



SHARE IT



MACHO NACHO \$45.90

Tortilla chips, pico de gallo, vegetarian chili, jalapeno, sour cream, barbacoa pork, bacon, bravas sauce and homemade nacho cheese

MEDITERRANEAN MADNESS \$129.90

(For 2-3)

Greek Salad, Caesar Salad, Bone Marrow, Wings (6 pcs),
Choice of 1 Pasta and Pork Knuckle



TOMAHAWK \$179.90

Cowboy Cut Bone-in Ribeye (~900g),
Beef Jus, Mashed Potato and Housemade
Pickles

SHARING IS CARING \$54.90

Choice of 1 Salad, Choice of 1 Burger,
Choice of 1 Pasta, House Fries



SHARE IT

LOVE MEAT TENDER \$249.90

(For 4-5)

Cowboy Cut Bone-in Ribeye (~900g), 2 Bone Marrow,
Char Siew Beef Short Ribs and House Fries

VIVA MEXICO \$54.90

Selection of 8 tacos, nachos



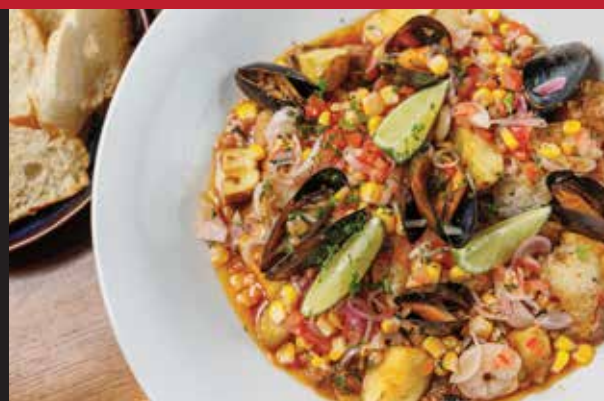
THE MEAT SWEATS \$249.90

(For 5-6)

Cowboy Cut Bone-in Ribeye (~900g), Pork Knuckle (~1.3kg),
Wings (9pcs) and Pork Sausages

CHEF ALVIN'S CAJUN \$69.90 SEAFOOD PLATTER

Green mussels, baby octopus, clams, prawns,
squid, duo pork sausage, corn, traditional cajun
creole seafood sauce and toasted bread



*All prices are subjected to 10% service charge and prevailing GST



Vegetarian



Chef's Recommendation



*All prices are subjected to 10% service charge and prevailing GST



Vegetarian



Chef's Recommendation

STARTERS



SALMON ROULADE \$21.90

Dry cured citrus salmon, choron, smoked edamame, fried onions and furikake



PADRON PEPPERS \$10.90

Padron peppers and sea salt

CRISPY PRAWNS \$20.90

Prawns, sriracha mayo, pico de gallo and fresh coriander

GRILLED FRESH CALAMARI \$19.90

Whole fresh squid, grilled pineapple, pico de gallo and Thai Chimichurri

*All prices are subjected to 10% service charge and prevailing GST




Vegetarian



Chef's Recommendation



 **NACHO** \$11.90
Tortilla chips, sour cream, pico de gallo, chili and housemade nacho cheese
(Add on Barbacoa Pork for +\$6, Wagyu Rib-Eye for +\$18 or Grilled Chicken for +\$5)

 **ONION RINGS** \$10.90
Crispy onion rings and spicy aioli



 **EDAMAME** \$6.90
Steamed Japanese Edamame with or without miso butter

 **BEER-MARINATED OLIVES** \$8.90
Mixed Olives, Heart of Darkness Craft Beer, garlic, chili, orange and rosemary





CHEF ALVIN'S BONE MARROW

\$21.90

Australian bone marrow, ponzu vinaigrette, fried garlic and artisan bread



*All prices are subjected to 10% service charge and prevailing GST



Vegetarian



Chef's Recommendation

FRIES

ADD ON

+ Wagyu Rib-Eye	\$18.00
+ Barbacoa Pork	\$6.00
+ Grilled Chicken	\$5.00



 **HOUSE FRIES** \$6.90
Straight cut fries and sriracha mayo



 **OKONOMIYAKI FRIES** \$11.90

Okonomiyaki sauce, Japanese aioli, bonito flakes, nori, green onion and sesame seeds



