



BIEN SHUR
ROOFTOP RESTAURANT

LOUNGE MENU

ARTISAN CHEESE AND CURED MEAT DISPLAY

\$25

chef selected imported cheeses, dry aged meats,
fig jam, fresh fruits, mustard seed,
roasted garlic crostini

Blue Lump Crab Cakes

\$25

sweet corn succotash, citrus aioli,
preserved lemon, arugula, pickled red onion

Scallop Crudo

\$20

pickled mustard seed, lotus root, pickled onion,
herb oil, organic baby greens

Black Tiger Prawn Cocktail

\$23

spiked bloody mary cocktail sauce,
house pickled vegetables

Truffle Fries

\$10

crispy shoestring fries, truffle oil,
parmesan cheese, ranch dipping sauce

