



THE GYU BAR

Japanese Restaurant

Mondays to Sundays, 12:00 pm - 2:00 pm, 6:00 pm until 9:00 pm

THE GYU BAR FOOD MENU

Chicken Karaage	\$13.00
Konnyaku Noodle Salad Noodles, Cucumber, Braised Wagyu Beef, Sesame Sauce, Ponzu	\$20.00
Assorted Namuru Seasoned Spinach, Bean Sprouts, Mount Vegetables	\$18.00
House Cabbage Salad	\$13.00
Japanese Yuzu Lettuce Salad	\$17.00
Kimuchi Cabbage and Radish	\$11.00
Grilled King Prawn with Mentaiko King Prawn with Cod Fish Roe, Kura and Flying Fish Roe	\$24.00
Spicy Beef Ramen Ramen , Beef Slices , Onsen Egg ,Homemade Spicy Sauce	\$30.00
Gyu Sujini Slow Cooked 24-hours Wagyu Beef	\$20.00
Beef Fried Rice	\$28.00
Truffle Edamame Boiled Edamame with Truffle Sauce	\$11.00
Garlic Fried Rice	\$17.00
Teriyaki Chicken Don with Minced Black Truffle Grilled Chicken with Teriyaki Sauce , Truffle Sauce, Onsen Egg and Green Salad	\$30.00
Unagi Don Grilled Whole Unagi with Teriyaki Sauce, Onsen Egg and Green Salad	\$41.00



Hokkaido Buta Don Grilled Pork Neck, "Shabu" Pork Belly, Onsen Egg and Green Salad	\$30.00
Wagyu Sukiyaki Don Sukiyaki Beef , Onsen Egg and Green Salad	\$33.00
Signature Japanese Wagyu Yakiniku Don Assorted Yakiniku Cuts , Onsen Egg and Green Salad	\$45.00
Premium Japanese Wagyu Tenderloin Don Grilled Wagyu Tenderloin, Onsen Egg and Green Salad	\$95.00
Premium Japanese Wagyu Sirloin Don Grilled Wagyu Sirloin , Onsen Egg and Green Salad	\$95.00
Vegetable Bibimbap / Wagyu Beef Bibimbap Mix Vegetable, Egg and Green Salad	\$20.00 / \$28.00
Wagyu Uni Chirashi Don Aburi Wagyu, Hokkaido Uni, Ikura, TamagoYaki and Goma	\$63.00
Yakiniku Wagyu Foie Gras Don Yakiniku Wagyu, Foie Gras, Ikura, TamagoYaki, Onsen Egg and Goma	\$63.00
Truffle Wagyu Sirloin Sukiyaki Don Wagyu Sirloin Sukiyaki, Fresh Truffle, Ikura, Onsen Egg, Truffle Rice and Goma	\$63.00



PAPPARICH

Malaysian Halal Restaurant

Tuesdays to Sundays, 11:00 am - 3:00 pm, 5:30 pm until 9:30 pm

PAPPARICH RICE

Nasi Lemak with Fried Chicken	\$11.90
Nasi Lemak with Curry Chicken	\$11.90
Nasi Lemak with Beef Rendang	\$11.90
Nasi Lemak with Ayam Masak Merah	\$11.90
Nasi Lemak with Fried Chicken + Sambal Prawns	\$15.90
Nasi Lemak with Curry Chicken + Sambal Prawns	\$15.90
Nasi Lemak with Beef Rendang + Sambal Prawns	\$15.90
Nasi Lemak with Ayam Masak Merah + Sambal Prawns	\$15.90
Hainan Chicken Rice Set	\$10.90

PAPPARICH NOODLES

KL Hokkien Mee (Original / with Tiger Prawns)	\$12.90 / \$19.90
Wat Tan Hor	\$12.90
Wat Tan Hor + Mee Hoon	\$12.90
Penang Char Kway Teow	\$11.90
Fried Beef Hor Fun	\$14.90
Beef Char Kway Teow	\$13.90
Fish Head Noodles	\$14.90
Curry Chicken Laksa	\$11.90



