

## STARTERS

### Spanish Octopus

black aioli, chimichurri, new potato  
smoked paprika & tarragon

18

### Hokkaido Scallop Ceviche

ponzu dressing, ikura, cucumber  
pearls, granny smith apple,  
shisho & chilli oil

20

### Tuna Tacos

guacamole, jalapeno, pico de gallo  
with roasted pepper

18 (3pcs)

### Crab Toast

sourdough, green chilli aioli, avocado,  
horseradish & dill

21

### French Blue Prawn Cocktail

served in high glass with iceberg lettuce  
and brandy cocktail sauce

18

### Snow Crab Legs

lemon aioli

25

### Potato Fries

choice of plain or truffle

10

## SHARING SIGNATURE

### Angie's Platter

Hokkaido scallop ceviche, snow crab legs,  
jumbo prawns, oyster on the half shell  
served with lime aioli, cocktail sauce  
& shallot vinegar

FOR 2 | FOR 4

73 138

ADD ON

half lobster | whole lobster

30 60

## MUSSELS & CLAMS

• SIDE OF BREAD • ADDITIONAL BREAD BASKET +1

• CHOICE OF MUSSELS OR CLAMS OR COMBINATION

MAINS (750g) | BOWLS (350g)

42

21

.....

### Provencale

tomato, parsley, butter, garlic, onion

.....

### Traditionelle

white wine, butter, carrot, onion

.....

### Tom Yum

lemongrass, kaffir lime leaf,  
blue ginger & thai basil

.....

### Mariniere

onion, parsley, butter, celery,  
white wine



## LOBSTER FARE

### Butter Lobster

atlantic lobster, french fries, garden medley,  
citrus aioli & chimichurri glaze

35 (half) • 70 (whole)

### Lobster Roll

atlantic lobster tail, roasted corn,  
pickled cabbage, spring onion,  
hollandaise sauce with sriracha

32

## MAC & CHEESE

### Mac & Cheese

roquefort, cheddar, gruyere, candied bacon

18

### Truffle Mac & Cheese

roquefort, cheddar, gruyere, mushroom,  
truffle oil

22

### Lobster Mac & Cheese

roquefort, cheddar, gruyere, butter poached  
lobster, dill tarragon

30

## BIG EATS

### Catch of the Day

please ask our servers about  
the freshest catch of the day

36

### Fish & Chips

hake, tartar sauce, mushy peas  
russet fries & lemon

25

### Argentina Red Prawn

chargrilled, chimichurri butter, salad

28

### Fish Sliders

3 pcs

mackerel, brioche bun, fries

18

### Black Angus OP Rib

bone in ribeye, confit garlic,  
five peppercorns sauce

138

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PRICES SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT SALES TAX • THE MANAGEMENT RESERVES THE RIGHT TO CHANGE THE PROMOTIONS AT ANYTIME WITHOUT PRIOR NOTICE FOOD & BEVERAGES FROM OUTSIDE ARE NOT PERMITTED WITHIN THE PREMISES

**ANGIE'S**  
*Oysters • Mussels • Top Beer*

## COCKTAILS

18

### Homemade Sangria

Red / White

### Angie's Signature

gin, campari, fresh lime

### Cuban Mojito

white rum, fresh mint, fresh lime, soda

### The Garden Pimm's

pimm's no. 1, lemon, orange, cucumber, mint

### Cucumber Sour

hendrick's, St.Germain, lemon, cucumber

Please ask our servers for the full spirits menu

## WINE BY GLASS

### SPARKLING

Billecart Salmon Brut NV 25

### WHITE

Two Tracks, Sauvignon Blanc 14

Bellevie Pavillon, Sauvignon Blanc 13

Robert Weil, Riesling 18

Domaine Pierre Labet,  
Chardonnay Vieilles Vignes 23

### RED

Saint Clair Pinor Noir NZ 14

Joseph Drouhin Pinot Noir Bourgogne 20

## NON-ALCOHOLIC

### Fresh Squeezed Lemonade

homemade with T.L.C 9

### Soft Drinks

Selection 6

### Evian / Badoit

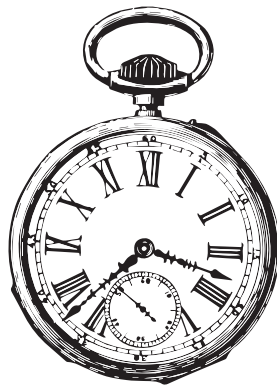
still / sparkling (750ml) 8

### Coffee

americano, latte, cappuccino, mocha,  
Espresso (hot/iced) 4.5 - 6

### Tea

Selection 5.5



## HAPPY HOUR BEFORE 8PM

### PINT OF THE DAY

10

### BRUT PROSECCO

10

### ROSE PROSECCO

10

## \$10 COCKTAILS AFTER 8PM

### Dirty Sangria

wine, brandy, orange

### Lemongrass Fizz

rum, ginger ale, pineapple,  
lemongrass bitters

### Moskva Buck

vodka, ginger beer, lime

### Rosemary G & T

gin, rosemary, basil, tonic

### Vodka Cherry Sour

cherry vodka, lemon, cherries

## CRAFT BEER ON TAP

### BEER PADDLES

125ml each

3 FOR 15 | 5 FOR 20

Lost Coast Eight Ball Stout 5.8%  
aroma: dark chocolate, roasted coffee beans,  
creamy roasted malts and scorched caramel.  
come to the dark side. 17

