FRESH BEGINNING

Chicken, Mango - Avocado Salad (N) | 75 Pomegranate, Mixed Leaves, Almonds, Honey Vinaigrette Dressing

Niçoise Salad | 75 Seared Yellow Fin Tuna, Peppers, Baby Gem, Chives, Anchovy, Olives, Tomato, Potato, Lemon Dressing

Caesar Salad | 70 Baby Gem, Herb Croutons, Parmesan Cheese With Turkey Bacon Bits

With Chicken | 85 | 15 (HB) With Prawns | 95 | 20 (HB)

Avocado Shrimp Salad | 80 Watercress, Rocket Leaves, Red Radish, Lemon Vinaigrette

Tomato Mozzarella Caprese (V) (N) | 90

Basil Pesto, Baby Rocket Leaves, Aged Balsamic, Grilled Piadina Bread

OTB ASIA



Yin Yang Chicken | 59 Breaded Fried Chicken, Sweet & Sour Yuzu Sauce, Pineapple & Mix Pepper Salsa



Black Belt Beef | 69 Marinated Beef Tenderloin Chunks, Black Pepper Glaze, Sautéed Broccoli & Pickled Shimeji



Tofu Tiger | 59 Roasted Butternut Squash, Coconut Tofu, Edamame, Malaysian & Rendang



Pow Pow Prawns | 69 Prawns, Green Thai Curry & Noodles

SUM-THING ELSE?

Bang Bang Chicken | 30 Crispy Chicken Tossed in Togarashi Dynamite Mayo

Wasabi Prawns | 35 Mango Lime Salsa, Wasabi Mayo, Bonito

Sweet Asian Fries | 22 Sweet Potato Fries, Furikake, Nori, Dynamite Mayo

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S O U P S

Daily Soup Special Please ask a member of our team

Tom Kha | 55 Spicy Thai Coconut, Chicken and Tofu Soup, Lemongrass, Ginger Shiitake Mushroom

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LITTLE FOLLOWERS

Calamari & Jalapeños | 70 Hot Sriracha Mayo Dip, Fried Lemon

Beer Battered Prawns & Onions (A) | 85 | 15 (HB) Paprika and Wasabi Mayo

Wings N' Sticks | 70 Hot Barbecue Sauce, Blue Cheese Dip

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WRAPS & CO

Middle Eastern Chicken Wrap | 75 Sumac-Parsley Onion, Lemon Yoghurt, Tomato, Lettuce, Garlic Sauce, Pita Bread

Keto Wrap (VE) (N) | 75 Avocado, Falafel, Onion, Cilantro, Tomato, Cucumber, Romaine Lettuce, Lemon Tahini Sauce, Tortilla Bread

Club Sandwich (D) | 85 Baby Gem, Veal Bacon, Boiled Egg, Tomato, Grilled Chicken Breast, Mayo

PHILLY Steak Sandwich | 85 Sautéed Onions & Peppers, Mayo, Garlic Roll

Pesto Chicken Wrap (N) | 80 Grilled Chicken Breast, Tomato, Rocket Leaves, Mayo, Swiss Cheese, Tortilla Bread

All Sandwich and Wraps served with Choice of Sides Fries or Salad

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PAELLA PANS

Paella de Pollo | 175 | 75 (HB) With Chicken Breast, Lemon Wedge, Garlic Aioli

Paella de Marisco (S) | 190 | 90 (HB) With Shrimps, Squid, Fish Fillets, Mussels, Lemon Wedge, Garlic Aioli

Please allow 30 minutes cooking time

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STONE FIRED PIZZA

Margherita (V) (D) | 70 Oven Dried Tomatoes, Mozzarella, Fresh Basil

Quattro Formaggi (V) (D) | 85 Tomato Sauce, Mozzarella, Gorgonzola, Ricotta, Scamorza Cheese

Colorata (D) | 85 Mozzarella, Spicy Pepperoni, Olives, Mushrooms, Cherry Tomatoes, Rocket Leaves

Tartufo Salami (D) | 85 Tomato Sauce, Mozzarella, Spicy Pepperoni, Truffle Oil

Frutti di Mare (D) (S) | 90 Tomato sauce, Smoked Salmon, Calamari, Prawns, Snapper, Garlic Aioli, Rocket leaves

Tuscan (D) | 85 Tomato Sauce, Mozzarella, Chicken, Onion, Basil, Dried Thyme

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OUR FAMOUS BURGERS

Smoked Pulled Beef Brisket | 90

Grilled Onion, Coleslaw, Pickles, Our Southern Barbecue Sauce Soft Potato Bun

Butch Cassidy (D) 95

Red Pepper & Onion Jam, Rocket leaves, Angus Patty, Cheddar Cheese Crispy Veal Bacon, Fried Onion, Spicy Sauce, Hickory BBQ Sauce, Soft Brioche Bun

THE MR BIG BURGER | 175 | 75 (HB)

Double Angus Beef, Double Cheese, Double Bacon, Fried Egg, Pickles, Iceberg Lettuce, Tomato, Black Brioche Bun

Carne Libre | 75 Beyond Burger Patty, Sriracha Mayo, Asian Slaw, Macha Brioche Bun

