

◀ LUNCH MENU ▶

TO SHARE

CRAB TOAST

sourdough, green chilli aioli, avocado, horseradish & dill (2 pcs)

14

FRENCH BLUE SHRIMP COCKTAIL

brandy cocktail sauce, lemon

16

CANDIED BACON MAC & CHEESE

Roquefort, gruyere, cheddar

14

WHOLESONE DISHES

MUSSELS BOWL (280gm)

white wine, butter, onion, herbs

15

MINI FISH SLIDERS

hake, brioche bun, fat fries, jalapeno tartar sauce (3 pcs)

12

BEER BATTERED FISH & CHIPS

hake fish, fat fries, mushy peas, tartar sauce

15

TUNA TACOS

pico de gallo, capsicum, sour cream (3 pcs)

15

MAKE IT A MEAL

VICHYSOISE SOUP / ANGIE'S SALAD + 3

SOFT DRINKS / LONG BLACK COFFEE / BREAKFAST TEA + 2

ANGIE'S HOME-BREWED SWEET TEA + 5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
PRICES SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT SALES TAX

ANGIE'S
Oysters • Mussels • Tap Beer