
Starters

Edamame Salted spiced	45
Truffled Beef Carpaccio Thinly sliced beef tenderloin, aged parmesan, wild rocket, truffle mayo, fried capers	98
Double Prawn Cocktail Poached & grilled tiger prawns, clamato jus, louis sauce, little gem, gremolata	97
Tuna Ponzu Tartare Ponzu infused tuna, avocado cream, yuzu gel, chives, piment d'espelette, tapioca crisp	89
Scallops & Caviar Aurore sauce, edamame cous cous, cauliflower puree, caviar	105
Beef Tataki Wagyu striploin, yuzu gel, crunchy ginger straw, scallion, ponzu dressing	105
Harvest Burrata (V) Herb salad, heirloom tomatoes, marinated beetroot, basil oil, citrus dressing	77
Teatro "Caesar" (V) Grilled baby gem, red endive, asparagus, creamy parmesan dressing, gremolata, crispy papadum	75
Mediterranean Octopus Salad Slow cooked octopus, celery, cherry tomatoes, cucumber, red onion, kalamata olives, fresh herbs tzatziki dressing, crispy rosemary flat bread	95
Tempura Crispy prawn, baby marrow, onion, tentsuyu dip	90
Spicy Kani Sarada Salmon, crabsticks, tobiko, avocado, tempura flakes, cabbage, carrots ginger aji dressing, tobiko eggs	85
Tom Yum Soup Spicy hot & sour broth, lemongrass, kaffir lime leaves, shrimp, mushroom	65
Miso Soup (V) Soybean broth, tofu, seaweed, spring onion	55
Creamy Steak & Mushroom Chowder Forest mushroom, sirloin steak, crème fraîche, cold pressed parsley oil, parmesan crisp	85

Wood-Stone

Small Gourmet Pizzas

Burrata (V) (N) Creamy burrata, blistered tomato, mixed leaves, almond pesto, asparagus	65
Spicy Chorizo Blistered cherry tomatoes, chorizo, buffalo mozzarella, edamame, affila, red chili oil	75
Truffle Brie (V) Truffled cream, brie cheese, micro greens	90
Classica (V) Marinara tomato sauce, buffalo mozzarella, aged parmesan tuile, basil	65

Flame-Grilled

Wagyu

The term Wagyu means 'Japanese cattle'. Wa - Japanese, gyu = cattle Wagyu is a highly prized & sought-after beef known for its exceptional marbling, tenderness, & flavor. Wagyu cattle are raised in stress-free conditions, receive special feed, & sometimes even massages. This results in meat that's incredibly tender & boasts a unique, buttery texture.

TENDERLOIN

Wagyu Beef Tenderloin Marbling Grade 9+ (100% full blood) 300gr. 460

Indulge in the melt-in-your-mouth luxury of 100% full-blood australian wagyu tenderloin, marbling grade 9+, rich, buttery, & irresistibly succulent

Wagyu Beef Tenderloin 450 Days 300gr. 340

The australian 450-day grain fed wagyu tenderloin is renowned for its buttery texture & rich, full-bodied flavor. Marbling score of 5-6

Wagyu Beef New Zealand Grass Fed 200gr. 290

Raised on the pristine grasslands of new zealand, this steak benefits from a natural, grass-fed diet that enhances its earthy robust taste. Marbling score of 4-5

RIB EYE

Wagyu Beef Cube Roll Marbling Grade 9+ (100% full blood) 300gr. 360

Savor the decadence of 100% full-blood australian wagyu cube roll, marbling grade 9+, a 300g masterpiece of rich, buttery perfection

Wagyu Beef Cube Roll 450 days 300gr. 290

A superior cut of grain-fed wagyu aged for 450 days. This wagyu cube roll offers exquisite marbling & unmatched tenderness. Marbling score of 6

USA Angus Rib Eye 300gr. 260

USDA- certified angus ribeye with a tender, flavorful bite with excellent marbling. This premium cut offers exceptional tenderness & juiciness

SIRLOIN

Wagyu Beef Striploin 450 days 200gr. 280

Aged for 450 days & marbled to perfection, our wagyu striploin delivers a luxurious texture & intense flavor

Black Angus New York Striploin 300gr. 220

Aged & grain fed for 120 days, this black angus new york strip is a steak lover's dream. A rich, hearty flavor & tender texture

BIG CUT - HOUSE AGED Choose 2 sides & 1 sauce

Dry Aged Wagyu Prime Ribs 500gr. 495

Dry Aged Black Angus Rib Eye 400gr. 420

Dry Aged Black Angus Tomahawk 1200gr. 590

Flank Steak (Bavette) 600gr. 500

Sides 35

Steak fries | Seasonal vegetables | Jasmine rice | Garden salad | Parmesan truffle fries
Honey glazed baby carrots | Herbed roasted baby potatoes
Chili & garlic sauteed broccoli | Grilled asparagus with shaved almonds

