



FOOD MENU



STARTERS

STUFFED GREEN OLIVES

STEAMED EDAMAME

topped with salted garlic or shichimi pepper (V)

CHICKEN GYOZA

homemade gyoza garnished with spring onions and fresh chili (SE, D)

CHICKEN SPRING ROLLS

classic chinese rolls stuffed with chicken and vegetables served with sweet chili sauce (S, D)

SHRIMP TEMPURA

lightly battered shrimps served with sweet chili sauce (G, SF, D)

DYNAMITE SHRIMPS

battered shrimp coated with a mixture of mayonnaise and sriracha sauce (D, SE, S)

CRISPY FRIED CALAMARI

calamari rings served with a mixed salad and homemade tartar sauce (G, SE, D)

MAC & CHEESE

fried mac and cheese served with arrabiata and parmesan cheese (D)

TRUFFLE ARANCINI

rice coated with breadcrumbs infused with truffle, mushrooms and parmesan cheese served with arrabiata sauce (D, A)

THE MOOD SLIDER

assorted wagyu mini burgers (D, SE)

DELI & CHEESE PLATTER

a rich selection of cold cuts consisting of beef bresaola, grilled turkey ham, cecina, chorizo, beef salami, brie, edam and emmental cheese

SALADS

CAESAR SALAD

crispy romaine lettuce dressed with anchovies and mustard vinaigrette, garnished with croutons (D, M)

BETROOT & TRUFFLED GOAT CHEESE CARPACCIO

slow cooked sliced beetroot topped with rocket leaves, infused honey truffle goat cheese and crumbled walnuts (D, N)

MOOD BURRATA

organic heirloom cherry tomatoes, wild rocket, pine nuts with our signature pesto sauce (N, D)

TRUFFLE & MUSHROOM SALAD

lamb's lettuce, mushrooms, dressed with a house made black truffle vinaigrette (D)

ASIAN BEEF SALAD

slightly spicy salad with flavourful vegetables and tender steak topped with our special dressing, refreshed with mint and basil leaves (SE)

PIZZA, PASTA & RISOTTO

MARGARITA PIZZA

topped with fresh buffalo mozzarella (D)

CHICKEN MEXICANA PIZZA

marinated mexican chicken, roasted bell pepper, tomato sauce topped with mozzarella and cheddar cheese (D, P)

TRUFFLE ALFREDO PIZZA

creamy wild mushroom mix topped with mozzarella and parmesan cheese (D, M)

SMOKED PEPPERONI PIZZA

beef pepperoni, roasted bell peppers, tomato sauce and dried oregano (D, P)

TUNA PIZZA

tuna, white onion, capers, kalamata olives, sundried tomatoes, tomato sauce sprinkled with chilli flakes (F, D, G)

HAM & SPINACH PIZZA

turkey ham, baby spinach, buffalo mozzarella, kalamata olives, ricotta cheese, tomato and herbed mayo sauce (D, P)

SPICY ARRABIATA LINGUINE

eggplant confit, chives, spicy arrabiata sauce, garnished with parmesan (A, D, P)

SEAFOOD LINGUINE

homemade linguine filled with prawns, mussels and squid in a creamy bisque sauce and parmesan cheese (SF, D, G)

TRUFFLE RISOTTO

rich and aromatic truffle risotto with parmesan (D)

SEAFOOD RISOTTO

creamy and aromatic seafood risotto served with shrimp, calamari, black mussels and parmesan (SF, D, G)



SUSHI

CALIFORNIA SESAME

crabstick, cucumber, sesame seeds garnished with tapioca crackers and kewpie mayo (SF, SE)

KATSU SPICY CHICKEN ROLL

crispy spicy chicken, avocado, cucumber topped with a mix of sesame and unagi sauce (D, S, SE)

CRISPY CALIFORNIA

shrimp tempura, avocado, mango, asparagus, crabstick garnished with prawn crackers and teriyaki glaze (SF, D, P)

CRISPY CRAB

avocado, carrots, cucumber and pickled radish topped with crab tartar (SF, D)

