

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

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

ICE CREAM & SORBETS

VANILLA	BD 1.5
DARK CHOCOLATE	BD 1.5
MIXED BERRY SORBET	BD 1.5
LEMON & MINT SORBET	BD 1.5