

MONKEY BAR

LUNCH MENU



APPETIZERS

VOLCANO SHRIMPS WITH SPICY TARRAGON MAYONNAISE \$22

miso & white ponzu marinated shrimps, kewpie mayonnaise, togarashi, tarragon, honey, sriracha, sweet chilli - (GL) (D) (E)

CHICKEN EMPANADA \$21

potato, tomatoes, red pepper, red onion, green onion, cumin, garlic powder and huanacaina Sauce- (G) (O)

FRITTO MISTO \$32

shrimp, calamari, catch of the day, horseradish mayo, garlic & squid aioli - (GL) (D) (SF) (SH)

LOADED NACHOS \$22

chili with beans, melted cheese, pico de gallo, sour cream, guacamole - (c) (d) (l)

GUACAMOLE & SALSA \$18

crispy corn tortilla chips - (C)

SPICY TUNA NACHOS \$23

radish, green onion, avocado, wasabi aioli, black sesame seeds

CHICKEN WINGS \$24

choice of buffalo, bbq, gochujang, spicy lemon pepper rub, garlic parmesan, dry rub

CHEESE CROQUETTES \$24

cream cheese, romano cheese and parmesan cheese with garlic aioli (GA) (O) (G)

SALAD

All salads have the option of : Chicken +\$14 | Shrimp +\$12

CAESAR SALAD \$19

crispy prosciutto, grated parmesan, crushed crutons, romaine hearts, anchovy, dijon mustard, worcestershire sauce, garlic - (D) (GL) (SF)

PICKLED BEETROOT & KALE SALAD \$24

passion fruit and anchovy vinaigrette, pickled beetroot, orange segments, cherry tomato, walnut, garlic, mustard, goat cheese, honey, sourdough bread - (SF) (D) (GL) (TN) (M)

TUNA TATAKI WITH MIXED GREENS \$28

avocado, grape fruit, mixed lettuce, togarashi, ponzu, yuzu, shallots, ginger, green onions, micro greens - (SF) (SO)

BURRATTA WITH HEIRLOOM TOMATOES \$28

basil pesto, orange reduction vinaigrette, dehydrated raspberry, micro herbs - (D) (N)

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(GL)- GLUTEN (D)- DAIRY (M)- MUSTARD (E)-EGGS (SF)- SEAFOOD (C)-CILANTRO (SH)- SHELLFISH (TN)-TREE NUTS (N)- NUTS

SANDWICHES

BACON CHEESE BURGER \$27

crispy bacon, cheddar cheese, dijon aioli, lettuce, tomato, caramelized onions, pickles - (D) (GL)

choices of fries: regular | sweet potato | truffle fries +\$5

CUBAN SANDWICH \$24

cuban bread, pulled pork, black forest ham, pickles, swiss cheese, dijon aioli - (GL) (D) (M)

choices of fries: regular | sweet potato

CRISPY CHICKEN SANDWICH \$27

apricot mustard, fresno pepper, pickles, coleslaw - (GL) (M) (D)

choices of fries: regular | sweet potato | truffle fries +\$5

POACHED EGG AND AVOCADO \$24

eggs, asparagus, mesclun, mueseli bread - (GL) (E) (D)

FLAT BREADS

MARGHERITA FLATBREAD \$17

mozzarella cheese, oregano - (D) (GL)

add: pepperoni / bacon +\$5

HOUSE CURED SALMON FLAT BREAD \$21

cured salmon, tobico, horseradish, pickled onion, arugula, lemon zest (SF) (GL) (D)

DESSERTS

KEY LIME PIE \$14

lime baked filling, vanilla chantilly cream, lemon sauce (gl, d, e)

HAZELNUT CHOCOLATE DOME SABLE \$18

dark chocolate mousse, roasted hazelnut, almond sable (GL, D, E, N)

BEVERAGES

ELDERFLOWER SPRITZ \$17

patrón silver tequila, st. germain liqueur, lemon juice, sparkling wine

STRAWBERRY SPRITZ \$18

grey goose strawberry & lemongrass essence vodka, cranberry, lime juice, simple syrup, prosecco

KETEL ONE ESPRESSO "NITRO" MARTINI \$20

ketel one vodka, kahlua liqueur, cold brew coffee

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CUCUMBER PEAR GIMLET \$18

grey goose la poire vodka, lime juice, cucumber syrup, dashes orange

JUNGLE VIEW (FROM SPACE) LYCHEE MARTINI \$18

ketel one vodka, lychee syrup, lime juice, additional \$2.00 for flavored lychee martini (strawberry, mango and

TROPICAL BELLINI \$20

guava, pineapple, passionfruit, topped up with prosecco

LYCHEE HIBISCUS COSMO \$20

stoli elit vodka, guava purée, lemon juice, lychee syrup

SPICED BANANA DAIQUIRI \$18

bacardi carta blanca, banana, crème de banane, allspice, fresh lime

RASPBERRY RANCH WATER \$18

patron silver tequila, fresh raspberries, framboise, ginger, club soda, mint

THE DON'S MARGARITA \$20

don julio blanco & reposado tequila, fire tincture bitters, lime juice, agave nectar, tajin,

