

HOME IS WHERE
THE SAUCE IS.

ragù

5-7 c flour gradually, stir
first and then kneading. (no
longer sticks to fingers
2 times). Then roll out on
w/ br. sugar, sugar and cin
up c 1 slice

THE TALE OF RAGÙ

It all started with Grandma

*Bring your Grandma,
and get a 10% off.*

*Ragù was inspired by a young woman in her 30s,
whose love for cooking started in her grandma's
cozy kitchen.*

*From rolling pasta dough to tasting simmering sauces,
she grew up learning that food isn't just about fla-
vors,
it's about sharing a piece of yourself.*

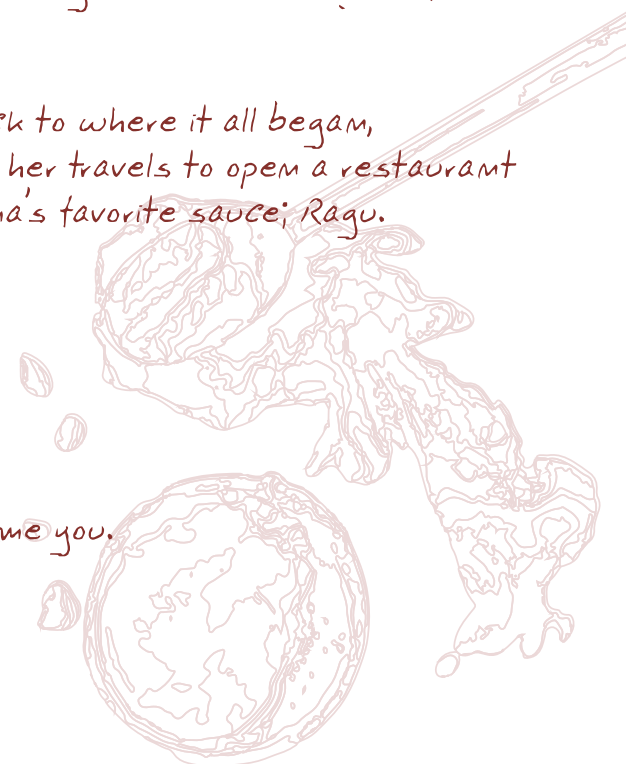
*One day,
seeing her granddaughter's dream to become a chef,
her grandma surprised her with a yearlong journey
around the world to explore, taste,
and gather inspiration.*

*Before she left,
her grandma handed her a cherished family recipe
book
with a heartfelt note:*

*'Wherever you go, take a piece of our kitchen with
you,
and remember that every dish made with care,
feels like home.'*

*Now, she's come back to where it all began,
bringing flavors from her travels to open a restaurant
honoring her grandma's favorite sauce, Ragù.*

*With care, we welcome you.
Ragù.*



FOOD

in the bowl contain
meat, onion, bread
crumbs & nutmeg
cheese - as you add
spinkle around then
blend - last spinach
blend again

bake in the oven for
10-15 min @ 375°

let stand 5 min before
serving

Soups ;

Tomato Soup
- 160 -

Chicken Mushroom Soup
- 230 -



All prices are subjected to
12% service charge and 14% vat.



Salads ;



Cajun Shrimp Salad

Marinated cajun Shrimps, lettuce, baby spinach, cherry tomatoes, bell peppers, sweet corn, honey cajun dressing.
- 485 -

Chicken Caesar Salad

Char grilled chicken breast, romaine lettuce, fried capers, crispy croutons, parmesan cheese & Caesar dressing.
- 385 -

Mexican Fiesta Salad

Grilled chicken, avocado, kidney beans, sweet corn & spicy jalapeño, served on a bed of crisp lettuce, topped with crunchy fried tortilla strips & drizzled with ranch dressing.
- 365 -

Salmon Crab Salad

A refreshing blend of smoked salmon, tender crab, avocado, capers & dill. Served over a crisp bed of fresh lettuce, with a tangy lemon Dijon dressing.
- 490 -

Beetroot Salad

Roasted beets, charcoal-oil beet emulsion, whipped ricotta, toasted peanuts, baby greens, citronette.
- 360 -

Peach and Mozzarella Salad

Charred peach, buffalo mozzarella, wild thyme oil, toasted pumpkin seeds, grilled sourdough.
- 410 -



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Beetroot Salad



Cajun Shrimp Salad



Mexican Fiesta Salad



Starters ;

Ragu Nachos

Crispy nachos topped with savory Ragù-style minced beef, creamy guacamole, pico de gallo, kidney beans, sweet corn, melted cheddar cheese & sour cream.

- 530 -

Truffle Fries

Thin-cut fries, truffle vinaigrette, parmesan foam, lemon zest.

- 260 -

Shrimp Tempura

Lightly battered & crispy fried shrimp, paired with bang bang sauce.

- 475 -

Fried Calamari

Crispy golden fried calamari, perfectly seasoned & served with a creamy tartar sauce.

