

DINNER MENU

Tue to Sun from 5pm

BITES

NACHOS 8.8

Tortilla corn chips with melted mozzarella cheese, tomatoes and black olives.
Served with cheese dip, tomato salsa and jalapeño dip.

CALAMARI RINGS 8.8

Fresh calamari deep-fried to perfection, served with tartar sauce.

POTATO WEDGES 6.8

Crispy fried potato wedges served with garlic chili mayo.

GERMAN FRIES 6.8



Thick cut potato fries mixed with Vava seasoning.

TRUFFLE FRIES 9.8

Thick cut potato fries tossed with truffle oil (No salt added).

SPAM FRIES 9.8



Thick cut chicken luncheon meat, deep-fried to perfection.

CHICKEN NUGGET 6.8

8 pieces of nuggets, served with mayo.

BABY ASPARAGUS 6.8



Sautéed baby asparagus, served with mustard.



Chef's
Recommendation



Bestseller



Vegetarian
Friendly

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APPETIZER

- MIX PLATTER (For 3 – 4 person)**  **22.8**
Onion rings, Yakitori chicken skewers, bacon wrapped asparagus, Mojo potatoes and Bratwurst sausages.
- BUFFALO CHICKEN WING**  **13.8**
8 pieces of crispy drumlets & wings. Served with our special hot sauce.
- CHICKEN KEBAB**  **9.8**
3 sticks of grilled chicken, bell peppers, onions, cucumber and cherry tomato.
- SAUTEÈD MUSHROOMS WITH SOFT BOILED EGG** **7.8**
Soft boiled egg atop a bed of mushrooms; Button, Oyster, Shitake, Shimeji.
- COCKTAIL SHRIMPS**  **11.8**
5 pieces of poached shrimps atop mixed fruit salsa with mango sauce.
- CHICKEN QUESADILLAS** **10.8**
Zesty chicken with cilantro pesto and cheese stuffed in a tortilla. Served with tomato salsa.
- MINI PIZZA**  **8.8**
3 mini handmade pizza with delightful fusion of minced chicken, vava recipe sauce & melted cheese atop crispy Gyoza skin.
- GARLIC BREAD** **6.8**
6 pieces of toasted baguette seasoned with fresh mixed herbs and garlic butter.
- GRILLED GERMAN PORK SAUSAGES**  **9.8**
German pork sausages served with potatoes and assorted greens.



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HOMEMADE SOUP

- PUFF PASTRY CLAM CHOWDER**  7.8
Creamy soup made with fresh clam, bell pepper and onions, atop with puff pastry.
- WILD MUSHROOM CREAM**  6.8
Creamy soup mixed of Shiitake and Button mushrooms, atop with croutons.

SALAD

- SUMMER SALAD**  11.8
Mesclun green, apple, strawberry, cranberry, cucumber, crushed hazelnut tossed with honey lime dressing.
- ASIAN CHICKEN SALAD** 10.8
Mesclun green with chicken, mandarin oranges, cherry tomato, nacho chips and Japanese cucumber served with Asian vinaigrette.
- CHEF'S SMOKED DUCK SALAD** 9.8
Grilled slices of smoked duck atop Mesclun, cherry tomatoes, orange, black olives drizzled with Balsamic vinaigrette.
- CAESAR SALAD** 7.8
Fresh baby Romaine lettuce, bacon bits, crouton, parmesan cheese tossed with homemade Strawberry dressing.

Additional Salad Topping:

