



HUBBA HUBBA

THE PARTY HUB

.....says 'never put off
till tomorrow the FUN
you can have today'!

We call what you stuff in your face as
Trans Ethnic Cuisine which salute
the mixed bag of ingredients and
cooking techniques
from around the world.

We had one helluva time conceiving
this menu, we hope you will have
a blast wolfing down our creations!

This space is tricked out to sweeten your social experience and our food menu will make sure that happens!

STICKS & SKEWERS

Our specialty from the robatayaki or grill

Salmon	15	Chicken	10
Bass	15	Quail Egg	7
Shishamo	15	Asparagus	10
Prawn	15	Taro	10
Scallop	15	Sweet Corn	7
Squid	10	Eggplant	7
Crab	15	Mushroom	10
Beef	13		

Hubbatwist

An alternative to the original with our chefs being playful with flavours

Salmon paprika	15	Chicken Skin kosher salt	10
Bass lime bakar	15	Chicken Gizzard serrano tomato	7
Prawn sambal	15	Chicken bulgogi	10
Prawn bacon	15	Eringi mushroom jerk	7
Lamb tandoori	15	Pineapple marsala	7
Lamb lime chipotle	15	Banana rum	7
Beef Ribs asian bbq	18	Marshmallow	7
Beef Satay Sate	10		
Tripe chilli soy	12		

Spoons & Forks

Something light and refreshing to start off your meal

Special requests may be chargeable. Please check with your server.
All prices are subject to 10% service charge and applicable government taxes.

Abriosa seaweed clam citron miso

Prawn Cracker prawn pear mizuna

Abura Tuna grapefruit parmesan plum

Caesar Salad prawn anchovy beef bacon

Beef Salad coriander chipotle galangal

Spinach Melon Feta Salad melon greek feta almond balsamic

Soup Ekor celery carrot bird's eye chilli

Clam Miso green tea beancurd spring onion

Mushroom Soup milk froth garlic bread

21

27

30

25

23

18

18

21

18

FINGERS & FORKS

Morsels of delectable proportions to munch on

Tuna Belly pesto shiso caper

38

Seared Scallop quail egg corn mash coriander pesto

23

Prawn Savoury Pancake carrot scallion cabbage

26

Tomyam Crab kaffir lime spring onion aioli

25

Lamb Miri Miri chilli mint

28

Schnitzel beef mushroom cream

21

Chilli Fries beef kidney bean cheese

16

Chicken Cane ginger garlic chilli

15

Chicken Skin chilli flakes seasalt parmesan

12

Buffalo Wings blue cheese dip

16

Burger Fungi portobello zucchini ragout

23

Nachos sour cream guacamole pico de gallo

28

Yam Tempura chilli soy

13

Fruit Crudite prawn paste nut chilli

16

Edamame Beans himalayan pink salt

9

PLATES & NAPKINS

Main courses that will have you goin
“hubba hubba”!

Chilli Cobia miso jus lily bulb kale

36

Pomery Salmon yam wasabi greens

36

Fish n Chips egg tartare slaw

28

Karuma Prawn egg emulsion kosher salt asparagus

39

Lamb Cutlet With Wild Rice saffron apricot 7 spice

54

Lamb Shank Pie thyme carrot red wine

36

Entrecote serunding butter choron yam tempura

58

Rossini cranberry fig port wine

68

Jerk Out Chicken coriander cane sugar teriyaki

26

Kashmiri Chicken cherry cardamom ginger methi

26

Cheese Burger asiago cheese tomato chutney

23

The Club egg chicken bacon

21

Salmon Scramble bagel chive fish roe

16

Sandwiches (1/2 doz) egg mayo spicy tuna

16

Linguini Aglio Olio prawn squid clam

33

Spaghetti Meatball tomato basil garlic

26

Beef Rice Noodle tenderloin ginger spring onion egg

23

Soupy Noodles egg noodle anchovy chicken

18

Portuguese Seafood Rice olive prawn mussel scallop

33

Chicky Rice oyster chicken brassica garlic lemongrass

20

Coconut Rice prawn cracker chicken

Plain 15

Karubi Rendang 56

Prawn Sambal 27

Both 68

DROOL & GRIN

Some sweet treats to end your dining
experience with a flourish

Flourless Chocolate yuzu sorbet

Chocolate Ball trio

Manju Manju azuki red bean green tea

Bailey's Cendol red bean coconut cream palm sugar

Kashmiri Carrot ginger milk cardamom

Brownie warm vanilla rice crispies cocoa

Coconut Cake rum milk coconut

Gelato vanilla / chocolate / strawberry

23

15

18

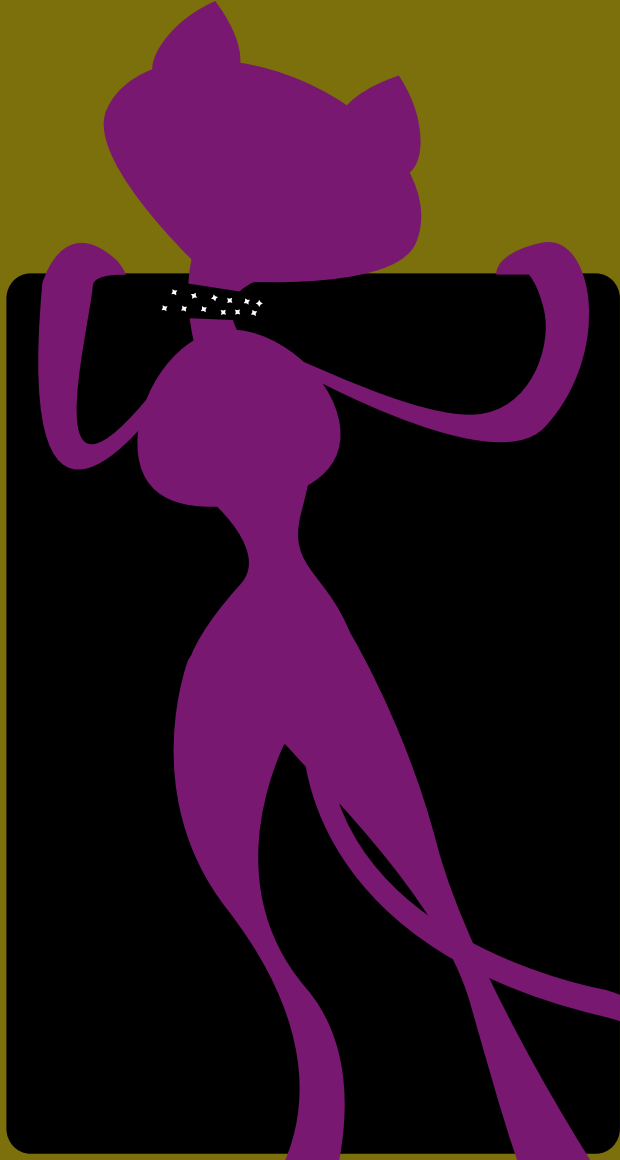
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