





## THE HAUS PHILOSOPHY

---

Globally inspired flavours, homegrown flair and a whole lot of sophistication, without all the 'fuss' - that's what we are about at Haus.

Lead by award winning Executive Chef, Fabian Sebastian Francis, and Executive Pastry Chef, Jolyon d'Angibau, Haus promises to take you on a culinary journey, whilst giving you the feeling of being in the comfort of your own home.

Welcome to Haus.

## SALADS

---

- plum tomatoes, avocados, japanese dressing 6.5 🍃
- iceberg lettuce, shredded nori, wafu onion dressing, toasted sesame garnish 4 🍃
- quinoa, granny smith apples, sliced radish, cucumber, almonds, lemon dressing 6 🍃
- watermelon, feta, mint leaves, hoisin dressing 4.5 🍃
- seared certified angus beef, mixed leaves, som tam dressing 7
- organic kale, asparagus, mixed leaves, avocado, apple wafu dressing 6.5 🍃
- candied beetroot, yuzu cream cheese, grape reduction 5.5 🍃
- baby gem lettuce, beef bacon, caesar dressing 5
- baby spinach, sesame dressing 5 🍃

## TO SHARE

---

- seared certified angus beef, frisee leaves, garlic chips, truffle oil 8
- tuna tataki, mizuna, frisee, yuzu dressing 7
- tempura kakiage, yuzu soy mirin dip 5.5 🍃
- tuna and avocado ceviche, served on ice 7
- line caught salmon tartare, wasabi tobiko, ginger pearls, wasabi miso dressing 6.5
- burrata, sunblushed plum tomatoes, basil salsa, balsamic glaze 7
- truffle teriyaki edamame 4 🍃
- grilled shishito peppers, chili leek ash hollandaise 4 🍃
- lemon cumin garlic roasted eggplant, labneh pomegranate 4.5 🍃

## WARM STARTERS

---

- coco dusted foie gras, pear chutney, mini brioche, tia maria glaze 10.5(a)
- forest mushroom arancini, mushroom and truffle veloute 6.5 🍃
- spicy cod fritters, tartar sauce 6.5
- fried fish, lettuce, cabbage, pickled shallots, tartar sauce, soft shell tacos 7

🍃 - vegetarian (a) - alcohol

All prices are subject a 10% government tax & 10% service charge  
VAT not included

battered tiger prawns 'popcorn shrimp', chili mayonnaise 6.5  
fried baby artichokes, mozzarella cheese, garlic aioli 5.5 🍴  
certified angus beef striploin, asparagus, enoki mushrooms, yakinuki sauce 7

## MAIN COURSE

---

whole dover sole 'a la meuniere', saffron new potatoes 16  
forest mushroom risotto, parmesan, truffle oil 11 🍴  
flame grilled certified angus striploin, yakiniku sauce 13  
seabream fillet, sunblushed tomatoes, baby vegetables, lemon butter sauce 12  
malaysian inspired whole baby chicken, steamed jasmine rice 9.5  
certified angus beef fillet, purple mash, grilled vegetables, foie gras butter, thyme jus 20  
slow cooked confit duck legs, buttered spinach, butternut squash purée 15  
korean spiced lamb cutlets, goma sesame cucumber 13  
rigatoni, spicy pomodoro sauce, basil 8.5 🍴  
flame grilled certified angus rib eye, béarnaise sauce 15

## SIDES

---

creamy mash 4 🍴  
*wholegrain mustard/truffle/wasabi/chive/sesame/garlic*  
grilled avocado 3.5 🍴  
buttered spinach 3 🍴  
steamed jasmine rice 2 🍴  
grilled asparagus, lemon mustard dressing 3.5 🍴  
pomme frites 3 🍴

🍴 - vegetarian (a) - alcohol

All prices are subject a 10% government tax & 10% service charge  
VAT not included

shsh