Chargrilled Harrisa Chicken Breast Red Pepper & Onion Relish, Cheddar Cheese, Iceberg Lettuce, Pickles, Soft Brioche Bun

All Burgers served with Choice of Sides Fries or Salad

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TASTE OF THE OCEAN

Pan-Seared Butterflied Tiger Prawns (D) | 155 | 55 (HB) Avocado-Jalapeño Shrimp Salsa, Crushed Potato, Herb Butter Sauce

Nile Perch Thai Green Curry | 145 Nile Perch, Pea Eggplant, Green Onion, Coriander Leaves, Fresh Basil, Jasmine Rice

Fish and Chips (A) | 135 Beer Battered Red Snapper Fillet, Thick Cut Fries, Tartar Sauce

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FROM THE WOK

Fried Chili Chicken (G) | 130 Peppers, Ginger, Onion, Garlic, Soya Sauce

Wok Fried Beef (N) (G) | 155 | 55 (HB) Chestnut, Snow Peas, Broccoli, Bok Choy, B & W Sesame Seed Black Peppercorn Sauce

Spicy Prawn Rice Noodle (N) | 130 Red Onion, Bok Choy, Cabbage, Snow Peas, Shiitake Mushroom, Bean Sprout, Chili, Peanuts, Lime

All served with your choice of Steamed Jasmine Rice or Miedx Sprout Salad

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FROM THE GRILL

Prime Striploin | 200g | 195 | 95 (HB) Prime Rib Eye | 250g | 235 | 135 (HB) Tenderloin | 180g | 215 | 110 (HB) Free Range Corn-fed Chicken Breast | 190 Sea Bass Fillet | 195 | 95 (HB) Salmon Fillet | 205 | 105 (HB)

SELECTION OF SAUCES (One sauce per dish)

Béarnaise Green Peppercorn Sauce Wild Mushroom Sauce Lemon Butter Sauce Tomato Salsa Caper and Herb Butter

SELECTION OF SIDES (One side per dish)

Mixed Green Salad Sautéed Baby Spinach, Garlic Chips Steamed Asparagus Baked Potato with Turkey Bacon and Sour Cream Truffle Mashed Potato Skin-on Fries Thick Cut Fries Sweet Potato Fries

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SOMETHING SWEET

Handmade Churros | 60 Lotus Stuffed Cinnamon Churros, Ice Cream Bon-Bon, Hot Chocolate Sauce

Double Chocolate Fondant | 60 Raspberry, Sea Salt Caramel, Vanilla Ice Cream

Classic NY Cheesecake | 60 Balsamic Strawberries with Wild Honey Dressing

Trio of Ice Cream | 60 Please, ask a member of our team

Exotic Fresh Fruits | 60 Tangy Lemon and Passion Fruit Granita

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KIDS CORNER

Pizza Junior | 40 Let your kids choose their own toppings: Ham, Bacon, Cherry Tomato, Mushroom

Chicken and Vegetable Fried Rice | 40

Spaghetti or Penne | 40 Your choice of Butter, Tomato, Cheese or Meat Sauce

Sliders | 50 Chargrilled Beef or Chicken Burger Lettuce, Tomato, Cheddar Cheese, Soft Brioche Bun, Fries

Chicken Nuggets | 50 Tartar Dipping, Fries or Salad

Junior Fish N' Chips | 50 Tartar Sauce

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OUR POKE BOWLS

Japanese Sashimi & Nori Bowl | 80 | 15 (HB) Fresh Yellow Fin Tuna and Salmon, Avocado, Edamame, Onion, Tobiko, Takuwan,

Seaweed, Pickled Ginger, Wasabi Mayo, Cucumber, Sesame Soy Dressing

Mexican Pollo & Avocado Bowl | 80 | 15 (HB) Black Beans, Chili, Mixed peppers, Tomato, Green Onion, Baby Gem, Crisp Tortilla, charred Corn, Cilantro, Sour Cream & Lime

Korean Tofu & Kimchi Bowl (V) | 80 | 15 (HB)

Beans Sprouts, Carrots, Cabbage, Pumpkin, Cucumber, B&W Toasted Sesame, Spring Onion, Snow Peas, Organic Brown Rice

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FITNESS LIFESTYLE

The Wellness Bowl | 85 Grilled Chicken, Quinoa, Baby Spinach, Kale, Dried Berries, Cucumber, Citrus Dressing

Detox Salad (V) | 90 Charred Kale, Spinach, Feta Cheese, Avocado, Edamame, Green Peas, Pickled Radicchio, Yoghurt Dressing

Light and Lean | 185 Grilled Sea Bass Fillet with a colorful Mixed Salad of Kale

HEALTHY DRINKS

Citrus Sunrise | 35 Fresh Orange Juice, Fresh Celery, Carrot

Stay Healthy | 35 Fresh Green Apple, Cucumber, Celery, Coriander, Ginger, Lime

Green Cooler | 35 Fresh Apple, Celery, Coriander, Lime Juice

Healthy Morning | 35 Fresh Beetroot, Orange Juice, Ginger, Lime Juice

Avocado Smoothie | 35 Avocado, Yoghurt, Milk, Honey

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