



starters

roasted vegetable napoleon bell pepper, zucchini, eggplant, mushroom, balsamic reduction, basil oil	\$10
caesar's salad smoked beef, poached egg, parmigiano reggiano, garlic croûtons	\$14
bunker house salad marinated raw vegetables, feta cheese, kalamata olives, pyhllo pastry	\$12
honey glazed chicken wings blue cheese dip, celery sticks	\$10
yellow bell pepper soup crumbled feta cheese, pesto oil	\$8
tomato tortilla soup shaved parmesan, avocado, coriander	\$6

All prices are in B\$ and subject to 10% service charge.

sandwiches

grilled vegetable foccacia char-grilled marinated vegetables, balsamic onions, goat cheese, pesto	\$12
chicken tortilla wrap guacamole, sour cream, tomato salsa	\$14
club sandwich grilled chicken breast, fried egg, beef bacon, lettuce	\$16
cheese burger minced beef, ratatouille slaw, aged cheddar, beef bacon	\$16
steak & mushroom sandwich rocket leaves, melted brie, red onion brioche bun	\$20

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entrees & sizzlers

pan seared seabass fillet \$24
sweet potato mash, melon relish, balsamic reduction, basil oil

poached chicken breast \$22
citrus cous cous, spinach, alfalfa sprouts, chicken broth

fillet of cod \$26
carrot-risotto cake and slaw, parsley-clam emulsion

roasted lamb “eye of shortloin” \$30
portabella mushroom, potato crisp, capsicum juice

flame-grilled tiger prawns \$28
ratatouille, “pont neuf” potatoes, lemon-herb butter

flame-grilled beef tenderloin \$30
ratatouille, “pont neuf” potatoes, black pepper sauce

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pasta & rice

nasi campur selection of traditional dishes with condiments	\$16
char kway teow flat rice noddles, beef tenderloin	\$14
fried hookien noodles seafood, shredded chicken, sambal, lime	\$14
hainanese chicken rice steamed chicken, fragrant rice, chicken consommé, condiments	\$15
spaghetti oxtail, root vegetables, parmigiano reggiano	\$16
fettuccini tiger prawns, garlic, olives, extra virgin olive oil	\$16
potato gnocchis roasted mushroom, cream, parsley	\$14

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sweets

peach, cinnamon & white chocolate dôme \$8
meringue, passion fruit sauce, peppermint

pandan kaya cake \$6
vanilla-pineapple jelly, strawberry sauce

mango-kiwi pavlova \$8
spicy chocolate sauce

coconut-chocolate layer cake \$10
strawberry tartar, butterscotch sauce

banana bread & butter pudding \$6
vanilla sauce

exotic fresh fruits \$6
yoghurt ice cream

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