

TWO CHEFS BAR

MEXICAN & ITALIAN



\$12 PINT

ASAHI SUPER DRY, CONNOR'S STOUT, KRONENBOURG BLANC



BROOKLYN IPA NOT APPLICABLE
FOR HAPPY HOUR

NOW ON
TAP

SOMERITA | CORONARITA | PROSECCO
HAPPY HOUR \$18

HAPPY HOUR \$12



BROOKLYN IPA,
BREWD OG
PUNK IPA,
BREWD OG PLANET
PALE ALE,
CONNOR'S STOUT



HAPPY HOUR MONDAY TO FRIDAY TILL 7PM - NOT VALID ON WEEKENDS, EVE & PH

ENTRADAS / APPETIZERS

Chips and Salsa	10
Crispy corn tortilla chips with Mexican spicy salsa	
Chili Con Queso	13
Melted cheddar and Monterey Jack Cheese with onion, jalapeno and tomato served with crispy corn tortillas	
Guacamole	15
Mashed avocado, onion, tomato, cilantro, jalapeno, crispy corn tortillas	
Little Devil	15
Jalapeno stuffed with cream cheese, served with sour cream, guacamole	
Loaded Beef Potato Skin	15
Beef chili con carne, melted cheese, jalapeno and sour cream	
Baked Cheesy Scallop	15
Melted cheese sauce, grated parmesan, fresh lime juice and arugula	
Nachos La Especial	
The famous Little fried corn tortillas served with Mexican beans, jalapeno chilies, melted cheese, sour cream and guacamole	
Cheese 14	Chicken 16 Beef 18
Quesadillas	
Tortillas filled with melted cheese, guacamole and sour cream	
Mushroom 14	Chicken 16 Beef 16 Shrimp & Crab 20
Chicken Enrolladas	14
Fried tortillas with marinated chicken and cheese	
Queso Fundido Con Chorizo	19
Fondue with broiled Oaxaca cheese, Mexican chorizo, chili, corn chips	
Cajun Wings	Chili Lime Wings 12
Crispy Buffalo Wings	Honey BBQ Wings 12
Chicken Nuggets	French Fries 8
Cajun or Steak Fries with Blue Cheese Dip 9	
Truffle Fries	Potato Wedges Garlic Pizza Bread 10
Soup of The Day Mushroom Soup Bruschetta 10	

Classic Golden Calamari with signature sauce	16
Crispy White Bait with garlic mayo	16
Beef Carpaccio	16
Caprese	16
Sautéed Vongole - Fresh clams, tomato, chili, white wine	14
Burrata Prosciutto di Parma	28
Mushroom Ravioli	16
House made Ravioli filling with wild mushroom mix, cheese, cream sauce and herb sage	
Parmigiano di Melanzane	16
Traditional Italian eggplant timble with Buffalo Mozzarella, burrata, parmesan and house made tomato basil	
Prosciutto e Melone	16
24months aged Parma ham, rock melon, rocket, extra virgin olive oil, shaved parmesan	
Two Chefs Platter	34
Buffalo wings, calamari, white bait, wedges and truffle fries	
Classic Mixed Salad	14
Greens, black olive, carrot, cucumber, cherry tomato, balsamic glaze	
Rocket Salad	16
Parmesan, feta, cherry tomato, avocado in balsamic reduction dressing	
Grilled Chicken Caesar Salad	18
Romaine lettuce, parmesan, croutons tossed in homemade Caesar dressing served with warm grilled chicken	
Warm Goats' Cheese and Beetroot Salad	20
Warm Goats' cheese, rocket, fresh leaves, dried apricot, walnut and beetroot dressed lightly with sweet balsamic reduction	
Prawn and Chicken Avocado Salad	22
Rocket leaves, fresh avocado, cucumber, feta cheese, black olive, chicken, tiger prawn and citrus dressing	

