

STARTERS

COLD

BRESAOLA PLATTER Thinly sliced cured beef topped with truffle oil and chili flakes served with fresh baguette and homemade pickles	BD	8
THE FOUNDRY PÂTÉ Blended fresh chicken liver flambéed in brandy and herbs served with toast and an onion marmalade (A)	BD	5
STEAK TARTARE Raw chopped Argentinean fillet of beef with gherkins, capers and shallots served with toast and butter	BD	6
SMOKED SALMON TERRAINE Terrine of Norwegian smoked and seared salmon with dill and capers served with toasted baguette	BD	5
TUNA TACOS Yellow fin Saku tuna with lime and avocado in crispy tacos shells	BD	6

HOT

CLAMS AU VIN Fresh clams cooked with white wine, garlic, shallots and parsley served with warm baguette (A)	BD	4
MARYLAND CRAB CAKES Spicy crab cakes served with tomato, iceberg lettuce accompanied with a siracha dressing (S)	BD	6.8
JALAPEÑO POPPERS Deep fried Mexican Jalapeños stuffed with mozzarella and matured cheddar cheese (V) (S)	BD	6.5
ESCARGOT A LA BOURGUIGNON Baked snails in a garlic herb butter	BD	6
HOT SMOKED BEEF TONGUE Thinly sliced smoked beef tongue served in a lemon and shallots sauce	BD	5
CHILI SHRIMPS Local prawns sautéed in chili and garlic butter served with baguette	BD	5.5

SALADS

GOAT CHEESE SALAD Warm toasted goat cheese on a bed of beetroot and crispy walnut bits served with a balsamic vinaigrette (V)	BD	6.2
QUINOA SALAD Quinoa tossed with herbs and condiments (V)	BD	5.8
SPRING SALAD Crunchy steamed greens and sweet corn served with a Dijon dressing (V)	BD	6.2
FETA & WATERMELON SALAD Feta cheese, watermelon, cucumber curls, iceberg lettuce, sunflower seeds, red radish and fresh basil served with a mustard dressing (V)	BD	5.5
BABY GEM SALAD A mixed salad of grilled baby gem, avocado, cucumber, Frisée lettuce, Batavia lettuce, sundried cherry tomatoes served with a creamy parmesan dressing (V)	BD	6
BURRATA SALAD Fresh burrata dressed with fresh herbs and greens drizzled with homemade basil oil (V)	BD	5.5

MEAT

RIB EYE STEAK Chargrilled Argentinean rib eye steak served with grilled Portobello mushroom, grilled tomato and French fries	BD	17.5
FILLET OF BEEF Chargrilled Argentinean tenderloin beef fillet served with grilled Portobello mushroom, grilled tomato and French fries	BD	18.5
HANGER STEAK Chargrilled CAB hanging tender beef steak served with a chimichurri sauce	BD	19
STEAK FRITES Chargrilled Argentinean sirloin served with our special 'herb butter sauce' and French fries	BD	16.5
VEAL MILANESE Crispy breaded milk fed Dutch veal topped with a rocket and tomato salad	BD	15
VEAL SPARE RIBS Braised veal spare ribs served with rissole potatoes and greens	BD	19
LAMB SHANK Australian lamb shank braised for 72hrs in red wine and herbs served with creamy mashed potatoes, green beans and buttered carrots (A)	BD	15.5
SHORT RIBS Slow braised US Angus short rib served with Kansas City BBQ sauce, roasted baby potatoes, carrots and, grilled onion	BD	29

MEATS TO SHARE

COWBOY STEAK Chargrilled US Angus prime rib chop	BD	42
CHATEAUBRIAND Chargrilled Argentinean tenderloin fillet of beef served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and grilled garlic	BD	32
TRUFFLE CHATEAUBRIAND Chargrilled Argentinean tenderloin fillet of beef with chopped black truffle served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and grilled garlic	BD	35

CHICKEN

GRILLED POUSSIN Chargrilled baby chicken served in its own juice with a mirepoix of vegetables	BD	8
CHICKEN JAMBONNEAU Pan fried chicken leg stuffed with mixed mushroom duxelles served with roast potatoes and wild mushrooms	BD	10.5

SEAFOOD

SEABASS Pan fried herb marinated seabass served with Lyonnaise potatoes, broccolini and a lemon butter sauce	BD	8
GRILLED TUNA Tuna steak seared on charcoal served with mixed black rice and a cherry tomato salsa	BD	12.5
HOT SMOKED SALMON Hickory smoked soy marinated Norwegian salmon served with bok choy and roasted vine tomatoes	BD	10
GRILLED TIGER PRAWNS Chargrilled tiger prawns served with lemon butter sauce	BD	15
SPAGHETTI ALLE VONGOLE Tossed al dente spaghetti with clams and white wine (A), (S)	BD	9.5

VEGETARIAN & VEGAN

MUSHROOM & TRUFFLE RISOTTO Creamy mushroom and black truffle risotto (V)	BD	7.5
GNOCCHI Sautéed potato dumplings, mixed mushroom, sundried tomato in a light creamy sauce (V)	BD	8
RISOTTO PRINTANIER A rich and creamy risotto with seasonal vegetables	BD	6
SWEET POTATO TIMBALE Oven baked crushed sweet potato sautéed with garlic and shallots, and topped with a Portobello eminence	BD	6

THE FOUNDRY SPECIALS

CAVIAR 50G Russian Osetra 5-star caviar served with an assortment of condiments and blinis	BD	65
DRY AGED ANGUS / KG CAB ANGUS prime rib matured over Himalayan sea salt for 28 days	BD	57
SEARED FOIE GRAS Seared foie gras served with a caramelized apple and mixed berry sauce	BD	12.5
TOURNEDOS ROSSINI Pan seared Argentinean tenderloin fillet topped with foie gras and served with a port juice (A)	BD	27

SIDES

GRILLED ASPARAGUS
BD 3

BROILED BROCCOLINI
BD 3

MIXED MUSHROOMS
BD 3.5

FRENCH FRIES
BD 1.5

MIXED RICE
BD 2

BEETROOT SALAD
BD 1.8

MASHED POTATOES
BD 1.5

TRUFFLE MASH
BD 3.5

HABANERO MASH
BD 1.5

MAC & CHEESE
BD 2.8

HABANERO MAC & CHEESE
BD 3.1

TRUFFLE MAC & CHEESE
BD 4

SAUCES

BLUE CHEESE SAUCE
BD 1.3

ENTRECOTE BUTTER SAUCE
BD .800

RED WINE SAUCE
BD .800

GREEN PEPPERCORN SAUCE
BD .800

CHIMICHURRI SAUCE
BD .800

CHILI DIP
BD .800

TRUFFLE MAYO
BD .800

LEMON BUTTER SAUCE
BD .800

DESSERTS

CHOCOLATE COOKIE Freshly baked soft chocolate cookie served with vanilla ice cream	BD	3.5
STICKY TOFFEE PUDDING A sponge cake with local dates in a creamy caramel sauce served with vanilla ice cream	BD	3.5
CRÈME BRÛLÉE A rich custard topped with a caramelized crust	BD	3.5

ICE CREAM & SORBETS

VANILLA
DARK CHOCOLATE
MIXED BERRY SORBET
LEMON SORBET
BD 1.5