

Cocktails

MARMALITA Amalfi Orange Marmalade, El Jimador Silver, Cointreau, Blood Orange	11.5
MATCHA PINA COLADA Ron Santiago De Cuba Carta Blanca Rum, Coconut Water, Matcha Tea, Maple, Pineapple Juice, Coconut Milk	11.5
WATERMELON PALOMA Don Julio Blanco, Fresh Watermelon, Pink Grapefruit Soda, Lime Juice	12
AMALFI SPRITZ Midori, Smirnoff Black, Guava Juice, Sparkling Lemon, Vanilla Syrup	11.5
WHITE CHOCOLATE MARTINI Smirnoff Black, Mozart White, Coffee Liquor, White Chocolate, Condensed Milk	12
BLOODY MARY	12
VIRGIN MARY	9.5

Iced

WATERMELON & GREEN ICED TEA	4.5
PEACH ICED TEA	4.5
JASMINE & MINT ICE TEA	4.5
SKINNY CARAMEL ICED LATTE	5
COCONUT MATCHA ICED LATTE	5
MOJITO LEMONADE	4.5
ROSE LEMONADE	4.5

Infused Waters

CUCUMBER Elderflower, Mint	5
WATERMELON Strawberry, Pomegranate	5
ORANGE Ginger, Lemon, Pink Grapefruit	5

Cold Press Juices

MALIBU Kale, Spinach, Celery, Romaine, Cucumber, Ginger, Lemon	5
SUNSET Carrot, Orange, Apple, Ginger	5
MELROSE Strawberry, Apple, Mint	5

Hot

ESPRESSO SINGLE	3.5
ESPRESSO DOUBLE	4
LATTE	4.25
CAPPUCCINO	4.25
MOCHA	4.25
MATCHA LATTE	4.5
CHAI SPICE LATTE	4.5
WELLNESS TEA	3.5
BREAKFAST	3.5
LADY GREY	3.5
CHAMOMILE	3.5
GREEN TEA	3.5
FRESH MINT TEA	3.5
FRESH LEMON TEA	3.5
FRESH GINGER & LEMON TEA	3

Bocaditos

EDAMAME Smoked Umeboshi & Shichimi Salt v ve	5
CRISPY NOBASHI PRAWNS Yuzu Mayo	9.5
HALLOUMI POPCORN Truffle Honey v	9
CAULI HOT WINGS Crispy Cauliflower, Tiger Salt, Sticky Korean BBQ v ve	7
CHICKEN WINGS Sticky Korean BBQ	7.5
CORN RIBS Smoky Cocoa & Chipotle Seasoning v ve	5
SHORT-RIB CROQUETTES Truffle Mayo	9

Brunch

JUNGLE BRUNCH Grilled Sausage Patty, Smoked Bacon, Confit Cherry Tomatoes, Smashed Avocado, Grilled Halloumi, Baby Spinach, Poached Eggs	14
CHURROS PANCAKE STACK Cinnamon Churros, Buttermilk Pancakes, Dulce De Leche, Chocolate Sauce, Vanilla Cream v	9
FIREFLY BRUNCH BURGER Brioche Bun, Smashed Pork Sausage Patty, Egg Omelette, Grilled Cheese, Avocado, Brown Butter Ketchup	13.5
SMASHED AVO Sourdough Toast, Poached Egg, Dried Chilli Flakes v	9
ADD Bacon 4 Poached Egg 2 Halloumi 4 Sourdough Toast 2.5 Avocado 3	

Sushi

URAMAKI 5 OR 10 PIECES	
PRAWN TEMPURA Crispy Shrimp, Avocado, Cucumber, Sriracha Tahini, Crushed Tempura Flakes	8 12
ENOKI MUSHROOM Wakame, Avocado, Tempura Enoki Mushroom, Black Garlic Dressing v ve	8 12
KATSU CHICKEN Crunchy Chicken Katsu, Pickled Ginger, Cucumber, Togarashi, Creamy Katsu Aioli	8 12
DYNAMITE Yellowfin Tuna, Gochujang Dressing, Togarashi, Spring Onion, Habanero Dynamite	8 12

Bowls

SQUASH COCONUT CURRY Miso Butternut Squash, Pak Choi, Pickled Cucumber, Coriander Oil v ve	12
PRAWN COCONUT CURRY King Prawns, Pak Choi, Pickled Cucumber, Coriander Oil	15
XO CHICKEN CAESAR SALAD Miso Chicken, Gem Lettuce, XO Caesar Dressing, S&P Sourdough Toast, Gran Moravia, Bacon Dust	14
CREAMY TRUFFLE LINGUINE Gran Moravia Cheese v	12
BALINESE BUDDHA BOWL Wakame, Sprouting Broccoli, Pickled Daikon, Cucumber, Carrot, Sesame Dressing v ve	10
CHICKEN KATSU CURRY Crispy Golden Chicken, Katsu Sauce, Thai Som Tam	14

SERVICE All dishes complement each other with an emphasis on grazing, sharing and trying new things. We recommend 2-3 dishes per person or let your server recommend their favourites. **v vegetarian ve vegan**

All tables are subject to a discretionary service charge of 12.5%

Grill

SIGNATURE BURGER

6oz Deluxe Beef Patty,
Monterey Jack Cheese,
Lettuce, Dill Pickle, Onions,
Burger Sauce, Toasted Bun,
Fries

STICKY SHORT RIB TACO

Jalapeño, Truffle Mayo,
Crispy Shallot, Lime Slaw,
Gherkin Gravy

CHICKEN YAKITORI

Habanero Dynamite

Sides

KYOTO FRIES

Szechuan, Nori & Sesame
Seasoning, Yuzu Mayo v ve

DAN DAN NOODLES

Red Chilli, Spring Onion,
Pickled Radish, Carrot,
Lime & Coriander v ve

SUSHI RICE

Furikake Seasoning v ve

SSAMJANG BRAVAS

Crispy Potatoes, Ssamjang
Sauce, Saffron Aioli v ve

Desserts

WARM BISCOFF CHURROS

Dulce De Leche, Cinnamon
Sugar, Sweet Vanilla Cream,
Biscoff Crumb v

SALTED LIME & YUZU CHEESECAKE

Caramelised Biscuit Base v

STICKY TOFFEE PUDDING

Toffee Popcorn, Vanilla Ice
Cream, Miso & Kaffir Lime
Toffee Sauce v

OREO COOKIE MELT

Hot Chocolate Brownie,
Vanilla Ice Cream, Smashed
Oreo Crumble, Chocolate Sauce v

ROASTED PINEAPPLE & COCONUT PANNA COTTA

Biscoff Crumb, Roasted
Sticky Pineapple v ve

15

12

10

5

8

5

6

8

8

8

10

10