



S A S H

Delivery Menu

A P P E T I Z E R S

SASH GUACAMOLE DIP 3

Creamy Guacamole blend, served with crispy fresh nachos

MAC & CHEESE BITES 3.8

Panko-crumbed creamy macaroni and cheese in a delicious little bite-size form

SASH SPINACH & FETA PIE 3.2

Spinach, pine nuts and Feta wrapped in a Philo pastry spiral, topped with pomegranate and basil crisp, drizzled with balsamic glaze and Greek yoghurt

MINI BEEF TACOS 3.7

Mini tacos filled with tenderloin strips crispy lettuce, Jack cheese, tomato salsa, guacamole, sour cream, jalapeños & lime

SRIRACHA CHICKEN BAO 3.2

Crispy sriracha chicken breast with coleslaw served in a bao bun

MUSHROOM & CHEESE FLAT BREAD 4.2

Sour cream, Philadelphia cheese, onions & wild mushroom on a flat bread

SANDWICHES & WRAPS

BUTTERMILK CHICKEN SLIDERS 4.7

Crispy buttermilk chicken with American Cheese and Spicy Mayo, served with hand-cut fries

GRILLED CHICKEN QUESADILLA 4.6

Mexican spiced chicken in tortilla bread, with Monterey Jack Cheese, sour cream, tomato salsa and guacamole.

SRIRACHA CHICKEN WRAP 4.00

Chicken cutlets marinated in Sriracha sauce, chargrilled to perfection and wrapped in a flour tortilla with lettuce, jalapeno, tomato and our Sash Signature sauce.

CLASSIC CLUB SANDWICH 5.3

Grilled chicken or Beef bacon with lettuce, tomato, avocado, boiled eggs & sriracha mayonnaise served with crisps

CHEF'S SLIDERS 4.7

Homemade beef patties, lettuce, cheddar cheese, tomato chutney, peppercorn mayo in a brioche bun

TRIO OF BRUSCHETTA 4.2

Halloumi & pesto, cherry tomatoes & feta, avocado & balsamic served on crispy French baguette

CLASSIC CHICKEN SANDWICH (Or make it Turkey) 4.5

Grilled Chicken (or Turkey), with Emmental Cheese, gem lettuce, and honey mustard on a toasted multigrain bread, served with a side of crisps

SALADS

KALE & SPINACH SUPERFOOD SALAD 5

Quinoa, Butternut squash, Fetta, Orange Segments, Pumpkin & Kalonji seeds, House dressing, Balsamic glaze.

NACHOS SALAD 4.7

Crispy nachos, iceberg lettuce, tomato salsa, guacamole, Monterey Jack cheese, sour cream, sweet corn, kidney beans with lemon dressing

ASIAN SALAD 4.2

Glass noodles with shredded cabbage, carrots, bean sprouts, toasted peanuts in sesame Asian dressing

CHICKEN CAESAR SALAD 4.7

Grilled chicken with beef bacon, egg, Romaine hearts, Parmesan cheese, garlic crostini & homemade Caesar dressing

SASH HOUSE SALAD 5.6

Baby Spinach, goat cheese, dried cranberries, apple, and walnut salad with beef & balsamic dressing

QUINOA SALAD 5.5

With apricots, sundried tomatoes, feta cheese, rocket leaves, pomegranate, walnuts, and lemon herb aioli.

PASTA'S & RISOTTO

PENNE PINK PASTA 4.6

Penne with Chicken, tossed with a creamy tomato sauce, basil leaves and Parmesan Shaves.

PISTACHIO PESTO LINGUINE 4.2

Linguine with Pistachio Pesto & Parmesan Shavings

CHICKEN & WILD MUSHROOM RISOTTO 5.6

Creamy wild mushroom risotto with grilled chicken, garlic, thyme & Parmesan cheese

BAKED TRUFFLE MAC & CHEESE 4.2

Macaroni blended with a creamy Parmesan and Black Truffle Cheese sauce. Baked to perfection

BAKED RIGATONI ARRABBIATA 4.2

Oven baked rigatoni pasta served in Arrabbiata sauce topped with Monterey Jack cheese.

MAIN MEALS

ASIAN STICKY BEEF 6.8

Sweet and spicy ginger beef served with creamy mashed potato

BRAISED LAMB SHANK 12.1

Braised lamb shank served with tomato orzo & Parmesan cheese

SPICY PRAWN TIKKA 6.8

Spicy prawn tikka served with saffron pilaf, pickles & homemade puri

BUTTERMILK CHICKEN WAFFLE 5.5

Buttermilk chicken breast served on a waffle topped with a fried egg & a side of maple syrup

K I D S M E N U

GRILLED CHEESE BITES 3.2

Grilled cheese toasties served with tomato soup

RIGATONI PASTA 3.4

Rigatoni pasta with tomato sauce & parmesan

MINI CHICKEN BURGER 2.9

Buttermilk chicken burger served with hand-cut fries

MINI CHEESEBURGER 3.2

Beef burger with cheese served with hand-cut fries

CHICKEN TENDERS 3.7

Crispy chicken tenders served with hand-cut fries

S I D E S

CLASSIC FRIES 2.1

TRUFFLE & PARMESAN HAND-CUT FRIES 3.2

MASH POTATO 2.6

SAUTÉED BROCCOLI 1.6

SEASONAL SALAD 2.6

GRILLED CHICKEN 1.5

CRISPY BEEF 2.0

CREPES AND PANCAKES

SAVORY GARDEN CREPE 4.2

Crepe filled with cheese, mushrooms, corn & farmers salad

CLASSIC NUTELLA CREPE 3.2

CREATE YOUR OWN CREPE, PANCAKE OR WAFFLE 2.5

TOPPINGS (500 fills each)

