



Appetizer

Spanakopita 🌱	22.50
<i>Greek phyllo pastry filled with spinach, leeks & feta</i>	
Feta Saganaki 🌱	23.50
<i>Greek feta cheese wrapped with phyllo pastry topped with Greek thyme honey and sprinkled sesame</i>	
Saganaki & Fig 🌱	23.50
<i>Crispy kefalotiri cheese on skillet topped with house-made fig chutney</i>	
Talagani 🌱	23.50
<i>Greek halloumi cheese, drizzled with Blu sauce and Greek balsamic glaze</i>	
Dolmades (4 pcs.) 🌱🌿🥗	19.50
<i>Vine leaves filled with rice and herbs served with yogurt sauce</i>	
Imam Baldi 🌱🥗🌱	21.50
<i>Sliced eggplant, rolled and roasted with onion & tomato-based sauce with a side of feta</i>	

Dips

Hummus 🌱🌿🥗	20.50
<i>Greek tahini, organic chickpeas & EVOO</i>	
Taramasalata 🌱	20.50
<i>White cod roe & capers</i>	
Tzatziki 🌱🥗🌱	20.50
<i>Greek yogurt, cucumber, garlic & EVOO</i>	
Melitzanosalata 🌱🥗	20.50
<i>Smoked eggplant mixed with feta, herbs & EVOO</i>	
Tirokafteri 🌱🥗🌱	20.50
<i>Spicy feta, mixed with herbs, chili flakes & EVOO</i>	
Harissa 🌱🌿🥗🌱	20.50
<i>Spicy tomato, Greek yogurt, walnuts & EVOO</i>	
Fava 🌱🌿🥗	20.50
<i>Organic yellow lentils, onion, oregano, lemon juice & EVOO</i>	
Skordalia 🌱🌿🥗	20.50
<i>Potato & garlic dip, topped with crispy garlic</i>	

Pairings

Koulouri (2 pcs.) 🌱🥗	7.50	Dakos rusks (1 set) 🌱🥗	5.50
<small>WHOLEGRAIN PLAIN SESAME</small>			
Cucumber sticks 🌱🌿🥗🌱	10.50	Carob rusks (200gm) 🌱🌿🥗	5.50
Carrots sticks 🌱🌿🥗	10.50	Grilled pita 🌱🥗	5.50
Celery sticks 🌱🌿🥗🌱	10.50	Crispy pita (2 pcs.) 🌱🥗	5.50
Fresh mix veg sticks 🌱🌿🥗🌱	11.50	Gluten-free pita (2 pcs.) 🌱🌿🥗	7.50

Salads

ONE SIZE ONLY

Horiatiki 🌱🌿🥗🌱	33.50
<i>Traditional Greek salad, tomatoes, cucumber, onion, Kalamata olives, Greek feta cheese, bell peppers, red wine vinegar & EVOO</i>	
Earth Salad 🌱🥗🌱	32.50
<i>Kale, radish, pomegranate, celery, sautéed mushrooms, Greek feta, sunflower seeds, pine nuts with honey and balsamic dressing</i>	
Watermelon Salad 🌱🥗	23.50
<i>Watermelon cubes, Greek feta cubes, and fresh mint</i>	
Dakos Salad 🌱	27.50
<i>Cretan rusks, diced tomato, Greek capers, Greek feta, organic oregano, and EVOO</i>	
Mediterranean Summer Salad 🌱🥗	32.50
<i>Buffalo burrata with cherry tomatoes, caper leaves and pomegranate balsamic sauce</i>	
Fresh Vegetable Salad 🌱🌿🥗	28.50
<i>Thinly-grated cabbage, carrot, broccoli, and brussels sprouts</i>	

Fried

Fried Calamari	29.50
<i>Calamari served with a side of lemon yogurt dressing</i>	
Lamb Meatballs (4 pcs.)	18.50
<i>House-made grass-fed lamb meatballs with a side -spicy harissa dip, lemon & yogurt dressing</i>	
Beef Keftedes (4 pcs.) 🌱	18.50
<i>House-made grass-fed beef meatballs with side of tzatziki dip</i>	
Fried Talagani Fries 🌱	22.50
<i>Fried halloumi cheese with balsamic fig sauce</i>	
Octopus Frites 🌱🥗	31.50
<i>Thinly sliced octopus frites marinated in a house-made umami batter served with a side of house-made lemon yogurt sauce</i>	
Fried Zucchini 🌱🥗	17.50
<i>Thinly sliced crispy zucchini fried to golden brown served with a yogurt dipping sauce</i>	

Mousaka

Vegetarian Mousaka 🥗🌱	34.50
<i>Traditional mousaka with tomato, chickpeas, lentils, eggplant, potato And house-made bechamel sauce</i>	
Beef Mousaka 🥗	36.50
<i>Oven-baked eggplant, potatoes, minced grass-fed beef ragu & house-made bechamel</i>	
Lamb Mousaka 🥗	36.50
<i>Oven-baked eggplant, potatoes, minced grass-fed lamb ragu & house-made bechamel</i>	

