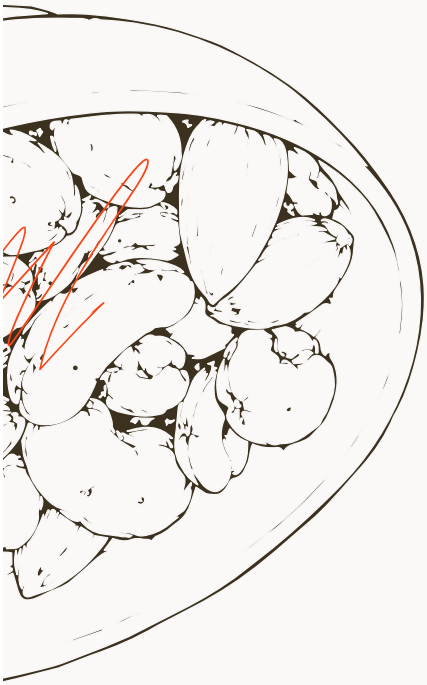
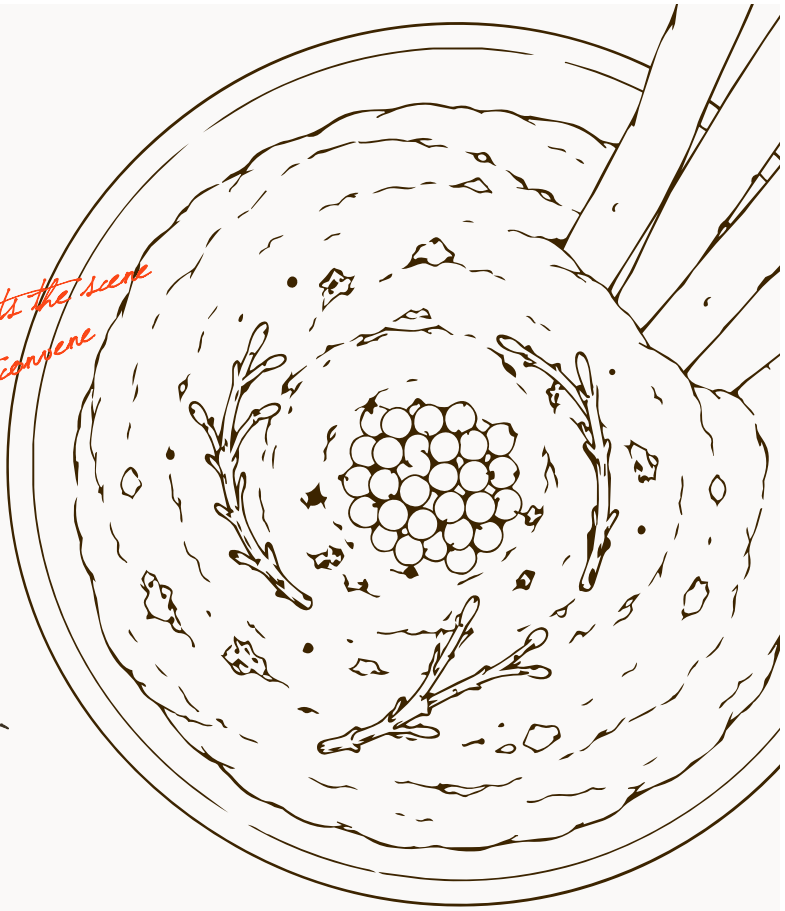


