



Food Menu

MAIN COURSE

01	Crusted Snapper (Corn fricassee, white wine cream and tomato confit)	\$28
02	Crispy Grilled Chicken (Chicken sausage, potato of the day, daily vegetables)	\$24
03	Homemade Balsamic (Pork Ribs with potato of the day and daily vegetables)	\$28
04	Grilled Rack of Lamb (Grilled lamp with potato of the day and daily vegetables)	\$38
05	Grilled Filet Cod Fish (Served with sautéed vegetables, risotto rice and homemade salsa)	\$28
06	Slow Braised Wagyu Beef Cheek (Braised Wagyu Beef with potato of the day and daily vegetables)	\$34
07	Grilled Tenderloin (Served with potato of the day, daily vegetables in black pepper sauce)	\$34
08	Braised Lamb Shank (Served with mashed potato, daily vegetables and sweet potato chips)	\$32
08	Angus Beef Burger (With melted cheese, tomato, and fries)	\$24
08	French Duck Confit (Served with potato of the day, daily vegetables in port wine sauce)	\$30

*For Catch of the Day!
(Please ask our friendly staff)*

Daily Fresh Salad

01	Garden Green Salad (Fresh mixed greens, cucumber, cherry tomatoes) with a choice of Sesame or Balsamic Vinaigrette Dressing	\$15
02	Apple Celery Salad (Parmesan crisp, sweet potato chips) with lemon pomegranate dressing	\$18
03	Caesar Salad (Romaine lettuce, homemade dressing, bacon bits, croutons and topped with poached egg.)	\$18

PIPING HOT SOUP

01	Carrot ginger soup with homemade focaccia bread	\$8
02	Soup of the Day	\$8

Platter To Share

01	Cheese Platter (Blue cheese, smoked cheese, young gouda, and brie served with raisins, crackers, walnuts and bread)	\$34
02	Sausage Platter (Pork sausage, chicken sausage and spicy Italian sausage)	\$25

Bar Bites

01	Truffle Fries	\$14
02	Cheesy Garlic Toast	\$12
03	Baked 1/2 Shell Scallop with cheese	\$15
04	Potato Wedges	\$10
05	Onion Rings	\$10

DESSERT

(All Homemade)

01	JAG's brulee –homemade pistachio crème brulee with mixed berries compote	\$10
02	Walnut Chocolate brownie with ice cream and mixed berries compote	\$12
03	Apple Crumble with ice cream and mixed berries compote	\$12

Pasta

01	Spaghetti Aglio Olio with Bacon and Prawns (All-time favourite pasta with streaky bacon, prawns, garlic, chili & olive oil)	\$25
02	Seafood Marinara (Clam, mussels, prawns & squid in tomato sauce)	\$25
03	Spaghetti Carbonara (All-time favourite creamy pasta with bacon, ham and parmesan cheese)	\$24
04	Spaghetti Vongole (Spaghetti with fresh clams, white wine, garlic, chili & fresh basil)	\$24
05	Penne Vodka Chicken Pasta (Penne pasta tossed in Romano sauce, vodka & grilled chicken)	\$25
06	Spaghetti Pesto Genovese (V) (Spaghetti tossed with homemade pesto, cherry tomato & topped with parmesan cheese)	\$22
06	Penne Beef Ragout (Garlic, chili, tomato sauce, slow cooked beef short ribs)	\$25
06	Homemade Purple Potato Gnocchi (V) (Marsala wine, mushroom, baby corn in cream sauce)	\$24

*The level of spiciness can be adjusted.
(Please ask our friendly staff)*

PIZZA (12" Thin Crust Base)

01	Margherita Pizza (V) (Tomato base, mozzarella and basil)	\$22
02	Four Cheese Pizza (V) (Tomato, mozzarella, blue cheese, parmesan & ricotta)	\$25
03	Salami Pizza (Tomato sauce, mozzarella and salami slices)	\$25
04	No Tomato Pizza (Cream base sauce, bacon, red chilli & onion)	\$25
05	Hawaiian Pizza (Tomato sauce, ham and pineapple)	\$25
05	Seafood Pesto (Homemade pesto, prawn and crab meat)	\$26
05	Meat lovers Pizza (Sausages, ham, bacon & beef in tomato sauce & mozzarella)	\$28
05	Tandoori Chicken Pizza (Tandoori sauce, tandoori chicken & mozzarella)	\$24

Tapas

01	Homemade fresh blue crab cake with garlic aioli and basil oil	\$16
02	Homemade tandoori chicken leg with mint yoghurt	\$14
03	JAG's Chicken Wings	\$14
04	Lamb meat balls with brandy black pepper sauce and croutons	\$16
05	Steak Bits with black pepper sauce	\$14
06	Gambas Al Ajillo sautéed tiger prawns in sweet and spicy sauce	\$16
07	Pommery Mustard Lamb	\$16
08	Grilled Baby Octopus with honey black pepper sauce	\$18