

PENTHOUSE BAR+GRILL

STARTERS & SALADS

✓ CHARRED RED PEPPER SOUP croutons, herb oil	290
🐠 LOBSTER BISQUE Canadian lobster meat, sour cream	550
TUNA TATAKI ginger ponzu, pickled jalapeño	630
🐠 SALMON TARTARE guacamole, kaffir lime, mango	550
⊗ JUMBO CRAB CAKE tarragon aioli, green apple & herb salad	750
⊗ FRIED CALAMARI chipotle aioli, togarashi	580
CAESAR SALAD prosciutto crisps, croutons, traditional dressing	500
✓ GREEK SALAD feta cheese, Japanese cucumber, oregano	450
✓ HEIRLOOM CHERRY TOMATOES basil pesto, burrata	520
✦ FENNEL SALAD arugula, Chinese pear, pomegranate	450
✓ ROASTED BEETROOT & FETA kale, pickled mustard seed, hazelnuts	450

MEATS

TE MANA LAMB RUMP (350/700g)	1290/2450
SLOANE'S PORK CHOP (350/700g)	890/1690
SIRIN FARM GRILLED CHICKEN (Half/Whole)	650/1200
TENDERLOIN, Black Onyx (220/440g)	1900/3600
CHATEAUBRIAND, Diamantina (300/600g)	1990/3780
RIBEYE, Black Market (300/600g)	1950/3700
SAGA WAGYU STRIPLOIN, Saga Prefecture (150/300g)	2990/5680
WAGYU T-BONE, WX Ranger Valley (1kg)	4950

SAUCES

béarnaise, black pepper, chimichurri, yuzu kosho butter, nam jim jeaw

🐠 Sustainable Seafood ✓ Vegetarian ⊗ Contains Gluten ✦ Plant-based

PENTHOUSE SIGNATURES

OYSTERS ON THE ROCKS (pc) 90/130
Normandy/Fine de Claire no. 2

PRAWN COCKTAIL 530
Marie Rose cocktail sauce

CLASSIC BEEF TARTARE 620
hand cut tenderloin, egg yolk, sourdough crisps

SEAFOOD TOWER 5550
Canadian lobster (1pc), Hokkaido scallop (4pcs),
tiger prawn (6pcs), Fine de Claire (6pcs), king crab (300g)

NEUVIC BAERI CAVIAR (30g) 3500
blinis, crème fraiche, chives, shallots, chopped eggs

WAGYU TOMAHAWK 440/100g
WX RANGER VALLEY

GRILLED HOKKAIDO SCALLOPS (6pcs) 1290
brown butter & balsamic vinaigrette

PENTHOUSE BACON CHEESEBURGER 750
black angus beef, mozzarella, dill pickle, fries

DESSERTS

⊗ MATCHA CHEESECAKE strawberry & yuzu compote	290
STRAWBERRY & CHAMPAGNE JELLY rose cream, raspberry meringue	310
⊗ APPLE CRUMBLE vanilla ice cream, cinnamon streusel	290
⊗ WARM VALRHONA CHOCOLATE CAKE chantilly cream	390
CHEESE SELECTION (200g) Comté, Camembert, Danish blue	1050
ICE CREAM & SORBET	80

SEAFOOD

🐠 TASMANIAN SALMON (200g) Mediterranean salsa	890
🐠 SPANISH TURBOT (250g) white wine & parsley sauce	1350
WHOLE WHITE POMFRET (500g) calamansi & kaffir lime dressing	1550
JUMBO TIGER PRAWNS (3pcs) Thai spicy seafood sauce	1250
SPANISH OCTOPUS (220g) Cajun spice blend	1190
🐠 WHOLE CANADIAN LOBSTER garlic & parsley butter	2350

PASTA

🐠 LOBSTER LINGUINE Canadian lobster, bacon, bisque, chives	2450/4750
KING CRAB TAGLIATELLE tarragon, chervil, crab ragout	1550/2950
SEAFOOD PUTTANESCA fusilli, octopus, prawn, kalamata olive	1350/2550
✓ MUSHROOM RISOTTO carnaroli rice, black truffle paste	790/1400
✓ PESTO GENOVESE fusilli, cherry tomatoes, burrata cream	690/1200

SIDES

✓ GRILLED BROCCOLINI romesco, Parmigiano	250
JAPANESE SPINACH dashi, toasted sesame	190
GARLIC FRIED RICE shimanto rice, crispy garlic	190
✦ GRILLED ASPARAGUS lemon oil, Italian parsley	190
✓ SAUTEED MUSHROOMS garlic & herb butter	250
✓⊗ CREAMED SPINACH béchamel, nutmeg	190
KIMCHI COLESLAW red cabbage, carrot, daikon	190
SWEET CORN & BACON smoked bacon, chives	190
✓⊗ MAC & CHEESE / TRUFFLE MAC & CHEESE	250/300
✓ MASHED POTATOES / TRUFFLE MASHED POTATOES	190/240
⊗ STRAIGHT CUT FRENCH FRIES	190