

## PLATTER (3-4PAX) @ \$158

CITRUS GRILLED TIGER PRAWNS
(4PCS)

GREEN CURRY MUSSELS (450 GM)

BARRAMUNDI BAKAR (200 GM)

TAMARIND SESAME CHICKEN (250 GM)

NUOC CHAM CORN APPLE SLAW

KAR MOO YANG PORK COLLAR (200 gm)

or

CLASSIC STYLE US RIBEYE (300 gm) [supplement \$45]

### STARTERS AND SIDES

STARTERS AND SIDES		TAMARIND SESAME CHICKEN (250GM)	\$27
SOURDOUGH (2 PCS) WITH BUTTER — \$5   WITH KOMBU BUTTER —	\$4 - \$9	Tamarind marinated, sesame, hoisin sauce  KAR MOO YANG PORK COLLAR (200GM)  Soy-marinated, Thai inspired glaze	\$32
CONFIT GARLIC HUMMUS (V) Chickpea purée, mint edamame, smashed garlic, pappadums	\$12	<b>RIB EYE</b> (300GM) Dijon-herb marinated US Prime Beef	\$72
BURRATA (V) Red chilli salsa, garlic chive crumbs, tomato honey	\$28	SWEETS	
<b>BROCCOLINI</b> Chargrilled broccolini, miso tahini, pickled shallots, oyster sauce crumbs	\$19	BERRY COTTA	\$15
APPLE SLAW (V) Green apple, pickled carrot, stone fruit, cashews	\$15	Coconut panna cotta, mixed berries, cherry granita, mint syrup, basil seeds	A
NUOC CHAM CORN (3 PCS) Grilled corn, onion oil, nuoc cham chimichurri, crispy shallots	\$12	ORANGE CHOCOLATE Preserved orange peel chocolate mousse, hazelnut ice cream, dark chocolate feuilletine	\$17
<b>DEEP FRIED POTATO WEDGES (V)</b> Harissa mayo	\$13	PINEAPPLE PIE Fresh pineapple, Biscoff crust	\$16
<b>TRUFFLE BACON FRIES</b> Shoestring fries, spam crisps, furikake, parmesan	\$14	ICE CREAM Choice of: Pistachio   Hazelnut   Chocolate Chip	<b>\$7</b> /SCOOP

# FROM THE KITCHEN

\$18

**LOBSTER SCRAMBLED EGGS** 

Soft scrambled eggs, Boston lobster, za'taar

sour cream, salad greens	
PRAWN LOBSTER ROLL WITH FRIES Truffle prawn lobster mayo, lettuce, pickled shallots, garlic chive crumbs, crustacean oil	\$28
CHILLI CRAB AND PRAWN MAC & CHEESE 3 cheeses, lump crab, prawns, housemade chilli, herb crumbs	
MUSHROOM RISOTTO (V) Seasonal mushrooms, roasted mushroom duxelles, Matsu rice	\$30
OFF THE GRILL	
CITRUS GRILLED TIGER PRAWNS (2 PCS) Lemon butter glazes	\$18
GREEN CURRY MUSSELS (450GM) Thai-chili paste, coconut milk, fennel, holy basil	\$29
BARRAMUNDI BAKAR (200GM) Sambal style, banana leaf wrapped ,eggplant, long beans	\$32
TAMARIND SESAME CHICKEN (250GM) Tamarind marinated, sesame, hoisin sauce	
KAR MOO YANG PORK COLLAR (200GM) Soy-marinated, Thai inspired glaze	
RIB EYE (300GM) Dijon-herb marinated US Prime Beef	\$72
SWEETS	
BERRY COTTA Coconut panna cotta, mixed berries, cherry granita, mint syrup, basil seeds	\$15
ORANGE CHOCOLATE Preserved orange peel chocolate mousse, hazelnut ice cream, dark chocolate feuilletine	\$17
PINEAPPLE PIE Fresh pineapple, Biscoff crust	\$16
ICE CREAM	<b>\$7</b>



**30TH AND 31ST MARCH** 

#### **FREE FLOW**

# RED WINE | WHITE WINE | PROSECCO | ROSE APEROL SPRITZ | PIMMS LEMONADE

2HRS @ \$58/PAX 3HRS @ \$68/PAX

# **HOUSE WINES BOTTLE** PROMO 15% OFF (PRICES AFTER DISCOUNT)

SAN MARTINO PROSECCO DOC NV	\$85

Glera

Italy, Veneto

#### CHATEAU PAS DU CHEF CLUB ROSE IGP 2020 \$75

Cinsault, Grenache, Carigan, Tibouren

France, Provence

**GIESEN ESTATE SAUVIGNON BLANC 2022** \$85

Sauvignon Blanc

New Zealand, Marlborough

**CASTELLO DI QUERCETO CHIANTI DOCG 2021** \$85

Sangiovese, Canaiolo Italy, Tuscany

**ASAHI BEER** (6 BOTTLES)

BEER BY THE BUCKET @ \$60

# **HOUSE POUR SPIRITS** PROMO \$14 PER GLASS

**ZUBROWKA BIALA VODKA BEEFEATER LONDON DRY GIN** PLANTATION ORIGINAL DARK RUM **EVAN WILLIAMS BOURBON** 

**CARAFE \$60** 

**BOTTLE \$140** 

### **SAKE**

**CARAFE \$55** 

**BOTTLE \$135** 

## **SENKIN MODERN MUKU**

Yamadanishiki

Tasting Notes: Intense perfume of ripe fruits such as peach & pear, luscious texture, a juicy sweetness & a large flavour profile with a long finish.

#### **BOTTLE \$170 HOURAI JINMAI DAIGINJO IRO**

Yamadanishiki

Tasting Notes: Light melon aromas laced with cream cheese and rainwater. Well-textured yet light, with a slight crisp, mineral finish.

#### **BOTTLE \$150** SANZEN JUNMAI DAIGINJO OMACHI

Omaha

Tasting Notes: Aromatic notes of grapefruit, mandarin orange, and pomelo. Well textured with a crisp and uplifting finish.

## **KEIGETSU JUNMAI DAIGINJO CEL 24**

Gin no Yume

Tasting Notes: Highly aromatic with notes of pineapple, mango, banana, and fruit candy. Juicy on the palate, yet refreshingly light, with a hint of minerality.

### SENJO JUNMAI DAIGINJO FULL MOON BOTTLE \$160

Sankeinishiki

asting Notes: Great, mellow, and delicate texture. Mild and smooth taste with a natural, elegant aroma of melon and apple.

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GST AT 9%

WWW.SIRIHOUSE.COM.SG @SIRIHOUSESG