

## STARTERS

### COLD

<b>BRESAOLA PLATTER</b> Thinly sliced cured beef, truffle oil and chilli flakes, served with warm baguette	<b>BD 8</b>
<b>TUNA CEVICHE</b> Yellow fin saku tuna, marinated in herbs, lime and olive oil topped with a daicon slaw <b>(S)</b>	<b>BD 7</b>
<b>THE FOUNDRY PÂTÉ</b> Blended fresh chicken liver flambéed in brandy and herbs served with toast and an onion marmalade <b>(A)</b>	<b>BD 5.8</b>
<b>SMOKED SALMON TERRINE</b> Terrine of Norwegian smoked and seared salmon with dill and capers served with toasted baguette	<b>BD 5.5</b>
<b>TUNA TACOS</b> Yellow fin Saku tuna with lime and avocado in crispy tacos shells	<b>BD 6.8</b>
<b>BEEF CARPACCIO</b> Thinly sliced Argentinean Angus tenderloin, smoked buffalo mozzarella, parmesan crema, wild rocket, black olives tapenade	<b>BD 9</b>
<b>STEAK TARTARE</b> Raw chopped Argentinean Angus tenderloin of beef with gherkins, capers and shallots served with toast and butter	<b>BD 8</b>

### HOT

<b>CLAMS AU VIN</b> Fresh clams cooked with white wine, garlic, shallots and parsley served with warm baguette <b>(A)</b>	<b>BD 4.5</b>
<b>MARYLAND CRAB CAKES</b> Spicy crab cakes served with tomato, iceberg lettuce accompanied with a siracha dressing <b>(S)</b>	<b>BD 7</b>
<b>JALAPEÑO POPPERS</b> Deep fried Mexican Jalapeños stuffed with mozzarella and matured cheddar cheese <b>(V) (S)</b>	<b>BD 6.9</b>
<b>ESCARGOT A LA BOURGUIGNON</b> Baked snails in a garlic herb butter	<b>BD 6.5</b>
<b>HOT SMOKED BEEF TONGUE</b> Thinly sliced smoked beef tongue served in a lemon and shallots sauce	<b>BD 5.5</b>
<b>CHILI SHRIMPS</b> Local prawns sautéed in chili and garlic butter served with baguette <b>(S)</b>	<b>BD 7</b>

## SALADS

<b>GOAT CHEESE SALAD</b> Warm toasted goat cheese on a bed of beetroot and crispy walnut bits served with a balsamic vinaigrette <b>(V)</b>	<b>BD 6.9</b>
<b>QUINOA SALAD</b> Quinoa tossed with herbs and condiments <b>(V)</b>	<b>BD 6</b>
<b>NIÇOISE SALAD</b> Seared yellow fin tuna, with an assortment of greens, baby potato and perfectly cooked eggs	<b>BD 7.5</b>
<b>GRILLED ROMAINE &amp; BACON SALAD</b> Char grilled romaine hearts topped with beef bacon and a tangy grape dressing	<b>BD 6</b>
<b>BABY GEM SALAD</b> A mixed salad of grilled baby gem, avocado, cucumber, Frisée lettuce, Batavia lettuce, sundried cherry tomatoes	<b>BD 6.5</b>

# the Foundry

BRASSERIE

## MEAT

### RIB EYE STEAK

Char grilled 300g Argentinean Angus rib eye steak served with grilled Portobello mushroom, grilled tomato and French Fries

**BD 17.5**

### FILLET MIGNON

Char grilled 200g Argentinean Angus tenderloin served with grilled Portobello mushroom, tomato and French Fries

**BD 19**

### STEAK FRITES

Char grilled 200g Argentinean Angus sirloin served with our special 'herb butter sauce' and French Fries

**BD 17.5**

### WAGYU CHEEK BOURGUIGNON

Our traditional french classic with a twist, wagyu beef cheek, cooked for 72hrs and served with tagliatelle pasta or mashed potato **(A)**

**BD 25**

### LAMB SHANK

New Zealand lamb shank braised for 72hrs in red wine and herbs. Served with creamy mashed potatoes, green beans and buttered carrots **(A)**

**BD 17**

### SHORT RIBS

Slow braised 340g US Angus short rib served with Kansas City BBQ sauce, roasted baby potatoes, carrots and, grilled onion

**BD 30**

## MEATS TO SHARE

### COWBOY STEAK

Char grilled 1.2kg US Angus prime rib chop

**BD 44**

### CHATEAUBRIAND

Char grilled 400g Argentinean Angus tenderloin of beef served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and grilled garlic

**BD 33**

### TRUFFLE CHATEAUBRIAND

Char grilled 400g Argentinean Angus tenderloin with chopped black truffle served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and garlic

**BD 36.5**

## CHICKEN

### COQUELET FOIE GRAS

Corn fed baby chicken, confit in foie gras, served with brussels sprouts

**BD 17**

### CHICKEN CORDON BLUE

Smoked turkey bacon and cheese, wrapped in crispy breaded chicken

**BD 12.5**

### CHICKEN SCALLOPINI

Pan fried chicken scallops, in an earthy sage gravy, mashed potato, broccolini

**BD 8**

Alcohol **(A)** | Vegetarian **(V)** | Spicy **(S)**

All prices are subject to 10% Service Charge, 5% Government Levy and 10% VAT

## SEAFOOD

<b>SEABASS</b> Pan fried herb marinated seabass served with Lyonnaise potatoes, broccolini and a lemon butter sauce	<b>BD 9.5</b>
<b>GRILLED TUNA</b> Tuna steak seared on charcoal served with mixed black rice and a cherry tomato salsa	<b>BD 12.5</b>
<b>HOT SMOKED SALMON</b> Hickory smoked soy marinated Norwegian salmon served with bok choy and roasted vine tomatoes	<b>BD 10</b>
<b>SPAGHETTI ALLE VONGOLE</b> Tossed al dente spaghetti with clams and white wine <b>(A), (S)</b>	<b>BD 9.5</b>

