



flock

FRESHLY SHUCKED SEASONAL OYSTER

Choose 3 or 6 pieces (Based on availability)
Served with Lemon, Shallot Vinegar,
Nam Jim Jiew Sauce

Irish Premium – Ireland # 4	48 / 88
Iwate - Japanese- # 3	78 / 148
La Fine De Claire - France - # 2	68 / 128

SMALL PLATES

Smoked Edamame Chili Ponzu Glazed	32
Torch Hokkaido Scallop (2 pcs) Kaffir Lime, Chilli, Coconut & Thai Basil	42
Spicy Salmon Maki Rolls (8 Pcs) Avocado, Kyuri, Salmon, Avruga Caviar	58
Yellowfin Tuna Tartare Crispy Gohan Rice, Sriracha Aioli	58
Rice Paper Nori Chips  Spicy Kimchi Cheese Dip	44

SALAD


Jicama Pecal Fiddlehead Fern, Bean Sprout, Dry Sambal Peanut	38
Fried Buratta  Cameron Tomato, Pomegranate Vinaigrette	68
Organic Kolrahbi Kerabu Kolrahbi, Young Mango, Dried Shrimp, Long Bean, Roasted Peanut	48
Smoky Keladi Rice Mango, Jungle Herb Leaf, Mackerel Floss, Chili	42
Roasted Pumpkin Salad  Local Figs, Goat Cheese, Kelulut Honey Balsamic	40

BAO & MOMO

Served with Crunchy Vegetables and X.O Chili

Oat Butter Chicken Bird Eye Chili, Curry Leaf, Steamed Bao	78
Oat Butter Monkey Mushroom  Bird Eye Chili, Curry Leaf, Steamed Bao	65
Angus Beef Ribs Braised Shitake, Beef Tendon, Momo Wraps	148
Spicy Ginger Tiger Prawn Lime Chili Gravy, Fried Bao	138

SIGNATURE

Salmon Trout, Jungles Herb Salad, Ginger Torch Butter Sauce	98
Soy Miso Glaze Cod, Pickle Leek, Dashi Sauce	138
Roasted Duck Breast, Braised Plum, Yellow Panang Curry	98
Uni Carbonara, Crabmeat, Durum Wheat Noodles	78
Wagyu Karubi Beef, Rice Noodles, Szechuan Scallop Chili Gravy	68
Grilled Monkey Mushroom Satay, Pickled Cucumber, Lontong, Peanut Sauce 	58

ASIAN INSPIRED PIZZA

Asam Gerang Tiger Prawn, Charred Pineapple, Buffalo Mozzarella, Selom Pesto	70
Gochujang Pulled Beef Pulled Beef, Mozzarella Cheese, Red Onion, Scallion	68

 Vegetarian

ON FIRE GRILL

SEA

X.O Butter Hokkaido Scallops (4pcs)	78
Green Chili Basil Squid (250gm)	68
Ginger Torch Butter Udang Galah (500gm)	158
Chili Pais Whole Barramundi (700gm)	88
Miso Ginger Butter Boston Lobster (Approx. 900gm)	520

FARM

Lemongrass Organic Spring Chicken Spatchcock (600gm)	98
Seven Spice Australian Rack of Lamb (260gm)	238
Red Glazed Australian Lamb Shanks (350gm)	108
18 Hours Angus Short Rib (1kg)	288
Angus T-bone (600gm)	328
Wagyu Beef Sirloin 4/5 (300gm)	348
Wagyu Beef Rib Eye 4/5 (400gm)	458
Crying Tiger Angus Flank Steak (350gm)	148

SAUCE

Spicy Red Miso Sauce
Nam Jim Jiew
Sambal Merah Cuka
Flock Signature Coriander Sauce

HOT CHEESE SAUCE

XO Chili	18
Spicy Kimchi	15

Indulge in an exquisite culinary journey as we bring you the finest cuts of Sonchoku Wagyu beef and the signature Black Angus, sourced exclusively from Australia. Savor the rich marbling and melt-in-your-mouth tenderness, renowned for its unrivaled flavor and juiciness. Each bite is a celebration of top-tier quality and a dedication to delivering an unforgettable dining experience.



RICE

Stir-Fried Quinoa, Sorghum, Broccoli, Eggs	38
Wok-Fried Jasmine Rice, Garlic, Tobiko	28
Crab Meat, Ginger Flower, Lemongrass Siamese Red Rice	38
Bunga Telang Coconut Rice	20

VEGETABLES

Miso Maple Roasted Pumpkin, Toasted Walnuts	32
Grilled Baby Gem Lettuce, Anchovies Dressing	25
Jumbo Asparagus, Lemon	48
Cameron Carrots, Beetroot, Radish, Coconut	34
Roasted Mushrooms, Barley, Hazelnuts	38

POTATOES

Butter Loaded Potato Purée	38
Furikake Chili Salt Hand Cut Chips	38
Masala Roasted Baby Potatoes	38

