



ABOVE

ROOFTOP LOUNGE

SALAD

Quinoa Tabbouleh (V)(GF)

Classic Middle Eastern salad with white quinoa, parsley, white onion, cherry tomato and pomegranate seeds.

Mediterranean Watermelon (D)(TN)

Sweet seedless watermelon with creamy tullum cheese, crushed pecan and honey.

Greek Feta (D)

Traditional Greek salad served as the base with 2 feta slices on the top with oregano and mint.

Kale with Tale (D)(TN)

Kale, peacan, dried cranberries, cherry tomato, dry apricot, tullum cheese pomegranate seeds and balsamic dressing.

Chef Signature (TN)

Chef's delight chicken marinated with avocado sauce with selected fibrous lettuce, pecan, golden raisin and garnished with fig.

Above Signature Salad (D)(TN)

Frisee lettuce, lollo rosso, walnut, pomegranate seed and tullum cheese.

Burrata Salad (D)(TN)

Southern Italian burrata cheese accompanied with mix lettuce, goji berry, walnut, pine nut, dry apricot, sundried tomato.

Seared Tuna Salad (S)

Grilled tuna slice (150g) served with a mix of lettuce, chinese cabbage, bean sprout, edamame seed along with balsamic dressing.

Mixed Cheese Platter (D)(TN)

Elegant platter with grilled halloumi, herby, smoked cheese, chilly cheese balls with sundried tomato, grilled olive and walnuts.

STARTER

Fried Calamari (10 Pcs)(G)(S)(E)

Golden brown crispy calamari served with tartar sauce on the side.

Chicken Quesadilla (4 Pcs)(G)(D)(E)

Cheesy chicken quesadilla with home made pico de gallo, sour cream and guacamole.

Beef Quesadilla (4 Pcs)(G)(D)(E)

Diced beef quesadilla with home made pico de gallo, sour cream and guacamole.

Wagyu Beef Slider (G)(D)

Juicy Wagyu beef patty served with cheddar chesse, lolo biondo lettuce, onion and gherkins, thousand island.

Chicken Slider (G)(D)

Thick chicken patty served with , lolo biondo, onion and gherkins, thousand island.

Veggie Slider (V)

Home made vegan patty with portabella mushroom, cauliflower, baked beans, served with vegan bun and vegan cheese.

Black Truffle Wagyu Beef (200g)(G)(D)

Crumbled beef Wagyu sandwiched between layers of bread and served with truffle sauce and fresh truffle slice on top.

Chicken Sizzling Satay (D)(250g)

Above style marinated sizzling grilled chicken.

Tenderloin Beef Satay (D)(250g)

Above style marinated sizzling grilled beef.

Chicken Bun (2 Pcs)(G)

Thick chicken gravy stuffed in steam buns with BBQ sauce.

Wagyu Beef Bun (2 Pcs)(G)

Thick Wagyu beef gravy stuffed in steam buns.

75

Nachos (G)

Freshly prepared guacamole served with crispy nachos, home made pico de gallo and sour cream.

75

Steamed Edamame (Salty or Spicy)

Steamed edamame served with salt, pepper, olive oil with an option of chilly flakes.

65

Mixed Cold Appetizer (G)(TN)(V)

Four mouth watering cold appetizers made to share, basil hummus, potato salad, green chilly olive salad and sun dried tomato salad.

70

Dynamite Shrimps (10 Pcs)(D)(G)(E)

Battered fried shrimps coated and served with Chef's Special dynamite sauce.

95

Truffle Fries (200g)(D)(G)

Crunchy fries seasoned with fresh parsley, parmesan powder, chilly flakes and a slices of black fresh truffle.

85

Wagyu Beef Gyoza (4 Pcs)(D)(G)(E)

Wrapped juicy Wagyu beef stuffed with seasoned vegetables, served with soy sauce and Japanese chilly oil.

110

Mozzarella Sticks (10 Pcs) (D)(G)(E)

Batter fried mozzarella cheese coated with panko crisp served with homemade sauce.

135

MAIN COURSE

490

Grilled Salmon (S)(D)

Seasoned salmon with home made spinach mushroom sauce and sauteed vegetable.

799

Surf'n'Turf (Portion For 4) (S)(D)

A companionate grilled platter of minute steak, seasoned tiger shrimps, lamb rack, salmon fillet and portobello mushroom.

75

Penne (G)(D)(E)

Penne pasta served with your choice of sauce from arabiata, pesto, alfredo with mushroom or chicken.

90

Fettuccine (G)(D)(E)

Fettuccine served with your choice of sauce from arabiata, pesto, alfredo with mushroom or chicken.

95

Wagyu Filet Mignon (200g)(D)

Tender Wagyu filet served with sauteed vegetable with French butter and choice of mushroom or garlic sauce on the side.

100

Lamb Rack (Portion For 4) (1kg)(D)

Sizzling hot lamb rack served with sauteed vegetable with your choice of mushroom or garlic sauce on the side.

85

Ribeye Steak (300g)(D)

Wagyu ribeye served with creamy mashed potato and sauteed vegetable with your choice of mushroom or garlic sauce on the side.

