

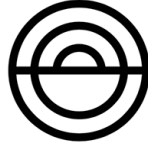
COCKTAILS

Our Specially crafted tropical inspired cocktail

>Cocktails

Royal Gin and Juice	21
Gin Pineapple Juice Yuzu Prosecco	
Hugo Spritz	21
Prosecco Elderflower Orange Mint	
Sangria Grande	23
Red Wine Cognac Whisky House Spice blend Citrus Soda	
Rhythm and Vase	22
Lillet Blanc Watermelon Yuzu Aer Perrier	
Coconut Negroni	23
Rum Coconut Liqueur Red Vermouth Campari	
Posh Spice	23
Tequila Cointreau Calamansi Spice Blend Citrus	
Red Velvet	23
Vodka Peach Liqueur Raspberry Purée Lemon Juice Yuzu Simple Syrup	
Smash That Monkey	23
Whisky Pasion Fruit Lime Juice Mint Leaves Simple Syrup	

DRINKS



WINE

A Specially curated Wine List

BY THE GLASS

BUBBLES

Botter Prosecco DOC 16
Italy | Glera

Telmont Reserve Brut 28
France, Champagne | Pinot Noir, Chardonnay, Meunier

WHITE

Bullentin Place 16
South Eastern Australia | Pinot Grigio

Kono 20
New Zealand, Marlborough | Sauvignon Blanc

ROSE

Montmeyrac Grande Selection 17
France, Southern France | Cabernet Sauvignon

RED

Bulletin Place 18
South Eastern Australia | Shiraz

La Petite Perrier 20
Australia | Pinot Noir



WINE

A Specially curated Wine List

BY THE BOTTLE

BUBBLES

Botter Prosecco DOC Italy Glera	70
Telmont Reserve Brut France, Champagne Pinot Noir, Chardonnay, Meunier	140
Billecart-Salmon Brut Reserve France, Champagne Pinot Noir, Chardonnay, Meunier	160
Veuve Cliquot Brut France, Champagne Pinot Noir, Chardonnay, Meunier	180
Dom Pérignon France, Champagne Pinot Noir, Chardonnay	600
Louis Roederer Cristal France, Champagne Pinot Noir, Chardonnay	1000

WHITE

Bullentin Place South Eastern Australia Pinot Grigio	70
Kono New Zealand, Marlborough Sauvignon Blanc	80
Clusserath "Vom Schiefer" Feinherb Germany, Mosel Riesling	90
Domaine Saint-Cyr "La Galoche" Blanc France, Beaujolais Chardonnay	90
Jean Chartron 2022 Burgundy, France Chardonnay	110

ROSE

Montmeyrac Grande Selection France, Southern France Cabernet Sauvignon	80
Domaine Saint- Cyr "La Galoche" Rose France, Beaujolais Gamay	100
Chateau d'Esclans Whispering Angel France, Provence Grenache, Syrah	110



WINE

A Specially curated Wine List

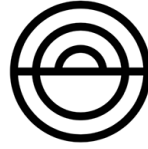
>Cocktails

BY THE BOTTLE

RED

Bulletin Place South Eastern Australia Shiraz	70
La Petite Perrier Australia Cabernet Sauvignon	80
De Martino Carmenere Estate Chile, Maipo Carmenere	90
Domaine De Perilliere France, Rhone Syrah, Granache	90
Chocolate Block South Africa, Merlot , Cabernet Franc	100
Giant Steps Australia, Yara Valley Pinot Noir	110
Château Grand Village 2020 France, Bordeaux, Merlot , Cabernet Franc	110
Le Volte dell' Ornellaia Tuscany, Italy Cabernet Sauvignon , Merlot , Sangiovese	110
Chateau La Mission 2018 France, Bordeaux, Pomerol Cabernet Franc	110
Jean-Luc Jamet L'Enclave Rouge Côte du Rhône, France Syrah	120
Clarendon Hills Sandown 2016 South Australia, McLaren Vale Cabernet Sauvignon	250
Denis Mortet Gevrey Chambertin 2016 France, Burgundy Pinot Noir	350
Château Duhart Milon 2012 France, Bordeaux, Pauillac Cabernet Sauvignon, Merlot	320
Antinori Guado Al Tasso 2006 Italy, Tuscany, Bolgheri Cabernet Sauvignon, Merlot, Syrah	400
Vieux Château Certan, 2004 France, Pomerol Merlot, Cabernet Franc	650