DESSERT

Chocolate Banana Mas Filo	38
Warm Loka Chocolate Frangipane with Banana Mas Filo, Vanilla Ice Cream	
Caramel Figs Cheese Cake	45
Caramelized Local Figs Cheese Cake, Salted Caramel Sauce	
Durian Parfait	45
D24 Durian Semi-Frozen, Coconut Lime Crumble, Jackfruit Salsa	
Mango Pomelo Choux	38
Mango Mousse, Coconut Cream Espuma, Mango Pomelo Compote	
Fresh Seasonal Cut Fruit	38

BEVERAGE MENU

CAFFEINE

WHITE

Cappuccino	25
Latte	25
Flat White	25
Decaffeinated	25
Piccolo Latte	20

BLACK

Americano	20
Espresso	15
Long Black	20

Choice of milk

Oat / Rice / Low Fat / Full Cream /
Coconut / Macadamia

HOT TEA

25

English Breakfast / Peppermint /
Earl Grey / Emperor Sencha /
Chamomile

ICED TEA

28

Lemon / Tropical / Honey Pulled Tea

HYDRATION

Acqua Panna 250ml	18
Acqua Panna 750ml	34
Perrier 330ml	20
San Pellegrino 750ml	34

CARBONATED

20

Pepsi / Pepsi Black / 7 Up / Soda /
Tonic / Ginger Ale

CHILLED JUICE

18

Cranberry / Orange / Mango / Guava

ZERO ABV%

30

Tropical Mojito

Mint, Mango Cubes, Tropical Cordial,
Lime Juice, Soda

Peachy Blinder

Peach Puree, White Tea Kombucha, Bitters

Coco Loca

Fresh Coconut, Sour Plum, Lime, Jaggery

3 Layer Tea

Black Tea, Half & Half, Palm Sugar

New-Fashioned

Lyre's American Malt, Agave, Bitters

MIXOLOGISTS MAGIC

45

Jungle Jack

Tequila Sous Vide Honey Jackfruit,
Cointreau, Lime, Sugar, Black Salt

Mango Horchata

Rum Fat-Washed Coconut Oil,
Malibu, Rice Milk, Mango, Sago

El Classico Gin & Tonic

Gin Infused Blue Pea Tea, Raspberry,
Blueberry, Strawberry, Tonic

Reversed- Vesper

Vodka Fatwashed Lemon Oil,
Cucielo Bianco, Lillet Blanc

Flockaway

St Germain Elderflower, Moscato,
Soda, Bitters

ALCOHOL PITCHER

118

Mulled Sangria

Red Wine, Orange Curacao, Cinnamon,
Anise, Orange

Fruit Martini

Vodka, Yuzu, Orange, Pomegranate, Peach, Saline

Reversed-Mojito

Rum, Mint, Lime, Canteloupe, Soda

FAMILY FEAST

68

0 ABV% PITCHERS

Tropical Fruit Punch

Mango, Pineapple, Peach, Watermelon

Ice Lemon Tea

Black Tea, Lemon, Sugar, Yuzu Fruit Mix

Love Potion

Watermelon, Lychee, Sparkling Water, Citrus

Ruby Red Refresher

Pomegranate, Lemonade, Grenadine

INTOXICATED

VODKA

GLASS / BOTTLE

Absolut Blue	40 / 550
Belvedere	55 / 780
Grey Goose	50 / 760

GIN

Bombay Sapphire	45 / 600
Tanqueray	45 / 600
Roku Gin	700
Hendrick's	835

RUM

Bacardi Carta Blanca	35 / 550
Sailor Jerry	690

TEQUILA

1800 Silver	40 / 600
Illegal Mezcal	900

WHISKEY

Chivas Regal 12Yrs	50 / 780
Johnnie Walker 12 Yrs	48 / 660
The Glenlivet 12 Yrs	750
Glenmorangie Original	690

COGNAC

Hennessy VSOP	60 / 900
Martell Noblige	850

WINE CORNER

WHITE WINE

GLASS / BOTTLE

Penfold Max's Chardonnay, Australia	75 / 375
Villa Maria Sauvignon Blanc, New Zealand	65 / 320
Pasqua-Adige, Veneto, Italy	55 / 260
Maison Saint AIX Rose, Cotes de Provence, France	320

RED WINE

Terrazas Malbec, Mendoza, Argentina	65 / 300
Frankland Estate, Shiraz, South Australia	320
Frescobaldi Castiglioni Chianti	360
Penfold Max's Cabernet Sauvignon	75 / 370
Warre's Otima 10yrs Port Wine, Portugal	300

CHAMPAGNE

Moet & Chandon Imperial Brut, Epernay	660
Moet & Chandon Imperial Brut Rose, Epernay	780
Nicholas Feuillatte Reserve, Exclusive Brut, Reim	550

SPARKLING WINE

Chandon Brut, NV, Australia	420
Ca di Rajo, DOG, Veneto, Italy	360

BEER

Tiger	40
Heineken	40
Corona	50
Somersby Apple Cider	50

CRAFTER BEER

Venice Beach	55
Smoke' N' Roll	60