

SLATE

KITCHEN & BAR

STARTERS

MEAT & POULTRY

COFFEE PORK RIBS ^{NEW}

Chef's special brine, deep-fried baby pork rib cooked with sweet coffee and Asian spices emulsification 2,100

KOREAN SESAME GLAZED BEEF ^{NEW}

Sesame flavor infused medium spiced grilled beef tenderloin served with crispy lettuce 1,800

AYAM BEREMPAH CHICKEN WINGS ^{NEW}

Lemongrass flavor infused Malaysian style curried deep fried chicken wings 1,200

GRILLED CHICKEN LEMONGRASS SKEWER ^{NEW}

Galangal, kaffir and pandan leaf infused Thai style grilled mild spicy chicken minced serve with sweet chili cucumber dips 1,200

GRILLED CHICKEN SKEWERS

Special sweet & spicy marination, jackfruit salad, rojo BBQ dip 1,300

XO GLAZED CHICKEN WINGS

Spiced & spicy glaze, Chinese XO, olives powder, maple syrup, sesame 1,350

SEAFOOD

ASIAN CRISPY GARLIC SQUID ^{NEW}

Batter fried crispy squid tossed with crispy garlic & five spice 1,500

OCTOPUS 2 WAYS

Carpaccio & grilled, marinated cucumber & lemon dressing, colonnata cured lard, spicy honey 1,600

GRILLED CALAMARI

Mango & curry vinaigrette, mango ketchup, burrata mousse, spinach leaves with gin & tonic dressing 1,300

THE CRAB & AVOCADO

Celery, green curry & coconut vinaigrette, kefir infused raspberry, bread chips 1,900

VEGETARIAN

CRISPY STUFFED MUSHROOM ^{V | NEW}

Panko fried spinach ricotta stuffed mushroom serve with chef's signature white pepper fondue 1,400

ASIAN SPICED BAKED CHEESE BROCCOLI ^{V | NEW}

Young tender baked broccoli flavored with medium spicy five spice chef signature sauce 1,400

SPINACH PANCAKE ^{V | NEW}

Spinach puree infused and chef's signature garlic pepper sauce toppings, pancake stuffed with mushroom and onion 1,200

SLATE BURRATA ^V

Charred marinated vegetables, balsamic pearls, toasted sour dough, garlic dressing, spicy crumble 2,200

THE AVOCADO & TOMATO CONFIT ^V

Smoked ricotta cheese, olives, Thai basil, citrus & sour cream, bread chips 1,200

CHARCOAL GRILLED ASPARAGUS ^V

Asparagus vinaigrette, grenoblaise garnish, croutons, parmesan 1,450

SALADS

CAESAR SALAD

Romaine lettuce, parmesan, roasted sour
dough and Caesar dressing

With PANEER CHEESE ^V 750

With CHICKEN 1,050

CITRUS SALAD ^V

Assorted citrus fruits, crunchy lettuce, roasted asparagus,
breaded feta cheese, candied tomatoes,

smoked yogurt dressing 1,050

Add CHICKEN 1,200

SOUPS

CREAMY MISO SOUP ^V 900

Vegetables & red bullet chili

Add CHICKEN 1,050

BBQ CHICKEN & RED PEPPERS CHOWDER 1,000

Garlic bread

Veg Option Available 900

FRENCH ONION SOUP

Sour dough crouton with Gruyere &

Parmesan gratin 850

THE SUSHI SECTION

SLATE SPECIAL MAKI (6PCS)

SLATE SIGNATURE SHRIMP MAKI ^{NEW}

Inside out roll with fusion topping of shrimp paste and rolled with avocado and chives 1,900

KAKEYAKI MAKI ^{V. NEW}

Inside out roll, sweet potato, mango, assorted crispy vegetables, Philadelphia cheese, topped with sweet mango & coconut reduction 1,300

SWAHILI CHICKEN MAKI

Biryani sushi rice, hot chili sauce, coconut, avocado 1,300

SCOVILLE MAKI

Prawn tempura, spicy salmon and tuna tartare, habanero sauce, lemon chili salsa, soy reduction, cayenne pepper 2,000

PANEER TEMPURA MAKI ^V

Burrata cream, beetroot sushi rice, beet mayo, beet chips, homemade glaze, togarashi 1,200

ROLLS

SURF & TURF ROLL

Beef fillet tataki, salmon, prawn, grilled avocado, sweet sesame mayo, beef biltong dashi dip, soy glaze 2,100

