

ASTRA

LOUNGE & CHAMPAGNE BAR

LIGHT BITES

OYSTERS | 48 each

the classic way with lemon, black pepper, & tabasco

4 OYSTERS MIGNONETTE | 198

served with classic dressing of shallots, vinegar, and pepper

CAJUN CALAMARI | 125

deep fried and served with lime mayo

SPANISH PRAWNS | 145

garlic, olive oil, peppers & crusty bread

GRILLED HALOUMI | 115

with honey dressing, roast cherry tomatoes, mixed herbs

HUMMUS | 85

with za'atar, olive oil, tahina, grilled pita

PARMESAN CHICKEN | 120

topped with parmesan and served with garlic & parsley aioli

CHIMICHURRI STEAK | 140

sliced beef fillet drizzled in chimichurri served with pita

SAUCY BEEF | 140

beef fillet strips, cream, butter, garlic, chilli,
served with toasted ciabatta

PLATTERS

DRY SNACKS | 125

marinated olives | biltong | roasted nuts | pretzels

SPRING ROLL PLATTER | 470

4 veggie | 4 prawn | 4 chicken | teriyaki sauce | sweet chilli

RIB & WING COMBO | 410

sticky Asian pork ribs with sesame & coriander |
peri-peri chicken wings | onion rings

MEAT PLATTER | 710

sticky pork ribs | peri-peri chicken wings |
garlic & herb beef rump cubes | crumbed chicken strips |
mushroom sauce | crispy onions | chips

THE ASTRA PLATTER | 890

sticky pork ribs | peri-peri chicken wings | portuguese beef rump
spanish prawns | crumbed chicken strips | fried calamari |
garlic aioli | crispy onions | chips | ciabatta bread

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SIGNATURE SUSHI

HONG KONG PEARS | 110

fried sushi rice filled with hoisin chicken, served with sweet chilli

SALMON CRISPY RICE: 3 PIECE 140

salmon, spicy mayo, crispy rice, avo*, chilli, sweet soy, lettuce

TEMPURA CRUNCH ROLL: 5 PIECE 105

fried roll, prawn tempura, avo*, rice, nori, sweet chilli, spicy mayo

PRAWN STAR: 5 PIECE 130

avo*, cucumber, rice, nori, topped with prawn tempura, yummy
sauce, sesame seeds, spring onion

CRUNCHY CRAB ROLL: 5 PIECE 85

spicy crab California roll, crumbed and deep fried,
topped with spicy sriracha mayo, sesame seeds & scallion

TUNA RAINBOW ROLL: 5 PIECE 110

tuna, avo*, cucumber, California roll, and dressed in
flamed sriracha mayo, and topped with garlic chips

LOADED RAINBOW: 10 PIECE 180

tempura prawn, avo*, cucumber, salmon rainbow outside,
dressed with teriyaki, mayo, seven spice, spring onion, caviar

THE TOWER: 1 PIECE 210

salmon, tempura prawn, prawn, avo*, sesame, rice, spicy mayo,
sweet soy sauce

SUSHI PLATTERS

THE ULTIMATE HOUGHTON PLATTER | 780

10 salmon, strawberry & avo rainbow | 10 salmon rainbow |
8 tuna maki | 8 avo maki | 10 tempura prawn california |
6 salmon & avo* roses

SALMON RELOADED 2.0 | 520

10 salmon rainbow | 8 salmon fashion | 3 salmon nigiri |
3 salmon & avo* roses

THE BIG VEG | 335

10 veg california | 8 veg fashion | 8 avo* maki | 8 cucumber maki

BIG PRAWN PLATTER | 490

8 prawn maki | 10 prawn california | 10 tempura prawn california |
8 prawn fashion

*Sushi from 11am - 9:30pm. All sushi is prepared in a separate kitchen and

may arrive separate from other hot a la carte items

JULY 2022

COCKTAILS

ASTRA MARTINI | 170
malachite gin, albatross vodka, dolin vermouth

TONKA BEAN MARTINI | 140
tonka vodka, pineapple

MEZCAL SOUR | 145
mezcal, bitters, lemon juice

LAVENDER KIR ROYALE | 230
lavender, gin, Veuve brut

CHEF'S CUBA LIBRE | 150
aged rum, cola syrup, sparkling wine, lime

GRAPEFRUIT KALABASHI | 140
kalabashi gin, grapefruit, rose

ALMOND AND GINGER SUN | 140
gin, pineapple, ginger, almond

THE H NEGRONI | 130
gin, carpano's antica formula, fernet brnca

FYNBOS GIN TONIC | 145
malachite gin, hibiscus tonic

MARULA VODKA TONIC | 140
albatross vodka, marula tonic

CHAMPAGNE

MOET & CHANDON IMPERIAL BRUT Epernay | 1795

LAURENT-PERRIER BRUT Tours-Sur-Marne | 1695

VEUVE CLICQUOT YELLOW LABEL BRUT Reims | 1995

MUMM GRAND CORDON BRUT Reims | 1850

POL ROGER BRUT Epernay | 2295

BOLLINGER BRUT Ay | 2550

LOUIS ROEDERER BRUT Reims | 2650

VINTAGE CHAMPAGNE

LOUIS ROEDERER CRISTAL BRUT 2009 Reims | 10750

MOET & CHANDON GRAND VINTAGE 2012 Epernay | 2650

DOM PERIGNON BRUT 2009 Epernay | 7650

CHAMPAGNE ROSE

MOET & CHANDON ROSE Epernay | 2295

MUMM OLYMPE Reims | 2200

BILLECART-SALMON BRUT ROSE Mareuil-sur-Ay | 3350

LAURENT-PERRIER BRUT ROSE Tours-sur-Marne | 2895

CHAMPAGNE DEMI SEC

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