

THE CUISINE AT ATTITUDE

ATTITUDE's vibrant and engaging open show kitchen with a team of young energetic chefs brings contemporary flair to the venue's modern cuisine.

We work closely with reputable and trusted partners in ensuring that the ingredients and produce are of premium quality, fresh and sustainable, all forming key elements of our offerings. Combining exciting techniques and flavours, the cuisine promises to deliver and delight.

Our Social Dining menu is designed to be enjoyed individually or shared and makes dining at ATTITUDE a truly amazing experience for all the senses.

The ATTITUDE team would be delighted to assist you with recommendations.

Have a fabulous dining experience.

The ATTITUDE Team

ATTITUDE

BITES

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| V Edamame sea salt & lime | 180 |
| V Fried cauliflower, red pepper aioli | 180 |
| Boneless pork ribs, Jack Daniels bbq sauce, onions, Viking salt | 260 |
| Seared Phuket squid Thai guacamole | 290 |
| N Seared sliced tuna, wafu sauce, edamame, smoked seaweed | 320 |
| Crab croquettes, cocktail sauce, corn salsa | 320 |
| N Salt & pepper popcorn shrimp, XO mayo, lemon | 340 |
| Tandoori tiger prawns, mini naan, mint sauce, hot pickle | 360 |
| N Iberico Bellota ham 100 g Cured 24 months | 710 |

BEGIN

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| N Grilled beetroot salad, goat's chevre, walnuts, mixed leaves, truffle honey, white balsamic | 410 |
| V Burrata cheese mango virgin sauce and toast | 480 |
| N Smoked Tuna tartar Asian flavor | 480 |
| N Chilled lobster, young coconut, fresh mango, avocado, cashews, Thai herbs, roasted chilli paste | 490 |
| Maine lobster bisque Kaffir foam | 490 |
| Marinated Scottish salmon & spices Passion fruit vinaigrette | 520 |
| Seared sea scallops, cauliflower cream, Beluga caviar, dashi butter leeks, lobster tuille | 550 |
| Angus beef tataki, shiso leaf, daikon ribbons, smoked seaweed, young ginger | 590 |
| V Roasted mushrooms, Brussel sprouts, asparagus, slow-cooked egg, pecorino, truffle oil | 620 |

THE SEA

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| Oyster Fine de Claire n3 | 3 pc: 450 / 6 pc: 720 / 12 pc: 1,430 |
| Alaskan king crab raviolis, lobster sauce | 750 |
| N Scottish salmon chargrilled in banana leaves, banana flower & palm heart salad, roasted coconut | 790 |
| Seared tuna steak, heirloom tomatoes, fennel salad, black olive powder, aioli | 850 |
| Roasted black cod, lobster dumplings, daikon ribbons, wafu sauce | 1,100 |
| Grilled Tiger prawns, zucchini infused tom yum | 1,180 |
| Grilled seafood platter (Maine lobster, tiger prawns, Hokkaido scallops, salmon, tuna, fresh oyster) | 4,800 |

V Vegetarian **N** Contains nuts

Prices are subject to 10% service charge and 7% government tax.

ATTITUDE

CHARCOAL

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| Berkshire pork cutlet, potato purée, baby carrots, radish, thyme & mustard oil | 850 |
| Roasted half a free range chicken, seared foie gras, Brussel sprouts, jus de Poulet | 890 |
| Australian lamb rack, roasted cherry tomatoes, kale, potato pureé, red wine sauce | 1,250 |
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| Stockyard Black Label Wagyu beef rib eye, marble score 5-6, 300 grams | 1,890 |
| Beef Tenderloin, "Pure Black Angus 270 days grain fed", 250 grams | 1,890 |
| Wagyu beef Prime rib "Ranger Valley ", marbling 5-6, 1 Kg | 3,450 |
| Choose a choice of sauce | <i>béarnaise, red wine, peppercorn or chimichurri</i> |
| Choose a choice of side dish | <i>French fries, mashed potato, ratatouille, sautéed vegetables, sautéed mushroom or seasonal salad</i> |

BESIDE

150

- French fries
- Mashed potato
- Ratatouille
- Sautéed vegetables
- Sautéed mushroom
- Seasonal salad