

COMMONWEALTH

KITCHEN AND BAR

SHARING MENU

MOTOYAKI OYSTER	6
Large baked oyster topped with house-made sauce, and thinly sliced green onions finished by blow torch (<i>minimum x3 per order</i>)	
TRUFFLE FRIES GF V	12
Shoestring cut fries fried golden brown tossed with parmesan, roasted garlic truffle aioli topped with truffle dust and parsley	
SMASHED POTATOES GF V	14
Smashed red baby potato fried to perfection topped with tamarind sauce, chipotle sauce and parsley	
STUFFED DATES GF	18
Medjool dates stuffed with brie cheese wrapped in bacon baked to perfection, adorned with pistachios	
CUCUMBER SALAD V	13
Cured smashed mini cucumber tossed with house-made sesame chilli black vinaigrette	
BRUSSEL CAESAR GF	17
Pan fry seasoned fresh Brussel sprouts tossed with house-made creamy Caesar dressing topped with freshly shaved parmesan, bacon bits and Italian crumbs	
WATERMELON FETA SALAD GF V	16
Fresh watermelon, feta cheese, mint, onions, tossed in balsamic vinaigrette	
JUMBO SHRIMP COCKTAIL GF	19
Classic jumbo shrimp with house-made atomic cocktail sauce	
CHICKEN LOLLIPOP	20
4 seasoned chicken drumettes baked and fried, tossed in house-made honey chilli sesame sauce topped with parsley	
FLAMING HOT TAQUITOS	18
Spicy chicken and Monterey cheese encased in a spicy flour tortilla baked and topped with sour cream, green onion and crushed flaming hot Cheetos	

PULLED BRISKET SLIDER	22
8-hour roasted BBQ pulled brisket, gouda	
PORK BELLY SLIDER	23
Baked pandesal with spicy dijon, potato pesto, roasted pork belly, spring mix green, gouda	
BLACK SESAME SEARED TUNA	28
Seared tuna topped with avocado pea puree, red onion, microgreen, thickened ponzu sauce	
PAD THAI V	24
Traditional Thai dish with tofu topped with crushed roasted peanut, fresh bean sprout, cilantro, lime	
<i>Add shrimp +6</i>	
OXTAIL TAGLIATELLE	32
Long, ribbon shaped pasta , tossed in truffle garlic butter confit, topped with slow braised Jamaican oxtail and beef	
CHICKEN TIKKA MASALA	23
Traditional Indian style tikka masala with boneless chicken served with na'an bread	
MEAT PLATTER GF	45
Chicken wings, chicken skewer, longganisa, pickled veggies	
MUSHROOM TRUFFLE FLATBREAD V	22
Flatbread with roasted garlic aioli sauce, cremini mushroom and mozzarella, finished with arugula and truffle oil	
NUCCI'S GELATO FLIGHT	13
Pistachio, Burned Sugar, Black Cherry	
CINN-A-WICH WITH VANILLA GELATO	15
Warmed cinnamon bun sandwich with vanilla gelato and chocolate syrup	
CAKEOLOGY'S CHOCOLATE OREO CARAMEL CAKE	14
Rich chocolate cake with Oreo cheesecake ganache, soft caramel, chocolate fudge and toasted nuts	

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GF - GLUTEN FREE DISHES | V - VEGETARIAN DISHES