Ipoh Kway Teow with Shredded Chicken + Prawns	\$11.90
---	---------

PAPPARICH BREAD

Hainan Toasted Bread with Butter + Kaya	\$4.20
---	--------

Hainan Steamed Bread with Butter + Kaya	\$4.20
---	--------

Hainan Toasted Bread with Peanut Butter	\$4.20
---	--------

Half Boiled Omega-3 Rich Eggs (2pcs)	\$2.90
--------------------------------------	--------

Roti Canai with Curry Chicken	\$8.90
-------------------------------	--------

PAPPARICH SNACK

Fried Chicken Wings (2pcs)	\$4.90
----------------------------	--------

Chicken Satay (6 sticks)	\$9.90
--------------------------	--------

Beef Satay (6 sticks)	\$10.90
-----------------------	---------

PAPPARICH DRINKS

	Hot	Iced
PappaCham (Coffee+Tea)	\$2.90	\$3.30
Teh Tarik	\$2.50	\$2.90
Kopi	\$2.50	\$2.90
Kopi O	\$2.30	\$2.70
Milo	\$3.50	\$3.50
Milo Dinosaur	-	\$4.90
PappaRich White Coffee	\$3.20	\$3.50
Stevia White Coffee	\$3.90	\$4.50



Lime Cooler

- \$4.90

ENJOY

Local Eating House and Bar
Mondays to Sundays, 11:30 am - 10:30 pm

ENJOY APPETISERS

Foie Gras with Truffled Sous Vide Eggs	\$16.00
Pan-seared foie gras paired with truffled, luscious 63° eggs	
Braised Abalone with Ikura	\$17.00
Three braised 16-head abalones served chilled with ikura	
Nonya Achar	\$6.00
Pickled cucumber, carrot, pineapples in a spicy sweet sauce with grated peanuts	
Prawn Keropok	\$6.00
Freshly fried prawn crackers served with our home-made sambal chilli	

ENJOY SIDES

Pitan Tofu	\$14.00
Homemade chilled century egg paste paired with silky soft tofu and topped with tobiko and crab meat	
Crispy Fish Maw Salad	\$14.00
Crispy chunks of fish maw with onions and tomatoes in a spicy, tangy sauce	
Shiok Minced Prawn Patties	\$14.00
Three handmade patties lightly breaded and fried to a nice golden brown	
Hainanese Chicken Satay	\$12.00
Five skewers of chicken served with a thick pineapple and peanut dipping sauce	
Crab Meat Omelette	\$17.00
Chinese-style pan-fried omelette. Crispy, fluffy and full of real chunky crab meat	

ENJOY SOUP



Enjoy Four Treasures Soup Rich and dense soup featuring abalone, scallop, fish maw and crab meat	\$25.00
Chef Joel's Signature XO White Fish Soup White, collagen-rich fish soup that is accomplished through 6-8 hours of preparation, with no milk added.	\$12.00
Peranakan Bakwan Kepiting Soup Clear broth with hand-made pork and crab meatball.	\$9.00

ENJOY SEAFOOD

White Pepper Alaskan King Crab Divine-tasting crab legs (500g) tossed in white pepper sauce	\$95.00
Singapore Style Chilli Prawns Fresh prawns cooked in a sauce inspired by the famous Singapore chilli crab. Great for mantou dipping! (50¢ per mantou, minimum order of four)	\$24.00
Wasabi Mayo Prawns Crystal prawns deep fried in a light batter and coated in a homemade wasabi mayo sauce	\$24.00
Sautéed Seafood Otah Otah paste sautéed with chunks of fresh seafood (fish, squid, prawn, crab meat) and herbs to create a stunning medley of flavours	\$24.00
Sambal Squid A fiery Singaporean favourite of fresh squid wok fried with our very own sambal	\$22.00

ENJOY FISH

Salt Baked Whole Barramundi Baked in salt to highlight the freshness and natural sweetness of the fish	\$44.00
Crispy Fish with Chef Joel's Red Curry Sauce (Snapper Fillet) Deep fried and coated with a rich, red coconut-based curry sauce	\$24.00
Crispy Fish with Chef Joel's Red Curry Sauce (Whole Barramundi) Deep fried and coated with a rich, red coconut-based curry sauce	\$41.00



Steamed Fish in Superior Soy Sauce (Snapper Fillet) \$24.00
This light steaming method results in tender and moist meat complemented by the fragrance from flavoured oils.