65

Wagyu Minute Steak (D)

Thin sliced Wagyu beef served with your choice of mushroom or garlic sauce on the side.

95

White Snow Chicken Burger (G)(E)(D)

Chargilled seasoned chicken patty with creamy cheddar cheese, gherkins, lolo biondo and served with your choice of steak fries, spiced potato wedges or french fries.

75

Black Seed Angus Beef Burger (G)(E)(D)

Chargilled seasoned angus patty with creamy cheddar cheese, gherkins, lolo biondo and served with your choice of steak fries, spiced potato wedges or french fries.

85

Gnocchi (G)(D)(E)

Freshly cooked gnocchi comes with choice of sauce from arabiata, pesto, alfredo with mushroom or chicken.

75

95

Wagyu Truffle Pizza (G)(D)

Out of the oven rich Wagyu pizza with homemade pomodoro sauce and mozzarella cheese.

75

65

125

95

85

320

65

135

799

105

105

290

450

450

250

80

90

85

250

Marguerita Pizza (G)(D)

Classic marguerita pizza covered with homemade pomodoro sauce and mozzarella cheese.

Vegetarian Pizza (G)(D)

Filled with fresh vegetables, olives, sundried tomato, sweet corn covered with homemade pomodoro sauce, mozzarella cheese.

Spicy Pepperoni Pizza (G)(D)

Spicy beef pepperoni with homemade pomodoro sauce, mozzarella cheese.

Grilled Corn Fed Baby Chicken (700g)

Seasoned corn fed chicken, marinated and roasted, served with sauteed vegetable.

SUSHI

Salmon Maki (6 Pcs)(S)(G)

Fresh salmon with wasabi, pickled ginger and soy sauce on the side.

Volcano (6 Pcs)(S)(G)

Fried prawns tempura filled with cucumber, avocado, topped with torched spicy salmon, and fried onion. Garnished with orange masago and spicy mayo sauce.

Salmon Legend Roll (6 Pcs)(S)(G)

Orange masago, cucumber, avocado, salmon, cream cheese. Garnished with mayo sriracha, onion leaks and sweet chili mayo sauce.

Salmon Aburi Dragon (6 Pcs)(S)(G)

Sesame seed, tempura, cream cheese, avocado, cucumber, topped with salmon. Garnished with onion leaks, mayo, red tobiko, Shichimi powder, and sweet chili mayo sauce.

Cucumber Maki (6 Pcs)(G)

Cucumber sushi roll served with wasabi, pickled ginger, sesame seeds and soy sauce on the side.

California Space Roll (6 Pcs)(S)(G)

Sesame seeds, crabstick Surimi, avocado, cucumber, garnished with mayo, red tobiko, onion leaks, and sweet chili mayo sauce.

Spicy Torpedo Roll (6 Pcs)(S)(G)

Shichimi chili powder with prawn katsu, cucumber, avocado. Garnished with spicy mayo, sriracha, chives, and katsu sauce.

Tuna Maki (6 Pcs)(S)(G)

Elementary sushi rolled with fresh tuna and served with wasabi, pickled ginger and soy sauce on the side.

Atomic Roll (6 Pcs)(S)(G)

Tempura roll filled with cucumber, avocado and topped with spicy tuna mix. Garnished with spicy mayo sauce and chives

Above Sushi Special (24 Pcs For 4)(S)(G)

Great for group of 4 our sushi platter comes with selected sushi from our menu.

Above Sushi Special (48 Pcs For 6)(S)(G)

Great for group of 6-8 our sushi platter comes with selected sushi from our the menu.

95

85

90

220

90

85

85

85

80

85

85

80

85

320

490

DESSERT

Exotic Fruit Tart (G)(D)(E)

Colourful tart with seasonal fruits and berries.

Chocolate melt (White/Dark Chocolate)(G)(D)(E)

Home made dark chocolate ball stuffed with surprising mousse, served with hot chocolate on the side.

Caramel Cheese Cake (G)(D)(E)

Freshly baked cheese cake with fresh berries and caramel sauce.

St Sebastien Cheese Cake (200g)(G)(D)(E)

The infamous classic Spanish cheese case with fresh berries on the side.

Katmer with Ice Cream (G)(E)(D)(N)

Fried flaky Turkish dough stuffed with vanilla ice cream with freshly grated pistachio powder on top.

Churros (G)(E)

Crunchy deep fried dough coated with cinnamon powder and fine sugar, served with hot chocolate sauce on the side.

Mixed Fruit Platter(D)(G)(TN)

Sharing platter of seasonal tropical fruits.

Mix Sweet And Fruit Platter (Portion for 4)(D)(G)(TN)

Sharing platter with selection of our house desserts and seasonal tropical fruits

85

110

75

75

85

75

490

800

Prices are inclusive of 7% municipality tax, 5% vat and 10% service charge.
(G) Gluten, (TN) Tree Nut, (D) Dairy, (E) Egg, (S) Seafood, (GF) Gluten Free, (V) Vegetarian