DRINKS



SOBER CORNER

> Sober corner

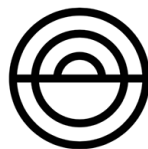
Water	7
Perrier 75cl	
Vettel 75cl	
Fever Tree Tonic	
Soft Drinks	5
Coca-Cola 33cl	
Coca-Cola Zero 33cl	
Sprite 33cl	
Ginger Ale 33cl	
Coco Max Coconut Water 50cl	
Red Bull 33cl +2	
Juices	5
Orange	
Apple	
Cranberry	
Pineapple	
Hot Beverages	6
Earl Grey Lavender	
British Breakfast	
Chamomile Dream	
Espresso / Long Black / Latte / Cappuccino	
Ice Teas	
Classic Ice Tea	6
Lemon Ice Tea	6
Yuzu Ice Tea	8
Ice / Hot Chocolate	6

DRINKS

MOCKTAILS

So Fresh	14
Seeplip Grove 42 Roselle Lavender Spice Citrus Aer	
Pop That Melon	14
Lyre's Agave Mint Watermelon	
Pina Tubo	14
Coconut Banana Pineapple Lemon	

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BEERS

BEER

Pilsner Urquell , Czech Republic (4.4%)
Albens Apple & Lychee, Bali (4.9%)
Asahi Dry , Japan (5%)
Brewlander Porter, Singapore (5%)
Brewlander IPA, Singapore (6.4%)

BTL BKT

15 / 60
16 / 70
16 / 75
16 / 75
16 / 80

SPIRITS

VODKA

Short Story
Titos Handmade
Haku
Nikka Coffey
Belvedere
Grey Goose

GLS BTL

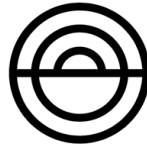
18 / 200
18 / 200
20 / 220
20 / 220
22 / 240
22 / 240

COGNAC

Remy Martin VSOP
Remy 1738
Martel Noblige
Remy Martin XO

GLS BTL

22 / 220
26 / 260
34 / 340
65 / 700



SPIRIT LIST

>Spirits

GIN

GLS BTL

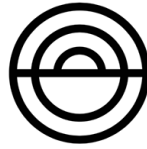
London Dry

Fords	18 / 180
Greater Than	18 / 180
Tanqueray Dry	18 / 180
Bombay Sapphire	18 / 180
Hendricks Original	20 / 200
Roku	20 / 220
The Botanist	22 / 220
Tamras	22 / 220
Citadelle	24 / 240
Lady Trieu Contemporary	24 / 240
Monkey 47 Dry (500ml)	24 / 240

Artisanal

Tanqueray No. 10	22 / 220
Bombay Premier Cru	22 / 220
Hendricks Neptunia	22 / 220
Peddlers	22 / 220
Peddlers Sour Plum	22 / 220
Lady Trieu DaLat Flowerbomb	22 / 220
Lady Trieu Sapa Citrus Tea	22 / 220
Malfy Con Arancia	22 / 220
Malfy Con Limone	22 / 220
Strangers & Sons	22 / 220
East Indies Bali Pomelo Pink	22 / 220
Citadelle Rouge	22 / 220
Bols Genever Barrel Aged	22 / 220
Old Young's 1829	22 / 220
Old Young's Six Seasons	24 / 240
Monkey 47 Sloe (500ml)	24 / 240
Ki No Bi Kyoto Dry Gin	28 / 300
Ki No Tea Kyoto Dry Gin	30 / 320

DRINKS



SPIRIT LIST

>Agave

AGAVE

GLS BTL

Código Blanco	18 / 200
Altos Blanco	18 / 200
Espolon Blanco	20 / 220
Maya Pistola Joven	20 / 220
Don Julio Blanco	22 / 240

Altos Reposado	20 / 220
Espolon Reposado	22 / 240
Don Julio Reposado	22 / 240
Herradura Reposado	24 / 260
Código Reposado	26 / 280
Patron Reposado	28 / 300

