

# == LATE NIGHT MENU ==

Fri-Sat, eve of PH only

Last Order: 1.00am

## SHARING PLATTERS

**Dusk To Dawn Platter** 33  
Deep Fried Halibut Fish, Breaded Oysters,  
Steak Cut Fries, Calamari Rings, Hot & Spicy Wings,  
Mixed Salad with Sweet Chilli Mayo

**Seafood Guazetto** 55  
Lobster, Clams, Pacific Pink Snapper, Scallops, Chilli,  
Tomato Sauce, White Wine & Garlic Bread

## SMALL PLATES

**Forest Mushroom Ragout** 14  
Sautéed Mushroom Ragout with Sherry Cream Sauce

**Shredded Cod Salad** 23  
Mesclun Mixed Salad, Shredded Cod, Olives,  
Marble Potatoes, Ikura Fish Roe & Homemade Dressing

**Caprese Di Bufala** 25  
DOP Buffalo Mozzarella Cheese, Heirloom Tomatoes,  
Dry Oregano, Extra Virgin Olive Oil & Fresh Basil

**Burrata Pugliese** 30  
Heirloom Tomato with Oregano, Basil Oil &  
Parmesan Crumble

## BAR BITES

**Truffle Steak Fries** 13  
Steak Cut Potatoes, Truffle Powder & Truffle Oil

**Calamari Rings (10 pcs)** 13  
Served with Sweet Chilli Mayo

**Hot & Spicy Wings (6 pcs)** 15  
Ancho Dry-Rub Spicy Mid Wings served with  
Sweet Chilli Mayo

## MAIN COURSE

**Dusk Signature Prawn Capellini** 28  
Tiger Prawns, Sautéed Capellini Pasta &  
Aromatic Lobster-Infused Oil

**Halibut Fish & Chips** 28  
Freshly-Coated Halibut, Steak Cut Fries, Mesclun  
Mixed Salad & Tartar Sauce

**Pork Chop** 30  
Iberico Pork, Herb Butter, Truffle Mashed Potatoes,  
Asparagus & Chicken Jus

**A4 Tajimaya Wagyu (M7)** 43  
10 Days Marbling Score 7 Wagyu (180g),  
Seasonal Vegetables, Mushroom Ragout & Red Wine  
Reduction Sauce

## DESSERTS

**Pumpkin Crème Brûlée** 14  
Coconut Sorbet & Mixed Berries

**Valrhona Chocolate Tart** 15  
Raspberry Winter Sauce, Mixed Berries &  
Edible Flowers

All prices are subject to 10% service charge and  
prevailing government taxes.

A4 Tajimaya Wagyu

Caprese Di Bufala

Seafood  
Guazetto

