

CHEVAL

CAFÉ | BAR | BISTRO

APPETIZERS

Char-grilled Fremantle's Octopus <i>burnt lemon, leafy greens, vine tomatoes, remoulade sauce</i>	23
Signature Homemade Prawn Balls <i>served with garlic chili sauce</i>	19
Otah Otah Bruschetta <i>half-dozen oven baked garlic bread with Muar otah, melted cheese</i>	17
Spicy Garlic Clams in White Wine <i>steamed with shallot, garlic, chili padi & coriander leaf served with 6pcs of garlic bread</i>	22
Char-coal Grilled Aust. Beef Cubes <i>served with mustard cream</i>	23
Pan seared Foie Gras <i>aged balsamic, Granny Smith apple compote quail egg, caviar on toast</i>	26

SALAD

Caesar Salad <i>baby cos, cherry tomato, black olives, bacon crisp, hardboiled egg parmesan cheese, crouton, Caesar dressing</i>	13
Organic Garden Salad <i>mesclun leaves, cherry tomato, red onion, black olives, cucumber, crouton, honey mustard dressing</i>	12
Classic Greek Salad <i>leafy greens, cherry tomato, red onion, cucumber, red pepper, black olives, feta cheese, honey mustard dressing</i>	12
Burrata Cheese <i>mesclun leaves, marinated cherry tomato, Kalamata olive, lemon olive oil</i>	16
add grilled chicken - 6	add grilled prawns - 6
add streaky bacon - 6	add crabmeat - 6

BRUNCH

**11 am to 4 pm only*

Pulled Beef & Scrambled Eggs on Toast <i>brioche bun, beef striploin, tangy tomato with onion, tater tots, scrambled egg and salad</i>	22
American Breakfast <i>brioche bun, pork sausage, honey ham, bacon, grilled tomato, scrambled egg and salad</i>	24
Rösti Potato <i>bacon, onion, melted cheese, baked with sunny side up eggs, leafy greens</i>	22

SOUP

**served with cheesy garlic toast*

Rock Lobster Bisque	15
Forest Truffle Mushroom Cream	13
Vichyssoise <i>creamy potato & leek, truffle paste</i>	12

KID'S CLUB

**Age 11 & below (served with fruit juice & vanilla ice cream)*

Cheese Mac	13
Captain Fish & Chips	14
Omelet Hamburger <i>honey chicken ham & fries</i>	12
Angel Hair Pomodoro <i>honey chicken ham, capellini pasta, tomato sauce</i>	12
Linguine Alfredo <i>chicken sausage, parmesan cheese, cream sauce</i>	14

PASTA-LICIOUS

Creamy Mac & Cheese	20
Angel Hair Seafood Aglio e Olio	24
Fettucine Bacon Carbonara	21
Rock Lobster Mac & Cheese <i>whole lobster, macaroni baked in spicy cream</i>	38
Signature Chili Crab Linguine	24
Spicy Vongole Linguine <i>clams in white wine sauce, garlic, chili flakes, cherry tomato, flat parsley</i>	23
Mushroom Tagliatelle <i>flat pasta, wild mushroom, cream sauce</i>	22

DESSERT

Signature Dark Choco Lava Cake <i>comes with a single scoop of vanilla ice cream</i>	16
Tiramisu	12
Lychee Crème Brûlée	13
Churros <i>cinnamon sugar & chocolate sauce</i>	12
Single scoop of Ice cream <i>(Chocolate / Vanilla / Strawberry)</i>	5

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SEAFOOD

Meats and Seafoods are grilled over Binchōtan Charcoal

**served with green asparagus, vine tomato, eryngii mushrooms, mashed potato*

Herb Mustard Crusted Norwegian Salmon 29

Mediterranean inspired, burnt lemon

Fish & Chips 23

golden battered fried Tilapia, French fries, burnt lemon, garden salad

Pan-fried Halibut Fillet 24

drizzled with cilantro & parsley gremolata

MEAT

Meats and Seafoods are grilled over Binchōtan Charcoal

**served with green asparagus, vine tomato, eryngii mushrooms, mashed potato*

Grilled Peri Peri Chicken 22

boneless chicken thigh, spicy & sour peri peri sauce

Flame Grilled Fillet Mignon with Foie Gras 42

90 days grain-fed Aust. tenderloin, truffle sauce

US BBQ Prime Pork Ribs 29

succulent smoked pork ribs immersed in tangy BBQ sauce

Herb-crusted Lamb Rack 40

lace with mint salsa verde, olive persillade

Kurobuta Pork Rack 39

char-coal grilled till perfection, cranberry mustard sauce

Australian Meltique Beef Striploin 34

served with truffle sauce

HANDCRATED BURGERS & TACOS

Cheval Ultimate Wagyu Burger 38

foie gras, streaky bacon, fried egg, caviar, caramelized onion, gherkin, tomato, melted cheese, lettuce served with parmesan truffle fries

Crispy Fish Burger 22

caramelized onion, gherkin, tomato, lettuce, remoulade sauce served with sweet potato fries

Teriyaki Chicken Burger 19

Cheval Classic Wagyu Burger 23

streaky bacon, caramelized onion, gherkin, tomato, melted cheese, lettuce served with French fries

Mexican Tacos (Beef / Chicken) 19

minced beef or chicken, hard boiled egg, lettuce, guacamole, sour cream, hot salsa served with French fries

BISTRO PLATTERS

Cheval Platter 34

chicken wings, crispy fish finger, chicken satay, grilled pork sausage, nachos

Asian Platter 38

chicken satay, spicy buffalo wings, fried otah, tempura kakiage

Gourmet Sausage Platter 38

Wagyu beef, chicken bratwurst, pork snail sausage (mashed potato, sauerkraut, caramelized onion, pickled gherkin, Dijon mustard)

Meat Lover Platter 98

Kurobuta pork cutlet, beef striploin, roasted pork belly, peri peri chicken

BAR FOOD

Crackling Pork Belly 25

sauerkraut, gherkins, garlic chili sauce

Tempura Mala Cauliflower 12

Grilled Chicken Satay 16

Tempura Kakiage 12

carrot, spring onion, yellow onion, cabbage

Spicy Buffalo Wings 16

Signature Chicken Wings 15

Quesadilla 19

choice of (Chicken/ Bacon/ Crabmeat/ Vegetarian)

Cheese Nachos 18

sour cream & guacamole

French Fries 11

Truffle Fries 13

Spicy Ikan Bilis 15

Japanese Sweet Potato Fries 14

Crispy Spam Fries 14

"Pratza" Mutton Kheema 18

RICE SELECTIONS

Australian Beef Truffle Fried Rice 19

Teriyaki Salmon Truffle Fried Rice 19