- 420 -

Beef Tacos

Brisket beef wrapped in a soft taco, layered with guacamole, pico de gallo, cabbage, carrot slaw, spicy jalapeños & ranch dressing.

- 390 -

Truffle Honey Chicken Bites

Fried chicken bites, with truffle honey sauce, sesame.

- 390 -

Cheese Burger Spring Rolls

Beef Burger, Melted cheese, grilled onions rolled in a crispy wrapper.

- 290 -

Eggplant and Stracciatella

Panko-fried eggplant, sweet tomato sauce, stracciatella, heirloom tomatoes.

- 290 -

Chicken Skewers Lemon Butter

Grilled chicken thigh skewers, togarashi, with cream lemon butter

- 350 -

Beef and Potato Skewers

Grilled tenderloin skewers, truffle demi, fries cubes

- 550 -

Beef Tonnato

Tenderloin carpaccio, tonnato sauce, caper berries, smoked paprika oil, baguette.

- 550 -

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Eggplant and Stracciatella



Truffle Fries

Truffle Fries

Pizza ;

Classic Margherita

Neapolitan dough, basil plum tomato sauce
& creamy buffalo mozzarella.
- 400 -

Classic Pepperoni

Pepperoni slices on top of Neapolitan dough, basil,
plum tomato sauce & fresh buffalo mozzarella.
- 470 -

The Seaside Special

A fresh combination of shrimp, calamari & mozzarella cheese,
on Neapolitan dough with basil plum tomato sauce.
- 530 -

Truffle Pizza

Neapolitan dough with truffle cream & buffalo mozzarella.
- 500 -

Smoked Salmon Pizza

Neapolitan dough with buffalo mozzarella & smoked Salmon
- 550 -



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Classic Pepperoni



Truffle Pizza



Pasta ;

Spaghetti Bolognese

Spaghetti in a tomato & minced beef ragù sauce
& parmesan cheese.
- 390 -

Seafood Lime Cream Pasta

Shrimp & calamari in a tangy lime cream sauce,
with grated parmesan.
- 490 -

Chicken Pesto Pasta

Creamy pesto sauce tender grilled chicken breast,
topped with parmesan.
- 390 -

Chicken Alfredo

Fettuccine pasta, tender chicken, mushrooms &
a velvety cream sauce, topped with parmesan cheese.
- 390 -

Truffle Fettuccine

Fettuccine pasta with truffle cream mushroom sauce,
and chicken.
- 450 -

Brisket Pasta

Tagliatelle pasta served with slow-cooked brisket, simmered in a savory
tomato sauce with fresh garlic, white onions, thyme, and a hint of chili,
garnished with fresh basil and Parmesan.
- 500 -

Tuscan Chicken pasta

Fettuccine pasta with sun-dried tomato tuscan cream sauce
with tender chicken & Parmesan cheese.
- 420 -

Oxtail Pasta

Cavatappi pasta tossed in our oxtail tomato sauce, slow-braised oxtail
on top, parmesan foam, burnt onion powder.
- 500 -

Cajun Shrimp Pasta

Pan-seared Cajun shrimp, sun-dried tomatoes in a creamy sauce.
- 490 -

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Orange Chicken

Truffle Honey Chicken

Chicken Piccata

Mains, Poultry ;

Truffle Honey Chicken

Crispy Chicken Breast with Honey Truffle Sauce served with Mushroom Mashed Potatoes.
- 495 -

Tuscan Chicken

Pan-seared chicken breast with a rich sun-dried tomato cream sauce, served with your choice of side.
- 490 -

Chicken Parm

Crispy chicken breast topped with marinara sauce, melted buffalo mozzarella & parmesan cheese, served with your choice of side.
- 485 -

Classic Grilled Chicken

Boneless half chicken, perfectly grilled & served with sautéed vegetables & herbed Basmati rice.
- 570 -

Chicken Piccata

Pan seared Chicken Breast with creamy lemon sauce, mushrooms & capers served with spaghetti pasta or basmati rice.
- 480 -

Orange Chicken

Crispy pieces of chicken breast covered in a sweet orange sauce served with rice.
- 480 -



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Mains, Meat ;

Fillet Mignon

Premium veal tenderloin, grilled to perfection,
served with your choice of side.

- 750 -

Lamb Shank

Tender lamb shank served with basmati rice, almonds,
fried onions, raisins & our special beef gravy.

- 895 -

Beef Stroganoff

Tender beef in our signature creamy sauce,
served with basmati rice.

- 650 -

Veal Escalope

Fried veal cutlet, served with potato & sweet potato wedges
with berry sauce & cheese sauce.

- 595 -

Steak Frites

Tender steak slices served with with our special creamy
mushroom sauce & French fries.

- 795 -

Chateaubriand

Premium beef tenderloin topped with fresh herbs,
served with three sauces & your choice of three sides.

- 1,700 -

Brioche Burger

220g thick patty, brioche bun, cheddar, house burger sauce, frites.

