

# CINDER

COLONIAL STEAKHOUSE & WINE BAR

## OYSTERS

	6 <sup>INC</sup>	12 <sup>INC</sup>
<b>SAKOSHI BAY</b> Hyogo, Japan	48	96
<b>EMPEROR</b> Okayama, Japan	42	
<b>FINE DE CLAIRE (JEROME MIET)</b>	51	102
<b>OYSTER AU GRATIN</b> Baked Sakoshi Bay Oyster, Bacon Bits, Cream Spinach, Mozzarella	52	

## STARTERS

<b>BAKER'S BREAD BASKET</b> Ciabatta Roll, Focaccia, Rustic Bread, Tapenade Butter, Balsamico, Extra Virgin Olive Oil, Tzatziki Sauce	18
<b>CINDER CAESAR SALAD</b> Romaine, Frisee, Candied Bacon, Soft Boiled Egg, Shaved Pecorino, Tomatoes, Anchovies, Smoked Ham	24
<b>PAN FRIED FOIEGRAS</b> White Chocolate Berry Sauce, Red Wine Poached Pear, Brioche, Pistachio Nuts	38
<b>PAN SEARED HOKKAIDO SCALLOPS</b> Romesco, Caviar, Roasted Cauliflower, Mango Sauce, Fresh Greens	36

## PASTAS

<b>LOBSTER LINGUINE</b> Seafood Broth, Half Boston Lobster (300g), Garlic, San Marzano Tomatoes, Fresh Basil	55
<b>BALANZONI ALA PESTO GENOVESE</b> Pecorino, Pine Nuts, Stuffed Cheese Pasta, San Marzano Tomatoes, Fresh Basil	35

## MAINS

<b>ORA KING SALMON</b> New Zealand King Salmon, Wilted Spinach, Lemon Dill Labne, Herbed Crushed Potatoes	52
<b>IBERICO PORK CHOP</b> Blaukraut, Roasted Baby Carrot, Nashi Pear, Calvados Jus	48

## SOUPS

<b>CLASSIC LOBSTER BISQUE</b> Boston Lobster, Grand Marnier, Chives	35
<b>MOULES ET PALOURDES (MARINIERE/MARINARA)</b> White Wine Sauce Tomato Base Black Mussels, White Clams, Steak Cut Fries	28
<b>MUSHROOM CAPPUCINO</b> Shiitake Mushroom, White Button Mushroom, Pastry Stick, Chives Truffle Oil	18

<b>BEEF CARPACCIO</b> Wagyu Eye round, Garlic Truffle, Arugula, Pecorino, Shallots, Sherry Vinaigrette	28
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<b>BURRATINA (125G) BURRATA (300G)</b> Tomato Medley, Basil, Parma Ham, Grilled Zucchini, Wild Rocket	26 48
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<b>HAMACHI CEVICHE</b> Yellowtail, Citrus Emulsion, Plum Cherry Tomato, Apple, Dashi Jelly And Togarashi	35
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<b>CHARCUTERIE BOARD</b> Dingley Dell Coppa, Parma Ham, Cooked Ham, Camembert, Grana Padano, Bleu d'Auvergne, Berries, Sicilian Olives, Dried Apricot, Cornichons, Sour Dough, Cream Crackers	48
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<b>OXTAIL RAGOUT TAGLIATELLE</b> Slow Braised Oxtail, Soffritto, Shaved Pecorino, San Marzano Tomatoes	38
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<b>PETITE POULET</b> Roasted Spring Chicken, Grilled Baby Corn, Scallion Puree, Spicy Tomato Relish	38
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Food may take awhile to be served during peak hours. Your kind understanding is appreciated.  
All prices are subject to 10% service charge and prevailing government tax.

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## INDIVIDUAL CUTS

<b>62</b> <b>200G FILET MIGNON MS3</b> 150 Days Barley Fed, Lime Stone Coast, Victoria	<b>110</b> <b>250G HAKU WAGYU SIRLOIN MST</b> 450 Days Grainfed Tajima & Eiko Wagyu, Kiewa Valley
<b>82</b> <b>300G RIBEYE BLACK ANGUS MS4</b> 200 Days Grainfed, Tasmania	<b>89</b> <b>300G RUMP CAP MST</b> 450 Days Grain-fed, Jack's Creek Crossbred Tajima Bloodline Only Medium or Well Done Available

**SAUCES** Red Wine Black Pepper Bearnaise Pommery Mustard Jus Chimichurri  
\*One Complimentary +\$3 for additional serving

## SHARING

<b>298</b> <b>1.5KG BLACK ANGUS TOMAHAWK STEAK MS4</b> 200 Days Grain Fed, Tasmania	<b>178</b> <b>900G CINDER DOUBLE CUT PORTERHOUSE MS3</b> 150 Days Barley Fed, Lime Stone Coast
<b>145</b> <b>600G 45-DAYS DRY AGED PRIME-RIB MS4</b> Grassfed, Gippsland Victoria *Subject to availability	<b>138</b> <b>SURF AND TURF</b> Angus Ribeye (300gm), Half Maine Lobster (300gm), Capers Butter, Steak Cut Fries, Red Wine Sauce

**SAUCES** Red Wine Black Pepper Bearnaise Pommery Mustard

## SIDES

<b>MASHED POTATOES</b> 15 Olive Oil, Chives	<b>GRILLED ASPARAGUS</b> 18 Bearnaise Sauce	<b>ROASTED BABY POTATOES</b> 16 Lardons, Garlic
<b>CREAMED SPINACH</b> 18 Crispy Onions & Cheese	<b>INSALATA</b> 18 House Dressing	<b>TRUFFLE FRIES</b> 17 Truffle Aioli Sauce
<b>TRUFFLE MAC &amp; CHEESE</b> 23	<b>BELGIAN FRIES</b> 16 Garlic Aioli Sauce	<b>GRILLED BROCCOLINI</b> 18 Smoked Romesco Sauce
<b>KING OYSTER MUSHROOM</b> 18 Grilled Umami Mushroom, Onion Crisps, Soy Glaze, Bagna cauda		

## DESSERTS

<b>STICKY DATE PUDDING</b> 16 Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream	<b>PANDAN PANNA COTTA</b> 18 Gula Melaka, Coconut Flakes, Fresh Berries
<b>CHOCOLATE LAVA CAKE</b> 16 Chocolate Lava Cake, Digestive Biscuits Crumb, Berry Sauce, Vanilla Ice Cream	<b>STRAWBERRY SORBET</b> 18 Strawberry Sauce, Pistachio Nut, Chocolate Feuilletine Stick, Fresh Berries, Strawberry Cone

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