

APPETIZERS

- Vitello Tonnato 250.-**
Cold roasted veal with tuna sauce, caper berry, wild rocket
- Foie Gras Au Torchon 420.-**
Goose liver terrine, cherry compote in red wine, mini salad
- Salmon Tartare 290.-**
Olive oil, honey, shouyu, mini salad
- Riva Crab Cake 290.-**
Bread crumbs and ripe mango salsa
- Aubergine Parmigiana 260.-**
Baked eggplant, zucchini, fresh mozzarella cheese, parma ham



SALAD

- Smoked Salmon & Avocado Salad 280.-**
Mixed Salad, smoked salmon, avocados, tomatoes salsa, orange segment, pine nut and melba toast
- Caesar Salad 235.-**
Lettuce, bacon, tomatoes and avocados served with sourdough bread
- Caprese Salad 280.-**
Beef tomatoes, fresh mozzarella cheese, Italian dressing

BABBLE & GRILL



RIVA SURYA

MAIN COURSE

- Beef Brisket 595.-/2,900.-**
Served with coleslaw, baked beans, bacon and cornbread (200g) or (1 kg)
- Rum Pork Ribs 595.-/995.-**
Tender, slow cooked ribs dry rubbed in Riva's secret seasoning topped with onion rings served with coleslaw, baked beans, bacon and corn bread
½ Rack or Full Rack (For 2 persons)
- Half Rack of Baby Ribs & Beef Brisket 995.-**
Served with coleslaw, American style baked beans, bacon cornbread (For 2 persons)
- BBQ NZ Beef Short Ribs 995.-**
(500g) smoked for 10 hours, with steamed asparagus and garlic mash potatoes
- Trio Smoked Taco 550.-**
3 corn tortillas
(pulled pork, chicken, beef brisket)
Secret smoky BBQ sauce, red cabbage slaw, cilantro and sour cream. Served with baked beans and bacon
- Smoked Pulled Pork Chili 425.-**
Homemade spicy paprika, red chili pepper and BBQ sauce topped with sour cream, cilantro and shredded cheddar cheese, served with corn bread

SOUP

- Creamy Clam Chowder 240.-**
- Minestrone Soup 230.-**
Italian style vegetables soup



PASTA & RISOTTO

- Seafood Arrabbiata 285.-**
Squid ink spaghetti with seafood and spicy Arrabbiata sauce
- Angel Hair & Cod Fish Roe 320.-**
Capellini with cod fish roe, garlic, dry chili and olive oil
- Lobster Tagliatelle (Half) 550.-**
Baked Canadian lobster with tagliatelle in tomato sauce
- A.O.P. Spaghetti 260.-**
Spaghetti with olive oil, garlic and chili topped with bacon
- Penne Pesto Chicken 320.-**
Penne with pesto cream sauce and grilled chicken, tomatoes, and basil
- Foie Gras & Truffle Risotto 450.-**
Arborio rice with truffle mushroom and cream served with pan seared foie gras

FROM THE GRILL

PIZZA *Homemade Pizza Dough*

- Prosciutto di Parma 450.-**
Parma ham, wild rocket, truffle oil and parmesan cheese
- Smoked Salmon & Burrata 390.-**
Smoked salmon, burrata cheese, shallot and capers
- Diavola 380.-**
Pepperoni
- Fruitti di Mare 420.-**
Mixed seafood
- Quattro Stagioni 390.-**
Artichoke, prosciutto, mushrooms and tomatoes

STEAK

- Australian Rib Eye 1,300.-**
(250g) grain fed 120 days
- US Black Angus Rib Eye 1,450.-**
(300g) USDA Black Angus Prime
- Tenderloin 1,250.-**
(200g) grain fed 120 days
- Australian Wagyu Striploin 1,450.-**
(300g) marbling ring score 4-5
- Australian Porter House Steak 1,550.-**
(350g) large T-Bone
- Wagyu A5 2,800.-**
(200g) rib eye from Iwate Japan

SMOKED PLATES

- Smoked Beef Brisket 395.-**
- Smoked Pulled Pork Quesadillas 325.-**
- Smoked Beef Brisket BBQ Nacho 450.-**
- Smoked Pulled Pork BBQ Nacho 390.-**
- Pulled Pork Flautas 350.-**
Rolled and pan seared corn tortilla stuffed with pulled pork
- Smoked Chicken Wings 250.-/325.-/395.-**
8 / 12 / 16 wings smoked in tangy buffalo sauce choice of homemade buttermilk ranch or blue cheese dipping sauce

SANDWICH & BURGER

- Riva Club Sandwich 310.-**
Grilled chicken, ham, bacon, fried eggs with ciabatta bread
- Lobster Roll 550.-**
Half Canadian Lobster with truffle oil & truffle salt in homemade soft bun
- BBQ Beef Burger 390.-**
Homemade smoky beef patty & soft brioche bun, onion rings and smoked bacon topped with gruyere and cheddar cheese
- BBQ Pulled Pork Burger 350.-**
Homemade smoky pulled pork & soft brioche bun, onion rings and smoked bacon topped with gruyere and cheddar cheese

CLASSICS

- New Zealand Lamb Cutlets (200g) 825.-**
- Homemade Mixed Pork Sausage 550.-**
(Fresh pork sausage, Chorizo, Bratwurst)
- Organic Chicken Breast 525.-**
- Organic Pork Chop 650.-**
- Norwegian Salmon Fillet (150g) 550.-**
- Chilean Snow Fish (150g) 750.-**
- Live Maine Lobster (700g) 1,950.-**
Baked or grilled or thermidor

All items from the grill includes one side dish and one sauce

SIDES 120.-

- Red Cabbage Slaw
- Baby Creamy Spinach
- Steamed Asparagus
- Mac & Cheese
- Onion Rings
- American Style Baked Beans & Bacon
- Corn Bread
- Curly Fries
- Garlic Mash Potatoes
- Grill Mixed Vegetables
- Creamy Mash Potatoes

SAUCES 50.-

- Beurre Blanc
- Chimichurri
- Bearnaise
- Morel Mushroom
- Peppercorn
- BBQ
- Spicy Tamarind (Jim Jaew)
- Thai Spicy and Sour Sauce