

## Appetiser

**Dynamite Shrimp** 29

Wakame, Ikura, Mango Salsa,  
Sriracha Mayonnaise

**Crusted Calamari** 23

Battered Green Zucchini,  
Chilli Aioli, Fresh Lime

**Beach Mezze (For 2)** 33

Hummus, Pistachio Tahini,  
Beet Moutabel, Stuffed Vine Leaves,  
Falafel, Halloumi Cheese, Pita Bread,  
Green Olives

**Focaccia Bread Basket** 17

Hummus, Beetroot Dipping Sauce

## Raw Bar

**Salmon Poke Bowl** 23

Salmon Fillet, Brown Rice, Ikura,  
Tobiko, Avocado, Cucumber, Radish,  
Carrot, Edamame Beans, Wakame,  
Sesame, Ponzu Sauce

**Sashimi Platter** 37

Salmon, Yellowfin Tuna Loin,  
Yellowtail, Grated Wasabi,  
Soy Sauce

**Yellowfin Tuna Tartare** 33

Ikura, Avocado, Yamazaki Whisky,  
Ginger Soy Marinade

## Side Dish

**Homemade Fresh Truffle Paste & Parmesan Skin-On Fries** 20

**Homemade Skin-On Fries** 16

**Aged Cheddar Mac 'n' Cheese** 11

## Salad

**Caesar Salad** 24

Baby Gem Leaves, Caesar Dressing,  
Herb Grissini, Shaved Parmesan Cheese,  
Crispy Parma Ham

**Add Grilled Chicken** +3

**Add Grilled Shrimp** +5

**Grilled Mexican Steak Salad** 39

Black Angus Flank, Baby Romaine  
Lettuce, Avocado, Crispy Poached Egg,  
Cherry Tomatoes, Braised Corn,  
Black Beans, Crispy Croutons

## Sandwiches and Wrap

Served with skin-on fries or garden salad

**Black Angus Sliders (3 pcs)** 23

Black Angus Beef, Cheddar Cheese,  
Gem Lettuce, Pickles, BBQ Sauce

**Chicken Shish Wrap** 24

Gem Lettuce, Pickled Chilli, Tomato  
Salsa, Hummus, Fresh Mint

**+Twelve Club Sandwich** 25

Homemade Rye Sourdough,  
Beef Pastrami, Charcoal Grilled Chicken,  
Soft Fried Egg, Avocado, Spicy Mayonnaise

## Sushi Roll

**Spicy Ahi Tuna Roll** 31

Jalapeno Peppers, Spring Onion,  
Cucumber, Tempura Flakes

**Salmon Belly Roll** 31

Chilli Oil Herb Cream Cheese,  
Asparagus, Crispy Salmon Skin,  
Acevichado Sauce

**Volcano Roll** 29

Classic California Roll,  
Crispy Sweet Potato, Miso  
Glazed Salmon Belly, Ikura

**Tempura Roll** 30

Avocado, Crabmeat,  
Crispy Quinoa, Huancaína Sauce

**Crispy Salmon Skin Roll** 30

Avocado, Furikake, Potato Chips, Tobiko

**Teriyaki Chicken Roll** 27

Avocado, Cucumber, Kimchi,  
Tempura Flakes, Spicy Mayonnaise

**Seafood Tempura Roll** 29

Avocado, Spicy Miso, Bonito Flakes

**Vegetarian Futomaki Roll** 24

Takuan Radish, Tamago, Avocado,  
Scallion Marinade, Crispy Quinoa

## Sharing Platter

**Piscine Boat (For 4-6)** 197

6 Angus Beef Sliders,  
Yellow Spring Chicken &  
Spanish Iberico Chorizo Skewers,  
Crusted Calamari, Beach Mezze,  
Fresh Truffle Paste &  
Parmesan Skin On Fries,  
Dips & Sauces

**+Twelve Sushi (For 4-6)** 226

Spicy Ahi Tuna, Salmon Belly,  
Volcano, Tempura, Teriyaki Chicken,  
Vegetarian Futomaki, Sashimi,  
Tuna Tartare, Wakame

**Chef's Selection of Assorted  
Makimono Sushi Rolls (For 4)** 115

32 pieces

## Main Course

**Charcoal Grilled Wagyu** 46

**Flank Steak, Aged Port Wine Jus**  
200g

**Black Olive & Rosemary** 46

**Crusted Milk-fed  
Lamb Cutlets**  
Grilled Asparagus,  
Sweet Potato Mousseline

**Ghost Pepper Marinated** 42

**Broiled Tiger Prawns**  
280g

**Beer Battered Black Cod** 36

Pink Himalayan Salt,  
Malt Vinegar Tartar Sauce

**Spaghetti Gamberetti** 34

Tiger Prawns, Cherry Tomatoes,  
Ikura, Extra Virgin Olive Oil

**Yellow Spring Chicken &  
Spanish Iberico Picante** 38

**Chorizo Skewers**  
Grilled Tender-stem Broccolini,  
Lemon Butter Sauce

## Dessert

**Coconut Snowball** 19

Ivory White Chocolate,  
Coconut Cremeux, Yuzu Lime Zest,  
Mango Sticky Rice

**La Rose** 20

Madagascar Bourbon Vanilla Cake,  
Sicily Pistachio Dacquoise,  
Parisian Macaron

**Cherry Kiss** 26

Manjari Chocolate Flourless Cake,  
Cherry Kirsch, Guanaja Buttercream,  
Crunchy Chocolate

**+Twelve Tropical Fruit Salad** 19

Coconut Water, Lemongrass  
Granita, Assorted Sorbet

