

We're dedicated to providing a warm, enjoyable dining experience with our specialty in charcoal-grilled dishes.

From steaks seared to perfection, to charred vegetables enhancing your meal with natural flavour, let the subtle aroma of the charcoal grill fill the air and bring you a relaxing and sensory atmosphere.

Chef Diego, with two decades of grilling experience, focuses on maintaining a consistent quality in every dish served.

At Brasa, we're all about good food, good wine, and a passion for the grilling tradition.

SMALL PLATES

MOUSSAKA 48

Eggplant | Wagyu Ragù | Bechâmel

CHICKEN SKEWER 38

Chicken Sauce | Herb Vinaigrette

SALMON TARTARE 58

Salmon Roe | Squid Ink Sago Crackers

CRISPY FRIED SARDINE 39

Parsley Aioli

CHARRED CAULIFLOWER   38

Romesco | Burnt Butter | Hazelnut

MINI PRAWN TACOS 42

Tiger Prawn | Sriracha Mayo | Spicy Guacamole

ZUCCHINI ROLLS 38

Turkey Ham | Scamorza Cheese | Arrabbiata Sauce

MOROCCAN LAMB MEATBALLS 55

Spicy Capsicum Sauce | Hummus

CHARRED WAGYU BONE MARROW 120

Au Jus | Onion Marmalade | Sourdough

BURNT BUTTER SCALLOPS 82

Hokkaido Scallop | Smoked Cauliflower Purée | Lump Fish Caviar

BRUSCHETTA 46

Charred Portobello | Mushroom Paste | Stracciatella | Spanish Anchovies

BRANDY PRAWN 65

Tiger Prawn | Bisque | Garlic & Coriander

MIX SEAFOOD FRITTERS 65

Tiger Prawn | Calamari | Sriracha Aioli

BLACK ANGUS TARTARE 68

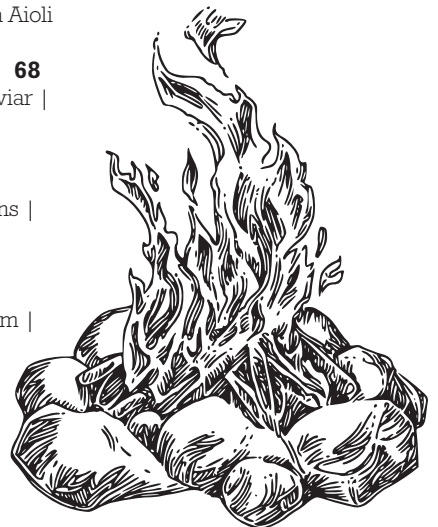
Organic Egg Yolk | Lump Fish Caviar | Parmesan Chips

BAKED BRIE   58

Five Spices | Caramelized Onions | Walnuts | Sourdough

FOIE GRAS 87

Crispy Brioche | Wild Berries Jam | Morel Sauce




 Contains nuts

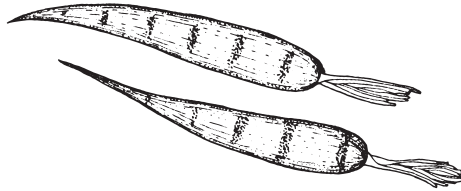
 Vegetarian

SALAD

CHARRED ROMAINE CAESAR SALAD 42
Homemade Caesar Sauce | Beef Bacon Chicharrón |
Gruyère | Egg

BURRATA & TOMATO SALAD  58
Heirloom Tomatoes | Rocket Salad | EVO Dressing |
Aged Balsamic Vinegar

MIXED GARDEN SALAD  38
Candied Tomatoes | Rocket Salad | Kalamata Olive |
Aged Balsamic Vinegar | Sundried Tomatoes |
Shaved Parmesan