BANGKOK FRIES \$11.90

Barbacoa pork, house pickles, yellow curry dust, sriracha garlic aioli, crushed peanuts



TRUFFLE FRIES \$14.90

Grana Padano and French summer truffle



Vegetarian



Chef's Recommendation

*All prices are subjected to 10% service charge and prevailing GST

WINGS

2 flavours for 6 pieces **\$15.90 (6pcs)**
3 flavours for 9 pieces **\$19.90 (9pcs)**

HEART OF DARKNESS BUFFALO

Heart of Darkness signature Buffalo Sauce



CARAMELISED FISH SAUCE

Fish sauce caramel with flavours of sesame and kaffir lime leaf

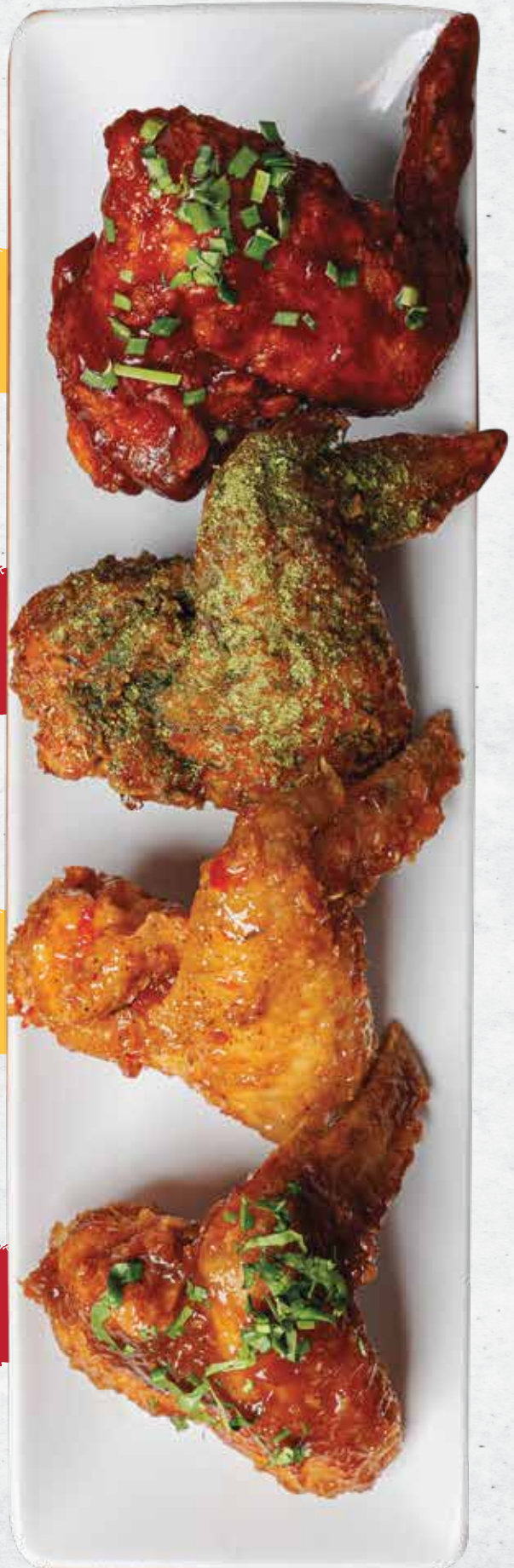


SWEET CHILI SAUCE

Vietnamese sweet chili sauce

GINGER TERIYAKI MISO SAUCE

Japanese Teriyaki with pineapple and miso



*All prices are subjected to 10% service charge and prevailing GST



Vegetarian



Chef's Recommendation

SALAD

ADD ON

+ Wagyu Rib-Eye	\$18.00
+ Barbacoa Pork	\$6.00
+ Grilled Chicken	\$5.00



CAESAR SALAD \$13.90

"Romaine, bacon, egg, croutons, Grana Padano cheese, Spanish anchovies and Caesar dressing"



