

BBO SHAK

Opening Hours: 18:30 - 22:30
Mon - Thu - Sat
Reservation Required

STARTERS & SALADS

Octopus, Crab Meat	32
roasted pumpkin, shaved fennel, pickled shallot, herby lemon vinaigrette,	
Smoked Brisket	29
crispy Brussels sprouts, roasted sweet potato, shichimi spices, Maldon rock salt	
Edamame Soybeans <i>GF, VG, V, LF</i>	16
mixed greens, tomato, cucumber, lemon & miso vinaigrette	
Vadhu Island Kopee Fai Leaves <i>GF, V</i>	24
cherry tomato confit, polenta croutons, blue cheese & white wine dressing	
Grilled Romaine Caesar	28
pork pancetta, poached egg, parmesan, smashed avocado, grilled pineapple	
Shak's Pea Sprout Salad Bowl <i>GF, VG, V, LF</i>	22
mixed greens, celery, pomegranate, Thai basil, mint leaves, dill, sawtooth coriander, balsamic vinaigrette	

STEAKS

...rubs with peppers, sea salt, coriander, garlic & cayenne to its best

8-hour Beef Brisket ± 200 grams	59
Black Angus Prime Steak ± 550 grams	150
Tenderloin Fillet ± 250 grams	55
Strip Steak ± 300 grams	65
Skirt Steak ± 250 grams	55
Tomahawk (for 2) ± 1200 grams	210

MAINS

Spiny Lobster ± 600 grams	130
lemon & garlic butter	
Grouper Fillet ± 350 grams	40
wrapped in banana leaf, charred spring onions	
Lamb Rack ± 350 grams	65
Kenyan green beans	
Tiger Prawns Trio	50
miso charred leeks	
Half-Bird Mother Clucker Jerk Chicken	38
rum flamed banana	
Bone-in Pork Chop	45
green apple, apple cider	
Wagyu Burger	30
brioche bun, parma ham, grilled porcini, arugula leaves, truffle aioli, sweet potato fries	
Grilled Vegetable Platter <i>GF, VG, V, LF</i>	28
Belgian endives, asparagus, beefsteak tomato, pumpkin, porcini, lemony couscous	

SAUCES

Chimichurri	4
<i>our way!</i>	
Brandy-black Peppercorn Sauce	5
<i>oh yes!</i>	
Sukiyaki Barbeque Sauce	4
<i>something different.....</i>	
Béarnaise Sauce	5
<i>a "child" of mother hollandaise sauce</i>	
Cilantro & tomato Salsa	5
<i>not an amalgamation of mambo, rumba or pachanga</i>	

SIDES

Steak Fries	12
Sweet Potato Fries	12
Vinegared New Potatoes, Pork Pancetta	14
Grilled Broccolini, Burnt Lemon	14
Chargrilled Portobello Mushrooms	14
Creamy Polenta Mash, Basil	14
Creamed Corn, Pork Bacon Bits	14
Brussels Sprouts, Maple Syrup	14

DESSERTS

Yummy Banana Rum Tart	18
sugared tacos	
Smoky Chocolate Lava	22
strawberries, crème anglaise	
Frozen Coconut Ice Cream Sandwiches	18
cranberry & rosemary shortbread, berries	

*GF=Gluten-free, VG=Vegan, V=Vegetarian, LF=Lactose-free
Prices in USD, included service charge & GST.
Menu & prices are subject to change.*