CRAB AND AVOCADO URAMAKI

crabstick, avocado, sweet potato, glazed with tare sauce and spicy mayo (SF, SE)

DYNAMITE CRISPY ROLL

shrimp tempura, avocado, mango, asparagus and crab meat, glazed in a hot dynamite sauce topped with prawn crackers and kabayaki sauce (S, SF)

FLAMING SALMON ROLL

salmon tartare, avocado, cream cheese, cucumber, topped with torched salmon and ikura (D, F)

UNAGI ROLL

baby asparagus, avocado, cream cheese, sesame seeds, topped with unagi fish fillet glazed with tare sauce (F, D, SE, S)

SUSHI PLATTER

flaming salmon, crispy california, unagi, crispy crab

MAINS

SPICY CHICKEN BURGER

breaded chicken, avocado relish and spicy mayo (D)

SWISS & MUSHROOM BURGER

wagyu beef patty served with braised onion and mushroom mix, topped with creamy swiss cheese sauce (D)

BABY CORN FED CHICKEN

slow cooked boneless baby chicken glazed with herbed chicken jus, served with chimichurri sauce (D, M)

SEA BASS FILLET

char-grilled sea bass fillet baked with baby potatoes and spinach, served with tarragon lemon butter sauce (F, D, N)

FILET MIGNON (200G)

grilled beef wagyu tenderloin fillet served with beluga lentil, mashed potato and broccolini (D, N)

CLASSIC LOBSTER THERMIDOR

topped with parmesan, cheddar cheese and béarnaise sauce (D, SF)

WAGYU RIBEYE STEAK

char-grilled australian beef wagyu ribeye served with organic grilled vegetables, veal jus and chimichurri sauce (D, G)

SIDES

PILAF RICE

french rice with butter and herbs (D)

MASHED POTATOES

organic potatoes infused with olive oil and chives (V)

FRENCH FRIES

traditional french fries (V)

TRUFFLE FRIES

french fries with truffle, topped with truffle mayo and sriracha sauce (D)

DESSERTS

ICE CREAM MOUNTAIN

assorted ice cream served with macarons and caramel topping (D, N)

CHOCOLATE & HAZELNUT BAR

crumbled lotus biscuit, chocolate cream and fudge brownie filling, topped with coffee cream and hazelnut sprinkles (D, N)

TIRAMISU

ladyfingers dipped in coffee, layered with a mixture of whipped mascarpone cheese (D)

PAIN PERDU

brioche toast served with blueberry coulis and vanilla ice cream (D)

DATE PUDDING

finely chopped dates, almond tuilles served with vanilla ice cream (D)