Steamed Fish in Superior Soy Sauce (Whole Barramundi) \$41.00
This light steaming method results in tender and moist meat complemented by the fragrance from flavoured oils.

Teochew Tau Cheo Sautéed Snapper Fillet \$26.00
A traditional cooking method that uses fermented soya bean sauce and ginger.

ENJOY MEAT

Black Angus Beef Tenderloin with Foie Gras \$33.00
Wok-fried with onion, garlic and bell pepper in a punchy, homemade black pepper sauce accompanied by pan-seared foie gras

Taste of Home Braised Oxtail and Beef Shank \$33.00
Another legendary recipe from Chef Joel's grandmother - a stew that beckons you home.

Chef Joel's BBQ Pork Cheek \$20.00
Smoky, succulent premium pork cheek grilled to charred perfection and served with a Chef Joel's Isaan-inspired special sauce

Har Jeong Kai Wings \$16.00
Crispy, fried, fresh mid joints marinated with fermented shrimp paste, an all time zi-char classic

Nonya Curry Chicken \$16.00
A Singaporean favourite. Tender fresh whole chicken leg, potatoes and "tau pok" cooked in a rich coconut curry.

ENJOY VEGETABLE AND TOFU

Ugly Cabbage in Fish Sauce \$15.00
It's simple and unassuming appearance belies its strong, wok hei-infused flavour



Trio Egg Spinach \$16.00
Spinach braised in superior stock with fresh, salted and century eggs, goji berries and crispy whitebait

Sautéed Asparagus and Mushrooms with Truffle Oil \$20.00
Crunchy asparagus and mushrooms complemented with aromatic truffle oil

Hakka Steamed Tofu \$16.00
Stuffed with pork, crab meat, prawn, mushrooms and topped with tobiko. A delicious, yet clean and light dish.

ENJOY RICE AND NOODLES

Grandma's Te Kah Bee Hoon (Small / Large) \$16.00
Tender braised pig trotter wok-fried with rice vermicelli. A secret recipe passed / \$37.00 down from Chef Joel's beloved Grandma

Chef Joel's Mee Kia 2.0 \$19.00
A much raved about dish by Chef Joel throughout his career. Given a reinvention to celebrate the opening of ENJOY's flagship!

Silky Egg Seafood Crispy Hor Fun (Small/ Large) \$19.00
Flat rice noodles fried to a crisp, topped with pork, prawns, fish fillet, squid and / \$41.00 shitake mushrooms in a rich egg sauce.

Supreme Seafood Fried Rice (Small/ Large) \$19.00
With egg, crab meat, prawns, squid, scallops and tobiko / \$41.00

Tinpot Prawn Tang Hoon \$22.00
Cooked under high heat so the glass noodles absorb all the wonderful flavours of the fresh prawns

Thai Jasmine White Rice \$2.00



ENJOY DESSERT

Chendol Panna Cotta	\$9.00
An Italian twist on a classic Singaporean dessert. Pandan noodles and fragrant Gula Melaka atop sweet coconut cream pudding	
Teochew Orh Ni	\$6.00
Sweet yam paste with coconut milk and gingko nuts	

ENJOY BAR SNACKS

Truffle Fries	\$14.00
Shoestring fries flavoured with aromatic truffle oil and grated gruyere cheese	
Spam Fries	\$12.00
Fried Spam. 'Nuff said	
Crispy Spring Rolls	\$12.00
Five deep fried vegetarian spring rolls with a light, crispy skin	

