

Teja

DINNER, DRY AGED, KISSED BY A FLAME

OYSTERS

Japanese Murotsu Bay - Tamari vinegar, Seaweed, Chilli oil	65/pc
Japanese Murotsu Bay - Native peppercorn, Mignonette	65/pc
Flores Indonesia - Flambadou beef fat, Tosazu dressing	45/pc

SMALL PLATES

Tempura Zucchini Flowers - Ricotta, Romesco, Pistachio	75
Brioche Prawn Roll - Avocado ranch, Trout roe, Fresh dill	85
Yellowfin tuna crostini - Stracciatella, Green sauce, Pressed melon	85
Croquettes - Smoked cod, Tuna Mojama, Island sauce	80
Whole Popcorn School Prawns - Smoked oyster big mac sauce	95
Beef Tartare - Bagna cauda, Cured yolk, Fresh flamed sourdough	155
BBQ Wagyu beef skewer - Charred peppers sambal, Smoked labnah 🍲	160
Yellow fin tuna crudo - Sofrito, Smoked eel tonnato	95
Teja Ceviche - Pomelo nam jim, Smoked cassava espuma,	95
Ikan mata Crackers	
Sashimi USA scallops - Mushroom XO, Yamato, Caramelized cauliflower, Peanuts	170

FROM THE SEA

Wild Clams - Pot steamed, Green chermoula, Seaweed butter, Focaccia	110
BBQ Octopus - Red pepper provencal sauce, Black garlic aioli	180
Wild Papaun Prawns - Smoked paprika butter, Octopus escabeche	210
Dry Aged Pink Snapper 700g - Kombu chilli kosho butter, Togarashi	340
Dry Aged Yellow Fin Tuna 300g - King oyster mushrooms, Sauce Au Poivre	240

FROM THE LAND

Roast Cauliflower Steak - Gremolata, Dukkah, Kale, Evoo	150
Charcoal Chicken - Smoked pimento yogurt, Ras El Hanout, Brown butter	180
Pork Tomahawk 550g - Macadamia nut brown butter, Smoked grape gremolata	430
Australian Black Angus 300g Striploin - Waguy fat dressing, Carrot Emulsion, Charred Wombok	450
Australian Black Angus 300g Scotch Fillet - Black garlic miso butter, Soft Herbs, Shitake Mushroom	590

Ask About Black Book Special- MP

SIDES FROM THE GARDEN

Rocket Salad - Prosecco vinaigrette, Toasted pistachio	45
Heirloom tomatoes - Sumac onions, Ricotta salata, Basil	70
New Season Flamed Carrots - Smoked yogurt, Parsley pangratatto	75
Chilled broccoli Salad - Sunflower seed tahini, Spiced dukka	75
Fried Potatoes - Confit garlic, Secret salt, Yogurt tartare sauce	55

DESSERTS

Mango Frozen Yoghurt - Whipped white chocolate, Pistachio crumble	80
lemon Creme Catalana - Strawberry Salad, Mint	75
Choux Au Craquelin - Smoked date caramel, Spiced condensed milk custard	75
Dark Chocolate Tart - Palm sugar caramel, Burnt Italian meringue	85

All Menu items are subject to 10% Tax & 6% Service

Cocktails

SPECIALTY COCKTAILS 145

Garibaldi - Limo Aperitivo, Yuzu, Orange
Watermelon Spritz - Sweet vermouth, Crème de cassis, Watermelon, Bubbles
MiTo - Campari, Sweet vermouth, Tonic, fresh lemon peel
Spicey Matcha Margarita - Tequila blanco, Matcha, Ancho reyes, Lime
Paloma - Tequila blanco, Yuzu, Mandarin, Pomelo, Pink soda
Jungle Bird - Spiced rum, Campari, pineapple, Lemon, Rose water
Teja-Tini - Vodka, Lemon sorbet, Raspberry, Bubbles
Aperol Sour - Aperol, Ameretto, Lemon, Eggwhites
Strawberry Chelada - Tequila blanco, Strawberry, Lime, Pilsner
Sungroni - Gin, Clarified campari, Blue curaçao, Vermouth bianco
Piña colada - Coconut rum, Roasted pineapple, Coconut milk, Lime

HOUSE COCKTAILS 125

Espresso Martini - Burnt honey, Vodka, Fresh espresso
Whiskey Sour - Bourbon, Egg whites, Lemon
Bloody Mary - Vodka, Fresh Tomato juice, Tobasco, Lime
Mojito - White rum, Fresh mint, Agave syrup, Lime
Martini - Gin OR Vodka, Vermouth blanco, Olives

Non Alcohol

MOCKTAILS 85

Aqua Fresca - Cucumber, Lemon, Passionfruit
Amed Blue - Blue curaçao, Lemon, Passionfruit, Soda
The valley - Lychee, Basil, Lime, Soda
Lemongrass cooler, Lemongrass, Ginger, Burnt honey, Lime

COFFEE

Espresso 35
Flat white 35
Cappuccino 35
Long Black 35
Mocha 40
Latte 35

SODAS

Coke 35
Coke Zero 35
Sprite 35
Polaris 35
Tonic 35
Red Bull 45

TEA

English breakfast 30
Green 30
Earl grey 30
Chamomile 30
Jasmine 30

WATERS

Balian still small 35
Balian still large 70
Balian sparkling small 35
Balian sparkling large 70
Whole Coconut 50