1800 Anejo	26 / 280
Herradura Anejo	28 / 300
Patron Anejo	30 / 320
Código Anejo	45 / 480

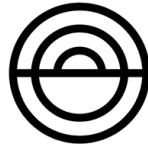
1800 Cristalino	28 / 300
Código Cristalino	40 / 420

Código Rosa	24 / 260
Don Julio 1942	75 / 750
Clase Azul Reposado	80 / 850
1800 Milenio	90 / 900

Mezcal

Montelobos Espadin	22 / 220
Código Mezcal	26 / 280
Madre Mezcal Ensemble	26 / 280
Montelobos Tobala	28 / 300
Los Siete DobaYej	26 / 280
Rey Campero Jabali	36 / 380
Sotol Coyote Coahuila	24 / 260
Koch Borrego	30 / 320

DRINKS



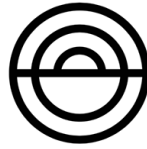
SPIRIT LIST

>Beers & Others

Whisky	GLS BTL
Old Forester Classic 86 Proof	18 / 180
Woodford Reserve Bourbon	20 / 200
Makers Mark	20 / 200
Buffalo Trace	20 / 200
Eagle Rare	26 / 260
Michter's Bourbon	28 / 280
Woodford Reserve Double Oaked	30 / 300
Jack Daniel's Rye	22 / 220
Michter's Rye	28 / 280
Monkey Shoulder	18 / 180
Jameson	18 / 180
Jack Daniel's Tennessee Apple	20 / 200
Smokey Monkey	22 / 220
Laphroaig 10y	24 / 240
Bruichladdich Classic Laddie	24 / 240
Port Charlotte 10y	28 / 280
Glenfiddich 12y	22 / 240
Balvenie 12y	24 / 260
Macallan 12y	28 / 300
Glenfiddich 15y	28 / 320
Balvenie 14y	34 / 380
Oban 14y	34 / 400
Macallan 15y	50 / 600
Glenfiddich 18y	38 / 400
Balvenie 16y	75 / 850
Macallan 18y	90 / 900
Nikka from the Barrel	22 / 220
Chita Suntory	24 / 240
Hibiki Harmony	40 / 500
Yamazaki 12y	70 / 850

DRINKS

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SPIRIT LIST

>Beers & Others

Rum	GLS BTL
White	
Short Story Rum	16 / 160
Bacardi Carta	16 / 160
Havana 3	18 / 180
Plantation 3 Star	20 / 200
Veritas	20 / 200
Chalong Bay	22 / 220
Clement Agricole	22 / 220
Dark	
Sailor Jerry	18 / 180
Mount Gay Eclipse	18 / 180
Mount Gay Black Barrel	22 / 220
Samai Gold	22 / 220
Diplomatico Mantuano	22 / 220
Ron Colon Dark Rum	22 / 220
Bacardi Cuatro	22 / 220
Gosling's Black Seal	22 / 220
Plantation Dark	22 / 220
Rockpool	24 / 240
Santa Teresa	26 / 260
Black Tot	26 / 260
Artisanal	
Ceylon Arrack	20 / 200
Ron Colon Coffee Infused Dark	22 / 220
Ron Colon Red Banana Oleo	22 / 220
Plantation Pineapple	24 / 240
Chalong Bay Spiced	24 / 240
Aged	
Havana 7Y	20 / 200
Ron Matusalem 7 Y	22 / 220
Ron Matusalem 15 Y	24 / 240
Diplomatico Reserva Exclusiva	24 / 240
Bacardi Ocho	26 / 260
Mt Gay XO	28 / 280
Plantation OFTD	28 / 280

DRINKS

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SHARING PLATE

Dishes inspired from all around the world to satisfy all your cravings.

