




Grill & Chill Fridays

6 P M - 8 P M

octopus | 5

orange emulsion, parsley (nf, gf, df)

 La Chablisienne 'Pierrelee', Chablis, Bourgogne, France 2018


red snapper | 5

pepper jam, oyster emulsion (nf, gf, df)

 Domaine de Durban, Muscat de Beaumes-de-Venise, Rhone, France 2020


shrimp | 5

lime leaf mayo (nf, gf)

 Roederer Estate, Blanc de Noirs, Brut, Anderson Valley, California NV


chicken | 5

spiced slaw (nf, gf, df)

 Torres 'Celeste', Tempranillo, Ribera del Duero, Spain 2019

eggplant | 5

pumpkin seed pesto (gf, df, v)

 Miller-Catoir 'MC', Riesling, Pfalz, Germany 2020

df - dairy free, gf - gluten free,

nf - nut free, v - vegetarian

 - wine pairing suggestion

Please inform us of any allergies or dietary requirements when placing your order.
Prices are in USD and subject to 13% GST + 17% service charge.

BAR S  LEIL