PIZZA PARADISE

ITALIAN THIN CRUST PIZZA WITH FRESH HANDMADE DOUGH - TRIPADVISOR BEST VOTED PIZZA IN SENTOSA COVE

Margherita 20	Diavola 26	Caprese 26
Italian tomato base, mozzarella, fresh basil and oregano	Tomato, mozzarella, salami piccante, fresh basil and chili	Buffalo mozzarella, fresh tomato and Italian basil
Pepperoni & Cheese 24	BBQ Chicken 24	Prosciutto & Fungi 26
Tomato, mozzarella and pepperoni	Mozzarella, capsicums, fresh button mushrooms, onions and bbq chicken	Tomato, mozzarella, parma ham and fresh button mushroom
Corleone 26	Hawaiian 24	Capricciosa 26
Tomato, mozzarella, parma ham, rocket salad and parmesan cheese	Tomato, mozzarella, cooked ham and pineapples	Tomato, mozzarella, cooked ham, mushroom, artichoke and olives
Uovo 26	Four Cheese 24	Vegeteriano 24
Mozzarella, bacon, fresh button mushrooms, tomato and egg	Tomato, mozzarella, gorgonzola, scamorza and parmesan	Italian base tomato, mozzarella and mixed seasonal veg
Meat Lovers 26	Beef Carpaccio 26	Pesto Chicken 26
Tomato, mozzarella, pepperoni, red onions, cooked ham, spicy beef, chili	Thinly sliced raw tenderloin, rocket, onion and freshly shaved parmesan	Grilled chicken breast, capsicum, red onion, mozzarella and basil pesto
Italian Pork Sausage 26	Chorizo & Salami 26	House Special 26
Tomato, mozzarella, red onion, basil, oregano, pork sausage, cooked ham, garlic, mushroom and fresh red chili	Tomato, Mozzarella, Mexican chorizo, salami and fresh red chili	Tomato, mozzarella, beef pepperoni, ground beef, artichoke, mushroom, red onion and chili
* Add egg, vegetables - additional \$3 each		
* Add cheese, chicken, pepperoni, ham - additional \$6 each		
* Ask for chili padi if you like your pizza spicy		



GOURMET BURGERS

Pulled Pork Burger 24
Slow cooked pulled pork, lettuce, tomato and cheese topped with honey BBQ bourbon sauce
Angus Beef Burger 24
Angus beef patty topped with cheese, lettuce, tomato served with steak fries
Two Chefs Especial 29
Angus beef patty and slow cooked pulled pork, cheese, lettuce, tomato, honey BBQ bourbon sauce served with onion rings and steak fries



SIGNATURE & GOURMET PASTA

CHOOSE YOUR PASTA

Fettucine | Linguine | Penne | Spaghetti

Mushroom Aglio Ooglio - Olive oil, garlic, chilies, parsley, mushrooms	19
Arrabbiata - Italian tomato sauce with fresh chilies	19
Bolognese - Juicy ground beef in Italian tomato sauce	22
Carbonara - Creamy bacon sauce, eggs, parmesan cheese	22
Meatball - Beef meatballs, parmesan, tomato rich meat sauce	24
Vongole - White wine, fresh clams, chili, parsley	22
Vegeteriano - Tomato, light cream sauce, mixed vegetables, parmesan	22
Royal Beef Lasagna - Layers of rich meat and creamy cheese sauce	24
Alfredo - Chicken, broccoli, mushrooms, cream sauce, parmesan	24
Seafood Linguine - Cherry tomatoes, garlic, olive oil and white wine	26
Basil Pesto Linguine - Sundried tomatoes, chicken, pine nuts	26
Chicken and Pine Nuts Linguine, garlic, chicken, pine nuts, fresh chilies, sundried tomatoes, parsley, virgin olive oil, freshly shaved parmesan	26
Penne Alla Vodka Penne, crab meat, prawn, garlic and onion in creamy light tomato sauce, flamed in shot of Absolut Vodka	26
Lamb Cannelloni Fresh cannelloni filled with juicy baked lamb, house made tomato basil, béchamel, melted cheese and mesclun mix	26
Prawn and Arugula Pasta Linguine, olive oil, fresh chilies, garlic, broccoli, grilled prawns and arugula	26
Tortellini Truffle Cheesy tortellini in cream truffle sauce, mushroom and truffle oil	26
Gnocchi Alla Sorrentin Potato gnocchi, tiger prawns, porcini, burrata, mozzarella	26

FISH & MEAT

Pan Seared Barramundi Anchovies and pesto crust barramundi, truffled mashed potato, carrot puree, fresh arugula and haricots verts	34
Pan Roasted Salmon Truffled mashed potato, buttered green vegetables, haricots verts and cream spinach sauce	34
Chilean Black Cod White truffle oil, avruga caviar, truffled mashed potato, haricots verts and vichyssoise	38
Grilled Red Snapper Buttered broccoli, truffled mashed potatoes, fresh arugula, haricots verts and beurre blanc	34
Fish and Chips Pacific dory in crispy batter, haricots verts with fries and salad	24
Angus Rib Eye (300g) Flavorful rib eye served with mesclun mix, sautéed green vegetables and black pepper sauce	48
Grilled Angus Beef Tenderloin Perfectly grilled, juicy beef tenderloin with black pepper sauce, mesclun mix and sautéed vegetables	56
Australian Wagyu Steak (8oz) The ultimate, seasoned steak. 400 days grain-fed Australian Wagyu MS4/5 sirloin, sautéed green vegetables, mesclun mix and black pepper sauce	68
Braised Lamb Shank Tender lamb served with mesclun mix and buttered vegetables	38
Osso Bucco Tender 8hours slow-braised veal shank, mashed potato, seasonal vegetables and light veal glaze	38



