# 1Tyrwhitt

Bistro · Bar · Cale

MENU & DRINKS





-INGER FOOD PLATTER	
YELLOW TAIL COLLAR (hamachi kama)	15.80
TOP SHELL /	13.80
HALF SHELL SCALLOP WITH MENTAIKO	13.80
GRILLED TIGER PRAWN	12.80
GRILLED KING SCALLOP	12.80
GOLDEN FISH FINGERS	10.00
CHEESE STUFFED MUSHROOM 🕿	10.00
CRISPY CHICKEN WINGS 🕿	10.00
CALAMARI	10.00
SALMON FIN	8.80
SHISHAMO	8.80
POTATO WEDGES	8.00
CHICKEN CHEESE SAUSAGE	8.00
KAN BILIS	8.00
CHICKEN NUGGETS	8.00
SPAM FRIES	8.00
SWEET POTATO FRIES	8.00
RENCH FRIES (Truffle add \$2.00)	
VEGETABLE SPRING ROLL	
FISH SKIN (salted egg add \$4.00) 🖝	6.00
GOLDEN CHICKEN SKINS	
GARLIC BREAD	6.00
EDAMAME	4.80









12.80

12.80

8.80

8.80

8.80

8.80



#### SMOKED SALMON CARPACCIO

Savoury smoked salmon carpaccio with baby spinach, cherry tomatoes, capers, onions in lemon dressing

#### SEAFOOD SALAD

Prawn, scallops, squid, mussels, cherry tomatoes in mixed mesclun salad drizzled with homemade

#### AVOCADO PRAWN SALAD 🛹

Grilled tiger prawn served with avocado, cherry red tomatoes, fresh romaine lettuce in homemade pommery dressing

#### **VONGOLE SALAD**

Baby spinach with clams & crab meat, cherry red tomatoes, onions in lemon dressing

#### TUNA SALAD

lemon dressing

Mixed mesclun salad, tuna, cherry red tomatoes, black olives, capers, onions, boiled egg in mayonnaise dressing

#### CEASAR SALAD

Fresh baby romaine lettuce, boiled egg, shredded chicken, bacon, cherry tomatoes with homemade ceasar dressing topped with garlic croutons

#### CAPRESE SALAD

Simple italian salad, made of fresh mozzarella, tomatoes & basil pesto sauce

#### RDUSCHETTA

French baquette with tomato salsa

## Soup

#### SOUP OF THE DAY

Please ask a member of our team for today's creation

6.80

#### LOBSTER BISOUE

Homemade lobster soup served with garlic croutons and chives

12.80

#### ARLIC BUTTER PRAWN

Garlic prawn butter with fresh milk served with fresh baguettes

16.80

16.80

16.80

16.80



#### **T-BONE 350**

350 grams of T-bone steak with black pepper sauce served with baby potatoes & broccoli

#### LAMB RACK

Grilled succulent baby lamb rack, drizzled with black pepper sauce, served with baby potatoes and broccoli

#### LAMB SHANK

Lamb shank slow braised in tomato, carrot, celery stalk, onion, tomato sauce & red wine

#### BLACK PEPPER RIBEYE STEAK <?

Tender & juicy ribeye served with fresh broccoli & potato wedges in black pepper sauce

#### CHICKEN CHOP <

Generous serving of grilled chicken, savoury brown sauce with mashed potatoes & sautéed mushrooms

#### PORK CHOP @

Slow-cooked to perfection and topped savoury brown sauce, potato wedges & fresh cauliflower



#### 8.80

Succulent beef patty with American cheese, crunchy greens, tomatoes, onions egg & chips

#### MINI BEEF BURGER

Juicy beef patties, comes in 3

#### CHICKEN BURGER

6.80 Tender chicken thigh dipped in rich brown sauce, served with tomatoes, onions, egg & chips

#### 18.80

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#### GRILLED SALMON <

Freshly grilled salmon with lemon butter sauce served with mashed potato, brocolli & cauliflower

#### FISH & CHIPS

Juicy on the inside with a crisp golden crust, with homemade tartar french fries & mesclun salad

#### FISH BURGER

Golden crust fish with homemade tartar sauce, crunchy greens, tomatoes, onions, American sliced cheese & french fries

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28.80

Savoury smoked salmon with mascarpone cheese, capers & baby spinach

#### BLACK TRUFFLE EGG

23.80

Heavenly aromatic black truffle oil drizzled on wild mushroom, parmesan & mozzarella, served with fresh egg in the middle

21.80

Mozzarella cheese, tomato sauce, pesto chicken red capsicum & pine nut

21.80

#### ASPARAGUS PRAWN

Topped with tomato sauce, mozzarella, green asparagus, tiger prawns, oregano & cherry red tomatoes

21.80

#### FROM THE OCEAN

Prawn, fish, squid, mussels, scallops topped with Italian mozzarella & cherry tomatoes

21.80

#### CRAB MEAT

Real crab meat, cherry tomatoes, onions, roasted capsicum & mozzarella

Classic sliced beef pepperoni with mozzarella & red cut chillies

### CHICKEN CHEESE SAUSAGE J

Italian mozzarella with shiitake mushrooms, chicken cheese sausage & fresh red cut chillies

#### TUNA PIZZA

19.80

Mozzarella, tomato sauce, tuna, shiitake mushrooms, red capsicum, onions & capers

Prices are exclusive of 10% service charge



#### MEAT LOVERS

19.80

American pork pepperoni, ham, bacon, chicken & pork sausage, topped with mozzarella

