

# Takeaway Beast Creations

## Dinner Menu

### STARTERS

-  **HEIRLOOM TOMATO POMEGRANATE BURRATA SALAD** 22  
with toasted baguette, roasted pepitas, sliced almond, baby spring greens and fig jam
- GRILLED CILANTRO GARLIC OCTOPUS SALAD** 21  
mixed salad with boiled potatoes and baby heirloom tomatoes

-  **CAESAR SALAD** 14  
romaine lettuce, bacon bits, parmesan cheese, fried capers, garlic croutons with caesar dressing  
**add on:**  
grilled chicken or smoked salmon 4
- QUINOA TABBOULEH** 14  
quinoa, sea salt, lemon juice, olive oil, feta cheese, garlic and mint leaves

- LOBSTER BISQUE** 16  
creamy emulsion with diced lobster
- CLASSIC ONION SOUP** 14  
beef consomme served with gratinated Gruyère crouton

### SANDWICHES

all sandwiches and tartines are served with a side of salad or fries

-  **LE CROQUE MONSIEUR** 16  
Paris ham, cheddar, parmesan and Gruyère cheese in crusty sourdough  
**add on:** two fried eggs 4
-  **BEAST BURGER** 18  
wagyu beef patty, bacon, gorgonzola, cheddar, tomato slices, lettuce, gherkins and caramelized onions  
**add on:** one fried egg 2

### PASTA

-  **LINGUINE VONGOLE** 20  
linguine pasta with white clams and white wine sauce
- TAGLIATELLE AL SALMONE** 18  
tagliatelle pasta with salmon, cream and poached egg
- SPAGHETTI BOLOGNESE** 16  
spaghetti pasta with beef bolognese sauce
-  **PUMPKIN RISOTTO & MUSHROOM** 16  
fresh mushroom and pumpkin with creamy risotto

### COLD CUT / CHEESE

- 1 METER BOARD** 58  
selection of 5 cold cuts & 5 cheeses
- HALF METER BOARD** 36  
selection of 3 cold cuts & 3 cheeses
- served with French baguette basket, olives, gherkin, crackers, dried fruits, honey, mixed nuts and pommery mustard
- COLD CUT PLATTER** 28  
selection of 3 cold cuts
- CHEESE PLATTER** 28  
selection of 3 cheeses

#### cold cut selection:

paris ham	pork rilette	bresaola
parma ham	duck rilette	capocollo
chorizo	chambost saucisson	

#### cheese selection:

brie	camembert	goat cheese
roquefort	emmental	grana padano
gruyere	burrata	

### CHARCOAL GRILLED

choice of one sauce and one side for all mains selection

- AUSTRALIAN ANGUS BEEF TENDERLOIN** 200g 42
- STRIPLOIN** 250g 34
-  **RIB EYE** 250g 36
- BONELESS BEEF SHORT RIBS** 350g 42  
(slow cooked for 12 hours)  
with pistachio and herb crust

- BABY BACK RIB** 400g 30  
pork rib marinated with homemade BBQ sauce

- KUROBUTA PORK CHOP** 300g 36
- BABY LAMB RACK** 300g 48
- BABY CHICKEN**
- |       |    |
|-------|----|
| half  | 18 |
| whole | 24 |

-  **PAN-SEARED SALMON** 200g 24
- BARRAMUNDI PAPILLOTE** 200g 22  
oven-baked sea bass with lemon herbs and olive oil

#### sauce (choose one)

red wine jus	black pepper jus	béarnaise
white wine cream	chimichurri	blue cream cheese

#### sides (choose one)

mesclun salad	onion confit	french fries
creamy spinach	ratatouille	grilled asparagus
mashed potatoes	mushroom fricassé	

**additional side or sauce** 6

- TRIO DE RILLETES** 28  
salmon, pork and duck rillettes with crispy baguette

- PARMA HAM** 14  
Italian ham dry cured for 24 months (100g)

 chef's recommendation  vegetarian  spicy

Prices are subject to GST with no service charge.

### LOCAL DELIGHTS

-  **CRISPY PORK KNUCKLE** 22 36  
oven-roasted pork knuckle, half full  
with spicy thai nam jim sauce and sesame oil scented asian flavoured sauerkraut

-  **LOBSTER PORRIDGE** 38  
teochew-style lobster rice porridge in crab broth, baby abalone, crispy conpoy, bonito flakes, fried shredded ginger and scallion

- SAMBAL CLAMS SHANG MEE** 24  
crispy egg noodle with fresh Manila clams in homemade sambal gravy

- HOKKIEN NOODLE** 14  
prawn stock braised yellow noodles, and rice vermicelli prawns, roasted pork, bean sprouts and chives

- CHICKEN CLAYPOT RICE** 16  
fragrant rice cooked in claypot with fresh chicken, chinese mushroom, preserved sausage and salted fish

-  **NASI GORENG** 18  
wok-fried sambal rice with prawns, chicken satay and peanut sauce, fried chicken, fried egg, achar and keropok

-  **SINGAPORE LAKSA** 16  
noodles in coconut and spicy dried shrimp broth, cherrystone clams, prawns, tau pok, laksa leaves

- KUROBUTA CLAYPOT RICE** 18  
braised kurobuta pork belly served with soft boiled egg

- WOK-FRIED FRAGRANT MA LA FRIED RICE** 18  
topped with fried egg and crispy kale

### HOMEMADE SWEETS

-  **MOLTEN CHOCOLATE CAKE** 15  
made with Valrhona Guanaja 70%

- THIN CRUSTED APPLE PIE** 10  
cinnamon caramelized apple pie

- MOLTEN PEANUT CHOCOLATE CAKE** 15

- BURNT CHEESE CAKE** 12

- LEMON TART** 10  
mixed berries coulis