PINEAPPLE MARGARITA \$18

casamigos reposado tequila, cointreau liqueur, pineapple juice, lime juice, agave nectar

SMOKED TOREADOR \$22

patron reposado tequila, del maguey vida mezcal, apricot, fresh lime, bitters

WHISKY REGAL \$18

chivas regal whisky, apricot liqueur, lemon juice, angostura bitters,

CLYDE FASHIONED \$18

rye bourbon, banana liqueur, cinnamon syrup, angostura bitters, orange & cocoa bitters

WHITE NEGRONI \$20

grey goose e citron, limoncello, cocchi americano, suze, grapefruit zest

CLASSIC NEGRONI \$18

bombay gin, campari, sweet vermouth

GRAND MARGARITA \$18

grand marnier, don julio reposado, lime juice

APEROL SPRITZ \$18

aperol, prosecco

BEERS

\$10		
CORONA	HEINEKEN	BUD LIGHT
KALIK	KALIK LIGHT	SANDS LIGHT
SANDS		STELLA ARTOIS

NON ALCOHOLIC BEVERAGES

EVIAN STILL 330ml \$8 750ml \$15	EVIAN SPARKLING 330ml \$12 750ml \$16	RED BULL Regular \$6 Sugar free \$6 Tropical \$6
JUICES \$6 Apple, Pineapple, Orange, Cranberry & Grapefruit	SODAS \$6 Coke, Diet Coke, Sprite, Tonic, Soda, Ginger Ale	HEINEKEN 0 \$7 Non Alcoholic Beer

MOCKTAILS

SCARLET MONKEY \$16 strawberry pureé, lemon juice, spirtée, club soda	GOLDEN JUNGLE \$16 mango pureé, guava pureé, lemon juice, ginger beer, tajin
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WINE BY THE GLASS

CHAMPAGNE & SPARKLING

SPERONE PROSECCO	\$18
LOUIS PICAMELOT BLANC DE BLANCS	\$16
LOUIS PICAMELOT ROSÉ	\$20
POMMERY BRUT	\$42
PERRIER JOUËT, GRAND BRUT	\$50

WHITE WINES

PROVIDENCE SAUVIGNON BLANC	\$12
MATUA SAUVIGNON BLANC	\$16
ANTERRA PINOT GRIGIO	\$16
PROVIDENCE CHARDONNAY	\$15
LA CREMA CHARDONNAY	\$22
BOUCHARD PERE ET FILS BOURGOGNE BLANC RESERVE	\$24

ROSÉ WINE

PROVIDENCE	\$14
MATUA	\$18
MIRAVAL	\$22
CHÂTEAU D'ESCLANS WHISPERING ANGEL	\$22

RED WINES

PROVIDENCE PINOT NOIR	\$15
JOSH PINOT NOIR	\$16
PROVIDENCE BORDEAUX	\$15
JOSH CABERNET SAUVIGNON	\$18
VELVET DEVIL MERLOT	\$16

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MONKEY BAR

DINNER MENU



APPETIZERS

VOLCANO SHRIMPS WITH SPICY TARRAGON MAYONNAISE	\$22
miso & white ponzu marinated shrimps, kewpie mayonnaise, togarashi, tarragon, honey, sriracha, sweet chilli - (GL) (D) (S) (C)	
CHICKEN EMPANADA	\$21
potato, tomatoes, red pepper, red onion, green onion, cumin, garlic powder and huanacaina Sauce- (G) (O)	
LOADED NACHOS	\$22
chili with beans, melted cheese, pico de gallo, sour cream, guacamole -(C) (D) (L)	
GUACAMOLE & SALSA	\$18
crispy corn tortilla chips - (C)	
SPICY TUNA NACHOS	\$23
radish, green onion, avocado, wasabi aioli, black sesame seeds	
CHICKEN WINGS	\$24
choice of buffalo, bbq, gochujang, spicy lemon pepper rub, garlic parmesan, dry rub	
CHEESE CROQUETTES	\$24
cream cheese, romano cheese and parmesan cheese with garlic aioli (GA) (O) (G)	

SALAD

All salads have the option of: Chicken +\$14 Shrimp +\$12	
CAESAR SALAD	\$19
crispy prosciutto, grated parmesan, crushed crutons, romaine hearts, anchovy, dijon mustard, worcestershire sauce, garlic - (D) (GL) (SF)	
PICKLED BEETROOT & KALE SALAD	\$24
passion fruit and anchovy vinaigrette, pickled beetroot, orange segments, cherry tomato,walnut, garlic, mustard, goat cheese, honey, sourdough bread - (SF) (D) (GL) (TN) (M)	
TUNA TATAKI WITH MIXED GREENS	\$28
avocado, grape fruit, mixed lettuce, togarashi, ponzu, yuzu, shallots, ginger, green onions, micro greens - (SF) (SO)	