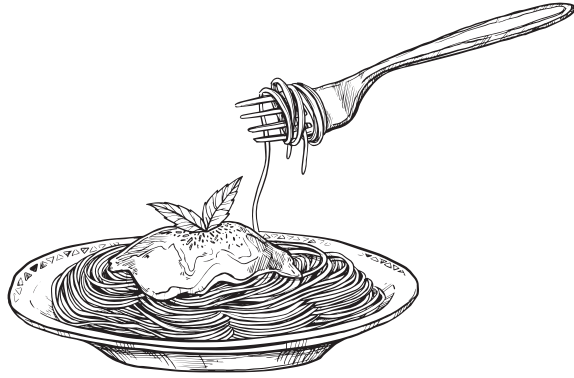
SOUP

MUSHROOM SOUP  48
Wild Forest Mushroom


SEAFOOD SOUP 65
Fresh Seafood Bisque | Sourdough

 Contains nuts

 Vegetarian



PASTA

FETTUCCINE CACIO E PEPE TARTUFO  **62**
Homemade Fettuccine | Truffle Paste |
Pecorino Cheese

WAGYU RAVIOLI **68**
Homemade Stuffed pasta | Minced Wagyu |
Stracciatella Cheese | Arrabiata Sauce |
Parmesan Cheese | Rocket Salad

PACCHERI SEAFOOD **62**
Tiger Prawn | Mussel | Clams | Squid |
Marinara Sauce

AGNOLOTTI PORCINI  **58**
Homemade Stuffed pasta | Smoked Eggplant |
Scarmoza Cheese | Porcini Sauce

SPAGHETTI LOBSTER
Live Lobster | Lobster Bisque Sauce
*Please check with your server for
exact details and pricing.

RISOTTO OF THE DAY **88**
*Please check with your server for exact details.

 Vegetarian

We take pride in sourcing the finest, highest-quality of Wagyu beef from the markets. Our commitment to excellence begins with the selection process and guarantees that each cut meets our strict standards for marbling, flavour, and tenderness.

At Brasa, we believe our Wagyu steaks reflect this vision with delectable meat that's seared to perfection.

Let every bite, burst with flavour.

STEAKS

TENDERLOIN (200g) 168

Grilled Black Angus Tenderloin |
Truffle Mash | Asparagus | Au Jus

WAGYU STRIPLOIN 138 per 100g (min 200g)

Truffle Mash | Portobello Mushroom Confit

WAGYU RIBEYE 148 per 100g (min 300g)

Truffle Mash | Rocket Salad

WAGYU FLANK STEAK (200g) 155

Mushroom Sauce | Fries

WAGYU TOMAHAWK 129 per 100g

MB 6/7

With 2 choices of sides

WAGYU OP RIBS 129 per 100g

MB 6/7

With 2 choices of sides

BEEF WELLINGTON (200g) 220

Truffle Mash | Green Pepper

*Allow 30 mins waiting time.

MIXED SALAD	18	TRUFFLE FRIES	35
PORTOBELLO CONFIT	22	ROAST POTATOES	25
CREAMY SPINACH	25	GREEN PEPPER	28
GRILLED ASPARAGUS	32		



FROM OUR GRILL

BRASA BURGER 88

Wagyu Beef Patty | Onion Marmalade |
Tomato Romaine | Gherkin | Cheddar

SPICED CHICKEN 89

Roast Potatoes | Rocket Salad

LAMB RACK 135

Smoked Eggplant Purée | Ratatouille |
Smoked Bean Purée

ATLANTIC COD 152

Fregula | Taggiasche Olive | Peperonata

OCTOPUS 148

Saffron Mash | Taggiasche Olive |
Roast Cherry Tomato Confit

RED SNAPPER FILLET 68

Smoked Cauliflower Purée | Porcini | Asparagus



FISH OF THE DAY

*Please check with your server for
exact details and pricing.

