

HELIX

BAR & DINING

TO WARM UP

Chestnut Cream Soup - \$14

Crispy prosciutto | Garlic crumbs | Perfect egg

Wild Mushroom Soup - \$14

Organic sourdough slice

Pacific Oyster - \$5 (Each)

Seaweed salad | Nam jim dressing

ENTREE

Soft Shell Crab Charcoal Slider - \$20

Heirloom Tomato Relish

Braised Pork Jowls - \$20

Confit | Pomme puree | Confit shallots | Mushroom | Apple jus

The Butcher's Board- \$21

Selection of classic cured meats | Flat bread | Hummus | Marinated olives

Rhubarb Bruschetta - \$18

Herbed goat cheese | Red rhubarb | Strawberry | Balsamic glaze | Fried basil

Pork Ribs - \$21

Chilean salsa | Chipotle BBQ

OUR SALADS

Beet, Chorizo, and Pear Salad - \$25

Crushed fetta | Roasted sesame dressing

Cauliflower Salad- \$25

Chickpeas | Baby spinach | Pine nuts | Haloumi

Arabian Caesar Salad- \$25

Haloumi cheese | Watermelon | Caesar dressing | Zaatar croutons | Smoked chicken

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MAINS



Sticky Braised Short Ribs Surf and Turf - \$32

Garlic prawn cutlets | Young vegetables | Pommes anna

Thai Khao Soi - \$34

Mussels | Scallops | Prawn cutlets | Boiled egg | Fish cake | Rice noodles | Fresh herbs

Ossobuco Di Vitello Alla Milanese - \$34

Braised veal | Saffron risotto

Ragu of Berkshire Pork Shoulder - \$32

Gnocchi | Truffle | Parmesan

Fish of the Day - \$36

Olive oil | Asparagus | Black garlic cream

Eggplant and Tofu Millefeuille - \$26

Petite bouche | Piperade

Parmesan Crusted Free Range Chicken 250G - \$32

Potato rosti | Asparagus | Saffron cream sauce

SIGNATURE



Rogan Lamb Shank - \$34

Kashmiri chilly potato | Spices | Poppadum | Naan

Low and Slow Chipotle Beef Cheeks - \$32

Glazed carrot | Truffle mash

GRILL



Beef tenderloin 200G MB2 - \$45

Young vegetables | Potato gratin | Porcini jus

Shorthorn Scotch 300G MB2 - \$48

Young vegetables | Potato gratin | Porcini jus

Prime NY strip 300G MB2 - \$39

Young vegetables | Potato gratin | Porcini jus

PLEASE LET OUR TEAM KNOW OF ANY DIETARY REQUIREMENTS

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SIDES

Roasted Cauliflower with Turmeric Spice - \$10

Potato Gratin - \$4 (Each)

Young Vegetables - \$10

Fries - \$10

Green Salad - \$10

DESSERTS

Warm Sticky Date Pudding - \$19

Served with fresh berries

Chocolate Charlotte - \$21

Served with berry compote, chocolate soil, and caramel popcorn

Passionfruit Log - \$21

Served with passionfruit coulis, and fresh berries

Daily Cheese Selection - \$19

Served with quince paste, grapes, nuts and lavosh