
Bites

Grilled Prawns 45

Tamarind, rojak salsa, peanut

Sliders 38

Beef brisket, steamed bao, vegetables, peanut, smoked BBQ sauce

Seafood Fritto Misto 40

Squids, prawns, soft-shell crab, zucchini, lemon and sriracha mayonnaise

Fresh Corn Tempura  38

Worcestershire aioli, peanuts, garlic chips

Chicken Wings


Thai seasoning, dried chilli, pandan leaves, sweet chilli sauce

Half dozen 40

One dozen 75

Golden Halibut 40

Battered fish, flour tortilla chips, tartar sauce

Meatless Burger  46

Plant-based burger, dairy-free cheese, bun, mayonnaise, pickles

PJ'S

— BAR & GRILL —

Dinner
A la Carte Menu

6.00pm – 11.00pm

Starters

Cured Salmon	46
<i>Avocado, quinoa salad, wasabi</i>	
Octopus	58
<i>Asian salsa verde, crushed potatoes, cherry tomato, rocket salad</i>	
Roasted Beet Salad 	36
<i>Arugula salad, goat cheese, candied pecans, poppy seed vinaigrette</i>	
Caesar Salad	40
<i>Parmesan chicken, soft boiled egg, romaine lettuce, anchovies, garlic croutons, shaved Parmesan</i>	
Foraged Mushroom Soup 	32
Cioppino	38
<i>Mixed seafood, tomato, basil, garlic bread</i>	

From The Grill

Australian Black Angus 120 days Grain Fed

Tenderloin	200 grams	154
Sirloin	250 grams	138
Ribeye	280 grams	145
T-Bone	500 grams	145
Angus Beef Burger	200 grams	50

Sanchoku Wagyu Beef

Sanchoku Wagyu Tenderloin Marble Score 5	200 grams	180
Sanchoku Wagyu Striploin Marble Score 6	250 grams	175

Lamb Racks	250 grams	78
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Spring Chicken	half / whole	38 / 70
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Sauces

Sarawak Black Pepper | Porcini | Asian BBQ | Thai Tamarind | BBQ

Sides

15

Rosemary and Garlic Steak Fries | Spiced Sweet Potato Fries |
Mashed Potatoes | Sauté Mushrooms | Grilled Asparagus |
Arugula Salad, Lemon Dressing

Seafood

Salmon Asam Pedas	54
<i>Norwegian salmon, chilli paste, tamarind, okra</i>	
Red Snapper Bouillabaisse	58
<i>Bouchot mussels, clams</i>	
Lobster	225
<i>Grilled with lemon butter or thermidor</i>	
Spaghetti Aglio Olio	48
<i>Seafood, garlic, dried chilli, olive oil</i>	



— BAR & GRILL —

Desserts

Cheese Platter	38
<i>Artisanal cheeses, dried apricot, grapes, candied pecans</i>	
New York Cheese Cake	32
<i>Blueberry compote</i>	
Compressed Watermelon	28
<i>Strawberry infused Thai basil coulis, calamansi sorbet</i>	
70% Chocolate Ganaché Tart	28
<i>Grenadine, strawberry, honeycomb, vanilla ice cream</i>	
Coconut Mille-Feuille	28
<i>Mango sorbet, palm sugar caramel</i>	
Ice Cream & Sherbet <i>per scoop</i>	16
<i>Vanilla, chocolate, berries</i>	
Seasonal Fruit Platter	26

PJ's Signatures

Braised New Zealand Lamb Shank 58
Sauté spinach, mashed potatoes, au jus

Glazed Black Cod 82
Gochujang glazed, asparagus, Thai aubergine, calamansi beurre blanc

To share

"Tomahawk" Rib Eye 388
*Grilled angus rib eye bone-in, steak fries, grilled mushrooms,
Arugula salad*

Mixed Skewers 140
*Beef teriyaki, chicken lemongrass, shrimp's tikka, spiced lamb,
grilled vegetables*