## VEGETARIAN & VEGAN

<b>WILD MUSHROOM RISOTTO</b> Chanterelles, black truffle, porcini, in a creamy risotto <b>(V)</b>	<b>BD 10</b>
<b>GNOCCHI</b> Sautéed potato dumplings, mixed mushroom, sundried tomato in a light creamy sauce <b>(V)</b>	<b>BD 8</b>
<b>RISOTTO PRINTANIER</b> A rich and creamy risotto with seasonal vegetables <b>(V)</b>	<b>BD 6</b>
<b>GRILLED CAULIFLOWER STEAK</b> Marinated in spices, sous vide, grilled cauliflower topped with an earthy vegetable gravy and crispy kale <b>(V)</b>	<b>BD 8</b>

## THE FOUNDRY SPECIALS

<b>SEARED FOIE GRAS</b> Seared foie gras served with a caramelized apple and mixed berry sauce	<b>BD 12.5</b>
<b>SEABASS MEUNIERE</b> Authentic pan fried seabass in brown butter, lemon and white wine sauce <b>(A)</b>	<b>BD 17</b>
<b>TOURNEDOS ROSSINI</b> Pan seared US Angus tenderloin topped with foie gras and served with a port juice <b>(A)</b>	<b>BD 38</b>
<b>VEAL MILANESE</b> 500g breaded milk fed veal chop served with rocket and cherry tomato salad	<b>BD 30</b>
<b>ANGUS FILLET MIGNON</b> Char grilled 200g US Angus tenderloin, served with grilled portobello, tomato and French Fries	<b>BD 28</b>
<b>ANGUS CHATEAUBRIAND</b> Char grilled 400g US Angus tenderloin served with your choice of two sauces. Accompanied with baby potatoes, grilled carrots, onion, and garlic	<b>BD 53</b>
<b>ANGUS CHATEAUBRIAND TRUFFLE</b> Char grilled 400g US Angus tenderloin stuffed with chopped black truffle, served with your choice of two sauces. Accompanied with baby potatoes, grilled carrots, onion, and garlic	<b>BD 56</b>
<b>DRY AGED ANGUS / KG</b> US Angus prime rib matured over Himalayan sea salt for 28 days	<b>BD 57</b>

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## SIDES

TRUFFLE FRIES	<b>BD 4.5</b>	BROILED BROCCOLINI	<b>BD 3</b>
GRILLED ASPARAGUS	<b>BD 3</b>	FRENCH FRIES	<b>BD 1.5</b>
MIXED MUSHROOMS	<b>BD 3.5</b>	BEETROOT SALAD	<b>BD 1.8</b>
MIXED RICE	<b>BD 2</b>	TRUFFLE MASH	<b>BD 3.5</b>
MASHED POTATOES	<b>BD 1.5</b>	MAC & CHEESE	<b>BD 2.8</b>
HABANERO MASH (S)	<b>BD 1.5</b>	TRUFFLE MAC & CHEESE	<b>BD 4</b>
HABANERO MAC & CHEESE (S)	<b>BD 3.1</b>	GRATIN DAUPHINOIS	<b>BD 2.5</b>

## SAUCES

BLUE CHEESE SAUCE	<b>BD 1.3</b>	ENTRECÔTE BUTTER SAUCE	<b>BD 0.8</b>
RED WINE SAUCE (A)	<b>BD 0.8</b>	GREEN PEPPERCORN SAUCE	<b>BD 0.8</b>
CHIMICHURRI SAUCE (S)	<b>BD 0.8</b>	MIXED MUSHROOM SAUCE	<b>BD 0.8</b>
CHILLI DIP (S)	<b>BD 0.8</b>	TRUFFLE MAYO	<b>BD 0.8</b>

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## DESSERTS & CHEESE

<b>CHOCOLATE COOKIE</b> Freshly baked soft chocolate cookie served with vanilla ice cream	<b>BD 3.5</b>
<b>STICKY TOFFEE PUDDING</b> A sponge cake with local dates in a creamy caramel sauce served with vanilla ice cream	<b>BD 3.5</b>
<b>CRÈME BRÛLÉE</b> A rich custard topped with a caramelized crust	<b>BD 3.5</b>
<b>BANANE FLAMBÉE</b> Banana flambeed in brandy and topped with vanilla ice cream <b>(A)</b>	<b>BD 4.5</b>
<b>DESSERT TRIO</b> An assortment of our three desserts: Crème brulée, sticky toffee, chocolate mousse	<b>BD 3.5</b>
<b>THE FOUNDRY CHEESE PLATTER SHARER</b> Camembert de normandie, saint-harray, bleu d'auvergne, tomme brulée, grana padano, tomme aux 7 fleurs	<b>BD 15</b>
<b>THE FOUNDRY CHEESE PLATTER (SINGLE)</b> Camembert de normandie, saint-harray, grana padano, tomme aux 7 fleurs	<b>BD 8</b>

## ICE CREAM & SORBETS

VANILLA	<b>BD 1.5</b>
DARK CHOCOLATE	<b>BD 1.5</b>
MIXED BERRY SORBET	<b>BD 1.5</b>
LEMON & MINT SORBET	<b>BD 1.5</b>