

SHARING MENU

MENU A

(155 AED per person)

CLASSIC LOADED NACHOS (D) (G) (V)

Crispy Fried Corn Chips topped with Matured Cheddar & Mozzarella cheese, Salsa, Refried Beans, Pickled Jalapeño, Avocado Cream & Sour Cream

DYNAMITE SHRIMP (D) (E) (G) (SE) (S)

Chili Powder & Sesame Seeds, served with Sriracha Lime Aioli

CREAMY CAESAR SALAD (D) (E) (G) (S)

Crunchy Romaine & Baby Gem Lettuce, Croutons, Caesar Dressing, Parmesan Cheese

CHICKEN CROQUETTES (D) (E) (G)

Chicken Croquettes, Ranch Sauce, Pickle Relish

CRISPY CHICKEN SLIDER (D) (E) (G) (SE)

Butter Milk Marinated Breast, Fried until Golden, Julienned Carrot & Red Cabbage, Bulgogi BBQ Sauce, Garlic Aioli, Sesame Seeds in a Brioche Bun

MACANCINI (D) (E) (G) (V)

Crispy fried Mac & Cheese Balls filled with Sun-dried Tomato, Parmesan Cheese & Ranch Dressing

BUFFALO CHICKEN PIZZA (D) (E) (G)

Buffalo Chicken Breast, Mozzarella cheese, Cheddar cheese, Buffalo Sauce, Blue Cheese Sauce, Red Onion, Spring Onion

MENU B

(185 AED per person)

CLASSIC LOADED NACHOS (D) (G) (V)

Crispy Fried Corn Chips topped with Matured Cheddar & Mozzarella cheese, Salsa, Refried Beans, Pickled Jalapeño, Avocado Cream & Sour Cream

DYNAMITE SHRIMP (D) (E) (G) (SE) (S)

Chili Powder & Sesame Seeds, served with Sriracha Lime Aioli

CREAMY CAESAR SALAD (D) (E) (G) (S)

Crunchy Romaine & Baby Gem Lettuce, Croutons, Caesar Dressing, Parmesan Cheese

PULLED BEEF CRISPY TACO (D) (G) (S)

Pulled BBQ Beef in a Crispy Taco Shell with Avocado Cream & Cherry Tomato, served with Jalapeno Salsa

GUACAMOLE & SALSA & CHIPS (VG)

Special Salsa & our House Made Guacamole served with Crispy Tortilla Chips

CRISPY CHICKEN SLIDER (D) (E) (G) (SE)

Butter Milk Marinated Breast, Fried until Golden, Julienned Carrot & Red Cabbage, Bulgogi BBQ Sauce, Garlic Aioli, Sesame Seeds in a Brioche Bun

MACANCINI (D) (E) (G) (V)

Crispy fried Mac & Cheese Balls filled with Sun-dried Tomato, Parmesan Cheese & Ranch Dressing

BUFFALO CHICKEN PIZZA (D) (E) (G)

Buffalo Chicken Breast, Mozzarella cheese, Cheddar cheese, Buffalo Sauce, Blue Cheese Sauce, Red Onion, Spring Onion

BBQ CHICKEN WINGS (D) (G) (S)

Crispy Fried Chicken Wings tossed in our Home Made BBQ Sauce, served with Celery Sticks & Blue Cheese Sauce

PRAWN GYOZA (G) (SE) (S)

Filled with Ginger & Scallions, served with BM Chili Ponzu

SHARING MENU

BOWLING

(109 AED per person)

ONLY ON BOWLING TABLES

Choose 5 items from the below

DYNAMITE SHRIMP (D) (E) (G) (SE) (S)

Chili Powder & Sesame Seeds, served with Sriracha Lime Aioli

PRAWN GYOZA (G) (SE) (S)

Filled with Ginger & Scallions, served with BM Chili Ponzu

MUSHROOM GYOZA (G) (SE) (VG)

Filled with Shimeji, Portobello, & King Oyster Mushrooms, Lotus Root, Water Chestnut, Truffle & Sesame Oil

CHICKEN GYOZA (G)

Pan Seared Umami Chicken Gyoza, served with Chili-Coriander Ponzu Sauce

PULLED BEEF CRISPY TACO (D) (G) (S)

Pulled BBQ Beef in a Crispy Taco Shell with Avocado Cream & Cherry Tomato, served with Jalapeno Salsa

MACANCINI (D) (E) (G) (V)

Crispy fried Mac & Cheese Balls filled with Sun-dried Tomato, Parmesan Cheese & Ranch Dressing

KOREAN CORN DOGS (D) (E) (G) (S)