SALMON YELLOW CHILI AVO ROLL

Salmon, cucumber, yellow chili sauce, coriander oil, sesame dust 2,000

SPICY SALMON TUNA VOLCANO ROLL

Spicy salmon and tuna medley, tempura coated mushroom roll, lime zest, lime gel, scallion 1,800

CRISPY SALMON TUNA ROLL

Avocado tartare, compressed cucumber, wrapped in salmon and tuna, sesame flamed, citrus teriyaki glaze 1,900

SPICY PANKO PRAWNS ROLL

Jollof sushi rice, plantain tempura, avocado, habanero pineapple glaze 1,800

GRILLED PRAWNS & MANGO ROLL

Biryani sushi rice, coconut mango chutney, spicy rojo sake glaze chives 1,700

VEG ROLLS

YELLOW CHILI AVO ROLL ^V

Cucumber, mango, yellow chili sauce, coriander oil, sesame dust, burrata cream 1,150

CRISPY VOLCANO ROLL ^V

Tempura coated mushroom roll, spicy avocado tartare, lime zest, lime gel, scallion 1,300

SPICY PLANTAIN TEMPURA ROLL ^V

Avocado, cucumber, jollof sushi rice, habanero pineapple glaze, teriyaki citrus glaze 1,550

MAIN COURSE

MEAT & POULTRY

BEEF FILLET MEDALLIONS

Dry aged beef fillet, charcoal grilled, ayamase cream with bonito flakes and green peppers, grilled jalapeno, turnip & miso, beef emulsion 2,900

SLATE KIEV

Garlic butter, truffled potato cream, chicken jus emulsion 2,150

DRY AGED BEEF SMASH BURGER

Double patty ground "minute", cheddar & Gouda à la plancha, grilled onions, suya fries 2,200

DUCK A L'ORANGE

Orange oil, watercress cream, pea puree & fresh split peas, duck jus 2,800

LAMB CHOPS

Slow cooked with burnt herbs, umami puree, spicy curly kales & own jus 3,600

PORK BELLY

Soy and sake, white beans and chorizo stew, chorizo white beans puree, pumpkin tempura 2,300

SFC "SLATE FRIED CHICKEN"

Crispy confit leg, capers, black garlic, coriander, tofu avo mayo, fried potatoes with secret seasoning, chicken gravy 2,200

BEEF CHEEK

Slowly braised for 7hrs, ehuru creamy spinach, sweet spices & red wine jus, potato aligot 2,800

CHICKEN YASSA

Chicken supreme roasted over charcoal, suya shoyu tare, yassa green olives cream, red vein spinach, parsley, Djenkoume style corn fritter 2,200

JOLLOF RICE OUR WAY

Stir fried rice with jollof spices, chillies & soy, spiced chicken blanquette 1,900

SEAFOOD

BLACKENED SALMON FILLET

Cameroonian mbongo tchobi sauce, mushrooms & shitake gyoza, hibiscus lime gel, peanuts mafè, plantain puree 3,500

FISH & CHIPS

Battered white fish marinated in shio koji, sauteed potato & celery tartare sauce 1,950

CATCH OF THE DAY

Seared fillet with sweet spices, exquisite bouillabaisse "soup" with seafood ragout, split peas & spinach grilled potato fufu dumplings, rouille 2,100

VEGETARIAN

STUFFED POTATO RATATOUILLE ^{V | NEW}

Ratatouille stuffed marinade potato served with chef's special creamy fondue and rouille 1,300

THAI RED CURRY ^{V | NEW}

Traditional sweet and spicy coconut milk base vegetables curry served with coconut rice 1,400

HOT DRY TOSSED FLAT RICE NOODLES ^V

Oyster mushrooms confit, sesame & crispy onions, scallion, shitake mushrooms 1,700

VEG JOLLOF RICE OUR WAY ^V

Stir fried rice with jollof spices, chillies & soy, ajowan seeds flavored pumpkin paneer cheese blanquette 1,650

BALINESE STYLE VEGETABLES & COCONUT STEW ^V

Lime, spiced jackfruit rice, fried chili 1,500

CHARCOAL ROASTED CABBAGE

Miso and fried onion butter, olives & bread crumble 1,100

SIDES

STARCH

SUYA FRIES

With tofu avo cream 550

FRIED POTATO SKIN

With special black seasoning, spicy cajun sauce 550

MASHED POTATOES

African nutmeg & white pepper 500

CHEESY GARLIC BREAD 700

BLACK TRUFFLE MAC & CHEESE 900

CREAMY COCONUT RICE 550

POTATO FRIES 500

VEGETABLES

SAUTEED GARLIC BROCCOLI TENDER STEMS ^V 550

MIXED GREEN SALAD ^V 550