>SHARING PLATES

SKEWERS & SNACKS

- Winner Winner** 🍴 13
Crispy chicken bites, sesame seeds, scallions, pickled chilli, choice of sauces: Classic House BBQ or MOFO Spicy
- Squidward** 14
Griddled baby squid, orange, toasted cumin, pine nuts, sherry vinegar and mint.
- Chicken Sate (8 Pcs)** 15
Char-grilled chicken skewers served with sweet soy, crushed peanut sauce, scallions and chilli.
- Wing It's** 🍴 16
Beer Battered Twice Cooked Chicken Wings, BBQ Sauce, Bawang Goreng, Pickle Chili, Scallions and Sesame. Classic House BBQ or MOFO Spicy
- Funkin' Jerk** 🍴 16
Jerk marinated roasted chicken boneless thigh, charred lime, watermelon chilli sauce, scallions, thyme and coleslaw.
- This Little Piggy (4 sticks)** 17
Twice cooked Dingley Dell pork belly, skewers, watermelon relish and smokey mayo dip.
- Nacho Baby** 18
Signature beef chilli, freshly baked tortilla chips, sour cream, smoked cheddar cheese, pickled jalapeño, bawang goreng and coriander.
- Pokémon** 🍴 18
Marinated sustainable yellowfin tuna akami, ponzu, organic quinoa, avocado, daikon, heritage tomato, cucumber, jalapeño, tobiko and dashi mayo.
- Lamb Kofta** 23
Charred Pyrenees lamb koftas, toasted cumin aioli, ugly heirloom tomato salad, extra virgin olive oil and mint.
- Got Beef** 26
120g of seared skewered Blackmore grade 9 Wagyu chuck steak with chimichurri.
- Fish N Chips** 26
Brewlander beer battered local sea bass fillet, minted crushed peas, three islands mayo and fries

GREEN

- Secret Garden** 🌿 8
Seasonal wild leaf salad with miso vinaigrette.
- Portobello** (V) 9
Roasted mushrooms on toast, garlic and miso butter, gremolata and truffle aioli.
- Beets By Dre** (V) 10
Caramelised and pickled butternut squash, roasted beetroot, feta cheese, gonchugaru and crisp sage.
- Nugg It** (V) 12
1/2 dozen plant-based nugget. Choice of sauces: Korean BBQ or Classic House BBQ
- Broc Party** (V) 13
Roasted broccoli, den miso mayo, Oro del Maso parmesan, calamansi, toasted cashews and chilli.
- Ugly Beauty** (V) 16
A Salad of Ugly Heirloom Tomatoes, mango flour croutons, feta cheese, Only egg plant based yolk, cashew nut, pickle onion, chilli, coriander, smoked soy.

EAT

FRIES

- House Fries** (V) 6
Double cooked and seasoned with crushed herb kosher salt.
- Miso Dirty Fries** 14
Loaded fries drenched in miso béarnaise sauce, smoked chicken sausage, floss, chives, scallions and pickled chilli.
- Naughty Fries** 🍴 16
Loaded fries in spiced béarnaise, hot beef chilli, bawang goreng, formaggio Oro del Maso and sesame seeds.
- Truffle Cheese Fries** (V) 19
Double cooked house fries, truffle cheese sauce, shaved truffles, truffle aioli and chives.

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(V) Vegetarian 🍴 Spicy 🌿 Vegan

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DECADENT SLIDERS

Premium artisan sliders using the freshest organic ingredients. 100% free-range, No added hormones, No antibiotics, GMO free..

>SLIDERS

WAGYU SLIDERS

Featuring best cuts of MS5 Wagyu Rib cap, Bass Straits vintage beef, heart of rump and hanger produced by dedicated farmer partners

	SINGLE	PAIR
King Louey	20	38
65g Char-grilled Wagyu beef patty, Somerset's Wookey Hole Cave Aged Cheddar, bespoke ketchup, craft burger sauce, organic Piccadilly tomato, sun choke pickle and hydroponic organic lettuce in a toasted demi brioche bun.		
Watermelon Man	20	38
65g Char-grilled Wagyu beef patty, Quader de Cavra Formaggio, caramelised watermelon, bespoke ketchup, craft burger sauce and organic house-made pickled onions in a toasted demi brioche bun		
Belly Idol 🍷	25	48
65g Char-grilled Wagyu beef patty, twice cooked 'Dingley Dell' belly pork, 'Red-eye style' Sriracha and espresso mayonnaise, smoked applewood cheddar, vine ripened tomato and bespoke ketchup in a toasted demi brioche bun.		

