

Starters

SEA SALTED PADRON PEPPERS (V)	6.9
CORN RIBS 	7.5
Served with garlic mayo	
MATURED CHEDDAR CHEESE GARLIC BREAD	8.5
With mixed herbs & chives (V)	
CHICKEN LOLLIPOPS	10.5
Pan asian infused lollipops with chilli garlic sauce	
DYNAMITE PRAWNS 	12.5
Bang Bang sauce, chives, fresh chillies	
WAGYU BEEF SLIDERS (2PCS)	9
Charcoal buns with bang bang sauce & pickled beetroot red onion	
SALT & PEPPER BABY SQUID	13
Deep fried squid with black pepper, spring onion & fresh chillies. Served with aioli sauce	
STEAK SKEWERS	10
Sirloin & Rib-Eye Steak Skewers, served with 'Magic Green Sauce' - Avocado, Coriander, Jalapeños & Pistachio	
CHICKEN TACOS	9
Minced chicken with guacamole, julienne peppers, chives & sour cream	
BEEF TACOS	9.9
Cheesy pulled beef, guacamole, Mexican spicy salsa, chives & sour cream	
EGGPLANT HUMMUS	8.9
Homemade Eggplant Hummus, pomegranate seeds served with tortilla chips (V) (VF)	
GRILLED HALLOUMI	10
With fig jam (GF)	
CHICKEN WINGS  	7.5
Slow cooked in BBQ, honey & pepper sauce (GF)	
GOATS CHEESE 	11.9
Warm honey glazed goats cheese, served with beetroot purée, parsley oil & sugar coated walnuts (V)	



Mains

HALLOUMI & AVOCADO SALAD	16
Cos lettuce, cherry tomatoes, pomegranate seeds & home made French dressing (V)	
CHICKEN CAESAR SALAD	16.9
Grilled chicken, cos lettuce, home made croutons, chives & parmesan cheese	
TRUFFLE TAGLIATELLE PASTA	19.9
Truffle creamy sauce with grated truffle & parmesan cheese (V)	
SWEET & SOUR CHICKEN	20
Crispy chicken served with our homemade sweet and sour sauce & mixed vegetables. Served with rice	
SEABASS	20.9
Served with potato puree, tenderstem broccoli, chimichurri, cranberry & orange caviar (GF)	
OVEN BAKED SALMON	22
Served with potato puree, tenderstem broccoli, chimichurri, cranberry & orange caviar (GF)	
LAMB FILLETS	23
With tenderstem broccoli (GF)	
FUSION GRILL	26.9
Two chicken thighs, lamb fillet & lamb chop, tenderstem broccoli (GF)	
BANG LAMB GRILL	27.9
Two lamb chops, two lamb fillets, tenderstem broccoli & chives gravy	
BEEF SHORT RIB 	29.9
Slow braised short rib in chef's special sauce, served with potato purée & tenderstem broccoli	

Steaks

OFF THE BONE CHICKEN THIGH STEAKS	21.9
Served with tenderstem broccoli (GF)	
BBQ CHICKEN MELT STEAK	21
BBQ sauce, melted cheddar cheese & tenderstem broccoli (GF)	
BBQ COMBO STEAK 	26.9
Chicken fillet with BBQ sauce and melted cheddar cheese, topped with rolled lamb fillet. Served with tenderstem broccoli	
SIRLOIN STEAK	36
Choice of creamy mushroom gravy or green peppercorn gravy. Served with tenderstem broccoli (GF)	
RIB EYE STEAK	38
Choice of creamy mushroom gravy or green peppercorn gravy. Served with tenderstem broccoli (GF)	
SURF & TURF	54.9
Rib-Eye Steak with half lobster tail, tenderstem broccoli, garlic butter & choice of creamy mushroom gravy or green peppercorn gravy	

Burgers

All burgers served with skin-on fries

TOWER BURGER 	23.9
Two patty combination. Choose between beef or chicken with lettuce, mayo, onion, tomato, topped with melted cheddar cheese	
CHEESE BEEF BURGER	19
200 gram beef patty with lettuce, tomato, onion, mayo, topped with melted cheddar cheese	
BBQ CHICKEN MELT BURGER	18
With mayo, lettuce, tomato, onion, topped with melted cheddar cheese & BBQ sauce	
BUTTER MILK CHICKEN BURGER	18.9
With miso butter, lettuce, homemade red cabbage coleslaw & ranch sauce	
WAGYU BEEF BURGER 	20.9
200g beef patty, mayo, lettuce, caramelised onion, melted cheddar cheese, topped with pickle and pepper relish	
VEGAN BURGER	16.9
Beyond burger, lettuce, onion, tomato, vegan cheese & home-made pistachio sauce (VF)	
GOAT CHEESE BURGER	17.9
Choose between goat or halloumi cheese, portobello mushroom, peppers, caramelised onion, lettuce, mayo (V)	
THE HOT BURGER  	17.9
Wagyu beef burger in chef's hot chilli mayo, melted cheddar cheese & home made red cabbage coleslaw	

Sides

TRUFFLE SKIN-ON FRIES WITH PARMESAN	11.9
CHILLI CON CARNE  	12.9
Loaded chilli con carne fries with cheese & jalapeños	
SKIN-ON FRIES (V) (VF)	5.9
ROSEMARY BABY POTATOES WITH SMOKED SEA SALT	7
CHEESY SKIN-ON FRIES (V) (GF)	6.9
MAC & CHEESE (V)	6.5
CHERRY TOMATO AND SHALLOT SALAD (V) (GF) (VF)	5.5
SWEET POTATO FRIES (V) (VF)	6
POTATO PUREE (V) (GF)	7
RED CABBAGE COLESLAW (V) (GF)	6
BASMATI RICE (V) (GF)	5
BROCCOLI (V) (GF)	6.5

ALLERGIES: Please inform us of any allergies or dietary requirements before you order. Unfortunately, it is not guaranteed that any product is 100% free of any allergens due to risk of cross contamination in our busy kitchen.