Spirits

VODKA

	GLS	BTL
Grey Goose	130	2,000
Absolut	115	1,500
Ketel One	120	1,950
Ciroc	140	2,200
Sky	100	1,100

TEQUILA

	GLS	BTL
Jose Cuervo Reposado	120	1,600
Jose Cuervo blanco	100	1,500
Don Julio Blanco	110	3,750
Don Julio Reposado	125	3,900
Don Julio Anejo	145	4,200
Don Julio 1942		9,800
1800 Coconut	120	2,400
Patron Blanco	125	3,600
Patron Reposado	135	4,500
Patron Anejo	145	4,800
Herradura Blanco	120	2,400
Herradura Reposado	135	2,800
Herradura Anejo	145	3,400
Claze Azul Reposado		12,000

Mezcal

	GLS	BTL
400 Conejos	125	3,000

WHISKEY

	GLS	BTL
Jim Bean	100	1,200
Bullet Bourbon		2,100
Makers Mark		2,500
Jack Daniels	110	1,800
Jameson	100	1,500
Glenfiddich 12y	130	2,400
Glenfiddich VAT 1	140	2,800
Singleton 12y		2,800
Johnnie Walker Red	100	1,500
Johnnie Walker Black		2,100
Johnnie Walker Gold		2,700
Hibiki		5,500
Tullamore Dew	130	2,100

COGNAC

	GLS	BTL
Martel Vsop		2,700
Hennessy Vsop		3,600

GIN

	GLS	BTL
Hendricks	120	2,600
Tangeray	125	1,600
Roku	110	2,200
Bombay Sapphire	90	1,600
East Indies	100	1,400

RUM

	GLS	BTL
Captain Morgan	90	900
Bacardi Spiced	90	1,000
Bacardi white	90	1,000
Nusa Cana White	90	900
Nusa Cana Coconut	90	900
Havana Cub 3YR		1,200

APERITIF

	GLS	BTL
Amaro Montenegro	120	1,800
Limo	90	900
Luxardo Amaretto		

Beers

ISLAND BREWS ON TAP

Light Lager	45
Pilsner	50
Small Hazey	85
Summer Ale	75

BOTTLED

Asahi	80
Corona	80

Wines

	GLS	BTL
WHITE		
Haha Sauvignon blanc, Marlborough, New Zealand	125	600
Haha Pinot Gris, Hawkes Bay, New Zealand	125	600
Roche Mazet, Bordeaux, Sauvignon Blanc, France	145	700
Zilzie, Murray Darling, Chardonnay, Victoria, Australia	145	700
Mudhouse Pinot Gris, Marlborough, New Zealand 2020		1,500
Rutherford Ranch, Chardonnay, Nappa Valley, USA 2019		1,500
Rutherford Ranch, Savuvignon Blanc, Nappa Valley USA 2020		1,500
Petaluma Yellow Label Riesling, Clare Valley, South Australia 2022		2,475
RED		
Chianti Saragnano, Tuscany, Italy	125	600
Finca Las Moras Cabernet Sauvignon, San Juan, Argentina	135	650
Cono Sur Bicicleta Pinot Noir, Central Valley, Chilli	135	650
Montado Tempranillo, Finca Constancia, Spain 2022	135	650
Roche Mazet, Cabernet Sauvignon, Bordeaux, France	145	700
Zilzie, Cabernet Sauvignon, Murray Darling Victoria, Australia	145	700
Zilzie, Pinot Nior, Murray Darling Victoria, Australia	145	700
Barbanera, Rosso Di Montepulciano, Saragnano 2021		890
Los Intocables Black, Finca Las Moras, Malbec, San Juan, Argentina		990
Barbanera, Vino Nobile Di Montepulcano, Saragnano 2019		1,200
Mudhouse Pinot Noir, Marlborough, New Zealand 2021		1,800
Masseria Pietrosa Palmenti Primitivo Di Manduria, Puglia, Italy		1,980
Baron De Ley, Finca, Montastrio, Rioja, Spain		2,400
Baron Philippe De Rothschild, Reserve Pauillac 2017/2018		2,400
Baron Philippe De Rothschild, Reserve St Estephe 2018		2,400
Grand Burge Od Distinction Holy Trinity GSM, South Australia		2,700
Frei Brother, Russian River, Pinot Noir		2,700
Mouton Cadet, Reserve, Margaux, Bordeaux, France 2018		2,850
Chataeu La Croic, Monta Grand Cru		3,600
Rutherford Ranch Reserve, Cabernet Sauvignon, Napa Valley USA		3,600
Santi, Amarone Proemio, Veneto, Italy		3,900
ROSÉ		
Roche Mazet, Bordeaux, France	145	700
Barron Phillippe De Rothschild, Bordeaux, France	200	890
Chateau D'esclans, Whispering angel, Provence, France 2021/2022		1,900
Chateau D'esclans, Rock Angel, Provence, France 2019/2022		2,980
PROSECCO		
Albaluna, Prosecco , Veneto, Italy	130	650
Cinzano Prosecco, Veneto, Italy		890
CHAMPAGNE		
Laurent Perrier La Cuvve Brut		2,400
Philipponnat, Royal Reserve Brut, Mareuil-Sur-Ay, France		3,800
NATURAL		
Sparkling - Lazarus Pulp, The alter ego NV		780
White - Sons of wine Soulographie		1,100
Rosé - Domaine Mamaruta Un grain De Folie		990
Red - Partida Creus VN Tinto		1,200

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