SOMETHING SWEET

BLACK FOREST 🥜 52

Dark Chocolate Cremuex | Raspberry Sauce |
Micro Sponge

PANNA COTTA 🥜 38

Vanilla | Wildberry Marmalade | Chocolate Granola

PISTACHIO TIRAMISU 🥜 55

Pistachio Ice Cream | Plain Crumble

MATCHA LAVA CAKE 55

Rosemary Soil | Coconut Ice Cream

ASSORTED CHEESE PLATTER 68

Onion Jam | Honey | Fig | Sourdough

GELATO

CHOCOLATE 18 | YOGURT CHERRY 18 | COCONUT 22

🥜 Contains nuts

ALCOHOLIC MENU

GIN

	GLS	BTL
SUNTORY ROKU GIN	30	565
BOTANIST	33	565
TANQUERAY	30	525

RUM

	GLS	BTL
BACARDI 8	30	495

VODKA

	GLS	BTL
ABSOLUT	28	420
SUNTORY HAKU VODKA	30	555

TEQUILA & MEZCAL

	GLS	BTL
ESPOLON TEQUILA BLANCO	30	515
ILLEGAL MEZCAL	40	695

WHISKEY

	GLS	BTL
MACALLAN 12 YEARS DOUBLE CASK	40	695
MAKER'S MARK BOURBON	30	585

DIGESTIVE

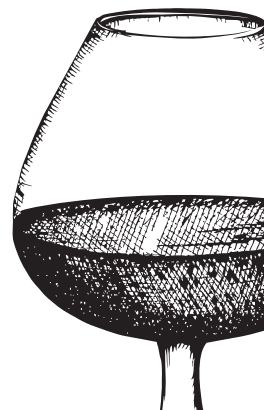
LIMONCELLO	35
BEN RYÉ GRAPPA	38

COCKTAILS

SPARKLING GREENIE Prosecco White Wine Kiwi	40
YUZU HONEY Gin Honey Yuzu	40
APEROL SPRITZ Prosecco Aperol Soda	45
BLOODY GINGER Shiraz Gin Ginger Ale Lime Juice	45
BRASA SOUR Red Wine Bourbon	45
TROPICAL TURN Vodka Malibu Coconut Pandan	48
CLEAR VIEW Bacardi Prosecco	48
BERRY BO Bourbon Strawberry Ginger Ale	48

BEER

	BTL
HEINEKEN	32
CORONA	38



NON ALCOHOLIC MENU

MOCKTAILS

YUZU SODA	19	CRANBERRY LYCHEE	19
STRAWBERRY BASIL LEMONADE	19	LYCHEE ASAMBOI	19
MANGO TANGO	19		

TEA

ENGLISH BREAKFAST	12	SENCHA GREEN TEA	12
SUPREME EARL GREY	12	PEPPERMINT TEA	16
CHAMOMILE BLOSSOM TEA	12	FRUIT OF EDEN	17

WATER

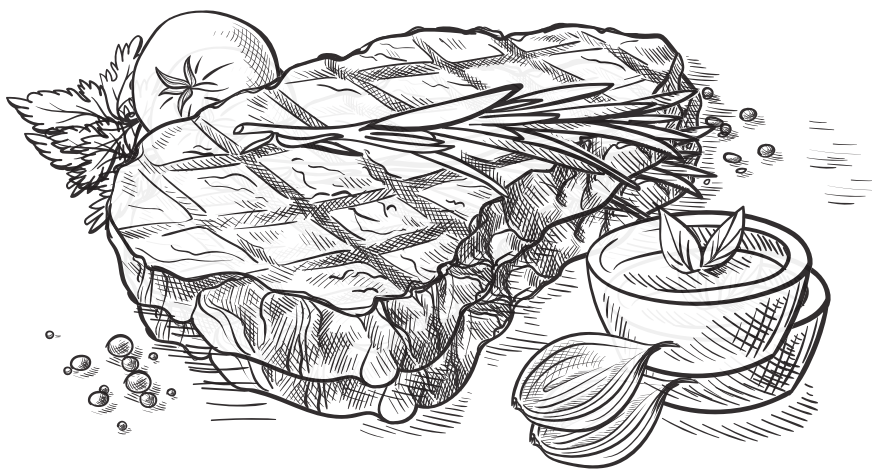
ACQUA PANNA 500 ML	18	SAN PELLEGRINO 500 ML	18
FILTERED WATER	2		

COFFEE

AMERICANO	12	ESPRESSO	12
LATTE	15	CHOCOLATE	16
FLAT WHITE	15	MOCHA	17
CAPPUCCINO	15	*MAKE IT ICED ADD RM 1	

SOFT DRINKS

COKE COKE LIGHT SPRITE	9
SCHWEPPES SODA WATER GINGER ALE TONIC	9



Cinnamon Group