

the Foundry

BRASSERIE

STARTERS

COLD

- BRESAOLA PLATTER** **BD 8**
Thinly sliced cured beef, truffle oil and chilli flakes, served with warm baguette
- TUNA CEVICHE** **BD 7**
Yellow fin saku tuna, marinated in herbs, lime and olive oil topped with a daicon slaw **(S)**
- BEEF CARPACCIO** **BD 9**
Thinly sliced Argentinean Angus tenderloin, smoked buffalo mozzarella, parmesan crema, wild rocket, black olives tapenade

HOT

- JALAPEÑO POPPERS** **BD 6.9**
Deep fried Mexican Jalapeños stuffed with mozzarella and matured cheddar cheese **(V) (S)**
- ESCARGOT A LA BOURGUIGNON** **BD 6.5**
Baked snails in a garlic herb butter
- CHILI SHRIMPS** **BD 7**
Local prawns sautéed in chili and garlic butter served with baguette **(S)**

SALADS

- GOAT CHEESE SPINACH SALAD** **BD 8.5**
Baby Spinach tossed with yellow Cherry Tomato, red Radish and brûléed Fig, topped with Goat Cheese, Sunflower seed with Apple Cider dressing
- LENTIL QUINOA SALAD** **BD 7**
Lentil and Quinoa mixed with Mango, red Capsicum and Feta laid upon brunoised Avocado, drizzled with Honey Mustard

MEAT

- STEAK FRITES** **BD 17.5**
Char grilled 200g New Zealand Angus sirloin served with our special 'herb butter sauce' and French Fries
- RIB EYE STEAK** **BD 21**
Char grilled 300g US Angus rib eye steak served with grilled Portobello mushroom, grilled tomato and French Fries
- FILLET MIGNON** **BD 28**
Char grilled 200g US Angus tenderloin served with grilled Portobello mushroom, tomato and French Fries
- SHORT RIB** **BD 30**
Slow braised 340g US Angus short rib served with Kansas City BBQ sauce, roasted baby potatoes, carrots and, grilled onion

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

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

MEATS TO SHARE

COWBOY STEAK

Char grilled 1.2kg US Angus prime rib chop

BD 44

CHATEAUBRIAND

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

BD 53

TRUFFLE CHATEAUBRIAND

Char grilled 400g US 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 56

CHICKEN

CHICKEN SCALOPINI

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

BD 12.5

SEAFOOD

SEABASS

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

BD 9.5

HOT SMOKED SALMON

Hickory smoked soy marinated Norwegian salmon served with bok choy and roasted vine tomatoes

BD 10

VEGETARIAN & VEGAN

WILD MUSHROOM RISOTTO

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

BD 10

THE FOUNDRY SPECIAL

DRY AGED ANGUS / KG

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

BD 57

SIDES

TRUFFLE FRIES	BD 4.5	BROILED BROCCOLINI	BD 3
GRILLED ASPARAGUS	BD 3	FRENCH FRIES	BD 1.5
MIXED MUSHROOMS	BD 3.5	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	GREEN PEPPERCORN SAUCE	BD 0.8
RED WINE SAUCE (A)	BD 0.8	MIXED MUSHROOM SAUCE	BD 0.8
CHIMICHURRI SAUCE (S)	BD 0.8	TRUFFLE MAYO	BD 0.8
CHILLI DIP (S)	BD 0.8		

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
THE FOUNDRY CHEESE PLATTER SHARER Camembert de normandie, saint-harray, bleu d'auvergne, tomme brulée, grana padano, tomme aux 7 fleurs	BD 15
THE FOUNDRY CHEESE PLATTER (SINGLE) Camembert de normandie, saint-harray, grana padano, tomme aux 7 fleurs	BD 8

ICE CREAM & SORBETS

VANILLA	BD 1.5
DARK CHOCOLATE	BD 1.5
MIXED BERRY SORBET	BD 1.5
LEMON & MINT SORBET	BD 1.5