

## 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

- SUMMER SALAD** **BD 6.5**  
A vibrant and refreshing mix of alfalfa and bean sprouts, paired with carrots, crisp cucumber, Batavia lettuce, sweet strawberries, and tart green apple. Drizzled with a rich molasses dressing for delightful blend of flavors and textures
- LENTIL QUINOA SALAD** **BD 7**  
Lentil and Quinoa mixed with Mango, red Capsicum and Feta laid upon brunoised Avocado, drizzled with Honey Mustard
- 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

## 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

## MEATS TO SHARE

### **COWBOY STEAK**

Char grilled 1.2kg US Angus prime rib chop served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and grilled garlic

**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 SCALLOPINI**

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**

# the Foundry

BRASSERIE

## SIDES

HABANERO MASH (S)	<i>BD</i> 1.5	HABANERO MAC & CHEESE (S)	<i>BD</i> 3.1
MASHED POTATOES	<i>BD</i> 1.5	MIXED MUSHROOMS	<i>BD</i> 3.5
FRENCH FRIES	<i>BD</i> 1.5	TRUFFLE MASH	<i>BD</i> 3.5
MAC & CHEESE	<i>BD</i> 2.8	TRUFFLE MAC & CHEESE	<i>BD</i> 4
GRILLED ASPARAGUS	<i>BD</i> 3	TRUFFLE FRIES	<i>BD</i> 4.5
BROILED BROCCOLINI	<i>BD</i> 3		

## SAUCES

RED WINE SAUCE (A)	<i>BD</i> 0.8	MIXED MUSHROOM SAUCE	<i>BD</i> 0.8
CHIMICHURRI SAUCE (S)	<i>BD</i> 0.8	TRUFFLE MAYO	<i>BD</i> 0.8
CHILLI DIP (S)	<i>BD</i> 0.8	BLUE CHEESE SAUCE	<i>BD</i> 1.3
GREEN PEPPERCORN SAUCE	<i>BD</i> 0.8		

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

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

## DESSERTS & CHEESE

<b>CHOCOLATE COOKIE</b> Freshly baked soft chocolate cookie served with vanilla ice cream	<b>BD 3.5</b>
<b>STICKY TOFFEE PUDDING</b> A sponge cake with local dates in a creamy caramel sauce served with vanilla ice cream	<b>BD 3.5</b>
<b>CRÈME BRÛLÉE</b> A rich custard topped with a caramelized crust	<b>BD 3.5</b>
<b>THE FOUNDRY CHEESE PLATTER SHARER</b> Camembert de normandie, saint-harray, bleu d'auvergne, tomme brulée, grana padano, tomme aux 7 fleurs	<b>BD 15</b>
<b>THE FOUNDRY CHEESE PLATTER (SINGLE)</b> Camembert de normandie, saint-harray, grana padano, tomme aux 7 fleurs	<b>BD 8</b>

## ICE CREAM & SORBETS

VANILLA	<b>BD 1.5</b>
DARK CHOCOLATE	<b>BD 1.5</b>
MIXED BERRY SORBET	<b>BD 1.5</b>
LEMON & MINT SORBET	<b>BD 1.5</b>