Maltesers, Kinder, Mars & Snickers Berries,
Shaved Coconuts, Walnuts, Shaved Almonds, Oreo, Lotus,
Chips Ahoy Cookies, Digestive Biscuit, Nutella, Banoffee Blend,
Signature Sauce, Oreo Blend, Lotus Blend, Peanut Butter Blend,
Honey, Icing Sugar, Sautéed Mushrooms, Turkey, Beef Bacon,
Cheddar cheese, Sweet Corn, Farmers Salad

DESSERTS

SALTED CARAMEL APPLE PIE 4.2

Pink Lady apples baked in puff pastry finished with salted caramel sauce and toasted pecan nuts topped with vanilla ice cream

BAKED CHOCOLATE BROWNIE 4.0

Rich chocolate brownie served with vanilla ice cream

STICKY TOFFEE PUDDING 4.0

Date pudding served with toffee sauce and vanilla ice cream

CLASSIC CHURROS 2.6

SEASONAL FRUIT PLATTER 3.7

HOME MADE ICE CREAM - 1 SCOOP 1.2

Choice of Vanilla or Chocolate Nutella Ice Cream

HOME MADE ICE CREAM - 2 SCOOP 1.6

Choice of Vanilla or Chocolate Nutella Ice Cream

BAKED GOODS

FRESHLY BAKED MINI CROISSANTS (3 piece) 2.1

SMALL CHOCOLATE CHIPS COOKIES 1.0

SMALL LEMON COOKIES 1.0

LEMON & CHOCOLATE CHIP COOKIES 1.5

SALTED CARAMEL POPCORN 0.9

CLASSIC CHOCOLATE BROWNIE BOX 1.5

SALTED CHOCOLATE BROWNIE BOX 1.5

SMALL CARAMEL COOKIES 1.5

0.5 KG CARAMEL COOKIES 5

Breakfast Menu

B O W L S

HOUSE ACAI BOWL 4.7

Greek yogurt blend topped with mixed berries, banana & multi-seeds

HONEY PORRIDGE 3.2

Warm honey porridge served with fruits & multi-seeds

HOUSE GRANOLA BOWL 4.2

House granola served with Greek yogurt topped with nuts & honey

E G G S A N D S A N D W I C H E S

SASH SIGNATURE BREAKFAST 5.3

Two eggs of your choice served with turkey sausage or beef bacon, cherry tomatoes, mushrooms & sautéed spinach with a side of toast.

BLT BREAKFAST CROISSANT 4.5

Freshly Baked Croissant, Emmental Cheese, Beef Bacon, Turkey Ham topped with a perfectly fried egg.

AVOCADO ON TOAST 3.7

Crushed avocado topped with chili & chives
served on multi-seeded bread

Add Eggs 1.0

EGGS BENEDICT (or make it a Florentine) 4.7

Poached eggs on crispy French brioche topped with turkey breast & Hollandaise sauce

BUTTERMILK CHICKEN WAFFLE 5.5

Buttermilk chicken breast served on a waffle topped with a fried egg & a side of maple syrup

CLASSIC CLUB SANDWICH 5.3

Grilled chicken breast or beef bacon with lettuce, tomato, avocado, fried eggs & herb mayonnaise served with crisps

TRIO OF BRUSCHETTA 4.2

Halloumi & pesto, cherry tomatoes & feta, avocado & balsamic served on crispy French baguette

BRIOCHE FRENCH TOAST 4.2

Classic French toast with caramel, banana & pecan nuts

NUTELLA FRENCH TOAST 4.2

Classic French toast filled with Nutella

FRESH BAKED MINI CROISSANT (3 PIECE) 2.1

3 pieces freshly baked mini croissant of your choice.
Butter Croissant, Plain Croissant or Cheese Croissant

D R I N K S

COFFEE (HOT OR ICED)

Cafe Latte 2.1

Latte Barcelona 2.3

Salted Mocha Latte 2.5

Caramel Mocha Latte 2.5

Espresso 1.7

Double Espresso 1.9

Italian Cappuccino 2.1

Black Coffee 1.7

SASH Hot Chocolate 2.5

ICED TEA

- Watermelon Peach Iced Tea 2.5
- Lemon Mint Iced Tea 2.5
- Peach Iced Tea 2.5

MOCKTAILS

- Mint Lemonade 2.3
- Mojito 2.3
- Strawberry Mojito 2.3
- Pineapple Coconut Punch 2.3
- Pink Lemonade 2.3

FRESHLY SQUEEZED JUICE

- Orange Juice 2.3
- Pineapple Juice 2.3
- Mango Juice 2.3
- Watermelon Juice 2.3

SMOOTHIES

- Berry Banana Smoothie 3.6
- Pomegranate Citrus Smoothie 2.7
- Tropical Cleanser 2.7

WATER

- Acqua Panna (S/L) 1.3/2.6
- San Pellegrino (S/L) 1.5/3.0
- Perrier 1.8

SOFT DRINKS

- Coke, Sprite, Diet Coke, Coke Zero, Ginger Ale 1.0