

the Foundry

BRASSERIE

STARTERS

COLD

BRESAOLA PLATTER

Thinly sliced cured beef, truffle oil and chilli flakes, served with warm baguette

BD 8

TUNA CEVICHE

Yellow fin saku tuna, marinated in herbs, lime and olive oil topped with a daicon slaw **(S)**

BD 7

SMOKED SALMON TERRINE

Terrine of Norwegian smoked and seared salmon with dill and capers served with toasted baguette

BD 5.5

TUNA TACOS

Yellow fin Saku tuna with lime and avocado in crispy tacos shells

BD 6.8

STEAK TARTARE

Raw chopped Argentinean Angus tenderloin of beef with gherkins, capers and shallots served with toast and butter

BD 8

HOT

JALAPEÑO POPPERS

Deep fried Mexican Jalapeños stuffed with mozzarella and matured cheddar cheese **(V) (S)**

BD 6.9

ESCARGOT A LA BOURGUIGNON

Baked snails in a garlic herb butter

BD 6.5

CHILI SHRIMPS

Local prawns sautéed in chili and garlic butter served with baguette **(S)**

BD 7

SALADS

GOAT CHEESE SALAD

Warm toasted goat cheese on a bed of beetroot and crispy walnut bits served with a balsamic vinaigrette **(V)**

BD 6.9

QUINOA SALAD

Quinoa tossed with herbs and condiments **(V)**

BD 6

BABY GEM SALAD

A mixed salad of grilled baby gem, avocado, cucumber, Frisée lettuce, Batavia lettuce, sundried cherry tomatoes

BD 6.5

Vegetarian **(V)** | Spicy **(S)**

All prices are subject to 10% Service Charge, 5% Government Levy and 10% VAT

MEAT

RIB EYE STEAK

Char grilled 300g Argentinean Angus rib eye steak served with grilled Portobello mushroom, grilled tomato and French Fries

BD 17.5

FILLET MIGNON

Char grilled 200g Argentinean Angus tenderloin served with grilled Portobello mushroom, tomato and French Fries

BD 19

STEAK FRITES

Char grilled 200g Argentinean Angus sirloin served with our special 'herb butter sauce' and French Fries

BD 17.5

SHORT RIBS

Slow braised 340g US Angus short rib served with Kansas City BBQ sauce, roasted baby potatoes, carrots and, grilled onion

BD 30

MEATS TO SHARE

COWBOY STEAK

Char grilled 1.2kg US Angus prime rib chop

BD 44

CHATEAUBRIAND

Char grilled 400g Argentinean Angus tenderloin of beef served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and grilled garlic

BD 33

TRUFFLE CHATEAUBRIAND

Char grilled 400g Argentinean Angus tenderloin with chopped black truffle served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and garlic

BD 36.5

CHICKEN

CHICKEN CORDON BLUE

Smoked turkey bacon and cheese, wrapped in crispy breaded chicken

BD 12.5

CHICKEN SCALOPINI

Pan fried chicken scallops, in an earthy sage gravy, mashed potato, broccolini

BD 8

SEAFOOD

SEABASS

Pan fried herb marinated seabass served with Lyonnaise potatoes, broccolini and a lemon butter sauce

BD 9.5

GRILLED TUNA

Tuna steak seared on charcoal served with mixed black rice and a cherry tomato salsa

BD 12.5

VEGETARIAN & VEGAN

WILD MUSHROOM RISOTTO

Chanterelles, black truffle, porcini, in a creamy risotto **(V)**

BD 10

GNOCCHI

Sautéed potato dumplings, mixed mushroom, sundried tomato in a light creamy sauce **(V)**

BD 8

THE FOUNDRY SPECIALS

SEARED FOIE GRAS

Seared foie gras served with a caramelized apple and mixed berry sauce

BD 12.5

SEABASS MEUNIERE

Authentic pan fried seabass in lemon butter sauce

BD 17

TOURNEDOS ROSSINI

Pan seared US Angus tenderloin topped with foie gras.

BD 38

ANGUS FILLET MIGNON

Char grilled 200g US Angus tenderloin, served with grilled portobello, tomato and French Fries

BD 28

ANGUS CHATEAUBRIAND

Char grilled 400g US Angus tenderloin served with your choice of two sauces. Accompanied with baby potatoes, grilled carrots, onion, and garlic

BD 53

ANGUS CHATEAUBRIAND TRUFFLE

Char grilled 400g US Angus tenderloin stuffed with chopped black truffle, served with your choice of two sauces. Accompanied with baby potatoes, grilled carrots, onion, and garlic

BD 56

DRY AGED ANGUS / KG

US Angus prime rib matured over Himalayan sea salt for 28 days

BD 57

the Foundry

BRASSERIE

SIDES

TRUFFLE FRIES	BD 4.5	BROILED BROCCOLINI	BD 3
GRILLED ASPARAGUS	BD 3	FRENCH FRIES	BD 1.5
MIXED MUSHROOMS	BD 3.5	BEETROOT SALAD	BD 1.8
MIXED RICE	BD 2	TRUFFLE MASH	BD 3.5
MASHED POTATOES	BD 1.5	MAC & CHEESE	BD 2.8
HABANERO MASH (S)	BD 1.5	TRUFFLE MAC & CHEESE	BD 4
HABANERO MAC & CHEESE (S)	BD 3.1		

SAUCES

BLUE CHEESE SAUCE	BD 1.3	ENTRECÔTE BUTTER SAUCE	BD 0.8
CHIMICHURRI SAUCE (S)	BD 0.8	GREEN PEPPERCORN SAUCE	BD 0.8
CHILLI DIP (S)	BD 0.8	MIXED MUSHROOM SAUCE	BD 0.8
TRUFFLE MAYO	BD 0.8		

Vegetarian **(V)** | Spicy **(S)**

All prices are subject to 10% Service Charge, 5% Government Levy and 10% VAT

DESSERTS & CHEESE

CHOCOLATE COOKIE

Freshly baked soft chocolate cookie served with vanilla ice cream

BD 3.5

STICKY TOFFEE PUDDING

A sponge cake with local dates in a creamy caramel sauce served with vanilla ice cream

BD 3.5

CRÈME BRÛLÉE

A rich custard topped with a caramelized crust

BD 3.5

ICE CREAM & SORBETS

VANILLA

BD 1.5

DARK CHOCOLATE

BD 1.5

MIXED BERRY SORBET

BD 1.5

LEMON & MINT SORBET

BD 1.5