MINIMUM ORDER POLICY: To ensure the best dining experience for all our guests, we kindly request that each guest orders a minimum of one main course.

Signature Cocktails

- PRETTY LITTLE PINK 13**
Pink Gin, Peach Schnapps, Lime Juice, Simple Syrup, Pomegranate Seeds, Elderflower
- WRAY TROPICAL BREEZE 13,5**
Wray Nephew, Papaya, Pineapple Juice, Mango Juice, Coconut Syrup, Lemon Juice, Grapefruit Liqueur
- MIND ERASER 13,5**
White Rum, Kraken Spiced Rum, Passion Fruit Puree, Strawberry
- TRANQUILIZER 13**
Patrón Tequila, Passion Fruit Puree, Simple Syrup, Lime Juice, Lemongrass
- THE ESCOBAR AFFAIR 13**
Hennessy, Cointreau, Pineapple, Lemon, Orgeat, Bitters

Classic Cocktails

- PORNSTAR MARTINI 12,8**
Vanilla Vodka, Passion Puree, Passoa, Vanilla Syrup, Lime Juice, Shot of Prosecco
- BELLINI 10**
Select Between Strawberry, Passion Fruit, Peach and Lychee Flavours
- MOJITO 11**
Select Between Strawberry, Peach, Passion Fruit, Lychee Flavours
- LONG ISLAND ICE TEA 13,5**
Gin, Vodka, Tequila, Rum, Cointreau, Lemon Juice, Coke
- OLD FASHIONED 13**
Woodford Reserve, Angostura Bitters, Simple Syrup
- FRENCH MARTINI 12,8**
Circ Pineapple, Chambord, Lime Juice, Pineapple Juice, Simple Syrup
- LYCHEE MARTINI 12,8**
Raspberry Vodka, Lychee Liqueur, Lemon, Simple Syrup

Mocktails

- TROPIC STING 10**
Passionfruit, Mango, Peach, Lemon, Simple Syrup
- VIRGIN COLADA 9**
Pineapple Juice, Lime Juice, Coco Butter, Double Cream
- VIRGIN FROZEN DAQUIRI 9**
Choose Between Strawberry, Passion Fruit Flavour
- PASSION PARADISE 9**
Orange Juice, Coconut Cream, Passion Fruit Puree, Grenadine, Lime Juice, and Simple Syrup
- RAINBOW UNICORN 9**
Grenadine, Lychee Juice, Lemon Juice, Blue Curacao
- TROPICAL SUNRISE 9**
Mango Juice, Strawberry Puree, Lemon Juice, Honey Syrup, Orange Juice
- VIRGIN MOJITO 9**
Brown Sugar, Fresh Mint, Lime Wedges. Choose between Strawberry, Watermelon or Passion Fruit flavour
- BERRY RUDE 9**
Blueberry, Raspberry, Cranberry Juice, Lime Juice, Blueberry Monin, Simple Syrup, Lemongrass Syrup

Signature Cocktails

- ABSOLUT 9**
- ABSOLUT RASPBERRY 9**
- CIROC 11**
- ABSOLUT 9**
- ABSOLUT RASPBERRY 9**
- CIROC 11**

Vodka

- ABSOLUT 9**
- ABSOLUT RASPBERRY 9**
- CIROC 11**

Gin

- BEEFEATER 9**
- BEEFEATER PINK GIN 9**
- BROCKMANS 10**
- HENDRICKS 10**
- TANQUERAY 10 10**

Liqueurs

- DISARONNO 9**
- BAILEYS 8**

Beers

- CORONA 6**
- PERONI 6**
- MORETTI 6**

Soft Drinks

- STILL WATER 4,5**
- SPARKLING WATER 4,5**
- COCA COLA 4,9**
- COKE ZERO 4,9**
- FANTA 4,9**

- SPRITE 4,9**
- RED BULL 4,9**
- RED BULL SUGAR FREE 4,9**
- SODA WATER 3,9**
- TONIC WATER 3,5**

- SLIMLINE TONIC 3,5**
- ORANGE JUICE 3,5**
- CRANBERRY JUICE 3,5**
- PINEAPPLE JUICE 3,5**
- PINEAPPLE & COCONUT**

Whiskey

- CIROC RED BERRY 11**
- BELVEDERE 11**
- GREY GOOSE 11**

Tequila

- TEQUILA ROSE 8**
- PATRON SILVER 11**
- TEQUILA CASAMIGOS 13**
- DON JULIO 1942 27**

Mixers

- SOFT DRINK MIXERS 3**
- RED BULL MIXER 3,5**

Cognac

- COURVOISIER VS 11**
- HENNESSY 11**

Rum

- BACARDI 9**
- MALIBU 8**
- KRAKEN 10**
- WRAY & NEPHEW 11**
- HAVANA 7 9**

Shots

- JÄGERMEISTER 8**
- JAGERBOMB 10**
- SAMBUCA 8**

