

athiri  
• GRILL •

*Athiri Grill*

MENU



# Real Fresh Taste

## Grill House Garden

### Greek 'Villager' \$10

Tomatoes, Cucumber, Kalamata Olives, Pepperoncini, Green & Red Peppers, Red Onion, Topped with Feta and House Dressing

### Grilled Halloumi Wrap \$8

A Fresh Blend of Mixed Greens, Avocado, Sundried Tomato, Grilled Strips Halloumi, Roasted Red Pepper and Sweet Corn with Multi Grain Seeds

### Garden Basket \$12

A Blend of Crispy Lettuce, Cherry Tomatoes, Baby Cucumber, Bell Peppers, Shallots and Kale with Cheese Shredded, Boiled Egg, Garlic Croutons with Choice of Dressings

### Chopped 'Chopped' Wrap \$10

100% Pure Vegetarian and Vegan, Vegetable and Avocado Wrap. Served with Hummus

### Cold Cuts and Cheese Platter \$10

Combination of Chicken, Beef and Turkey Cold Cuts with Variety of Cheeses and Condiments





### Grill House Special \$8

Olive Oil and Truffle Oil Scanted Avocado Grill with Shell and Served with Italian Tomato & Basil Salsa. Drizzle with Chocolate-Balsamic Dressing









### Choose Your Dressings:

Black or White Italian Balsamic  
Blue Cheese Dressing  
Honey-Mustard Vinaigrette  
Sesame-Ginger Honey Kikkoman  
Olive Oil and Apple Cider Vinegar




























### Add a Protein to Any Salad

Grilled Chicken 	\$6
Grilled Fresh Salmon 	\$20
Steamed Quinoa 	\$4
Grilled Shrimps 	\$12
Grilled Yellowfin Tuna 	\$6
Smoked Salmon Sliced 	\$8
Beef Minute Steak 	\$14

# Caldaron

- Italian Classic**   **\$15**  
 Rich Tomato Flavored Vegetable & Pasta Broth. Served with Parmesan
- Mee Soto (Malay Spicy Chicken Noodle Soup)**    **\$18**  
 Served with Samble Olek, Homemade Chili Paste and Chili Ketchup Manis
- Fresh Tomato and Carrot Soup**    **\$15**  
 Served with Garlic Croutons

# Grill House Char-Broiled

- Mixed Meat Grill**      **\$40**  
 Marinated Chicken, Tenderloin Steak, Rack of Lamb and Cheese & Onion Sausages. Pepper Sauce and BBQ Sauce. Garlic Baguette
- Pan-Sauteed Sausages**       **\$15**  
 Mix Variety of Chipolatas Pan-Sauteed and Serve with French Onion Gravy. Accompanied with Garlic-Chili Cheese Toast
- Chinese Fried Crispy Chicken**      **\$10**  
 Honey Soy Crispy Fried Chinese Chicken with Chili Kikkoman
- Chicken Souvlaki**     **\$22**  
 Tender Marinated Chicken Chunks Thread in Skewers with Vegetables. Serve with Greek Potatoes, Rice Pilaf and Yoghurt Raita. Accompanied with Bowl of Soup
- Beef Souvlaki**     **\$30**  
 Marinated Beef Chunks Thread in Skewers with Bell Pepper and Mushrooms. Serve with Jacket Potatoes, Saffron Risotto and Sweet & Sour BBQ Sauce. Accompanied with Bowl of Soup
- Shrimps Souvlaki**    **\$40**  
 Jumbo Prawns in Skewers and Grilled. Serve with Garlic Butter and Cheese Toast. Accompanied with Bowl of Salad

## Grill House 'Broiled'

**Angus Ribeye**     **\$80**

Grain Fed Angus Ribeye Steak Grilled and Serve with Soup of the Day, Bowl of Lettuce and Tortellini Ricotta in Spinach Cream

**Wagyu 'Marbled' Steak**     **\$120**

Richly Marble Taste of Japanese Kobe Beef, Special Marination and Cook on Flat Griddle. Serve with Chive Hollandaise, Asparagus Tempura and Fresh Creamy Mashed Potatoes

**Rack of Lamb**     **\$50**

Pink Grilled Rack of Lamb, Serve with Minted Melon Salad, Soup of the Day and Baby Brussels sprouts. Croquette Potatoes and Garlic Beans

## Fresh from the Blue Water

**Tropical Green Lobster**     **\$80**

Simple Grilled or Steamed with Garlic Butter. Accompanied with Soup, Salad and Starch

**Pan-Seared Jumbo Prawns**     **\$60**

Pan-Seared with Garlic-Lemon Butter. Accompanied with Soup, Salad and Starch

**Mixed Seafood 'Grill House' Special**       **\$60**

Lobster, Prawns, Mussels, Yellowfin Tuna, Reef Fish and Calamari. Accompanied with Soup, Salad and Starch

**Mango Scallops**    **\$50**

Just Seal on Hot Sicilian Plate and Serve with Fresh Mango and Basil. Accompanied with Garlic Cheese Toast, Steakhouse Fries

**Mussels Vinaigrette**    **\$30**

New Zealand Half Shell Green Mussels Steamed and served with Orange-Pepper Vinaigrette

# Fresh from the Blue Water

## Grilled Seafood Pasta



\$45

Choose Your Pasta (Spaghetti/ Penne or Fusilli) and Sauces (Tomato-Basil/ Pink Cheese Alfredo/ Garlic Butter) with Mixed Grilled Seafood. Accompanied with Garlic Baguette

## Triple Taste Fishes



\$60

Yellowfin Tuna, Reef Fish and Fresh Salmon Steak with Garlic Vegetables and Mashed Potatoes. Accompanied with Soup and Salad

# Grill House Family Pack

## Buffalo Wings



\$20

Marinated Crispy Fried Chicken Wings in the Basket. Serve with Steakhouse Fries and BBQ Sauce

## BBQ Short Ribs



\$60

Australian Tender Beef Ribs with Fresh Pear and Pineapple Glazed. Serve with Mashed Potatoes

## Combo Seafood Kebab



\$60

Prawns, Calamari and Fish Kebabs Dip into Pesto Oil and Grill. Serve with Garlic Butter, Soup of the Day and Bowl of Fresh Salad

## Fries' 'N' Cheese



\$10

Melted and Yummy. Serve with Ketchup

## Mega Pack "Mixed Grilled"



\$60

Honey Glazed Chicken Drumsticks, Medium Cooked Fillet Steaks, Lamb Chop, Sausages. Serve with Baked Potatoes, Corn on the Cob, Soup of the Day and Bowl of Salad

# Additional Choices

Grilled Garlic Rice/ Sticky Bowl of Jasmin Rice/ Creamy Mashed Potatoes



\$2

# Sweets

## Jumbo Cookies

Chocolate Lava Cookies \$8

Vanilla Raisins Biscuits \$6

Strawberry Cream Orange Cookies \$6

## Rüebli Torte (Swiss Carrot Cake)

\$12

Swiss Special Carrot Cake with Cream Forest

## Chocolate Fudge Brownie

\$15

Rich and Yummy. Butterscotch Sauce

## Mississippi Mud Cake

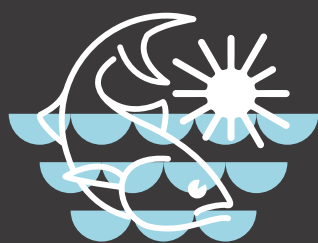
\$15

Serve with Fruit Compote

## Rainbow Battenberg

\$10

Pineapple, Lemon and Mango with Vanilla Cream



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