Beef Sausage & Aged Cheddar covered in Crispy Panko, Tonkatsu Sauce, Kewpie Mayo & Bonito Flakes, served with Gochujang Honey Mustard

MANGO CHICKEN (D) (E) (G)

Crispy Chicken Breast, Mango Chipotle Sauce, Sorrel Cress & Blue cheese

FRIED CALAMARI (E) (SE) (S)

Crispy Calamari, Jalapeño Slices & Lime

CHICKEN SATAY (G) (N) (SE)

Tender Chicken Thigh, Red Chili, Crispy Garlic, Satay Sauce

TATER TOTS (D) (G) (V)

Crunchy Baked Potato Tater Tots, Truffle Creamed Cheese, Parmesan, Chives

PADRON PEPPERS (G) (S)

Padron Peppers grilled & tossed in "Petróleo" Sauce

SHARING MENU

EXCLUSIVE

(275 AED per person)

Choose 10 items from the below

PULLED BEEF CRISPY TACO (D) (G) (S)

Pulled BBQ Beef in a Crispy Taco Shell with Avocado Cream & Cherry Tomato, served with Jalapeno Salsa

SPICY TUNA ON CRISPY RICE (G) (SE) (S)

Spicy Tuna on a Sweet-Soy Crispy Rice Cake, Coriander Cress, Lotus Chips

TATER TOTS (D) (G) (V)

Crunchy Potato Tater Tots, Truffle Creamed Cheese, Parmesan, Chives

KARAAGE CHICKEN (E) (G) (SE)

Soy Ginger Chicken, Yuzu Truffle Aioli, Spring Onion & Sesame Seed

PRAWN GYOZA (G) (SE) (S)

Filled with Ginger & Scallions, served with BM Chili Ponzu

CRISPY TUNA TACOS (E) (G) (S)

Fried Rice Taco Shells stuffed with Fresh Tuna, dressed in mild Habanero Mayo, Lime, Pico de Gallo & served with a side of Guacamole

KOREAN CORN DOGS (D) (E) (G) (S)

Beef Sausage & Aged Cheddar covered in Crispy Panko, Tonkatsu Sauce, Kewpie Mayo & Bonito Flakes, served with Gochujang Honey Mustard

DYNAMITE SHRIMP (D) (E) (G) (SE) (S)

Chili Powder & Sesame Seeds, served with Sriracha Lime Aioli

BRISKET MAC & CHEESE (D) (G) (S)

Slow Cooked Beef Brisket, Cheesy Macaroni & Parmesan Cheese

BBQ CHICKEN WINGS (D) (G) (S)

Crispy Fried Chicken Wings tossed in our Home Made BBQ Sauce, served with Celery Sticks & Blue Cheese Sauce

PRAWN SATAY (G) (N) (S)

Grilled Satay Prawns served with Chili Peanut Sauce, Coriander Cress

RIBEYE KUSHIYAKI (E) (G) (SE) (S)

Angus Ribeye, Taré Sauce, Truffle Mayo, Crispy Sunchoke Flakes

LOBSTER ROLL (D) (G) (S)

Lobster Tail, Toasted Milk Bread, Ginger Scallion Aioli, Lime Wedge, Morita Salt, Wasabi Tobiko, Chives

CHICKEN CROQUETTES (D) (E) (G)

Chicken Croquettes, Ranch Sauce, Pickle Relish

BEER BOTTLE TOFU (E) (G) (SE) (V)

Crispy Chili Tofu, Chili Mayo, Shichimi, Coriander

GUACAMOLE & SALSA & CHIPS (VG)

Special Salsa & our House Made Guacamole served with Crispy Tortilla Chips

CHICKEN GYOZA (G) (SE)

Pan Seared Umami Chicken Gyoza, served with Chili-Coriander Ponzu Sauce

MACANCINI (D) (G) (V)

Crispy fried Mac & Cheese Balls filled with Sun-dried Tomato, Parmesan Cheese & Ranch Dressing

FRIED CALAMARI (E) (SE) (S)

Crispy Calamari, Jalapeño Slices & Lime

MANGO CHICKEN (D) (E) (G)

Crispy Chicken Breast, Mango Chipotle Sauce, Sorrel Cress & Blue cheese

LOBSTER MAC & CHEESE (D) (G) (SE) (S)

Butter Confit Lobster Tail, Cheesy Macaroni & Parmesan Cheese

SMOKEY BBQ RIBS (D) (G) (N) (S)

Smoked Brass Monkey BBQ Beef Ribs with Pistachio Crumble

CHICKEN SATAY (G) (N) (SE)

Tender Chicken Thigh, Red Chili, Crispy Garlic, Satay Sauce

JUNGLE SALAD (N) (SE) (S)

