

TWO CHEFS BAR

MEXICAN & ITALIAN

\$14 PINT

ASAHI SUPER DRY, SAPPORO & KRONENBOURG BLANC



BROOKLYN IPA NOT APPLICABLE
FOR HAPPY HOUR

NOW ON
TAP

SOMERITA | CORONARITA | PROSECCO

HAPPY HOUR \$19

HAPPY HOUR \$12



ASAHI SUPER DRY,
BROOKLYN IPA,
BREWDOG IPA,
KRONENBOURG BLANC,
LITTLE CREATURES
PALE ALE



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

ENTRADAS / APPETIZERS

Chips and Salsa	12
Crispy corn tortilla chips with Mexican spicy salsa	
Chili Con Queso	14
Melted cheddar and Monterey Jack Cheese with onion, jalapeno and tomato served with crispy corn tortillas	
Guacamole	16
Mashed avocado, onion, tomato, cilantro, jalapeno, crispy corn tortillas	
Little Devil	16
Jalapeno stuffed with cream cheese, served with sour cream, guacamole	
Loaded Beef Potato Skin	18
Beef chili con carne, melted cheese, jalapeno and sour cream	
Baked Cheesy Scallop	18
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 16 Chicken 18 Beef 20	
Quesadillas	
Tortillas filled with melted cheese, guacamole and sour cream	
Mushroom 16 Chicken 18 Beef 20 Shrimp & Crab 20	
Queso Fundido with Chorizo	20
Fondue with broiled Oaxaca cheese, Mexican chorizo, chili, corn chips	
Minestrone Soup	14
Tomato and tortilla soup, cream and tortilla crisps	
Truffle Oil Mushroom Soup	12
Cajun Wings Chili Lime Wings	14
Crispy Buffalo Wings Honey BBQ Wings	14
Chicken Nuggets served with French Fries	12
Cajun Steak Fries French Fries	8
Truffle Fries Garlic Pizza Bread	10

Classic Calamari Fritti	18
Golden calamari served with mesclun mix and signature garlic aioli	
Crispy White Bait	18
Deep fried white bait, mesclun mix and signature sauce	
Bruschetta	16
Baguette, tomatoes, garlic, basil oregano, buffalo mozzarella concasse	
Buffalo Caprese	22
Slices of buffalo mozzarella, tomatoes, basil pesto, mixed salad	
Mussels Alla Panna	20
New Zealand half shell mussels sautéed with garlic, tomato, chili and white wine cream sauce	
Burratina	32
Burrata cheese 3000gm with tomatoes, balsamic and rocket salad	
Mushroom Ravioli	18
House made Ravioli filling with wild mushroom mix, cheese, cream sauce and herb sage	
Two Chefs Platter	38
Buffalo wings, calamari, white bait, wedges and truffle fries	
Classic Mixed Salad	16
Greens, black olive, carrot, cucumber, cherry tomato, balsamic glaze	
Rocket Salad	18
Parmesan, feta, cherry tomato, avocado in balsamic reduction dressing	
Grilled Chicken Caesar Salad	18
Romaine lettuce, parmesan, croutons tossed in homemade Caesar dressing	
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 22	Diavola 28	Seafood 28
Italian tomato base, mozzarella, fresh basil and oregano	Tomato, mozzarella, salami piccante, fresh basil and chili	Tomato, mozzarella, Kalamata olives, onions, sautéed shrimp, crab and squid
Pepperoni & Cheese 26	BBQ Chicken 24	Truffle Mushroom & Pepperoni 28
Tomato, mozzarella and pepperoni	Mozzarella, capsicums, fresh button mushrooms, onions and bbq chicken	Tomato, mozzarella, pepperoni, button mushrooms, black truffle sauce
Corleone 28	Hawaiian 26	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 28	Four Cheese 26	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 28	Pesto Chicken 26	Buffalo Caprese 28
Tomato, mozzarella, pepperoni, red onions, cooked ham, spicy beef, chili	Basil pesto, baked tender chicken, mozzarella, bell pepper, red onions	Sliced buffalo mozzarella, tomatoes, Italian basil, oregano, olive oil
Italian Pork Sausage 28	Chorizo & Salami 28	House Special 28
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 26
Slow cooked pulled pork, lettuce, tomato and cheese topped with honey BBQ bourbon sauce
Angus Beef Burger 26
Angus beef patty topped with cheese, lettuce, tomato served with steak fries
Two Chefs Especial 28
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
Vegetarian - Tomato, mozzarella, veg, parmesan, Italian basil	19
Bolognese - Juicy ground beef in Italian tomato sauce	22
Carbonara - Creamy bacon sauce, eggs, parmesan cheese	22
Spicy Amatriciana - Marinara, bacon, onion, chili, parmesan	22
Vongole - White wine, clams, chili, parsley	22
Penne Al Basilico - Sautéed mixed vegs with basil pesto cream	22
Alfredo - Chicken, broccoli, mushrooms, cream sauce, parmesan	22
Angus Beef Lasagna - Layers of rich meat and creamy cheese sauce	26
Seafood Linguine - Cherry tomatoes, garlic, olive oil and white wine	28
Penne Al Forno - Baked pasta with cooked ham, onions and tomato	26
Crab Ala Vodka	28
Penne, crab meat, prawn, garlic and onion in creamy light tomato sauce, flamed in shot of Absolut Vodka	
Lamb Cannelloni	28
Fresh cannelloni filled with juicy baked lamb, house made tomato basil, béchamel, melted cheese and mesclun mix	
Prawn and Arugula Pasta	28
Linguine, olive oil, fresh chilies, garlic, broccoli, grilled prawns and arugula	
Grilled Chicken Tortellini	26
Cheesy tortellini, cream truffle sauce, mushroom, chicken and truffle oil	
Fettucine Boscaiola	26
Button mushrooms sautéed with garlic, cooked ham, grana Padano, white cream sauce	

