***Entrée***

 ***PACIFIC RIM TASTING PLATTER*** *(G,N,D)* ***small /large***

 *salmon & seared tuna sashimi/karaage/tiger prawns,* ***37****/***74**

 *kansi bun /kajang satay/chili vermicelli/garlic bread/aosa garlic mayonnaise*

 ***GRILLED AUBERGINE*** *&* ***FETA SALAD*** *(G,N,D,V)**–**creamy feta cheese/eggplant,*

 *couscous/kale pesto/tomato/mixed salad/pomegranate syrup/garlic toast* ***20.5***

  ***TORI – NORI EMPANADA*** *(G, D)*

 *crispy parcel of annatto rice pastry filled with chicken asado,* ***21.5***

 *seasoned sesame nori/avocado tomato*

 ***THAI BEEF SALAD*** *(G,N,D)-sliced beef sirloin & glass noodle*

*lemon glass-kaffir lime sweet chili sauce/minted cucumber/onion/peanut* ***21.5***

 ***LAMB & EGGPLANT EMBUTIDO*** *(G, D)- grilled lamb mince rolled in eggplant*

 *minted cucumber/red onion/cheddar tomato flat bread* ***20.5***

 ***SATAY OF THE DAY*** *(G, N, D)* ***-*** *chikos style large meat skewers/sticky black rice turon,*

*lemongrass-spiced cane sugar-peanut sauce/vegetable atchara* ***22.5***

 ***PAN DE COCO*** *(G,D,N)**-canapé of steamed coconut bread*

 *seared tuna/salmon/prawn/squid/chili coconut lemon garlic mayonnaise* ***21.5***

 ***FAMOUS CALAMARI*** *(G,D)**- arrow squid ring fritters/salsa verde*

 *aosa citrus mayo/lemon* ***20.5***

 ***SISIG SUSHI*** *(D) - sashimi seared tuna/soy truffle salmon*

*baked pulled snapper salad /prawn/cucumber/edamame/toasted sushi nori rice* ***20.5***

 ***HOT LADLE SEAFOOD CHOWDER*** *(G,D)**-**crispy prawn roll,*

 *tomato & salsa verde/garlic butter cumin kumara toast* ***18.5***

 ***CRAYFISH LAKSA BISQUE SOUP*** *(G,D)*

 *served with lobster fried wantons/garlic butter baguette* ***18.5***

***Sides ­­­­­­***

 ***Rewana Potato Sourdough Garlic Bread*** *(G, N, D)* ***15.5***

 ***Potato Chips +garlic nanami togarashi aioli*** *(D,V)* ***14.5***

 ***Crispy Fried Cassava Chips + coconut chili cream mayo*** *(D, V)* ***15.5***

 ***White Rice 6***

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 **N may contain Nuts or traces of – G contains gluten – D contains dairy – V vegetarian \_\_\_ ­­­­­­­­­­­­­­­­­­­**

 Due to the nature of restaurant meal preparation,

 we are unable to guarantee the absence of any requested ingredients in its menu items.

 Please inform our senior front of house staff to discuss any allergy and / or dietary requirements

***Main***

 ***WAGYU BEEF*** *&* ***PRAWN QUESDILLAS*** *(G,N,D)*

 *mince of wagyu beef tortilla with peanut-cilantro**aromatic spiced cheese,*

 *grilled prawns/eggplant tahini/apple radish atchara* ***36.5***

 ***CIGAR ENCHILADAS****(G,N,D,V) - black rice & mixed lentils mozzarella roll*

 *chili eggplant/verde pesto/chipotle pumpkin puree/garlic mayo* ***35***

 ***CHICKEN ENCHILADAS*** *(G,D)*

 *baked roll flour tortilla chicken cheese tomato & cream feta* ***36.5***

***LAMB SHANK****(G,D) - slow cooked/herb roasted root vegetable*

 *baby potato confit/tomato-annatto cream aromatic reduction* ***41.5***

 ***PRIME BEEF SCOTCH FILLET STEAK*** *(G,D) - beef scotch fillet*

 *herb vegetable/crispy potato chips/nametake mushroom/beef jus* ***46.5***

 ***CHIKOS STYLE KARE KARE****(G,N,D)*

 *tender braised angus beef shin/rich annatto garlic peanut gravy*

 *selected vegetables/chili coconut bagoong/fragrant jasmine rice* ***40.5***

 ***BEEF MASSAMAN****(G,N,D)*

 *angus beef cheek/mild red curry with aromatic flavour coconut*

 *kaffir lime and lemongrass/peanut/green beans/potato/jasmine rice* ***41.5***

 ***BICOLANDIA****(G,N,D)*

 *freedom pork belly gently reduced in coconut chili shrimp’s umami*

 *wilted sesame kale/ginger rice/pickled veg* ***40.5***

 ***KING SALMON MASALA*** (*G,N,D)*

 *baked cured salmon/kombu & homemade egg pasta*

 *tomato masala butter sauce/mixed lentil crispy tart* ***41.5***

 ***PAN-FRIED RED SNAPPER*** (G, *D*) -*mixed herb risotto*

 *yuzu moromi miso butter sauce/roasted garden vegetables* ***41.5***

 ***CHIKOS FISH*** *&* ***CHIPS*** *(G, N, D) - sabzi battered FOD*

 *tamarind cane sugar tomato salsa/togarashi aioli sauce/potato chips* ***36.5***

 ***FAMOUS CRISPY PATA PORK KNUCKLE*** *(G,D) - fennel apple & radish atchara*

 *mixed salad/coconut shrimp paste/french fries or rice/sauce and dips*  ***38***

 ***SIGNATURE BBQ PORK RIBS*** *(G,D) - rock sugar/hoisin sticky sweet spiced glaze*

 *daikon apple pickle/ginger yellow fragrant rice or french fries* ***39.5***

 ***\*All prices are GST inclusive***

  ***\*2% surcharge apply for credit card payment***