






BOHIO

BAR LOUNGE

APPETIZERS

- GAMBAS AL AJILLO**  22
shrimp with garlic, white wine, lemon, coriander and shellfish bisque
- FRIED CALAMARI** 23
sweet red pepper, doriander. tartare sauce
- HUMMUS** 20
garlic bread, kalamata olives
- BURRATA** 20
burrata cheese, beetroot gel, arugula salad, kalamata olives, Cucumber and cherry tomato

SALADS

- LOCAL CATCH LOBSTER SALAD**  25
orange, lemon and thyme dressing, cherry tomato, spinach. citrus, cucumber red radish
- CAESAR SALAD**
CLASSIC **CHICKEN**  **PRAWN**
parmesan, bacon, homemade croutons and caesar dressing

FROM THE BRICK-OVEN

- SHOAL BAY CROWN PIZZA**  26
san marzano tomato, lobster, seafood, mozzarella, oregano
- MARGHERITA PIZZA** 19
tomato sauce, mozzarella, basil, olive oil
- PARMIGIANA PIZZA**  19
fried eggplant, tomato sauce, mozzarella, cherry tomato parmesan cheese and basil
- DIAVOLA PIZZA** 23
tomato sauce, mozzarella, spicy beef salami
- PIZZA HAM AND MUSHROOM**  23
mozzarella, cooked ham, mushroom, basil, arugula salad and parmesan flakes
- BBQ CHICKEN PIZZA** 23
smoked chicken, mozzarella, tomato sauce, white onion, Bacon, bbq sauce
- PIZZA BOLOGNESE** 23
bolognese sauce, mozzarella, parmesan cheese, tomato sauce and basil
- PIZZA RIPIENA**  23
mortadella, garlic aioli, sundried tomato, arugula salad, parmesan and mozzarella

 CONTAINS NUTS  VEGETARIAN  CONTAINS SHELLFISH

17% service charge and 13% GST will be added for your convenience
Please inform us of any allergy or special dietary requirements
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ALL PRICES ARE IN USD\$



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HOMEMADE PASTA

- LOCAL LOBSTER SPAGHETTI**  **35**
local lobster, creamy bisque sauce, herbed oven dried tomato
- SPAGHETTI WITH BURRATA** **20**
cherry tomato, tomato sauce, basil, parmesan, olives and burrata cheese
- CLASSIC LASAGNA** **23**
bolognese sauce, béchamel, mozzarella and parmesan cheese



RISOTTOS

- FRUTTI DI MARE RISOTTO**  **37**
lobster, shrimp, clam, mussel, light tomato sauce and bisque
- SAFFRON RISOTTO, BRAISED SHORT RIBS** **30**
creamy saffron risotto, with tamarind braised short rib
- MUSHROOM RISOTTO**  **26**
porcini mushrooms, champignon, shemiji mushroom, truffle oil, parsley and parmesan cheese

ENTRÉES

- LOCAL RED SNAPPER FILLET**  **28**
julienne vegetables, lemon butter sauce, clams
- EGGPLANT PARMIGIANA**  **46**
layered fried eggplant, tomato sauce, basil, parmesan cheese and mozzarella
- WAGYU BEEF BURGER** **44**
tomato, onion pickle, baby gem, cheddar cheese french fries and smoke mayo

CARIBBEAN CURRIES

- YOUR CHOICE - CHICKEN, SEAFOOD, TOFU, VEG**
- GREEN CURRY** 
with carrot, eggplant, onion, shredded coconut, cashew nut, raisin, mango chutney, coconut rice
- RED CURRY** 
with mixed peppers, onion, celery, cashew nut, coconut, raisin, mango chutney, coconut rice

DESSERT

- TIRAMISU** **10**
classic Italian mascarpone, cookies, coffee, cocoa powder
- CARIBBEAN RUM CAKE** **10**
served with vanilla ice cream and caramel tuille
- CHOCOLATE LOVERS** **10**
with chocolate brownie, chocolate mousse, and ice cream

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BEVERAGE MENU

SIGNATURE COCKTAILS

FROM EAST TO WEST	16
hennesty vs, jasmine, cinnamon, sake, nutmeg	
CLEAR COLADA	16
mount gay black barrel, coconut cream, lemon, pineapple, all spice, clarified milk	
C'EST LA VIE	16
ciroc, clarified lime, simple syrup, poire williams eau de vie	
MALFY COAST	16
malfy lemon gin, cordial oleo saccharum, mediterranean tonic water	
BERGAMOT SOUR	16
tito's infused earl grey, banana, yuzu	
APERITIF O'CLOCK	16
mount gay black barrel, campari, lustau sweet vermouth, homemade cocoa & coffee liqueur	

SOBER CHOICE – MOCKTAILS

MANGO MULE	8
cucumber, honey, mango, lime, ginger beer	
ROSEMARY BLUEBERRY SMASH	8
blueberry, rosemary, lime, honey, club soda	
COCONUT MINT COOLER	8
coconut water, cucumber, lime, mint	

BEERS

HEINEKEN	6
HEINEKEN ZERO	6
PRESIDENTE	6
RED STRIPE	6
CARIB	6
CORONA	6
COORS LIGHT	6

SPIRITS

CAZADORES BLANC	10
CAZADORES RESPOSADO	10
BULLEIT BOURBON	12
MOUNT GAY BLACK BARREL	12
BOMBAY SAPHIRE	13
GREY GOOSE	14
REMY MARTIN VSOP	16
JOHNNIE WALKER BLACK LABEL	18

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WINE BY GLASS

GLASS | BOTTLE

CHAMPAGNE

AYALA Brut NV, France	28 115
NV Ayala Rosé Brut, Majeur, France NV, France	32 190

SPARKLING WINE

NV Adriano Adami Garbel prosecco, Italy	14 55
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WHITE WINES

Kendall-Jackson Vintner's Reserve Chardonnay 2018, Sonoma County, California	16 69
Kim Crawford, Sauvignon Blanc 2022, Marlborough, New Zealand	15 60
Elena Walch, Pinot Grigio 2018, Alto-Adige, Italy	14 67
Marques de Riscal Rueda Blanco 2014, Castilla y León, Spain	12 50
Klipfel Sushi K, Riesling 2020 Alsace, France	12 52

ROSE WINES

Domaine de Cartheyron "Malyse" Rose 2021, Cotes de Provence, France	14 62
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RED WINES

Rodney Strong, Pinot Noir 2015, Russian River, California	16 75
Chateau Brassac, Alain Thienot 2016, Bordeaux Superieur, France	14 52
Treana, Cabernet Sauvignon 2020, Paso Robles, California	22 110
Kaiken Ultra Reserve, Malbec 2018, Mendoza, Argentina	14 65

SAKE

SHOOTER | BOTTLE

Hakutsuru Draft	25 55
Hakutsuru Superior	30 65
Momokawa Silver	20 45
Momokawa G Genshu	30 65
Hakutsuru Sayuri Nigori	25 55
Momokawa Diamond	20 45
Hakutsuru Sho Une Jumi Daiginjo	80
Murai Family Daiginjo	150
Matsu no Hana Junmai Shu	80

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