

NOMAD

STARTERS	SALADS	BURGERS & SANDWICHES	Hot handoo! chicken wrap
Pan-seared shrimps 48 rum cream, tomato and avocado salsa	Seared tuna Niçoise 68 eggs, anchovies, greens, tomato, black olives	Home-made 8oz Angus burger 38 add ... Swiss, blue gorgonzola, cheddar, caramelized onion, mushrooms, jalapeno, bacon, chicken liver, egg, peppercorn sauce, smoked mayo or truffle mayo ea 2/5	cucumber yogurt raita, tomato onion
Vietnamese shrimp summer roll 38 mint salad and fragrant dipping sauce	Gorgonzola & apple (v) 42/56 spinach, kale, nuts & seeds, dried cranberries	NOMAD all meat burger 56 8oz Angus beef, crispy bacon, balsamic chicken liver, Swiss, baby spinach, mushrooms, truffle mayo	Sesame and soy tofu wrap (v) 42 with stir-fried vegetables & scallops
Fresh catch Ceviche 46 Chase: Coconut milk, orange, chilies, cilantro or Passion & lime Tiger milk and crystallized ginger	Grilled shrimps fattoush with feta 54/68 fresh herbs, tomatoes, cucumber, radishes, tied pita, pomegranate dressing	Spiced 8oz Lamb burger 48 goat cheese, charred red peppers, harissa mayo	Shrimp sandwich roll 46 Anchovy, cucumber, fennel mayo
Fresh catch carpaccio 46 Herbs and cumm chamoula, pink peppercorns	Grilled za'atar chicken Caesar 44/58 charred tomato wedges and capers	Fried chicken & bacon burger 42 cheddar, pickled dill, sracha mayo	Crispy baja fish taco 38/58 pickled cabbage, jalapeno, lemon cream
Local catch fish cake 38 beef chili sauce	Smoked chicken 44/58 charred corn, candied chilies, mango chutney	Grilled catch Burger 48 celery leaves, radish, herbed garlic mayo	
Queen scallops 56 wrapped in bacon, curry beurre blanc	Seared striploin steak tagliata 66 arugula, parmesan, olive oil & lemon	Portobello & gorgonzola burger 42 caramelized onions & garlic mayo (v)	
Stuffed squids, silky tomato sauce 54 chocolate, red peppers, olives & scalloia	Thai beef & herbs salad 68 cucumber, peppers, carrots, seaweed, lime	Smoked salmon tartine 52 cream cheese, capers, lemon, red onions	
Boudin Créole & eggs 40 lettuce, red onions and Créole "sauce chien"	Grilled duck breast & berries 68 baby spinach, crispy onions	Cold cuts & mozzarella panini 44 leaf slices, basil oil & pepperoncini	
Chicken liver mousse 38 Dijon mustard, caramelized onions	Quinoa Tabbouleh (v) 38 add..... Striploin, tuna or salmon 38 chicken breast or tofu 18 shrimps, catch or mahi 28	Truffle & brie panini 44 baby spinach & truffle oil (v)	
Classic beef tenderloin tartare 58 with its condiments and egg yolk			

PASTA	
Seafood Linguini 72 Chouse, creamy, tomato or garlic, white wine sauce	
Spicy shrimps 72 olive oil, garlic, sundried tomatoes & spinach	
Beef & herbed tomato sauce 58	
Chicken & mushrooms Alfredo 52	
Creamy greens & garlic 48	

MAINS & GRILLS

Thai seafood soup bowl 72 Coconut lime broth, basmati rice on the side	Grilled salmon Teriyaki 78 Shitake, spinach, basmati rice	Honey & rosemary chicken thighs 56 Roast potatoes & flash cooked greens	ANGUS BEEF , grilled or pan-seared with potato gratin & flash-cooked greens
Catch Créole, "sauce chien" 62 Charred okra, plantains, coconut rice	Snapper filet, clams & chorizo 84 white wine and saffron broth, leafy greens	Duck breast, peppercorn sauce 76 potato gratin & flash-cooked greens	Striploin 82 Ribeye 94 Tenderloin 98
Mahi-mahi Provençale 68 Mediterranean vegetables & tapenade	Sesame & soy tuna steak 78 Ginger bok-choy, wild & basmati rice	Grilled herbed pork chop 64 apple sauce, Roast potatoes & greens	Choose from: port wine sauce, green peppercorn, gorgonzola & caramelized onions, chumichani, anchovy butter or pan-seared rosemary & garlic
Seafood mix grill, with shrimps, catch, shellfish 88 Choose from: rum cream, spicy lemon butter, anchovy butter or saffron, garlic & sundry tomato olive oil			

Rises are available at 10% service charge which will be added to your bill

NOMAD

BAR TAPAS | small plates and flavors to mix, share and enjoy, any time

Plants	Meats	Fish & seafood
Curried crispy okra bowl 16	Bacon wrapped plantains 28	Greenshell mussels gratinée (5) 38
Aubergine tempura, sesame & soy dip 20	Spicy boudin creole, mango chutney 30	Fish boudin, Créole "sauce chien" 30
Little crudités & hummus 28	Korean chicken thighs 26	Smoked & salt-cured fish selection melba toasts, lemon crema 46
Zucchini fries, parsley & lemon zests gremolata 16	Campari-orange glazed chicken liver skewers (4) 32	Shrimps Ajillo in olive oil, garlic, Chilies, with garlic bread (5) 42
Cheeses	Salt & pepper baby back ribs (4) 32	Bloody-Mary shrimp cocktail (5) 46
Bar trio - mixed olives, mixed nuts, paprika cheddar 30	Spicy lamb meatballs, cool yogurt & cucumber raita (4) 38	Mini Baja fried fish tacos (4) 38
Deep fried camembert wedges (4) 42	Chicken liver paté, caramelized onions 38	Deviled eggs, caviar & chives (4) 32
Goat cheese costini lemon zests, oïlanfro 36	Chicken wings Choose from bbq, chili glaze or ranch 22	Sardine, sundried tomato, raita, pepperoncini & olive bruschetta (3) 32
Baby artichokes a-la-piancha with olives, sundried tomatoes, feta & basil oil 38		Oysters & commeal hush puppies (6) 36

BAR PLATTERS TO SHARE For 2 / 4

Four cheese board, mango chutney 56 / 92
Cured meats, cheese & olives board 58 / 96
Cold fish & seafood board home-cured wahoo, smoked salmon, mackerel, shrimps & mussels 72 / 128

Kirs	Sangrias	Spritz	Tapas	Tapas
\$16	\$22	\$25	Aperitif	Cocktails
Cassis	Provence rosé & berries	Aperol	\$14	\$16 / \$22
Blackberry	Boatland pink gin, raspberry liquor	Edelflower	Vermouths	Negroni
Raspberry	Sauvignon lychees & lime	Lemoncello	Martini, Nolly Prof, Dubbonel	Americano
Peach	Lychee liquor, lemongrass cordal	Green	Pastis Ricard	Ti-punch
Poire William	Crisp Pinot Grigio & apple	Chartreuse	Campari & Aperol	Rum Punch
Lychee	Zubrowska vodka, lemon zests & fresh taragon		Pimm's	Kir Royale
Passion	Malbec, spicy orange			
	With a hint of rum and orange juice			

Please refer to our beverage list for added choice | Prices are exclusive of 10% service charge which will be added to your bill