PLATO PRINCIPAL / MEXICAN MAINS

Fajitas - Famous Northern Mexican Fajitas with mixed bell peppers, onion and our special house marinate, served with guacamole, red salsa, shredded cheese, sour cream and warm flour tortillas

Vegetable	22		Chicken	26		Beef	28		Shrimp	30		Mixed	30
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Cheesy Taco - Crispy corn tacos, melted cheese, refried beans and spicy chipotle cream sauce

Vegetable	20		Chicken	24		Beef	26		Shrimp & Spinach	28
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Enchiladas - Fried corn tortillas with green or red sauce, cheese, salad, Mexican rice, refried beans, sour cream and guacamole

Vegetable	20		Chicken	24		Beef	26		Shrimp & Spinach	28
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Chimichanga - Deep fried flour tortilla, cheese, refried beans, tomatillo, served with Mexican rice, salad, sour cream and guacamole

Vegetable	20		Chicken	24		Beef	26		Chicken & Beef	28
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Burrito - Large wheat tortilla stuffed with refried beans and cheese, green sauce, guacamole, sour cream, salad and Mexican rice

Vegetable	20		Chicken	24		Beef	26		Spicy Shrimp	28
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Mexa Burrito - Shredded beef, chicken, refried beans, Mexican rice in a 12" tortilla with cheese, guacamole, sour cream, salad 28

Adobo Chicken with Lime - Tender grilled chicken fillet with Southern adobo sauce, salad, refried beans and Mexican rice 26

Prawns Diabla - Diabla means the devil - a very spicy dish of tomato, chipotle and guajillo chilies, served with Mexican rice 28

Chili Con Carne - Simmered beef, tomatoes frijoles, chili, onion, herbs, spices, served with Mexican rice and flour tortillas 28

Pulled Pork Taquitos - Slow cooked pulled pork wrapped in crispy tortilla and melted cheese, spicy chipotle ranch sauce 28

Pork Carnitas - Michoacan style Pork served with corn tortillas, pico de gallo and lime 28

Pork Ribs - Ranch style, oven baked ribs with potato wedges and salad 34

Huachinango Ala Veracruzana - Red snapper fillet, tomato, capers, pimientos, olives, herbs cooked just like in Veracruz 34



DESSERTS

Decadent Choc Brownie 14
Served with vanilla ice-cream

Churros & Choc Dip 14
Berries and vanilla ice-cream

Affogato 10
Classic Italian dessert!

Tiramisu Gone Wild 14
Devilishly good!

Lemon Tart 14
With vanilla ice-cream

Ice Cream 6
Chocolate, Vanilla or Strawberry



B&B Menu

DRAUGHT

	PINT <i>500ml</i>	TOWER <i>3000ml</i>
Asahi Super Dry Lager	15	75
Connor's Stout	16	-
Kronenbourg Blanc	16	75
Brooklyn IPA	16	-
<i>Heroically Dry-Hopped 5.5% ABV Golden IPA with fruity aromas, refreshing hop bitterness and an incredibly dry finish</i>		
BrewDog Punk IPA	16	-
<i>Bold-Hoppy-Tropical. 5.4% ABV Classic IPAs of yester-year with the addition of amazing fruity hops to create an explosion of tropical fruit flavours and a spiky bitter finish</i>		
Brewdog Planet Pale Ale	16	-
<i>Citrus-Light-Balanced. 4.3%ABV, remarkably enjoyable pale ale with citrusy aromas, piney hops and plenty of tropical fruit flavours.</i>		

BEER BOTTLES

	BTL	BUCKET SPECIAL
Corona	12	49
Erdinger Weissbier <i>500ml</i>	16	-
Erdinger Dunkel <i>500ml</i>	16	-
GreenGoblin Cider <i>500ml</i>	16	-
Peroni	12	49
Somersby Apple Cider	12	49
Tiger	12	49
Peroni Libera 0.0%	9	-

COCKTAILS

	GLASS	JUG
Aperol Spritz	18	69
Bloody Mary	16	-
Caiparina	15	-
Caiparoska	15	-
Cosmopolitan	15	-
JagerBomb <i>Something Stiffer</i>	16	-
Long Island Iced Tea	18	-
Negroni	16	-
Martini	15	-
<i>Chocolate/Lychee/Dry /Expresso</i>		
Margarita (Frozen)	18	69
<i>Lime/Lychee/Mango/Strawberry</i>		
Mojito	16	-
<i>Classic/Lychee/Strawberry</i>		
Pina Colada	16	-
Singapore Sling <i>Best Seller</i>	18	-
Sangria <i>Red</i>	18	69
CoronaRita	24	-
<i>Lime Margarita, Corona</i>		
SomerRita	24	-
<i>Lime Margarita, Somersby Apple Cider</i>		