- 390 -

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Salmon Steak



Mains, Seafood;

Crispy Sea Bass

Grilled sea bass with lemon butter sauce
& served with your choice of side.
- 795 -

Salmon Steak

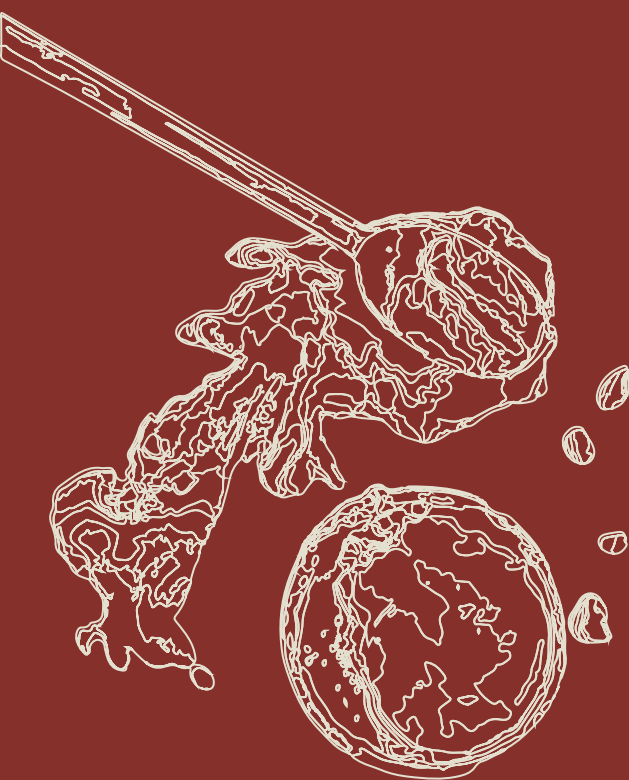
Grilled salmon with vierge sauce & served with
your choice of side.
- 795 -

Grilled Butterfly Shrimp

Pan seared shrimp served in a special tomato and
bell pepper salsa, served with rice.
- 850 -

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SIDE ITEMS & SAUCES



Sides;

Herbed Potato wedges - 125 -

Mashed Potato - 125 -

Steamed Jasmine Rice - 125 -

House Salad - 125 -

French Fries - 125 -

Sauces;

Smoked Peppercorn - 50 -

Black Pepper - 50 -

Mushroom - 50 -

Creamy Gorgonzola - 50 -

Chimichurri - 50 -

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KID'S MENU



Mini Miranara

A mini version of our classic red pasta,
in our homemade marinara sauce.

- 110 -

Dippers and Fries

Crispy chicken strips and golden fries.

- 150 -

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Desserts ;

Chocolate Molten Cake

A rich Chocolate cake with a warm gooey center,
served with Vanilla Ice cream.

- 295 -

Creme Brulee

A velvety smooth vanilla custard
topped with a caramelized sugar crust.

- 220 -

Honeycomb Cheesecake

A decadent baked cheesecake topped
with golden, crunchy honeycomb.

- 290 -

Sticky Toffee Cake

A warm sponge cake soaked in toffee sauce
served with a scoop of vanilla ice cream.

- 220 -

Tiramisu

Lady fingers soaked in Espresso,
Creamy Mascarpone dusted with cocoa powder.

- 250 -

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to individual serving crocks,
of Toasted French Bread (1-1½" thick),
of Swiss cheese on top and
275° oven for 5-10 minutes or
until melted

nut

BEVERAGE

water

Big
- 70 -

Small
- 45 -

Sparkling
- 50 -

Soft Drinks

- 65 -

Coffee Collection

Espresso Single
- 75 -

Espresso Double
- 95 -

Mocha
- 75 -

Macchiato Single
- 75 -

Macchiato Double
- 95 -

American Coffee
- 95 -

Latte
- 110 -

Cappuccino
- 110 -

Turkish Coffee
- 100 -

Tea Collection

- 120 -

Redbull

- 125 -

Fresh Juice

- 90 -



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Mocktails ;

Citrus Whisper

Ginger, basil, Fresh Orange Juice,
Lemon & Honey Syrup.
- 140 -

Berry Mint Fizz

Strawberry juice, Blueberry Jam, Lemon,
Mint, Honey syrup & Sprite.
- 140 -

Cucumber Cooler

Cucumber slices, Lemon slices, Lemon
Mint, Simple syrup & Sprite.
- 140 -

Brazilian Lemonade

Lemon, Lime & Condensed Milk.
- 140 -

Berry Bloom

Hibiscus syrup, Lemon juice,
Berry juice & Soda Top.
- 140 -



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Georgia Punch

Peach Syrup & Peach Tea.
- 140 -

Strawberry Fields

Wild Strawberry Tea & Honey Syrup
- 140 -

Tropical Frost

Tepache syrup, Agave
Lemon, Pineapple Juice.
- 140 -



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