Grilled Chicken	2.0
Prawns	3.0
Mandarin Orange	2.0
Black Olives	1.5



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ENTRÉE

- BBQ BABY BACK RIBS**  22.8
Baby back pork ribs swathed with our special BBQ sauce, served with coleslaw, greens and fries.
- CAJUN CHICKEN** 15.8
Juicy chicken thigh seasoned with Cajun spice served with brown sauce, mash potatoes and greens.
- CONFIT DE CANARD**  22.8
Crispy duck leg cured with salt, served with greens, mashed potato and tangy honey-mustard sauce.
- OXTAIL**  18.8
Braised oxtail till tender with carrot, served with baguette.
- WAGYU SIRLOIN STEAK** 33.8
180g of flame-grilled wagyu cut from flavorful New Zealand, to desired doneness. Served with mash potatoes, coleslaw, assorted greens and brown sauce.
- RACK OF LAMB** 26.8
Char-grilled lamb rack to desired doneness, marinated with our special recipe, served with assorted greens, mash, coleslaw, mint sauce and brown sauce.
- ROASTED SPRING CHICKEN** 16.8
Half tender roasted spring chicken. Served with sautéed mushroom, spinach and rosemary gravy.
- CRAB-BILY ON AN ISLAND**  18.8
Soft-shell crab coated with homemade spice flour, fried till golden brown, served with chili crab sauce, mash and greens.
- GRILLED SALMON WITH KIWI MANGO SALSA**  22.8
Grilled Salmon fillet atop with tantalising kiwi & mango salsa.
- FISH & CHIPS** 16.8
White fish fillet coated with homemade batter, served with coleslaw, greens, fries and tartar dipping.



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BURGERS

MOO MOO BURGER

17.8

Char-grilled beef patty to desired doneness in toasted burger bun with cheese, bacon, lettuce, sliced tomato and mayo.

CATCH OF THE DAY BURGER

15.8

Fish fillet coated with homemade batter, fresh onion, lettuce, sliced tomato and citrus aioli.

SPICED CHICKY BURGER

15.8

Marinated char-grilled chicken fillet, served with fresh onion, lettuce, sliced tomato and garlic chili mayo.

** All burgers are served with fries, greens and coleslaw.

PASTA

BACON & PRAWN AGLIO OLIO



16.8

Sauteed spaghetti with prawns, bacon, wild mushroom, chili and garlic.

UNAGI SPAGHETTI



16.8

Grilled eel, capsicum, wild mushrooms, garlic in teriyaki sauce

CARBONARA

15.8

Spaghetti with sautéed bacon in Vava recipe cream sauce.

SEAFOOD MARINARA

15.8

Spaghetti with mussel, squid and prawns in tomato based sauce.

GARDEN SPAGHETTI



15.8

Spaghetti with tomatoes, bell peppers, mushrooms, asparagus in tomato sauce.

SEAFOOD BAKED PENNE

16.8

Spaghetti with squid, prawns and crabmeat in Vava recipe cream sauce and melted cheese.



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PIZZAS

11" thin crust sliced into 8 pieces

- WILD MUSHROOM PIZZA**  16.8
Wild mushroom and mozzarella cheese with roquette salad on top.
- SMOKED SALMON PIZZA** 17.8
Smoked salmon, capers and mozzarella cheese.
- HAWAIIAN PIZZA** 16.8
Chicken ham, pineapple and mozzarella cheese.
- SMOKED DUCK PIZZA** 17.8
Smoked duck slices, capsicum and mozzarella cheese.
- BARBECUE PIZZA** 16.8
Minced BBQ pork ribs, onion and mozzarella cheese.
- SEAFOOD PIZZA**  17.8
Shrimps, squid, crabmeat and mozzarella cheese.
- MARGHERITA PIZZA** 16.8
Tomatoes and mozzarella cheese.

Additional Topping:

<i>Roquette Salad</i>	<i>2.0</i>
<i>Mozzarella Cheese</i>	<i>2.0</i>
<i>Black Olives</i>	<i>1.5</i>



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ASIAN DELIGHTS

SOFT-SHELL CRAB LAKSA 13.8

Thick bee hoon, tofu puff, beansprout, hard-boiled egg and soft-shell crab.

GRILLED SATAY 10.8

8 sticks of flamed-grilled chicken satay served with spiced peanut gravy, sliced cucumber, steamed rice cakes and fresh onion.

DESSERT

CHOCOLATE LAVA CAKE  11.8
Warm chocolate soft cake with molten chocolate fondue in the core, served with vanilla ice cream.

MATCHA LAVA CAKE  12.8
Warm matcha soft cake with molten matcha fondue in the core, served with vanilla ice cream.

HOMEMADE TIRAMISU 10.8
Sponge fingers soaked in Rum syrup and espresso layered with mascarpone cream cheese.

CHURRO BALLS  8.8
Homemade churro balls sprinkled with cinnamon sugar. Served with chocolate sauce.

VAVA ICE CREAM
SINGLE SCOOP 4.8
DOUBLE SCOOP 6.8

*** Served with peanuts, berries and oreo crush.
Selection of Vanilla, Strawberry or Chocolate ice cream.
Choice of chocolate or strawberry syrup.*



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