SPICY PORK PEPPERONI / =

19.80

Generous pork pepperoni slices topped with mozzarella & red cut chillies

BACON & EGG

19.80

Topped with tomato sauce, mozzarella, button mushrooms, bacon & egg

CHEESE LOVERS

17.80

Topped with italian cheese mozzarella, scamorza, gorgonzola blue cheese, taleggio & feta

CALZONE PIZZA

17.0

Folded pizza with mozzarella cheese, cooked ham, shiitake mushrooms & tomato sauce

HAWAIIAN 🕿

17.8

Pineapples, cooked ham with mozzarella. Oven baked to perfect ion

VEGETARIAN

17 00

Healthy seasonal vegetables, shiitake mushroom topped with mozzarella cheese

CAPRESE

17 80

Italian buffalo mozzarella cheese, topped with fresh tomatoes, herb basil & oregano

RIANCA

17.80

Baby spinach, mozzarella cheese, buffalo mozzarella, cherry tomatoes & basil and oregano



Traditional Italian homemade prawn paste

served with tiger prawn

Choose your pasta - Spaghett. Add \$ 1.00 - Spinach Fettucine		
RAVIOLI TRUFFLE CREAM OR ARRABIATA SAUCE 🕿	19.80	
Choice of ricotta cheese served with creamy black truffle cream sauce or arrabiata sauce topped with fresh baby spinach		
BLACK TRUFFLE CREAM MUSHROOMS	19.80	
Creamy black truffle sauce with mixed mushrooms		~
BLACK SQUID INK	19.80	
Cooked with black squid ink sauce, celery & cherry red tomatoes. Served with baby squid	The state of the s	
RISOTTO SQUID INK	19.80	
Italian rice dish cooked with black squid ink sauce, cherry red tomatoes & baby squid	83	
BEEF LASAGNA 🖙	18.80	1
Homemade oven baked beef lasagna		9
VONGOLE WHITE WINE J	17.80	
Pasta lightly tossed in delicate white wine sauce, cherry red tomatoes, fresh chillies, white clams & basil		
SEAFOOD MARINARA 🕿	17.80	
Fish, prawn, scallops, mussels & squid simmered in fragrant tomato sauce & served over pasta		



ARRABIATA KING SCALLOP	17.80
Spicy arrabiata topped with grilled king scallops	
TIGER PRAWN RISOTTO	17.80
Northern Italian rice dish with tiger prawns cooked to creamy perfection served with asparagus	
CARBONARA BACON	16.80
Creamy sauce egg yolk based, parmesan cheese, button mushrooms & streaky bacon	
GNNOCHI	16.80
Homemade potato dumplings with the choice of arrabiata sauce or four cheese sauce topped with fresh baby spinach	
CHICKEN MUSHROOMS ALFREDO	16.80
Cream sauce mushrooms top with grilled sliced chicken	
BOLOGNESE PASTA	16.80
Minced beef, tomato sauce and cherry red tomatoes	
MEATBALL PASTA	16.80
Chicken meatballs served with pomodoro sauce, mushrooms, onions & red capsicum	
AGLIO OLIO 🗸 🕿	16.80
Traditional garlic tossed pasta with wild mushrooms & tiger prawns	
VEGETARIAN	14.80
Wild mushrooms & mixed vegetables pan	

fried in homemade pomodoro sauce



#### TIRAMISU

Homemade velvety tiramisu served with mixed berries.

Melts in your mouth.

8.80

#### RED VELVET LAVA

Beautiful red molten lava with oozing chocolate center.
Served with ice cream.

8.80

#### SALTED EGG LAVA

Must try! Molten chocolate cake with oozing chocolate & salted egg. Served with ice cream.

8.80

#### ICE CREAM SCOOP

3.00





# Frinks

## draft beer

	HH \$ 3:00 PM - 8:00 PI	<b>,</b> \$
CARLSBERG		
Pint (500ml)		10
Tower (3L)		
KRONENBOURH B	LANC	
Pint (500ml)		
Tower (3L)		60
ASAHI BLACK		
Pint (500ml)	10	12
Tower (3L)		66
CONNORS		
Pint (500ml)	10	1

## bottled beer

	HH\$	\$
ASAHI DRY		
Japan, 5% Malted Barley		
CORONA EXTRA		
Mexico, 4.4% Pale Lager		
ERDINGER DUNKEL		14
German, 5.3%		
ERDINGER WEISSBIER		
German, 5.6%		
SOMERSBY CIDER		
United Kingdom, 4,5%		

# non-alcoholic

	\$
COFFEE	
CAPPUCCINO (iced/ hot)	
ESPRESSO	
DOUBLE ESPRESSO	
FRESH MILK	

## spirits

	\$
MACALLAN 12 YEARS	201
BALVENIE DOUBLEWOOD 12 YEARS	168
GLENLIVET 12 YEARS	
GLENFIDDICH 12 YEARS	
HIBIKI HARMONY	20
YAMAZAKI 12 YEARS	
JOHNNIE WALKER BLACK LABEL	
JOHNNIE WALKER BLUE LABEL	388
MONKEY SHOULDER	
MARTELL VSOP	178
MARTELL CORDON BLEU	331
CRYSTAL HEAD VODKA	
GREY GOOSE VODK A	16
HENDRICKS GIN	188
SUNTORY ROKU GIN	
TANQUERAY GIN	

6.5
5.80