

## Snacks

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| Pao De Queijo<br>Brazilian Cheese Bread  | 25 |
| Calamari<br>Smoked Squid Ink Mayo  | 38 |
| Grilled Chicken Wings<br>Peri Peri Sauce   | 38 |
| Cecina & Manchego Quesadilla<br>Toasted Tortilla filled with Cured Beef & Cheese,<br>Jalapeno Relish | 45 |
| Corn Elotes with Nacho Chips<br>Smoked Paprika, Coriander, Yoghurt, Queso Blanco                     | 32 |

## Soups

|                    |    |
|--------------------|----|
| Cauliflower Soup   | 25 |
| Potato & Leek Soup | 28 |

## Small Plates

|   |    |
|---|----|
| Red Snapper Ceviche<br>Coconut Milk, Sweet Potatoes, Coriander    | 48 |
| Grilled Kai Lan<br>Cashew Curry, Toasted Cashews                  | 38 |
| Grilled Asparagus<br>Hollandaise Emulsion, Almond Flakes          | 55 |
| Grilled Cauliflower<br>Peanut Sauce, Turmeric Crumbs              | 37 |
| Grilled King Oyster Mushrooms<br>Tare Scauce, Manchego, Kemangi   | 38 |
| Grilled Corn<br>Crispy Chicken Lard, Chive Creme Fraiche          | 38 |
| Grilled Pumpkin<br>Spicy Sour Coconut Sauce, Spiced Pumpkin Seeds | 36 |
| Grilled Bone Marrow<br>Sourdough Bread, Parsley Salad             | 88 |

## Mains

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|--|----|
| Grilled Whole Squid<br>Nam Jim Aioli   | 60 |
| Grilled Malabar Red Snapper Fillet<br>Chimichurri, Rocket                                    | 78 |
| Marinated Whole Spring Chicken<br>Peri-Peri Sauce  | 58 |
| Grilled Marinated Duck Breast<br>Dragonfruit Chutney   | 55 |
| Char Line Burger<br>Torched aged cheddar, chimichurri, Beetroot Slaw, Triple<br>cooked fries | 45 |

## Meats

|  |     |
|--|-----|
| Argentinian Black Angus Sirloin<br>(250g)<br>These cattle are selected from the finest breed<br>of cattle from the Argentinian pampas, raised<br>in pristine pastures and prized for their flavour.<br>Served with Bone Marrow Jus or Chimichurri.                                   | 165 |
| Stanbroke Wagyu Flank MB 4/5<br>(250g)<br>A lean and surprisingly flavourful cut, enhanced<br>by the char from our wood fire, with balanced<br>tenderness from the marbling. Definitely a must try!  | 178 |
| New Zealand Half Rack of Lamb<br>Brined for 2 hours and then sous vide cooked before<br>being finished on our wood fire grill ensures the meat<br>is juicy and flavourful on the inside with a beautiful<br>char on the outside. Served with Lamb Jus and<br>Charred Lettuce Hearts. | 175 |

## Sides

20

|                                 |  |
|---------------------------------|--|
| Triple Cooked Fries             |  |
| Mashed Potatoes                 |  |
| Mixed Salad with House Dressing |  |

## Pasta

|   |    |
|---|----|
| Mixed Mushroom & Anchovy Fettucine<br>Sweet Leaf Pesto, Mixed Mushrooms, Ikan Bilis,<br>Poached Egg | 38 |
| Truffle Bucatini<br>Egg Yolk, Parmesan  | 48 |
| Lamb Ragout Fettucine<br>Minced Lamb, Charred Pomodoro  | 55 |
| Crab Spaghetti<br>Crispy garlic, Spring Onion   | 52 |

## Deserts

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|--|----|
| Pineapple Brulee<br>Rum Soaked Pineapple, Coconut Sorbet,<br>Coconut Sable | 32 |
| Chocolate Fondant<br>Vanilla Ice Cream, Berry Coulis                       | 32 |

## Welcome to Char Line

We are a South American inspired Grill House with our menu centering around our custom made wood fired grill. We believe in using great produce, simply grilled to perfection, to give you the best Asado experience.

We believe that all good things should be shared and hence encourage all our dishes to be served in the middle of the table for everyone to enjoy.

We strive to make your experience as perfect as possible, but we are only human. In case anything is not up to your expectation, please do let us know.

Enjoy!

All prices are subject to 10% Service Charge & 6% SST.