Red & White Cabbage, Carrot, Cucumber, Green Papaya, Red & Yellow Bell Peppers, Red Onion, Rice Vermicelli Noodles, Sweet Prawns, Asian Spring Roll Dressing, Coriander Leaves

SHARING MENU

EXCLUSIVE

(275 AED per person)

Choose 10 items from the below

CREAMY CAESAR SALAD (D) (E) (G) (S)

Crunchy Romaine & Baby Gem Lettuce, Croutons, Caesar Dressing, Parmesan Cheese

CLASSIC SLIDER (D) (E) (G)

Angus Beef Patty, Veal Bacon grilled to perfection, layered with Lettuce, Tomato, Home Made Pickles with Lime Sriracha Aioli in a Brioche Bun

BAYOU CHICKEN TACO (E) (G)

Crispy Cajun Chicken Tender, Chipotle Tomatillo Salsa, Jalapeno Aioli, Pasilla Flake, Red Radish & Lime Wedge

CHICKEN QUESADILLA (D) (G)

Marinated Chicken Breast, Cheddar & Mozzarella cheese, Bell Peppers, Onion in a Flour Tortilla, served with Chipotle Cream & Avocado Cream

MARGHERITA PIZZA (D) (G) (V)

Mozzarella, Parmesan, Basil, Olive Oil & Tomato Sauce

LOADED BEEF CHILI FRIES (D) (G)

Beef Chili, Hand-cut Fries, topped with Aged Cheddar, Mozzarella, Pickled Jalapeno, Onion & Cilantro

PROTEIN SALAD (VG)

Quinoa, Edamame Beans, Chickpeas, Beetroot, Carrots, Cucumber, Avocado, Yuzu & Agave Dressing, Pea Tendrils

CRISPY CHICKEN SLIDER (D) (E) (G) (SE)

Butter Milk Marinated Breast, Fried until Golden, Julienned Carrot & Red Cabbage, Bulgogi BBQ Sauce, Garlic Aioli, Sesame Seeds in a Brioche Bun

SMOKED BRISKET QUESADILLA (D) (G) (S)

Smoked BBQ Brisket, Cheddar & Mozzarella cheese, Bell Peppers in a Flour Tortilla, served with Sour Cream & Avocado Cream

CLASSIC LOADED NACHOS (D) (G) (V)

Crispy Fried Corn Chips topped with Matured Cheddar & Mozzarella cheese, Salsa, Refried Beans, Pickled Jalapeño, Avocado Cream & Sour Cream

CHEESE BURGER PIZZA (D) (E) (G)

Mozzarella, Tomato Ketchup, Ground Angus Beef, Sliced Tomato, Red Onion, Black Olives, Pickles & Sriracha Mayo

BEVERAGE PACKAGES

NON-ALCOHOLIC	
MOCKTAILS	Sweet Delilah, Coco Loco, Hunter's Charm, Jusu Corriander
SOFT DRINKS	Coke, Coke Light, Sprite, Sprite Zero, Ginger Ale, Tonic Water, Soda Water
WATER	Eira Still & Sparkling 750ml
COFFEE	Espresso, Americano, Cafe Latte, Flat White, Macchiato, Cappucino
TEA	Earl Grey, English Breakfast, Green Tea
JUICE	Orange, Pineapple, Apple

HOUSE POURING	
VODKA	Stoli
GIN	Bombay Sapphire
RUM	Bacardi Carta Blanca
WHISKEY	Dewar's White Label
BEER	Budweiser Bottle, Heineken Bottle
RED WINE	The Grape Escape Red
WHITE WINE	The Grape Escape White
ROSÉ WINE	The Grape Escape Rosé
MOCKTAILS	Sweet Delilah, Coco Loco, Hunter's Charm, Jusu Corriander
SOFT DRINKS	Coke, Coke Light, Sprite, Sprite Zero, Ginger Ale, Tonic Water, Soda Water
WATER	Eira Still & Sparkling 750ml

PREMIUM W/ BUBBLES	
VODKA	Grey Goose
GIN	Hendrick's Gin
RUM	Bacardi Carta Blanca Sailor Jerry
WHISKEY	Johnnie Walker Black Label
BEER	Corona Bottle, Budweiser Bottle, Heineken Bottle
RED WINE	Arcadian Merlot
WHITE WINE	The Riddle
ROSÉ WINE	Pink as Flamingos
MOCKTAILS	Sweet Delilah, Coco Loco, Hunter's Charm, Jusu Corriander
SOFT DRINKS	Coke, Coke Light, Sprite, Sprite Zero, Ginger Ale, Tonic Water, Soda Water
WATER	Eira Still & Sparkling 750ml
SPARKLING	House Sparkling Wine

