

À la carte menu

BARTIGA

small bites

BETEL LEAVES – tuna, ginger and fish sauce (set of 2) VEG AVL **	20
BUG SLIDER – moreton bay bugs, chilli aioli, pickles and potato roll **	ea. 18
BAO – duck / porchetta / eggplant, tamarind hoi sin, mango habanero	ea. 16
BAKED SCALLOPS – with herb butter and top with scallop ceviche	ea. 19

small plates

HAINAN FOCACCIA – sambal pol butter	16
APPELLATION OYSTER – rice wine and chives mignonette *	ea. 8
MENTAIKO TARAMASALATA – chives, hot honey, cucumber VEG OPTION AVL	16
TOSTADA – choice of wagyu tartare / watermelon. Szechuan salsa macha, chipotle, avocado **	ea. 18
TOM YUM GOONG ARANCINI – black garlic aioli (3pcs)	21
BUFFALO WINGS – bartiga Frank hot sauce, fermented chilli, thai basil	24
KINGFISH CRUDO – nahm jim, apples, crispy shallots and kaffir lime *	32
PRAWN TOAST – lemon and chilli sauce **	26
SAGANAKI – fried cheese, sambal hot honey, sesame, focaccia	28

mains

GOCHUJANG ALA PACCHERI – served with vanilla straciatella, pistachio crumbs and perilla oil	38
CHILLI CRAB MAFALDINE – prawns, creamy chilli and tomato sauce, crispy chilli oil VEG OPTION AVL ***	58
LAMB CUTLETS MASAK LEMAK – crumbed cutlets, petit pois, spiced coconut broth. tomato oil, curry leaves	58
JAPANESE NICOISE – seared tuna, soft boiled egg, roasted sesame dressing VEG OPTION AVL **	38
STRIPLOIN – mbs3, tamarind jus, pickle peppercorn, Japanese style spinach and sesame salad	55
ROAST CHICKEN – spiced rub, sticky soy, chicken jus, soft herbs	48
MURRAY COD – ponzu beurre blanc, steamed mussels, daikon, gailan	54
WAGYU SHORT RIBS – slow cooked wagyu short ribs, massaman curry, Asian style salsa verde, grilled peppers, apple and herb salad	76
RIB EYE CUTLET – 800gm with Asian style condiments and choice of 1 side	148
LOBSTER – subject to availability (please refer to one of our friendly servers for more details) *	MP.

sides

SHOESTRING FRIES – with aioli	14
MESCLUN SALAD – mixed leaves, raddichio , chardonnay vinaigrette	12
CHARRED BROCOLLINI – with roasted carrots , sesame dressing , chilli paste	16
SUGARLOAF SLAW – cabbage & raddichio slaw with orange & tahini dressing, toasted sesame & grated pecorino with crispy capers	16

dessert

PANDAN CRÈME BRULÉE – with coconut sorbet	18
DARK CHOCOLATE MOUSSE – surprise ice cream of the day, miso caramel seeds	18
FRIED ICE CREAM – coconut ice cream with hazelnut praline	18