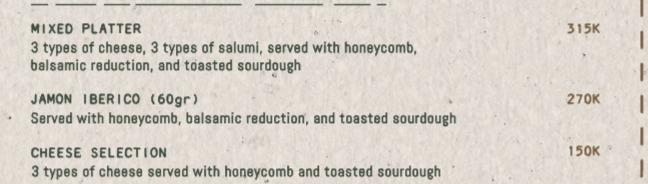
UMA GARDEN

FIRE COOKING + BACKYARD CONVERSATIONS



HOMEMADE .CROQUETTE Smoked paprika and pork chorizo	60K	
SPICY HUMMUS Chickpeas, smoked paprika, sourdough, olive oil	80K	
BURNT PROVOLONE PICCANTE Grain mustard, honeycomb, sourdough	110K	
CHARRED SEA BASS Coriander & caper sauce, ginger, preserved lemon, olive oil	120K	
BURRATA CHEESE Burnt Cherry tomatoes, micro basil, olive oil	140K	
BEEF TARTARE Classic French condiment, hazelnuts, tomato and tabasco granita, quail egg	165K	
BEEF CARPACCIO Spring onion, pickled shallot, truffle cream, parmesan, crostini	170K	
GRILLED SCALLOPS Served with Nduja butter and dill	180K	
HOUSE BREAD Served with olive oil and charcoal butter	40K	

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FIERY MAINS

CHARRED HALF CHICKEN Marinated chicken, sesame glazed, pickles onion, served with sesame sauce and coriander	160K
LAMB STIFADO With parsnips purée, spinach, pearl onion, lamb jus	260K
SLOW COOKED PORK BELLY Charred carrots, cardamom, pickled carrots, dill labneh	165K
BBQ PORK RIBS (500GR) Served with Asian BBQ sauce, spring onion, and burnt lemon	295K
CHARCOAL BLACK COD Pea's purée, cucumber, yogurt, mint, cayenne pepper	170K
GRILLED PRAWN (250GR) Spiced clarified garlic butter, green mustard, sambal mattah, burnt lemon	220K
GRILLED LOBSTER (500GR) Garlic butter, pickled onion, cherry tomatoes confit, mixed green salad, and served with bearnaise	700K

Pastas

SPAGHETTI CACIO E PEPPE Black pepper, pecorino, parmesan served on a wheel of cheese	110K
100 LAYERS OF LASAGNA Tomato, spinach, bechamel, parmesan	120K .
BLACK CHARCOAL GNOCCHI Mushroom truffle sauce, shimeji, king mush, parsley	130K
RIGATONI NDUJA Nduja sauce, ricotta, oregano	135K
DUCK TORTELLONI Duck, ricotta, mascarpone, duck jus, parmesan foam, pistachio	150K

PRIME STEAK

AUS WAGYU SKIRT 295K/200e AUS STRIPLOIN 390K/200g AUS WAGYU STRIPLOIN MB 6/7 690K/200g AUS WAGYU STRIPLOIN MB 8/9 490K/100g AUS WAGYU CUBE ROLL RIB EYE MB 8/9 510K/100g USDA GRAIN FED BLACK ANGUS TENDERLOIN 500K/200g USDA PRIME BLACK ANGUS RIB EYE 550K/300g USDA PRIME BLACK ANGUS T-BONES 255K/100g USDA PRIME OP RIBS 280K/100g USDA PRIME BLACK ANGUS TOMAHAWK 1,800K/1000g

20 DAYS DRY GGED STEAK

AUS WAGYU STRIPLOIN MB 6/7 490K/100g USDA BLACK ANGUS RIB EYE 240K/100g USDA PRIME BLACK ANGUS T-BONES 270K/100g USDA PRIME BLACK ANGUS OP RIBS 310K/100e USDA PRIME BLACK ANGUS TOMAHAWK 2,000K/1,000g

Freshly cut based on size availability

SAUCE SELECTIONS:

- Green Pepper Corn Jus
 Bearnaise
- Salsa Verde

- Asian BBQ
- Creamy Mushroom

30K for extra sauce

SMOKEY SIDES

HOMEMADE FRENCH FRIES Served with tomato sauce	40K
CHARRED BROCCOL! Served with feta cheese and chili oil	40K
POMME PURÉE Olive oil and chives	45K
CORN WITH THYME BUTTER Sautéed corn butter, crispy pork flakes and thyme butter	50K
CHARRED BABY CARROTS Honey glazed, flat almond and lemon basil	60K
GRILLED ASPARAGUS Served with bread crumble and parmesan	60K
POTATOES AU GRATIN Layers of potatoes, bechamel and parmesan crumble	75K
WHITE RICE	30K

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