

== LATE NIGHT MENU ==

Fri-Sat, eve of PH only
10pm to 1am (last order)

SHARING PLATTERS

Dusk To Dawn Platter 40

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 16

Sautéed with Sherry Cream Sauce

Shredded Cod Salad 23

Salted Cod, Mesclun Leaves, Vine Tomatoes, Potato,
Ikura, Capers, Black Olive, Extra Virgin Olive Oil

Caprese Di Bufala 25

DOP Buffalo Mozzarella Cheese, Roma Tomato,
Dry Oregano, Extra Virgin Olive Oil & Fresh Basil

BAR BITES

Truffle Fries 15

Steak Fries with Truffle Oil

Calamari Rings (10 pcs) 15

Sweet Chilli Mayo

Hot & Spicy Wings (8 pcs) 18

Ancho Dry-Rub Spicy Mid Wings, Sweet Spicy Sauce

MAIN COURSE

Beer-Battered Fish & Chips 28

Halibut, Tartar Sauce, Mesclun

Dusk Signature Prawn Capellini 32

Tiger Prawns, Sautéed Angel Hair Pasta,
Japanese Kombu, Lobster-Infused Oil

A4 Tajimaya Wagyu (M7) 50

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

DESSERTS

Guinness Chocolate Cake 15

Served with Irish Chocolate Cream

Classic Baked Alaska 18

Torched Fresh Meringue, Praline Ice-Cream,
Berry Yoghurt

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

Caprese Di Bufala

A4 Tajimaya Wagyu

Seafood Guazetto

