



# *Bar Bites*

**Available till 10pm Daily**

THE  
MONARCHY  
*Bar Bites*



74 TRAS STREET

Helmed by **Chef Jack Chang**, Don & Tori offers a modern Japanese menu that strips away the traditions of Japanese cuisine. Seafood options are flown directly from Japan's iconic Tsukiji Fish Market and the menu is entirely produce-driven, utilizing only the freshest possible ingredients as they come into season.

<b>SPICY EDAMAME</b>	12
Edamame in a Secret Japanese Spicy Sauce	
<b>CHICKEN KARAAGE</b>	16
Deep Fried Chicken Thigh with Truffle Mayo	
<b>PORK BELLY &amp; ASPARAGUS (4 SKEWERS)</b>	31
Asparagus Wrapped in Thinly Sliced Pork Belly	
<b>GYU STEAK</b>	58
Joshu Wagyu Steak with a Side of Grilled Vegetables	
<b>MAGURO NODO</b>	39
Grilled Tuna Cheek Served with Citrus Sauce	
<b>SOFT SHELL CRAB MAKI</b>	28
Served with Avocado Rolls and Flying Fish Roe	
<b>SPICY EBI TEMPURA &amp; NEGI TORO</b>	31
Prawn Tempura, Cucumber and Chopped Tuna with Spicy Sauce	
<b>SALMON MENTAICO ABURI MAKI</b>	32
Seared Salmon, Mentaiko, Avocado and Mayo	

All prices are quoted in Singapore Dollars and subject to prevailing government taxes & 10% service charge.



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34 - 36 TRAS STREET

Sicilian-born **Chef Lino Sauro**'s Gattopardo Ristorante Di Mare focuses on seafood specialties from Sicily and Southern Italy and offers a refreshing perspective on the flavours of the Mediterranean.

<b>POLIPO</b>	23
Octopus, Bottarga, Aioli	
<b>OSTRICHE (6 PCS)</b>	35
Fresh Seasonal Oysters	
<b>GNOCCO FRITTO</b>	22
Served with Parma Ham	
<b>FOCACCIA BASKET</b>	12
Handmade with Olive Oil	
<b>SAFFRON ARANCINI (6 PCS)</b>	18
Fried Rice Balls	
<b>FRIED MEDITERRANEAN CALAMARI</b>	18
With Aioli	
<b>SICILIAN GREEN OLIVES</b>	12
<b>HEIRLOOM TOMATOES &amp; MOZZARELLA</b>	25

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# Kinou.

81 TRAS STREET

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Kinou's mouth-watering food offering is inspired by the fusion of worldwide cultures and is freshly prepared daily by French Owner and **Chef Benjamin Tilatti**

**CHARCUTERIE AND CHEESE PLATTER** 38

Chef's Seasonal Selection

**TOMATO BRUSCHETTA (4PCS)** 18

Freshly Prepared & Lightly Spiced

**SLOW COOKED OCTOPUS** 29

With Garlic & Paprika

**KINOUPRAWNING SPOT** 18

Prawns, Garlic & Aioli - Furikake

**HUMMUS WITH PITA BREAD\*** 15

Chickpea Puree

**GUACAMOLE WITH PITA BREAD\*** 15

Chunky Avocado Dip

**PLANTAIN CHIPS** 15

**HOME MADE FRENCH FRIES** 14

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**\* \$5 FOR ADDITIONAL  
HUMMUS OR GUACAMOLE DIP**