FISH & MEAT

Pan Seared Barramundi	34
Anchovies and pesto crust barramundi, truffled mashed potato, carrot puree, fresh arugula and haricots verts	
Pan Roasted Salmon	34
Truffled mashed potato, buttered green vegetables, haricots verts and cream spinach sauce	
Chilean Black Cod	38
White truffle oil, avruga caviar, truffled mashed potato, haricots verts and vichyssoise	
Fish and Chips	26
Pacific dory in crispy batter, haricots verts with fries and salad	
Angus Rib Eye (250g)	48
Flavorful rib eye served with mesclun mix, sautéed green vegetables and black pepper sauce	
Grilled Angus Beef Tenderloin	56
Perfectly grilled, juicy beef tenderloin with black pepper sauce, mesclun mix and sautéed vegetables	
Australian Wagyu Steak (8oz)	76
The ultimate, seasoned steak. 400 days grain-fed Australian Wagyu MS4/5 sirloin, sautéed green vegetables, mesclun mix and black pepper sauce	
Braised Lamb Shank	38
Tender lamb served with mesclun mix and buttered vegetables	
Mexican Dry Rub Lamb Rack	48
Taco seasoned lamb rack, mesclun mix, buttered greens and black pepper sauce	
Dingley Dell Pork Tomahawk	48
Grilled UK pork tomahawk seasoned with herbs, mesclun mix, buttered greens and black pepper sauce	



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	24		Chicken	28		Ribeye	30		Shrimp	30		Mixed	32
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Cheesy Taco - Crispy corn tacos, melted cheese, refried beans and spicy chipotle cream sauce

Vegetable	22		Chicken	26		Beef	28		Pork Verde	26
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Enchiladas - Fried corn tortillas with green or red sauce, cheese, salad, Mexican rice, refried beans, sour cream and guacamole

Vegetable	22		Chicken	26		Beef	28		Pork Verde	26
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Chimichanga - Deep fried flour tortilla, cheese, refried beans, tomatillo, served with Mexican rice, salad, sour cream and guacamole

Vegetable	22		Chicken	26		Beef	28		Pork Verde	26
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Burrito - Large wheat tortilla stuffed with refried beans and cheese, green sauce, guacamole, sour cream, salad and Mexican rice

Vegetable	22		Chicken	26		Beef	28		Pork Verde	26
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Mexa Burrito - Shredded beef, chicken, refried beans, Mexican rice in a 12" tortilla with cheese, guacamole, sour cream, salad 30 |

