

Small plates

OYSTERS ON THE HALF SHELL SQ

Au Naturel or Paranga Umami

PRAWN TEMPURA 135

Shiso Leaf, Tempura Seasoning, Green Chilli Dressing, Lime

KATAIFI CRUSTED LANGOUSTINES SQ

House Sweet Chilli Relish

GRILLED BABY SQUID 125

Green Chilli Dressing, Lime

FRIED BABY SQUID 125

Green Chilli Aioli, Lime

SPICY BLACK MUSSELS 135

Shallots, Garlic, Chilli Paste, Coriander, Lime, Toasted Milk Bun

TUNA SASHIMI 105

Tortilla, Truffle Ponzu Dressing,
Wasabi Flying Fish Roe, Jalapeño, Sesame

SEARED BEEF 105

Citrus Onion Ponzu, Spring Onion, Crispy Garlic

CRUNCHY CHICKEN KARAAGE 105

Buttermilk Fried Chicken, Pickled Cucumber,
Spicy Aioli, Steamed Buns

CHARRED AVOCADO 95

Coriander Aioli, Tempura Seasoning, Baby Leaves

HAND PULLED BURRATA 195

Cherry Tomato, Shiso Leaf, Ginger, Red Onion, Black Vinegar

Greens

PARANGA HOUSE GREENS 115

Tomato, Cucumber, Red Cabbage, Toasted
Seeds & Nut, Crispy Onion, Boiled Egg, Feta, Vinaigrette

SPINACH SALAD 125

Parmesan, Miso, Truffle, Yuzu

SESAME CAESAR 95

Gem Lettuce, Anchovy Dressing, Parmesan, Tempura Seasoning

ICEBERG 95

Caramelised Onion Dressing, Spring Onion & Sesame

Between bread

CRISPY CHICKEN KARAAGE BURGER 145

Buttermilk Fried Chicken, Sesame Milk Bun,
Spicy Aioli, Tomato, Slaw, Pickled Cucumber

WAGYU BURGER 175

Sesame Milk Bun, Aged Cheddar, Truffle Aioli, Lettuce, Tomato

Signatures

TIGER KING PRAWNS SQ

Umami Butter, Lime

SEARED NORWEGIAN SALMON SQ

Teriyaki Glaze, Spring Onion, Sesame, Sticky Rice

CRUSTED KINGKLIP 295

Szechuan, Soba Noodle, Chilli, Citrus Soy

SESAME SEARED TUNA 225

Slaw, Edamame, Wasabi Aioli, Sticky Rice

GRILLED BABY SQUID 225

Green Chilli Dressing, Lime

FRIED BABY SQUID 225

Green Chilli Aioli, Lime

TEMPURA BATTERED FISH 145

Tempura Seasoning, Coriander Aioli

CHEF'S CUT SQ

250g, Sea Salt

LAMB CUTLETS 345

Spicy Korean Miso

BABY BACK PORK RIBS 295

Honey Ginger Soy, Spring Onions, Lime

CRISPY CHICKEN CUTLET 145

Horseradish Mustard Sauce

GRILLED CHICKEN KEBAB 165

Spring Onion, Teriyaki, Toasted Sesame Rice, Angel Hair Leeks

WOK FRY 225

Ginger, Garlic, Chilli, Spring Greens, Shimeji Mushrooms,
Soba Noodles, House Sweet Chilli

Shellfish

- Grilled in Olive Oil, Lemon Butter, Parsley
- Accoutrement: Spicy Lemon Garlic or Lemon Butter
- Side of Choice

PRAWNS SQ

6 Medium / 3 Large

LANGOUSTINES SQ

6 Medium / 3 Large

CRAYFISH SQ

500g

GRILLED SEAFOOD PLATTER SQ

Sea Bass, Baby Squid, Prawns, Langoustines & Crayfish

For 1 or 2

Fish

- Grilled in Olive Oil, Lemon Butter, Parsley
- Accoutrement: Spicy Lemon Garlic or Lemon Butter
- Side of Choice

KINGKLIP FILLET - 235 / WHOLE - 295

SOLE - 285

SEA BASS - 235

Steak

- Grilled in Olive Oil & Sea Salt
- Accoutrement: Truffle Mushroom, Black Pepper, Horseradish Mustard, Citrus Truffle Bearnaise
- Side of Choice

FILLET 250G - 265

SIRLOIN 250G - 195

RIB EYE 250G - SQ

Sides

FRIES 50

Sea Salt

TENDERSTEM BROCCOLINI 50

Sea Salt, Butter, Lemon

SIMPLE SALAD 50

Greens, Cucumber, Tomato, Red Cabbage,
Feta, Seeds & Nuts, Vinaigrette

BASMATI FRIED RICE 50

Olive Oil, Garden Herbs, Lemon

BABY NEW POTATOES 50

Butter, Lemon Parsley



SIGNATURE ROLLS

URAMAKI (8 Piece)
(California Rolls)

SPICY TUNA 135
Avocado, Cucumber, Hot Sauce, Togarashi

SALMON & CREAM CHEESE 145
Avocado, Cucumber, Chives, Sesame

PRAWN TEMPURA 165
Prawn, Avocado, Sweet Soy, Sesame

SOFT SHELL CRAB 245
Tempura Soft Shell Crab, Avocado,
Sweet Soy, Flying Fish Roe

NO RICE ROLL 175
Cucumber, Salmon, Tuna, Prawn,
Avocado, Wasabi Aioli, Salmon Roe

TEMAKI (1 Piece)
(Hand Roll)

SEARED TUNA 135
Avocado, Jalapeño, Citrus Truffle Aioli,
Flying Fish Roe, Sesame

TIGER PRAWN 165
Avocado, Shiso Leaf, Tempura Seasoning,
Green Chilli Dressing, Lime

ROCK LOBSTER SQ
Poached Rock Lobster Tail, Avocado, Wasabi Aioli,
Sesame, Wasabi Tobiko Flying Fish Roe, Sesame

Sushi

SASHIMI / NIGAKI (3 Piece)

Salmon 115

Tuna 95

MAKI (8 Piece)

Salmon 125

Tuna 105

Prawn 135

Vegetarian 95

CALIFORNIA ROLLS (8 Piece)

Salmon 135

Tuna 125

Prawn 145

Vegetarian 95

ROSES (3 Piece)

Salmon 145

Tuna 125

Dessert

COTTON CHEESECAKE 95

Coconut Jelly, Butterscotch Crème,
Black Sesame Ice Cream

VANILLA CRÈME BRÛLÉE 95

Chocolate Sponge, Coffee Cream & Jelly

MOLTEN CHOCOLATE CAKE 145

Ginger Crumble, Salted Caramel Ice Cream

STRAWBERRIES & CREAM 125

Vanilla Cream, Shortbread, Strawberries & Coulis

ROASTED PINEAPPLE (VG) 95

Pineapple Salsa, Toasted Coconut,
Lime Shortbread, Mango Sorbet

PARANGA ICE CREAM 135

Vanilla Ice Cream, Chocolate Sauce,
Toasted Marshmallow, Honeycomb