GREEK SALAD \$13.90

Romaine, olives, tomato, cucumber, celery, feta cheese and Greek dressing

PASTA

ADD ON

+ Wagyu Rib-Eye	\$18.00
+ Barbacoa Pork	\$6.00
+ Grilled Chicken	\$5.00



PESTO \$19.90

Basil cashew pesto, Grana Padano, garlic, cherry tomatoes and tossed with spaghetti



BIRRIA BOLOGNESE \$24.90

Slow roasted Australian brisket, rich beef jus, Grana Padano and tossed with farfalle



MISTO MARE \$22.90

Green mussels, baby octopus, clams, prawns, squid in a cajun creole sauce tossed with fusilli

CARBONARA \$19.90

Bacon, egg yolk, black pepper, Grana Padano sauce, tossed with fettuccine



Vegetarian



Chef's Recommendation

*All prices are subjected to 10% service charge and prevailing GST

TACOS

\$12.90/two same tacos



BARBACOA PORK TACO

Braised pork with Spanish spices, sriracha aioli, romaine and pico de gallo



BAJA FISH TACO

Beer battered fish, lemon tartare, grilled pineapple and crispy tortilla strips

GRILLED JERK CHICKEN TACO

Grilled Chicken with spices, chipotle mayo, romaine and pico de gallo



CAROLINA RUB JACKFRUIT TACO

Roasted Jackfruit, pico de gallo and fried onions

*All prices are subjected to 10% service charge and prevailing GST



Vegetarian



Chef's Recommendation

BURGERS

ADD ON

- + House Fries \$4.90
- + Side Salad \$4.90
- + Extra Patty \$8.90

MAKE IT VEGGIE

- IMPOSSIBLE Plant Based Patty No upcharge



BLACK & BLEU \$16.90

Chargrilled dry aged beef, bacon onion jam, fried onions, garlic aioli and bleu cheese sauce



AMERICANO CLASSICO \$16.90

Chargrilled dry aged beef, romaine, tomato, red onions, cheddar cheese and roasted garlic aioli

PEPE EL TORO \$16.90

Chargrilled dry aged beef, chipotle aioli, jalapenos and pico de gallo



*All prices are subjected to 10% service charge and prevailing GST



Vegetarian



Chef's Recommendation

MAINS

 **CRISPY PORK KNUCKLE** \$54.90

Crispy slow roasted pork knuckle (~1.3kg) with
Excited Magpie Dry Irish Stout reduction,
pickled shallots and mashed potato



*All prices are subjected to 10% service charge and prevailing GST



Vegetarian



Chef's Recommendation



 **WAGYU RIBEYE** \$54.90

200g Wagyu ribeye, sundried tomato compote and coriander oil

BANGERS & MASH \$25.90

Spicy Italian and kurobuta sausages, mashed potato, fried onions and beef jus

SMOKED PORK BELLY \$34.90

7 Hour slow smoked pork belly, housemade pickles, lotus bun and teriyaki sauce

CHAR SIU BEEF SHORT RIBS \$39.90

23 Hour slow cooked short ribs, housemade pickles and smoky BBQ Sauce

DESSERTS

ADD ON

+ 30ml Shot of Shanky's Whip **\$10.00**
Black Irish Whisky

  **CHEF ALVIN'S TIRAMISU** **\$12.90**
Classic Tiramisu, Kahlua, mascarpone

 **CHURRO FRIES** **\$12.90**
Dark chocolate sauce, cinnamon sugar





*All prices are subjected to 10% service charge and prevailing GST



Vegetarian



Chef's Recommendation