MOCKTAILS

Lemon Lime Bitters	7
Mango Mule	9
Shirley Temple	9
Virgin Colada	9
Virgin Mojito	9
<i>Classic/Lychee/Strawberry</i>	
Virgin Margarita	9
<i>Lime/Lychee/Mango/Strawberry</i>	

SMOOTHIES

Mango & Banana	9	Chocolate	9
Orange & Mango	9	Vanilla	9
Orange & Banana	9	Cookies & Cream	9

MILKSHAKES

PREMIUM LIQUORS

Served neat, on the rocks or with your choice of mixer

	GLASS	BTL
GIN		
Bombay Sapphire	15	169
Hendrick's	16	179
Tanqueray N° Ten	17	189

RUM

Captain Morgan's Spiced Rum	15	159
Myers' Dark	15	159
Malibu Coconut Rum	15	159

TEQUILA

Reposado 1800 <i>Jose Cuervo</i>	16	179
Patron Silver	17	189
Patron Anejo	18	199

VODKA

Belvedere	16	179
Grey Goose	16	179

WHISKEY/COGNAC

Balvenie 12 Yrs	18	219
Chivas Regal 	16	189
Glenfiddich 12 Yrs	18	219
Jack Daniel's 	16	189
Johnny Walker Black Label 	16	189
Macallan 12 Yrs <i>single malt</i>	18	229
Monkey Shoulder	16	189
Nikka From The Barrel <i>51.4% abv</i>	16	189
Martell Cordon Blue		499

LIQUER

Amaretto	15	Campari	15
Bailey's Irish Cream	15	Limoncello	15
Butterscotch	15	Sambuca	15

SOFT DRINKS

A&W Rootbeer	5	Dry Gingerale	5
Coke	5	Ice Lemon Tea	5
Coke Light/Zero	5	Soda	5
Acqua Panna <i>750ml</i>	7	Sprite	5
San Pellegrino <i>750ml</i>	7	Tonic <i>(Schwepps)</i>	5

FRESHLY SQUEEZED JUICES

Green Apple Orange Carrot	8
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AUSTRALIAN FRUIT JUICES

Apple / Cranberry / Lime	7
Fruit Punch / Pineapple	

COFFEE / TEAS

Cappuccino / Latte / Mocha	6
Double Espresso / Hot Chocolate	6
Coffee / Espresso / English Breakfast	5
Chamomile / Earl Grey / Green Tea	5
Fresh Milk	6

CHAMPAGNE

Moet Chandon Imperial Brut	159
Veuve Clicquot Yellow Label	179
Dom Perignon Brut	399

PREMIUM WHITE/ROSE

De Bortoli Pink Moscato Australia	69
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Wither Hills Wairau Valley Rose Marlborough, New Zealand	16	72
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De Bortoli Chardonnay Family Selection Riverina, Australia	16	69
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Torresella Pinot Grigio Venezia, Italy		70
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Oyster Bay Sauvignon Blanc Marlborough, New Zealand	17	75
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Cloudy Bay Sauvignon Blanc Marlborough, New Zealand		89
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PREMIUM RED

De Bortoli Family Selection Cabernet Sauvignon Australia		69
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Piccini, Chianti DOCG Tuscany, Italy	16	72
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Oyster Bay Pinot Noir Marlborough, New Zealand	17	76
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Oyster Bay Hawkers Bay Merlot'20 Marlborough, New Zealand		78
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Montecillo Crianza Tempranillo Spain		85
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Avignonesi Rosso Di Montepulciano Tuscany, Italy		89
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Piccini Collezione Oro Riserva DOCG'16 Italy		89
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Sottano Malbec Mendoza, Argentina		92
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Cape Mentelle Cabernet Merlot, Australia		99
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Valiano Chianti Classico DOCG'16 Italy		99
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Parusso Dolcetto D'Alba Doc'17 Italy		109
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La Massa ICT Toscana'18 Italy		119
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Parusso Bar D'Alba Ornati Doc'19 Italy		119
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Mollydooker "The Boxer" Shiraz South Australia		139
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Talenti Brunello Di Montalcino Tuscany, Italy		179
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Farina Amarone Classico DOGC Della Veneto, Italy		179
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Fratelli Alessandria Barolo DOCC Verduno, Italy		189
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HOUSE WINE

	GLS	BTL
White	15	59
Red	15	59
Sparkling Wine (Prosecco)	15	62