Sauces 25

Cepes | Green peppercorn | Miso teriyaki | Bearnaise | Chimichurri

Add 75 | 70 | 85

Foie gras 80gr. | Prawns 2 pcs. | Omani lobster ½ tail

Sushi Bar

A SUSHI EXPERIENCE

Sashimi 3 slices of 7 kinds of sashimi
Ikura salmon, tuna, yellow tail hamachi, crab stick, octopus, shrimp, mackerel

195

Makimono
Hand-rolled maki including: 4 spicy tuna, 4 california rolls, 4 tempura rolls, 4 kappa maki, 4 negi shaki maki, 4 kani maki

189

Teatro Signature
Chef's selection of sashimi, makimono & nigiri

240

Temaki
Temaki Shake 2 pcs | Temaki Hamachi 2 pcs | Temaki Maguro 2 pcs

55

Nigiri (2 pcs) 45 | **Sashimi** (5 pcs) 75 | **Temari** (2 pcs) 55

Shake Salmon	Maguro Yellowfin tuna	Unagi Fresh water eel	Hotate Scallops
Hamachi Yellow tail	Ama ebi Sweet shrimps	Tamago Sweet egg omelet	Salmon Roe Nigiri Salmon eggs

SIGNATURE ROLLS - MAKIMONO (4/8 pcs)

Crispy California
Crab stick, avocado, cucumber, black sesame

65/105

Surf & Turf
Crab, angus tenderloin, crispy rice, nikka foam, gold leaf

75/130

Volcano Roll
Salmon, crispy flakes

65/120

Passion Torch Roll
Salmon, tuna, avocado, teriyaki sauce

75/130

“Teatro Special”
Tempura prawn, cream cheese, crispy flakes

80/145

Soft-Shell Crab Roll
Deep-fried soft-shell crab, avocado, tempura crunch, tobiko, spicy mayo, sweet chili sauce

80/145

Red Dragon
Tuna, spicy mayo, cucumber, fried shrimps, sriracha sauce, scallion

65/120

Mango Avocado (V)
Sweet mango, cucumber, avocado spread, mango-kewpie mayo, coconut

65/105

Spicy Tuna Roll
Yellow fin tuna, sriracha mayo, cucumber, avocado, sesame seeds

80/145

Sake-Flambee
House smoked salmon, cream cheese, avocado, pickled cucumber & daikon

75/130

Crispy Prawns
Tempura prawns, salmon, aji amarillo, scallion

90/160

Avocado Dragon (V)
Avocado, yellow radish, carrots, kewpie mayo

80/145

Rainbow Roll
Cucumber, crab stick, salmon, yellowfin tuna, spicy sriracha mayo

95/170

— ♦ Main Courses ♦ —

Dover Sole Meuniere (To Share) Lemon, parsley, mushroom duxelles	350
Teriyaki Glazed Salmon Saikiyo miso, teriyaki glaze, asparagus herbed risotto, sour cream, katsobushi	175
Ricotta Cheese Tortello (V) Citrus zest, sage	115
Slow-Cooked Beef Rendang Slow-cooked indonesian beef in aromatic coconut curry, infused with spices for rich, savory flavors	140
Chicken Katsu Confit potato, sautéed kale, potato-celeriac purée, curried jus, togarashi	145
Teatro's Classic Burger Grilled wagyu beef patty (mb 6-7), crisp lettuce, tomato, aged cheddar, creamy mayonnaise, toasted brioche bun	155
Sea Salt Crusted Seabass Baked whole seabass in sea salt (600gr.), lemon salmoriglio	220
Lobster Mornay Grilled whole lobster, mornay sauce, aged parmesan	240
Teatro's Signature Surf & Turf (To Share) 100gr. grilled fillet, 2 jumbo prawns, omani lobster tail, foie grass	300

— ♦ Teatro's Sweet End ♦ —

Mochi (3 pieces) Green Tea Passion Fruit Coconut Chocolate Strawberry	40
Strawberries & Gold Cheesecake Raspberry sorbet, mixed berries	45
Valrhona Fondant Manjari Dark 68%, vanilla glacier, almond, cocoa soil	45
Vegan Chocolate Blueberry Sphere Vegan cake sponge, dark chocolate mousse, blueberry compote, mango agar jelly	45
Pistachio Tiramisu Mascarpone pistachio cream, espresso, savoiardi, cocoa powder	55
Gelato & Sorbet Coconut Vanilla Chocolate Lemon-mint Mango	25