Beef

ALL OUR BEEFS ARE GRASS-FED AND FROM NEW ZEALAND

Beef Kalamaki 🌱🌱	30.50
<i>Beef skewer, fresh onion, sliced tomato, Greek pita (contains gluten) & tzatziki</i>	
Beef Kritharaki 🌱	30.50
<i>Orzo cooked in a beef broth, enriched with a beef tomato stew topped with artisanal Greek cheese</i>	
Souvlaki Me Pita	31.50
<i>Grilled beef skewer wrapped in Greek pita, fresh tomatoes, onion and tzatziki with a side of french fries</i>	
Blu Cheese Burger	32.50
<i>Beef patty, cheese, caramalized tomato & onion sauce, artisanal brioche bun served with a side of french fries</i>	

Chicken

Kotopoulo Kalamaki 🌱🌱🌱	35.50
<i>Grilled organic chicken skewer, served with tomatoes, onion, and pita</i>	
Kotopoulo Yiro	35.50
<i>Grilled organic chicken breast wrapped in pita, tomatoes, onion and tzatziki, with a side of french fries</i>	
Chicken Tigania 🌱🥗🥗	34.50
<i>Organic chicken breast marinated with Mediterranean herbs served with mashed potatoes or rice</i>	
Kotopoulo Forno 🌱🥗🌱	43.50
<i>Free-range cornish hen, roasted potatoes, lemon & oregano</i>	
Grilled Chicken Fillet with Rice 🥗🥗	35.50
<i>Organic chicken fillet cooked in a house-made cream sauce served with a side of aromatic rice</i>	

Lamb

ALL OUR LAMB ARE GRASS-FED AND FROM NEW ZEALAND

Paidakia (3 pcs.) 🌱🌱🌱	52.50
<i>Grass-fed lamb chops seasoned with sea salt, black pepper, EVOO, served with roasted potatoes & grilled vegetables, grilled to desired temperature</i>	
Kleftiko 🌱	55.50
<i>Roasted and slow-cooked lamb shank served with lemon and potatoes</i>	

Vegetarian

Spanakorizo 🌱🌿🥗	25.50
<i>Slowly cooked rice with spinach, herbs, lemon & EVOO</i>	
Mushroom Tigania 🌱🥗🌱	28.50
<i>Sautéed mushroom with garlic, white wine, thyme, and cream served over a bed of rice</i>	
Gemista (3 pcs.) 🌱🥗🌱	34.50
<i>Stuffed vegetables with marinated herbed rice in a tomato base sauce served with a side of oven baked potatoes</i>	
Gigantes 🌱🌱🥗🌱	24.50
<i>Organic giant Greek beans slow cooked in a tomato herbed sauce</i>	
Mediterranean Tacos 🌱🌱🥗	28.50
<i>Crispy mini house-made corn taco shells filled with house-made bean paste topped with pico de gallo</i>	



Raw Fish

Octopus Carpaccio 🌱🌱🥗🌱	33.50
<i>Thinly sliced octopus topped with crispy capers, red wine vinegar, EVOO, and organic oregano</i>	
Fish Carpaccio 🌱🌱🥗🌱	31.50
<i>Thinly sliced raw Greek sea bass, topped with fresh lemon juice, EVOO, basil, lemon zest, and chili flakes</i>	

Cooked Fish

Octopus 🌱🌱🥗🌱	45.50
<i>Grilled Mediterranean octopus with red wine vinegar & EVOO</i>	
Skillet Mussels with Organic Sea Salt 🌱🌱🥗🌱	38.50
<i>Muscles cooked on skillet with sea salt and lemon (crema or wine)</i>	
Calamari 🌱🌱🥗🌱	41.50
<i>Grilled calamari, lemon & EVOO, served on a skillet</i>	
Poached Fish 🌱🌱🥗🌱	42.50
<i>Air-flown freshly-caught Greek fish, steamed and topped with an avgolemono sauce</i>	
Grilled Crab 🌱🌱🥗🌱	Market Price
<i>Grilled crab served with a lemon vinaigrette</i>	
Prawn Manestra 🥗	30.50
<i>Orzo cooked in a prawn broth, enriched with garlic, onions, EVOO, and topped with sautéed jumbo prawn</i>	
Mediterranean Fish	Market Price
<i>Please ask for Selections or take a look at the display</i>	
<i>Choice of BAKED or GRILLED</i>	
Seafood Platter	111.50
<i>Grilled octopus, grilled calamari & grilled prawns</i>	