### Lervig Passion Tang

Passionfruit Sour Ale 7.0%

aroma: passionfruit with grains of paradise.  
tropical, floral yet woody character 16

### Lervig House Party Pale Ale 4.5%

aroma: clean and slightly bitter, with a  
healthy dose of grape fruit citra and  
pinapple hops 15

### Lervig Perler for Svin IPA 6.3%

aroma: in-your-face-tropical mango and lychee  
with stone fruit finishing notes 16

### Young Master Another One Session Ale 3%

aroma: all day session ale crushable,  
juicy and refreshing, you will  
always want another one. 15

### Young Master Classic Pale Ale 5%

aroma: floral and zesty, malty richness,  
paired with a thirst-quenching blend of hops.  
the classics never go out of fashion. 15

### Lervig Lucky Jack Pale Ale 4.7%

aroma: caramel malts tie in with the bitterness  
and balance of the grapefruit, tropical  
fruit and citrus notes 15

### Lervig Lucky Jack Extra Hard IPA 5.5%

aroma: extra strong lucky jack ipa with  
beefed up hops and beefed up body for  
that extra oomph 16

### Hofbräu München Hefeweizen 5.1%

aroma: banana, fresh wheat and  
grains and light bread 15

### Hofbräu Original Lager 5.1%

aroma: crisp, light and refreshing.  
malty with a light hop profile 15

### Hite Pale Lager 4.5%

aroma: light, crisp and lagerish 14

### Young's Double Chocolate Stout Chocolate Stout 5.2%

aroma: sweet and milky chocolate.  
light black cherry and amaretto 16



## CHAMPAGNE & SPARKLING

Cava Agustí Torelló Mata,  
Brut 2015 90

Billecart Salmon Brut NV 25 | 138

Dom Pérignon 390

Perrier-Jouët Belle Epoque 2006 410

Perrier-Jouët Rosé 166

Billecart Salmon Rosé Brut NV 188



## WHITE

### LIGHT

Two Tracks, Sauvignon Blanc 2017  
(Marlborough, NZ) 14 | 75

Joseph Drouhin Vaudon Chablis  
2016 (Chablis, FR) 135

Robert Weil Riesling Trocken 2016  
(Rheingau, GER) 105

Wild Rock Sauvignon Blanc 2018  
(Marlborough, NZ) 88

### MEDIUM

Bellevie Pavillon,  
Sauvignon Blanc 2017 (FR) 13 | 65

Stonier Chardonnay 2016  
(Mornington Peninsula, AUS) 128

Henri Bourgeois Les Baronnes  
Sancerre, Sauvignon Blanc 2017  
(Loire, FR) 125

Miraval Cotes de Provence Rosé 2017  
(Provence, FR) 108

### RICH

E.Guigal Condrieu 2013 (Rhône, FR) 175

Domaine Pierre Labet,  
Chardonnay Vieilles Vignes 2013  
(FR) 115

Louis Latour Beaune Aux Cras,  
Chardonnay 2011 (Burgundy, FR) 145

## RED

### LIGHT

Saint Clair Pinot Noir  
2017 (Marlborough, NZ) 14 | 85

Domaine Faiveley Gevrey Chambertin  
2014 (Burgundy, FR) 175

Louis Latour Pommard, Pinot Noir 2016  
(Burgundy, FR) 165

Luciano Sandrone Dolcetto D'Alba,  
2015 (Piedmont, IT) 100

Domaine Joseph Drouhin Pinot Noir  
Bourgogne,  
2015 (Burgundy, FR) 110

### MEDIUM

M.Chapoutier Marius Grenache Syrah  
Grenache 2017 (Rhône Valley, FR) 75

Catena Alamos Malbec 2016  
(Mendoza, AR) 85

Joseph Drouhin Cote De Beaune 2014  
(Burgundy, FR) 180

### RICH

Baron Phillippe De Rothschild,  
Cabernet Sauvignon 2016  
(Languedoc, FR) 80

Château La Croix La Bastienne,  
St Emilion 2015  
(Bordeaux, FR) 88