

**STARTERS**

COLD

**TUNA CEVICHE**

Yellow fin saku tuna, marinated in herbs, lime and olive oil topped with a daicon slaw **(S)**

**BD 7**

**BEEF CARPACCIO**

Thinly sliced Argentinean Angus tenderloin, smoked buffalo mozzarella, parmesan crema, wild rocket, black olives tapenade

**BD 9**

HOT

**JALAPEÑO POPPERS**

Deep fried Mexican Jalapeños stuffed with mozzarella and matured cheddar cheese **(V) (S)**

**BD 6.9**

**ESCARGOT A LA BOURGUIGNON**

Baked snails in a garlic herb butter

**BD 6.5**

**SALADS**

**GOAT CHEESE SALAD**

Warm toasted goat cheese on a bed of beetroot and crispy walnut bits served with a balsamic vinaigrette **(V)**

**BD 6.9**

**BABY GEM SALAD**

A mixed salad of grilled baby gem, avocado, cucumber, Frisée lettuce, Batavia lettuce, sundried cherry tomatoes

**BD 6.5**

**MEAT**

**RIB EYE STEAK**

Char grilled 300g Argentinean Angus rib eye steak served with grilled Portobello mushroom, grilled tomato and French Fries

**BD 17.5**

**FILLET MIGNON**

Char grilled 200g Argentinean Angus tenderloin served with grilled Portobello mushroom, tomato and French Fries

**BD 19**

**STEAK FRITES**

Char grilled 200g Argentinean Angus sirloin served with our special 'herb butter sauce' and French Fries

**BD 17.5**

**SHORT RIBS**

Slow braised 340g US Angus short rib served with Kansas City BBQ sauce, roasted baby potatoes, carrots and, grilled onion

**BD 30**

## MEATS TO SHARE

### **COWBOY STEAK**

Char grilled 1.2kg US Angus prime rib chop

**BD 44**

### **CHATEAUBRIAND**

Char grilled 400g Argentinean Angus tenderloin of beef served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and grilled garlic

**BD 33**

### **TRUFFLE CHATEAUBRIAND**

Char grilled 400g Argentinean Angus tenderloin with chopped black truffle served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and garlic

**BD 36.5**

## CHICKEN

### **CHICKEN SCALOPINI**

Pan fried chicken scallops, in an earthy sage gravy, mashed potato, broccolini

**BD 8**

## SEAFOOD

### **SEABASS**

Pan fried herb marinated seabass served with Lyonnaise potatoes, broccolini and a lemon butter sauce

**BD 9.5**

### **HOT SMOKED SALMON**

Hickory smoked soy marinated Norwegian salmon served with bok choy and roasted vine tomatoes

**BD 10**

## VEGETARIAN & VEGAN

### **WILD MUSHROOM RISOTTO**

Chanterelles, black truffle, porcini, in a creamy risotto **(V)**

**BD 10**

## THE FOUNDRY SPECIALS

### **DRY AGED ANGUS / KG**

US Angus prime rib matured over Himalayan sea salt for 28 days

**BD 57**

# the Foundry

BRASSERIE

## SIDES

TRUFFLE FRIES	<i>BD</i> 4.5	BROILED BROCCOLINI	<i>BD</i> 3
GRILLED ASPARAGUS	<i>BD</i> 3	FRENCH FRIES	<i>BD</i> 1.5
MIXED MUSHROOMS	<i>BD</i> 3.5	BEETROOT SALAD	<i>BD</i> 1.8
MASHED POTATOES	<i>BD</i> 1.5	TRUFFLE MASH	<i>BD</i> 3.5
HABANERO MASH (S)	<i>BD</i> 1.5	MAC & CHEESE	<i>BD</i> 2.8
HABANERO MAC & CHEESE (S)	<i>BD</i> 3.1	TRUFFLE MAC & CHEESE	<i>BD</i> 4

## SAUCES

BLUE CHEESE SAUCE	<i>BD</i> 1.3	GREEN PEPPERCORN SAUCE	<i>BD</i> 0.8
RED WINE SAUCE (A)	<i>BD</i> 0.8	MIXED MUSHROOM SAUCE	<i>BD</i> 0.8
CHIMICHURRI SAUCE (S)	<i>BD</i> 0.8	TRUFFLE MAYO	<i>BD</i> 0.8
CHILLI DIP (S)	<i>BD</i> 0.8		

Alcohol **(A)** | Vegetarian **(V)** | Spicy **(S)**

All prices are subject to 10% Service Charge, 5% Government Levy and 10% VAT

## DESSERTS & CHEESE

<b>CHOCOLATE COOKIE</b> Freshly baked soft chocolate cookie served with vanilla ice cream	<b>BD 3.5</b>
<b>STICKY TOFFEE PUDDING</b> A sponge cake with local dates in a creamy caramel sauce served with vanilla ice cream	<b>BD 3.5</b>
<b>CRÈME BRÛLÉE</b> A rich custard topped with a caramelized crust	<b>BD 3.5</b>
<b>THE FOUNDRY CHEESE PLATTER SHARER</b> Camembert de normandie, saint-harray, bleu d'auvergne, tomme brulée, grana padano, tomme aux 7 fleurs	<b>BD 15</b>
<b>THE FOUNDRY CHEESE PLATTER (SINGLE)</b> Camembert de normandie, saint-harray, grana padano, tomme aux 7 fleurs	<b>BD 8</b>

## ICE CREAM & SORBETS

VANILLA	<b>BD 1.5</b>
DARK CHOCOLATE	<b>BD 1.5</b>
MIXED BERRY SORBET	<b>BD 1.5</b>
LEMON & MINT SORBET	<b>BD 1.5</b>