ENJOY DRINKS

Thai Milk Tea	\$6.00
Lemon Tea	\$6.00
Ovaltine	\$6.00
Pandan Lemongrass Tea	\$6.00
Barley	\$6.00
Orange Juice	\$7.00
Lime Juice	\$6.00
Coconut Water	\$6.00



WINESTONE

Modern-European Restaurant

Tuesdays to Sundays, 12:00 pm - 2:30 pm, 5:00 pm until 10:00 pm

WINESTONE APPETISER

Cremini Soup creamy porcini mushroom soup with a dash of truffle oil	\$14.00
Pumpkin Soup fresh pumpkin soup topped with almond and chives	\$14.00
Winestone's Salad mesclun greens, artichoke, olive, tomato, aged olive oil and balsamic glaze <i>add smoked chicken or duck (+ \$4.00)</i> <i>add ebi prawn (+ \$5.00)</i> <i>add crab meat or smoked salmon (+ \$6.00)</i>	\$14.00
Caesar Salad with poached eggs, leafy romaine lettuce, parmesan cheese and anchovies <i>add smoked chicken or duck (+ \$4.00)</i> <i>add ebi prawn (+ \$5.00)</i> <i>add crab meat or smoked salmon (+ \$6.00)</i>	\$14.00
Fig and Burrata Salad * rockets and basil leaf tossed with sun dried tomatoes and balsamic drizzle	\$28.00

WINESTONE MAINS

Winestone's Club Sandwich turkey ham, bacon, fried eggs, avocado purée, cheddar, tomatoes and lettuce on white toast	\$14.00
Crispy Fish Burrito and Fries white muelle white mullet, mayonnaise, basil purée, lettuce, caramelised onion and roasted capsicum	\$14.00
Vegetable Fritter Burrito and Fries	\$14.00



crispy fritter, mayonnaise, basil purée, lettuce, caramelised onion and roasted capsicum	
Rigatoni Prawn Pasta fresh prawns tossed with rigatoni, roasted capsicum and rich-tempered tomato parmesan sauce	\$26.00
Salmon Rigatoni Pasta fresh salmon with asian-inspired rigatoni and teriyaki dressing	\$28.00
Ragout Tagliatelle Pasta classic homemade ground beef tagliatelle, topped with parmesan	\$25.00
Winestone Wagyu Burger slow-grilled wagyu patty with portobello, camembert, onion marmalade and mustard on brioche bun	\$27.00
Winestone Pizza oven-baked with pumpkin, tomatoes, rocket, gorgonzola and mozzarella	\$26.00
Pellegrino Pizza oven-baked with prosciutto di parma ham, mushrooms, tomatoes, olives, artichoke and mozzarella	\$28.00
Roast Chicken poussin marinated with homemade barbecue spice, served with corn on the cob, baby carrots and salsa verde	\$35.00
300+ Days Grain-fed Australian Ribeye natural 300+ days grain-fed MS1 ribeye seared to perfection served with porcini mushroom, baby carrots and horseradish	\$65.00

WINESTONE SIDE DISHES

- add roast baby potatoes (+ \$10.00)*
- add organo fries (+ \$10.00)*
- add potato wedges (+ \$10.00)*
- add truffle fries (+ \$12.00)*
- add creamy spinach parmigiano (+ \$14.00)*
- add sauteed porcini mushrooms (+ \$18.00)*



WINESTONE DESSERT

Baked Apple Crumble warm and tender apples with a crisp oat and brown sugar crust, topped with almond and mixed berries	\$14.00
Lemon Cheesecake tangy cream cheese filling with lemon zest and buttery crust topped with fresh strawberries	\$14.00
Berry Tart creamy custard filling surrounded by a crisp sweet pastry shell topped with fresh strawberries and blueberries	\$14.00
Mud Pie creamy chocolate ganache in luscious rich chocolate sponge served with vanilla ice cream	\$14.00