

Small plates

OYSTERS ON THE HALF SHELL SQ

Au Naturel or Paranga Umami

PRAWN TEMPURA 185

Shiso Leaf, Tempura Seasoning, Green Chilli Dressing, Lime

KATAIFI CRUSTED LANGOUSTINES SQ

House Sweet Chilli Relish

GRILLED BABY SQUID 135

Green Chilli Dressing, Lime

FRIED BABY SQUID 135

Green Chilli Aioli, Lime

SPICY BLACK MUSSELS 135

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

TUNA SASHIMI 165

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

SEARED BEEF 125

Citrus Onion Ponzu, Spring Onion, Crispy Garlic

CRUNCHY CHICKEN KARAAGE 135

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

HAND PULLED BURRATA 195

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

Greens

PARANGA HOUSE GREENS 125

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

SPINACH SALAD 145

Parmesan, Miso, Truffle, Yuzu

SESAME CAESAR 115

Gem Lettuce, Anchovy Dressing, Parmesan, Tempura Seasoning

Between bread

CRISPY CHICKEN KARAAGE BURGER 145

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

BEEF BURGER 165

Sesame Bun, Aged Cheddar, Truffle Aioli, Lettuce,
Tomato, Caramelised Onion

Signatures

KING TIGER PRAWNS SQ

Umami Butter, Lime

SEARED NORWEGIAN SALMON SQ

Teriyaki Glaze, Spring Onion, Sesame, Sticky Rice

CRUSTED KINGKLIP 325

Szechuan, Soba Noodle, Chilli, Citrus Soy

SESAME SEARED TUNA 325

Slaw, Edamame, Wasabi Aioli, Sticky Rice

GRILLED BABY SQUID 245

Green Chilli Dressing, Lime

FRIED BABY SQUID 245

Green Chilli Aioli, Lime

TEMPURA BATTERED FISH 185

Tempura Seasoning, Coriander Aioli

CHEF'S CUT SQ

Sea Salt

LAMB CUTLETS 385

Spicy Korean Miso

BABY BACK PORK RIBS 295

Honey Ginger Soy, Spring Onions, Lime

CRISPY CHICKEN CUTLET 175

Horseradish Mustard Sauce

GRILLED CHICKEN KEBAB 185

Spring Onion, Teriyaki, Toasted Sesame Rice

WOK FRY 225

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

Shellfish

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

PRAWNS SQ

6 Medium / 3 Large

LANGOUSTINES SQ

6 Medium / 3 Large

CRAYFISH SQ

GRILLED SEAFOOD PLATTER SQ

Sea Bass, Baby Squid, Prawns, Langoustines & Crayfish
For 1 or 2

Fish

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

KINGKLIP FILLET - 295 / WHOLE - 365

SOLE - 285

SEA BASS - 295

SALMON - SQ

Meat

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

FILLET 250G - 325
SIRLOIN 250G - 265
RIB EYE 250G - 325
LAMB CUTLETS - 385

Sides

FRIES 50

Sea Salt

TENDERSTEM BROCCOLINI 75

Sea Salt, Butter, Lemon

SIMPLE SALAD 55

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

BASMATI FRIED RICE 50

Olive Oil, Garden Herbs, Lemon

BABY POTATOES 50

Butter, Lemon Parsley



SIGNATURE ROLLS

URAMAKI (8 Piece)
(California Rolls)

SPICY TUNA 145
Avocado, Cucumber, Hot Sauce, Togarashi

SALMON & CREAM CHEESE 165
Avocado, Cucumber, Chives, Sesame

PRAWN TEMPURA 175
Prawn, Avocado, Sweet Soy, Sesame

SOFT SHELL CRAB 235
Tempura Soft Shell Crab, Avocado,
Sweet Soy, Flying Fish Roe

NO RICE ROLL 195
Cucumber, Salmon, Tuna, Prawn,
Avocado, Wasabi Aioli, Salmon Roe

TEMAKI (1 Piece)
(Hand Roll)

SEARED TUNA 145
Avocado, Jalapeño, Citrus Truffle Aioli,
Flying Fish Roe, Sesame

TIGER PRAWN 175
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 125

Tuna 105

MAKI (8 Piece)

Salmon 135

Tuna 115

Prawn 125

Vegetarian 125

CALIFORNIA ROLLS (8 Piece)

Salmon 155

Tuna 125

Prawn 135

Vegetarian 125

ROSES (3 Piece)

Salmon 155

Tuna 125

Dessert

COTTON CHEESECAKE 125

Coconut Jelly, Butterscotch Crème,
Black Sesame Ice Cream

VANILLA CRÈME BRÛLÉE 105

Chocolate Sponge, Coffee Cream & Jelly

MOLTEN CHOCOLATE CAKE 145

Ginger Crumble, Salted Caramel Ice Cream

STRAWBERRIES & CREAM 125

Vanilla sponge, Strawberry Compote,
White Chocolate Mousse, Meringue

BURNT CITRUS YUZU TART 135

Mango Puree, Toasted Coconut, Lychee Sorbet

PARANGA ICE CREAM 135

Vanilla Ice Cream, Chocolate Sauce,
Toasted Marshmallow, Honeycomb