

AMPED APPETIZERS

STAR ANISE AND GINGER CURED SALMON 9.5
Accompanied with spicy cucumber raita, crispy pappad and tangy dressing

CURED HAM WITH BABY GREENS 8.5
Chilled watermelon salsa, pine nuts, parmesan and balsamic tar.

PAN-GRILLED SEA SCALLOPS WITH ASPARAGUS SPEARS 12.5
Thai mango relish with citrus dressing and micro greens

SAKE STEAMED BLACK MUSSELS 14.5
Shaved fennel and chorizo sausage.

GREEN TEA TOFU WITH SPINACH SALAD 7.5
Spicy sesame dressing, sweet capsicums and crispy garlic bread

SPINNER SALADS

WAVE HOUSE SALAD 8.8
Mixed lettuce with jicama , cherry tomatoes, spanish onion and crostini
Served with honey- lemon vinaigrette.

CLASSIC NICOISE SALAD 11.8
Fine beans with seared tuna, quail eggs, new potatoes and capers

GREEK SALAD 11.8
Mix green salad with feta cheese, cherry tomatoes, cucumber and kalamata olives

SUMMER FRESH CEASAR SALAD 8.8
Crispy romaine lettuce and vine-ripened tomatoes topped with parmesan cheese and bacon bits

Add prawns 3.5

Add cajun chicken 2.5



RESTAURANT + BAR

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

SURFERS' SOUPS

CHILLED TOMATO-AVOCADO SOUP 6.5
With cilantro and avocado oil

WAVE HOUSE SPICED SHELLFISH BISQUE 7.6
With soy beans and shellfish

CHEF'S SPECIAL SOUP OF THE DAY 5.5
Please check with our server

PRIMO PASTAS

VEGETARIAN PENNE PASTA 13.5
Home-made tomato sauce, asparagus, eggplant, mushrooms and olives

SEAFOOD LINGUINE 15.8
Asian pesto, capsicums, shitake and seafood

LINGUINE AGLIO OLIO WITH LAP CHEONG 14.5
Hua tiao chiew, spinach, coriander and chilli flakes



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SEAFOOD SURFARI

CAJUN SPICED PRAWNS 21.5
Asparagus risotto, shellfish cream and truffle oil

COCONUT SCENTED SEAFOOD STEW 18.5
Blue mussels, sea scallops and catch of the day
Served with fragrant rice and green salad

PAN-SEARED HONEYED COD 23.5
Green pea mash, roasted corn salsa and lime gastrique

GRILLED YELLOW FIN TUNA 17.9
Sautéed vegetables and alphonso mango salsa

THE MAIN WAVE

ROULADE OF CHICKEN BREAST WITH TRUFFLE BUTTER & BACON 18.8
Roasted potatoes, garden vegetables and natural jus

HONEY-CITRUS GLAZED DUCK BREAST 23.5
Garlic mash, vegetable ragout and red wine sauce

GRASS FED AUSTRALIAN RIBEYE 21.8
Wild japanese mushrooms, wilted spinach and pepper sauce

PRIME AUSTRALIAN RACK OF LAMB 23.8
Five spice powder, garlic confit, vegetable risotto and pineapple salsa



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DOUBLE SPINNER DESSERTS

MEXICAN HOME MADE LAVA CHOCOLATE CAKE 9.5

Chilli , vanilla ice-cream & citrus compote
(Please allow 15 minutes preparation time)

LEMON MERINGUE PIE 8.5

Chocolate sauce and chocolate ice-cream

GREEN TEA CHESTNUT MOUSSE 8.5

Mixed berry compote

WILD WILD WET FRUIT PLATTER 8.5

Seasonal fresh fruits

ICE CREAMS AND SORBETS 4.5 per scoop

Please check with your friendly server



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