EAT

PLANT-BASED AND CHICKEN SLIDER

	SINGLE	PAIR
Dugg Out 🌱	15	28
Griddled seasonal vegetables, fermented organic tempeh, roasted portobello mushroom, smoked soy glaze, fresh coriander, chilli, 'Forgotten' pickles, crushed peanuts In a toasted demi brioche bun.		
Cocky Kid Slider 🍷	17	32
Brined fried Sakura free-range chicken breast, Dingley Dell Beer and treacle streaky bacon, cheddar cheese, sun choke pickle, Three Islands mayo, Mofo chilli and lettuce in a toasted demi brioche bun.		

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THREE BUNS SIGNATURE BURGERS

100% All-natural burgers using the best quality ingredients, bespoke artisan buns and house-made slow cooked sauces.

~
BURGERS

Beef

Smokin' B-Boy **25**
Tasmanian Vintage beef patty, smoked applewood cheddar, Dingley Dell beer and treacle bacon, BBQ ketchup, smokey mayo and bawang goreng in a demi brioche bun.

Fun Boy Three **25**
Tasmanian Vintage beef patty, smoked applewood cheddar, roasted portobello mushroom, garlic miso butter, double ketchup and truffle aioli in a toasted demi brioche bun.

Burning Man 🌶️ **21**
Tasmanian Vintage beef patty, gochujang, ketchup, jalapeño relish, smoked applewood cheddar and dashi mayo in a toasted wholemeal mango flour bun.

Huey **18**
Tasmanian Vintage beef patty, ketchup, Tillamook cheddar cheese, pickles and spiced mayo in a toasted demi brioche bun.

Truff Ryder **36**
Tasmanian Vintage beef patty, seared foie gras, house truffle cheese, truffled onion marmalade, lettuce, ketchup and den miso mayo in a toasted demi brioche bun.

Kool Herc **18**
Tasmanian Vintage Beef Patty, Tillamook Cheddar Cheese, Cucumber & Jalapeño Pickle, Ketchup, Lettuce, Ugly Heirloom Tomato and Three Islands Mayo in a Toasted Demi Brioche Bun.

Da Cheese Master **19**
Tasmanian Vintage Beef Patty, Double Ketchup, Miso Mustard, Charred Onions and Double Tillamook Cheddar Cheese in a Toasted Demi Brioche Bun.

Lamb

Rambo **20**
Hawkes Bay Ovation lamb patty, feta cheese, aubergine pickles and cumin aioli in a toasted wholemeal mango flour bun.

Lambdango **23**
Hawkes Bay Ovation Lamb Patty, Charred Tomato, Coriander and Mint Salad, Guacamole, Lettuce and Crème Fraiche in a Toasted Wholemeal Mango Flour Bun.

Chicken

Honky Tonk 🌶️ **19**
Buttermilk free-range fried Sakura chicken, coleslaw, lettuce, pickles, 'Big Poppa' hot sauce and den miso mayo in a toasted baked rice bun.

Gustavo's Chicken Fring **18**
Twice Cooked Free-Range Boneless Chicken Thigh, Guacamole, Ugly Heirloom Tomato, Lettuce, Sour Crème and Three Islands Mayo in a Toasted Rice Flour Bun.

Double Beef

Four Floors **25**
2 x 100g Tasmanian Vintage Beef Patty, Double Ketchup, Den Miso Mayo, Double Tillamook Cheddar Cheese and Triple Pickled, Puree and Fried Onions in a Demi Brioche Bun.

Jason Four Cheese **27**
2 x 100g Tasmanian Vintage Beef Patties with our Special Blend of VSOP Aged Gouda, Cave Aged Cheddar, Brie and Mozzarella Cheese, Cooked Down with Brewlander IPA and Layered with Double Ketchup, Three Islands Mayo, Served in a Toasted Demi Brioche Bun.

EAT

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Vegetarian Spicy Vegan

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THREE BUNS BURGERS

100% All-natural burgers using the best quality ingredients, bespoke artisan buns and house-made slow cooked sauces.