FRUIT PLATTER

selection of exotic fruits

DESSERT PLATTER

assorted desserts



BEVERAGE MENU



RED WINE

CAMPO VIEJO RIOJA

Tempranillo, Spain

MARIUS BY MICHEL CHAPUTIER

Grenache Syrah, France

CASILLERO DEL DIABLO RESERVA

Pinot Noir, Chile

CATENA ALAMOS

Malbec, Argentina

LE FOU

Pinot Noir, France

BARONS DE ROTHSCHILD (LATIFE) CARO

Carbernet Sauvignon and Malbec, Argentina

BRUNELLO, GAJA

Sangiovese, Italy

WHITE WINE

JACOB'S CREEK

Chardonnay, Australia

FRONTERA

Souvignon Blanc, Chile

MARIUS BY MICHEL CHAPUTIER

Terret-Vermentio, France

DA LUCA

Pinot Grigio, Italy

BABY DOLL

Souvignon Blanc, New Zealand

PETIT BOURGEOIS, HENRI BOURGEOIS

Souvignon Blanc, France

J. MOREAU & FILS PETIT CHABLIS

Chardonnay, France

SANCERRE, "COMTE LADONS", LADOUCETTE

Souvignon Blanc, France

M. CHAPOUTIER HERMITAGE "CHANTE ALOUETTE"

Marsanne-Roussanne and others, France

ROSÉ WINE

JACOB'S CREEK LE PETIT ROSÉ

Pinot Noir, Grenache, Australia

CHATEAU D'ESCLANS, WHISPERING ANGEL

Granache-Vermentino-Cinsault, France

DOMAINES OTT BY OTT ROSÉ

Grenache-Cinsault, Syrah, France

CHÂTEAU D'ESCLANS, GARRUS

Granache-Vermentino, France

SPARKLING

PROSECCO RUGGERI DOC

Glera, Italy

DA LUCA ROSÉ

Merlot, Raboso Piave, Italy

PEARLS (Non Alcoholic)

Chardonnay, France

CHAMPAGNE

MUMM Cordon Rouge Brut

MUMM Rosé

MOËT & CHANDON Impérial

MOËT & CHANDON NIR Rosé Dry

DOM PÉRIGNON Blanc

DOM PÉRIGNON Rosé

LOUIS ROEDERER CRISTAL Brut

WHISKY

CHIVAS REGAL 12y

CHIVAS REGAL 18y

CHIVAS ROYAL SALUTE

JOHNNIE WALKER Black Label

JOHNNIE WALKER Double Black

JOHNNIE WALKER Gold Reserve

JOHNNIE WALKER Blue Label

JACK DANIEL'S Single Barrel

NIKKA COFFEY MALT

MACALLAN 12y Fine Oak

MACALLAN 15y Fine Oak

VODKA

GREY GOOSE 1.5

BELVEDERE 1.75

GREY GOOSE

BELVEDERE

BELVEDERE 10

RUM

HAVANA 7y

RON ZACAPA 23y



GIN

MONKEY 47 0.5L

HENDRICK'S

OXLEY

TEQUILA

PATRÓN SILVER

PATRÓN REPOSADO

PATRÓN ANEJO

COCKTAILS

YOU ME & MY MOOD

vodka mixed with apple juice, melon and passion fruit, balanced with sweet and sour mix

GREEN FIELD

vodka mixed with fresh kiwi, green apple, cucumber, balanced with sweet and sour mix

SANGRIA OUR WAY

fruity white wine mixed with seasonal fresh fruits, orange liqueur, sweetened with our home made syrup

LIPS OF AN ANGEL

gin mixed with strawberry, thyme and aperol, balanced with lime juice

HABIBI

tequila blanco mixed with date syrup and green apple, balanced with lime juice, salt and sumac rim

ORIOLE

vanilla infused vodka mixed with home made passion fruit cordial, fresh lemongrass, top up with prosecco, finished with orange blossom water perfume

MOCKTAILS

NOT AG&T

lyre's london dry mixed with elderflower & butterfly pea flower syrup, balanced with lime juice, finished with tonic water

PASSION FRUIT NO-TINI

lyre's amaretti mixed with our home made passion fruit cordial, finished with orange blossom water cordial

COGNAC

HENNESSY VS

HENNESSY VSOP

HENNESSY XO

BEERS & RTD

CORONA

ASAHI

HEINEKEN

SMIRNOFF ICE

MOOD BREAKER

spiced rum, tequila blanco and overproof rum mixed with home made tropical fruit purée, balanced with sweet and sour mix, finished with a hint of absinth

FOOTLOOSE

japanese whiskey mixed with apricot brandy, campari, balanced with dry vermouth

DATE BY THE SEA

vodka mixed with fresh ginger, date and coconut syrup, balanced with lemon juice, finished with ginger ale and aromatic bitters

MAI OWN TAI

white and dark rum mixed with orgeat syrup, pineapple juice, fresh mint, chocolate bitters, balanced with lemon and lime juice

PINKY PROMISE

martini rosato infused with strawberry mixed with pink grapefruit, aperol, and finished with tonic water

ORIENTAL COLADA

lyre's dark cane mixed with pineapple juice, date syrup, coconut cream, laban yoghurt

IN A MOOD FOR A SPRITZ

lyre's italian spritz mixed with passion fruit syrup, balanced with lemon juice, finished with pink grapefruit