Sides

Oven Potato	16.50
<i>Baked Idaho potato with crispy shell and creamy mashed potato filling topped with sour cream and freshly sliced spring onion</i>	
Mac and Cheese 🌱	14.50
<i>Classic mac & cheese made with house-made bachelme cream sauce and various artisanal cheeses</i>	
Fries 🌱🥗	13.50
<i>Fries topped with organic oregano & sea salt</i>	
Grilled Veggies 🌱🌿🥗🌱	14.50
<i>Mix of grilled vegetables topped with red wine vinegar and EVOO</i>	
Rice 🌱🌱🥗	4.50
<i>Aromatic brown rice or white basmati rice</i>	
Sautéed Spinach 🌱🥗🌱	13.50
<i>Creamed saute spinach (contains nuts)</i>	
Olives 🌱🌱🥗🌱	12.50
<i>Mixture of kalamata, halkidiki & throuba olives</i>	



Pasta

Pizza

HOUSE-MADE DOUGH & IMPORTED ITALIAN INGREDIENTS

Napolitana 🍷
From the Napoli region, spaghetti pasta, house-made tomato sauce with basil and artisanal Italian cheese

Ragu Di Carne Alla Bolognese 🍷
From the Emilia - Romagna region, slow-cooked grass-fed beef in a tomato wine-infused sauce with cavatelli or spaghetti pasta

Pesto Linguini Pasta 🍷
From the Liguria region, basil, pine nuts, garlic, pecorino cheese, lemon, salt, pepper, linguini, EVOO

Arrabiata 🍷🌶️🌿
From the Lazio region, penne pasta, house-made spicy tomato sauce, kalamata olives, chili, garlic, wine, salt, pepper, EVOO

Siciliana 🍷
From the Sicilian island, cannelloni pasta, olives, anchovies, capers, cherry tomatoes, house-made tomato base sauce, EVOO

Broccoli Cavatelli 🍷🌿🌶️
From the Molise region, cavatelli pasta, broccoli, chilli, onion, garlic, salt, pepper, crispy breadcrumb, EVOO

Cream Crab 🍷
Angel hair pasta tossed in cream-based white wine sauce with Shredded crab, crispy garlic chips, sautéed diced red pepper and dill

24.50 Margarita 🍷
House-made tomato sauce, mozzarella, organic oregano, topped with fresh basil **26.50**

28.50 Wise guy
House-made tomato sauce, mozzarella, capers, anchovies, organic oregano, garlic slices, topped with fresh basil **28.50**

24.50 Boscolia (white base) 🍷
White base pizza, house-made bechamel mozzarella, caramelised onion, saute mushroom, thyme **24.50**

24.50 Seafood pizza
Margarita base topped with calamari, muscles, crab, fresh arugula, & fresh basil **34.50**

26.50 Vegetarian pizza 🍷
Margarita base topped with roasted vegetables, and kalamata olives **28.50**

26.50 Beef or chicken pizza
Margarita base topped with organic chicken meatballs or beef meatballs, & fresh arugula **30.50**

32.50 All Green Gold Extra Virgin Olive Oil produced on the Tsakiris Family Estate in Greece, is used exclusively in all Blu Kouzina restaurants. The fruits have been carefully harvested, handpicked, cold-pressed, and first-pressed with care to maintain their unique characteristics, benefits, and flavor.

Green Gold Extra Virgin Olive Oil is available at all Blu Kouzina outlets or at BluMart.



Dessert

Pavlova 🍷
Meringue-based dessert topped with house-made whipped cream, and fresh fruits

Mille Feuille 🍷
Layered crispy puff pastry with creamy vanilla pastry cream in between, topped with powdered sugar

Pistachio Panna Cotta 🍷
Smooth and creamy textured desert served with pistachio cream and crushed roasted-pistachios

Chocolate Pudding 🍷
Rich and creamy pudding topped with a house-made whipping cream

Sundaes 🍷
Classic banana sundae topped with fresh fruits, ice cream

Tiganites 🍷🌿
Greek fried dough topped with Greek honey, walnuts, cinnamon, & powdered sugar

Baklava (4 pcs.) 🍷🌿
Phyllo pastry filled with walnuts and cinnamon topped with house-made syrup

15.50 Rizogalo 🍷
Greek rice pudding topped with cinnamon and citrus zests **14.50**

18.50 Bougatsa (4 pcs.) 🍷
Phyllo pastry-filled with semolina cream filling, powdered with icing sugar & cinnamon, served hot! **18.50**

19.50 Portokalopita 🍷🌿
Traditional orange cake cooked in a house-made orange syrup **14.50**

Karidopita 🍷🌿
Traditional Greek walnut cake made from crushed walnuts and soaked in a house-made sweet sugar syrup **14.50**

Kadaifi Roll (4pcs.) 🍷🌿
Rolled kataifi with house-made syrup and pistachio filling **17.50**

16.50

17.50

Prices are subjected to GST, service charge & other prevailing government taxes

Do let us know if you have any dietary requirements, restrictions and allergies
We will try our best to accomodate to your requests

🍷 GLUTEN-FREE 🌿 VEGETARIAN 🍷 DAIRY-FREE 🌿 100% VEGAN 🍷 CONTAINS ALCOHOL 🍷 KETO-FRIENDLY

BLU KOUZINA AT THE PALAWAN SENTOSA



Lunch Menu