Adobo Chicken with Lime - Tender grilled chicken fillet with Southern adobo sauce, salad, refried beans and Mexican rice 28 |

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 salad and steak fries 34 |

DESSERTS

Decadent Choc Brownie 14
Served with vanilla ice-cream

Churros & Choc Dip 14
Berries and vanilla ice-cream

Belgium Waffles 14
Vanilla ice cream, berries, maple syrup, chocolate sauce

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	TOWER 3000ml
Sapporo Premium Lager	16	75
Kronenbourg Blanc	16	75
Asahi Super Dry Lager	16	75
Brooklyn IPA	17	-
<i>Heroically Dry-Hopped 5.5% ABV Golden IPA with fruity aromas, refreshing hop bitterness and an incredibly dry finish</i>		
BrewDog Punk IPA	17	-
<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>		
Little Creatures Pale Ale	17	-
<i>Happy, refreshing 5.2% ABV, citrus and stone fruit, balanced with specialty malts and a hint of bitterness</i>		

BEER BOTTLES

	BTL	BUCKET SPECIAL
Corona	12	
Erdinger Weissbier <i>500ml</i>	16	
Thatchers Gold Cider <i>500ml</i>	16	-
Peroni	12	49
Somersby Apple Cider	12	49
Tiger	12	49
Heineken <i>0.0% (zero alcohol)</i>	10	-

COCKTAILS

	GLASS	JUG
Aperol Spritz	18	-
Caiparinha	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	9	
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	10	Chocolate	10
Orange & Mango	10	Vanilla	10
Orange & Banana	10	Cookies & Cream	10

MILKSHAKES

PREMIUM LIQUORS

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

	GLASS	BTL
GIN		
Bombay Sapphire	15	159
Hendrick's	16	169

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	169
Grey Goose	16	169

WHISKEY/COGNAC

Balvenie 12 Yrs	17	239
Chivas Regal 	16	179
Glenmorangie The Original	16	179
Hibiki Harmony	18	269
Jack Daniel's 	16	189
Jameson Irish Whiskey	16	179
Johnny Walker Black Label 	16	179
John Walker & Sons XR 21		299
Macallan 12 Yrs <i>single malt</i>	18	269
Macallan 18 Yrs Fine Oak	29	799
Monkey Shoulder	16	179
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	Fanta Orange	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	9
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AUSTRALIAN FRUIT JUICES

Apple / Cranberry / Lime	7
Fruit Punch / Pineapple	

COFFEE / TEAS

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

CHAMPAGNE

Laurent-Perrier La Cuvee Brut	139
Moet Chandon Imperial Brut	149
Veuve Clicquot Yellow Label	169
Dom Perignon Brut	449

WHITE/ROSE

	GLASS	BTL
Villa Sandi II Fresco Prosecco	15	62
La Gioiosa Prosecco Rose Millesimato Italy		65
Chateau D'Esclans Whispering Angel Rose France		85
De Bortoli Pink Moscato Australia		69
Wither Hills Wairau Valley Rose Marlborough, New Zealand	16	72
De Bortoli Chardonnay Family Selection Riverina, Australia	15	69
Torresella Pinot Grigio Venezia, Italy		70
Oyster Bay Sauvignon Blanc Marlborough, New Zealand	16	72
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand		88

PREMIUM RED

Peter Lehmann The Barossan Cabernet Sauvignon Barossa/ Australia		78
Piccini, Chianti DOCG Tuscany, Italy	16	72
Oyster Bay Pinot Noir Marlborough, New Zealand	17	77
Montecillo Crianza Tempranillo Spain		82
Avignonesi Rosso Di Montepulciano Tuscany, Italy		89
Piccini Collezione Oro Riserva DOCG' 16 Italy		89
Kaiken Terroir Series Malbec Mendoza, Argentina		82
Chateau Mazeyres Pomerol AOP (BIO Organic) Pomerol, Bordeaux France		109
Chateau Laroque Grand Cru AOP St. Emilion, Bordeaux France		109
Mollydooker "The Boxer" Shiraz South Australia		129
Talenti Brunello Di Montalcino Tuscany, Italy		159
Farina Amarone Classico DOGC Della Veneto, Italy		169
Fratelli Alessandria Barolo DOCG Verduno, Italy		189