FLAT BREADS

MARGHERITA FLATBREAD	\$17
mozzarella cheese, oregano - (D) (GL) add: pepperoni / bacon +\$5	
HOUSE CURED SALMON FLAT BREAD	\$21
cured salmon, tobico, horseradish, pickled onion, arugula, lemon zest (SF) (GL) (D)	
CHICKEN SHAWARMA	\$25
spicy labneh, tahini, cilantro (S) (C) (GL) (D)	

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DESSERTS

KEY LIME PIE \$14
Lime baked filling, Vanilla Chantilly cream, Lemon sauce (GL, D, E)
HAZELNUT CHOCOLATE DOME SABLE \$18
Dark chocolate mousse, Roasted hazelnut, Almond sable (GL, D, E, N)

BEVERAGES

ELDERFLOWER SPRITZ	\$17
patrón silver tequila, st. germain liqueur, lemon juice, sparkling wine	
STRAWBERRY SPRITZ	\$18
cranberry, lime juice, simple syrup, prosecco	
KETEL ONE ESPRESSO "NITRO" MARTINI	\$20
ketel one vodka, kahlua liqueur, cold brew coffee, ADD frangelico +5 grey goose strawberry & lemongrass essence vodka,	
CUCUMBER PEAR GIMLET	\$18
grey goose la poire vodka, lime juice, cucumber syrup, dashes orange	
JUNGLE VIEW (FROM SPACE) LYCHEE MARTINI	\$18
ketel one vodka, lychee syrup, lime juice, additional \$2.00 for flavored lychee martini (strawberry, mango and	
TROPICAL BELLINI	\$20
guava, pineapple, passionfruit, topped up with prosecco	
LYCHEE HIBISCUS COSMO	\$20
stoli orange, cointreau, lime juice, lychee syrup, hibiscus tea	
SPICED BANANA DAIQUIRI	\$18
bacardi carta blanca, banana, crème de banane, allspice, fresh lime	
RASPBERRY RANCH WATER	\$18
patron silver tequila, fresh raspberries, framboise, ginger, club soda, mint	
THE DON'S MARGARITA	\$20
don julio blanco & reposado tequila, fire tincture bitters, lime juice, agave nectar, tajin,	
PINEAPPLE MARGARITA	\$18
casamigos reposado tequila, cointreau liqueur, pineapple juice, lime juice, agave nectar	
SMOKED TOREADOR	\$22
patron reposado tequila, del maguey vida mezcal, apricot, fresh lime, bitters	
WHISKY REGAL	\$18
chivas regal whisky, apricot liqueur, lemon juice, angostura bitters,	
CLYDE FASHIONED	\$18
rye bourbon, banana liqueur, cinnamon syrup, angostura bitters, orange & cocoa bitters	
WHITE NEGRONI	\$20
grey goose e citron, limoncello, cocchi americano, suze, grapefruit zest	
CLASSIC NEGRONI	\$18
bombay gin, campari, sweet vermouth	
GRAND MARGARITA	\$18
grand marnier, don julio reposado, lime juice	
Aperol Spritz	\$18
aperol. prosecco	

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\$10		
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KALIK	KALIK LIGHT	SANDS LIGHT
SANDS	STELLA ARTOIS	

NON ALCOHOLIC BEVERAGES

EVIAN STILL	EVIAN SPARKLING	RED BULL
330ml \$8 750ml \$15	330ml \$12 750ml \$16	Regular \$6 Sugar free \$6 Tropical \$6
JUICES \$6	SODAS \$6	HEINEKEN 0 \$7
Apple, Pineapple, Orange, Cranberry & Grapefruit	Coke, Diet Coke, Sprite, Tonic, Soda, Ginger Ale	Non Alcoholic Beer

MOCKTAILS

SCARLET MONKEY \$16	GOLDEN JUNGLE \$16
strawberry pureé, lemon juice, spirtree, club soda	mango pureé, guava pureé, lemon juice, ginger beer, tajin



WINE BY THE GLASS

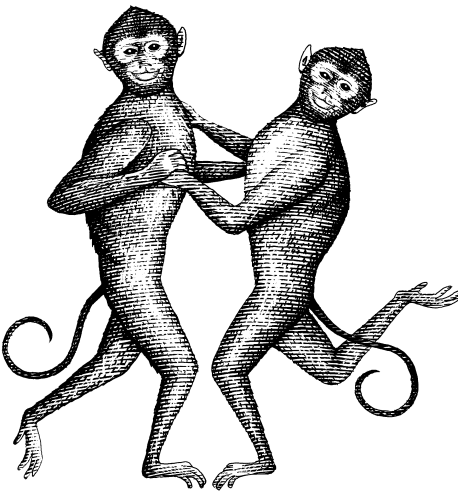
CHAMPAGNE & SPARKLING	
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LOUIS PICAMELOT BLANC DE BLANCS	\$16
LOUIS PICAMELOT ROSÉ	\$20
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