BURGERS

SUSTAINABLE

DAWGS

Impossible Inferno **24**
Impossible™ meat patty, double ketchup, double Tillamook™ cheddar cheese, inferno sauce, cucumber and jalapeño pickle in a toasted demi brioche bun.

Vegan Seagal **20**
Impossible™ meat patty, Three Islands soya milk mayo, fermented cashew cheese, ketchup, heritage tomato, lettuce and pickles in a toasted wholemeal mango flour bun

Can You Dig It **22**
Impossible™ meat patty, Truffled aioli, Brie de Meaux, Ketchup, Vine Ripened Tomato, Lettuce and Pickles in a Toasted Demi Brioche Bun.

The Roots **17**
Seasonal vegetables, cheese fritter, coleslaw, lettuce, pickles, 'Big Poppa' hot sauce and mayo in a toasted wholemeal mango flour bun.

Fry Me To The Moon **19**
Buttermilk fried Tindle patty, Three island mayo, hot sauce with Tillamook cheddar cheese, Korean BBQ sauce, lettuce, pickle onion in a toasted rice bun.

Truffello **19**
Twice Cooked Portobello Mushroom, Miso and Garlic Butter, Truffle Aioli, Coleslaw, Lettuce, Smoked Applewood Cheddar and Pickles in a Toasted Demi Brioche Bun.

Guac Norris **20**
Seared TINDLE Patty, Soya Milk Mayo, Charred Chunky Tomato Salsa, Guacamole and Lettuce in a Toasted Wholemeal Mango Flour Bun.

Truffle Hound **18**
Roasted portobello mushroom, garlic miso butter, ketchup, truffle aioli, melted truffle cheese and truffle oil in a toasted butter bun. (Chicken or Beef Sausage)

D.O Double G **15**
Miso mustard, ketchup and bawang goreng in a toasted butter bun. (Chicken or Beef Sausage)

Phife Dawg **17**
Hot Beef Chilli, Smoked Cheese, Sour Cream, Big Poppa's Hot Sauce and Watermelon Relish in a Toasted Butter Bun. (Chicken or Beef Sausage)

ADD-ONS

INFERNO SAUCE	2
PICKLED JALAPEÑO & CUCUMBER	3
TRUFFLE CHEESE	3
TILLAMOOK CHEDDAR CHEESE SLICE	3
FRIED FREE-RANGE EGG	3
SIDE OF HOUSE FRIES (TO ANY MAIN)	4
SMOKED CHEESE SLICE	4
IMPOSSIBLE™ PATTY SWAP	5
ROASTED PORTOBELLO MUSHROOM	7
DINGLEY DELL STREAKY BACON	8
CHICKEN FRANKFURTER	8
BEEF FRANKFURTER	8
FOIE GRAS	10
VINTAGE BEEF PATTY	10
FRIED CHICKEN PATTY	11
IMPOSSIBLE™ PATTY	12

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Vegetarian Spicy Vegan

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SWEET AND TREATS

>SWEETS

DESSERTS

- Sticky Icky Wicky** 9
Sticky date pudding steeped in gula melaka, toasted coconut butterscotch sauce and salted vanilla ice cream
- Wilfred's Brownie** (sharing portion) 16
Wilfred's indulgent quadruple chocolate and walnut fudge brownie served with house vanilla ice cream, chocolate mousse, chocolate sauce and toasted white chocolate crumb.
- Mango Jerry** 6
Alphonso mango and calamansi coconut cream custard pot.
- Rich Chocolate** 6
A velvety custard of dark and milk chocolate.
- Zesty Calamansi & Lemon** 6
Creamy Citrus Posset

MILKSHAKE

All our milkshakes are made like everything else at Three Buns, from scratch—with daily churned Madagascar vanilla, strawberry and chocolate ice cream.

Please advise if you would like whipped cream with your milkshake.

- Madagascar Vanilla** 10
Made with freshly churned Madagascar vanilla ice cream
- Brownie Milkshake** 10
Our soft serve, brownie chunks, chocolate ganache, vanilla water, and a hint of sea salt
- Chocolate** 10
Made with freshly churned chocolate ice cream
- Strawberry** 10
Made with freshly churned strawberry ice cream

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