Food

A CONVERSATION BETWEEN CULTURES

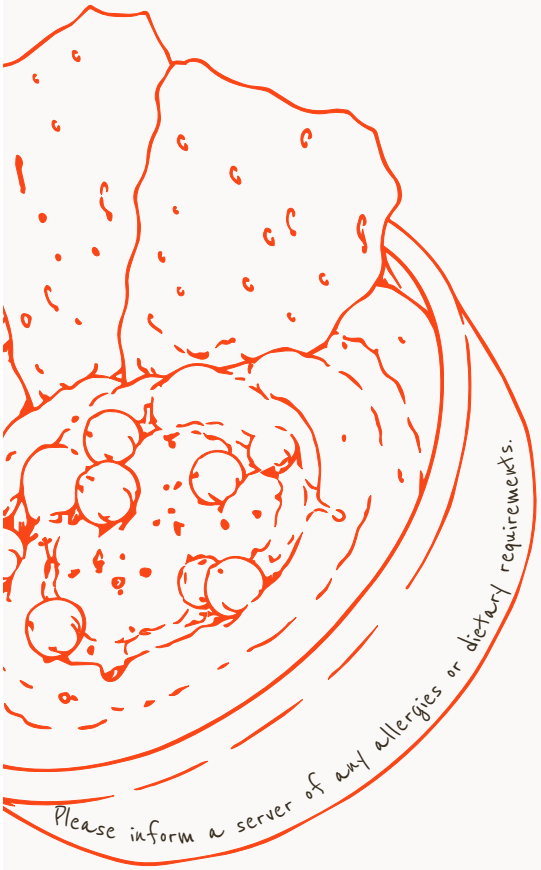
MAD CATS MENU WINTER | 2026





music sets the scene
hearts convene

Served all night



SPICY HOUSE MIXED NUTS 4.5

LEBANESE GREEN OLIVES 4.5

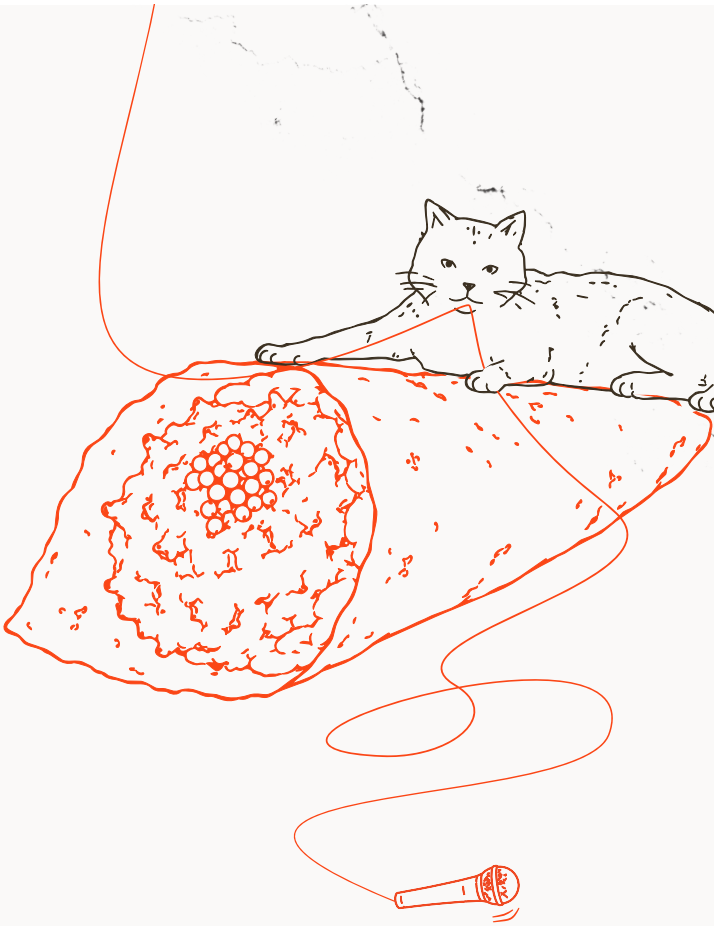
PICKLE OF THE WEEK 4.5

GREEK TZATZIKI W/ PANE CARASAU 10.5
Silky tofu tzatziki with Japanese seasoning, chive oil and fresh shiso

ROASTED PEPPER HUMMUS W/ PANE CARASAU 8.5
Finished with crispy chickpeas & chilli oil

PANDAN CRÈME BRULÉE 10

Snacks



SALMON HANDROLL 9
Shiso-cured salmon with green apple dressing and ikura (pp)

WAGYU HANDROLL 9.5
Thinly sliced, torched wagyu beef with katsuobushi aioli (pp)

BREAD OF THE DAY 4
+ Nori Miso Butter 2

The kitchen firmly believes that sharing food is one of life's great pleasures. This belief tends to disappear the moment someone reaches for the last bite without asking.



sparkling chats
connection renew





for the table

HAMACHI CEVICHE 16.5
Yellowtail with Mediterranean-style leche de tigre, pickled Tropea onion, celery and chilli oil

CAULIFLOWER SALAD (VG) 16.5
Shaved cauliflower and kohlrabi with avocado, rice ` vinaigrette and toasted almonds

CRAB BRIOCHE 18.5
Sweet Devon crab on toasted brioche with homemade gochujang aioli, smoked napa cabbage and tobiko

SHISH BARAK DUMPLINGS 22
Hand-folded beef and lamb parcels with labneh, mint pesto, chilli oil and toasted pine nuts

TIGER PRAWN UDON 23.5
Korean-style shellfish bisque, furikake, pickled ginger and wasabi

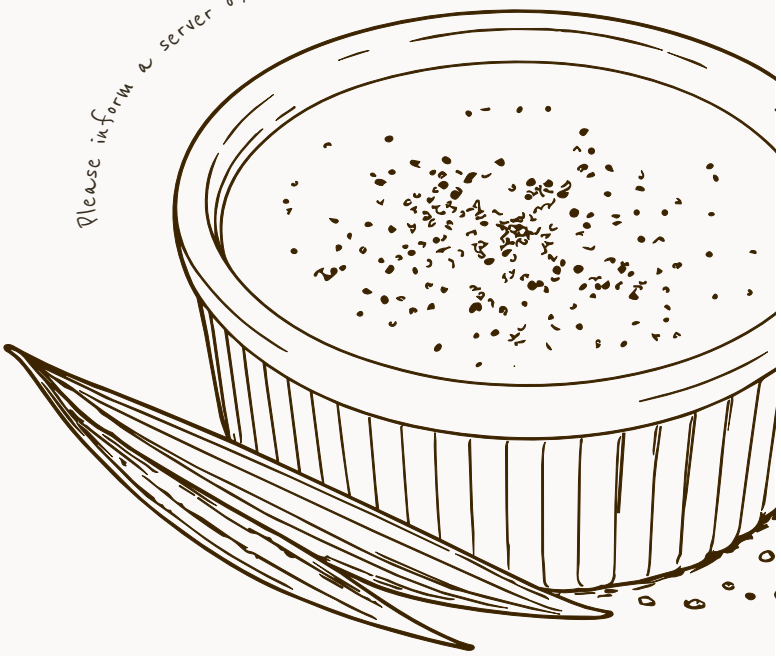
MISO AUBERGINE STEAK (VG) 21
Miso-glazed aubergine with cannellini beans, baba ghanoush, pomegranate, spring onions and crispy onions

KOKKINISTO 26
Slow braised beef shoulder with matchstick fries and saffron aioli

Please inform a server of any allergies or dietary requirements.



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Sweets

PANDAN CRÈME BRULÉE 10
Infused with house-made pandan extract
and Madagascan vanilla, finished with a crisp caramelised top

WHITE CHOCOLATE & COCONUT MOUSSE 8.5
Mango Vodka, fig leaf oil and topped with coconut soy crumbs

