



Menu

Zuppe

Soup of the Day 9
Mushroom Soup with Porcini. Topped with a sprinkling of Porcini powder

Antipasti Caldi

Churros with Truffle Mayo 9
Served with freshly grated Parmesan Cheese

Espelette Octopus Salad 16
Spanish Octopus Tentacles marinated in Espelette, Lemon, fresh Herbs, burnt Capsicum Purée, Wakame, Champagne Vinegar, Brussels Sprouts & Tarragon Flower

Grilled Green Asparagus 12
Torched with Hollandaise Poached Egg, Smoked Ham, shaved Parmesan, Smoked Salt & Truffle Oil

King Crab Croquette 12
Deep fried creamy King Crab Croquettes in crispy breaded Batter. Served with Truffle Mayo

Antipasti Freddi

Beef Carpaccio 18
Thinly sliced Wagyu Beef served on Mesclun Salad & Ponzu Jelly. Served with side of Garlic Chips & Truffle Salsa

Burrata Cheese 18
Served with Tomato Jelly, Genovese Sauce, sliced Lemon Peels, Extra Virgin Olive Oil, fresh Basil & garnish of edible Flowers

Caffé B Salad 15
Mesclun, Spring Onion Sauce, Carrot Ribbons, edible Flowers, Dirt, Soya Vinaigrette & Extra Virgin Olive Oil

Cheese Platter 15
Montasio Cheese, Taleggio Cheese & Gorgonzola Cheese accompanied with baby Gherkins & Berries

Farmer's Egg 12
Creamy Clam Espuma, Shio Konbu Seaweed, Sea Urchin, Lemon Jam & Chive. Garnish of edible Flowers

Italian Cold Cuts 15
Prosciutto Ham San Daniele, Chorizo, air dried Beef & Mortadella. Served with Mesclun, Pearl Onions, Cornichon, Green Olive & Capers

Tuna Carpaccio 16
Sliced Tuna with fresh Peach, Amara Tomato & Tomato Jelly. Drizzled with Yuzu French Dressing.

Carni

Lamb Rack 24
Lamb Rack with Cauliflower Purée, Rosemary & Eggplant Caviar

Pollo alla Diavola 18
Chicken Leg marinated with Chilli Padi, Paprika & Garlic. Served with Broccolini & burnt Capsicum Dip

Wagyu al Porto 38
Wagyu Striploin served with mashed Potato & sautéed Baby Spinach, Mushrooms Tapenade, Miso Powder & Yuzu Pepper Sauce

Pizze Napoletane

I am Crazy in Singapore 26
Tomato Sauce, Bacon, Egg, Mozzarella Cheese, Parmesan Cheese, Chorizo, Prawns, Black Olives, fresh Mushroom & Asparagus. Topped with Thousand Island dressing, Mesclun & Caffé B's secret Spice Sauce

Mariner's Pizza 18
A traditional Pizza with Pomodoro Tomato Sauce base, Extra Virgin Olive Oil, Mozzarella Cheese, Jalapeño, Chilli Padi Flakes & Oregano

Melanzane Pizza 22
Tomato Sauce, Eggplant, Rosemary, Beef Bolognese & a spread of Mozzarella & Parmesan

Pizza A-la-Funghi 20
A must for Mushroom lovers. Shiitake, Button, Enoki, Shimeji on Tomato Sauce. Topped with Parmesan & Garlic Oil

Queen Margherita 18
A classic Neapolitan Pizza with Pomodoro Tomato Sauce base, Burrata Cheese, Extra Virgin Olive Oil, sliced Roma Tomato & fresh Basil Leaves

Space Bound Ham 21
Prosciutto drizzled with Extra Virgin Olive Oil. Topped with Mozzarella Cheese, Rocket & Parmesan

The Four Musketeers 26
A four Cheese Pizza with a divine blend of traditional Italian Style Cheese consisting of Mozzarella, Gorgonzola, Parmesan & Taleggio.

Vegetarian Delight 19
Assortment of Garden Vegi & Mesclun tossed with Yuzu Vinaigrette. Topped with salted Lemon, drizzled with home-made Dill Oil

Pesci

Cod & Greens 24
Served with Crown Daisy & Dill Oil on Cauliflower Purée

Scallops & Turnip 22
Served With Jus de Mer, Brussels Sprouts & Turnip

UK Sea Bass Fillet 28
Served With Sauce Pastis, Amara Tomato & Turnip

Pasta

"Golden" Angel Hair Cold Pasta 32
Cappellini tossed with Truffle Oil. Topped with Sea Urchin, Ikura, Shio Konbu Seaweed & Chive

Japanese Bolognese 22
Tagliatelle with Beef Bolognese in Red Wine Sauce

Pasta Spaghetti Pescatore 26
King Prawns, Scallop, Mussel, Clam, Octopus sautéed with Garlic in White Wine, Jus de Mer & Tomato Sauce

Risotto Nero 18
Sautéed Risotto in Jus de Mer. Drizzled with Chilli Oil & Black Squid Ink. Tossed with buttered Parmesan Cheese. Served with seared Scallop,

Risotto Lobster Singapore 28
Buttered Risotto simmered in Lobster Broth, Chilli Lobster Meat & Parmesan Cheese

Shrimp Spinach Spaghetti 18
Sautéed Shrimps with Garlic Oil & flamed in Brandy. Tossed with Spinach, fresh Oregano & Garlic Chips

Spaghetti Vongole 28
Fresh live Vongole tossed with Spaghetti in White Wine & fresh Tomato. Garnished with a touch of Shiso Leaves

Tagliatelle Carbonara 14
Following the most authentic recipe, Pork Bacon, Parmesan Cheese, abundant Egg Yolk, whipped Cream & crushed Black Pepper Corn

Dolci

Glass Montebianco with Chestnuts 10
Airlifted Chocolate and White Chocolate Powder

Peach Melba 10
Lime Es-puma, Peach Compote, Raspberry Puree, Peach Gelato & Almond Zest

Pineapple Compote & Pistachio 10
Fresh Pineapple Compote infused With Herbs. Served with Pistachio Gelato, White Chocolate Powder, Pistachio Sponge, Berries & Hazelnut

Tiramisu 9
The classic Italian Tiramisu done a la minute. Garnish of Flourless Chocolate Mirrors, Chocolate Pearls, Berries & Cocoa Powder



Menu

 *Caffè B recommends*

Cocktails


Appletini 25
An invigorating concoction of infused Apple, Apple Sourz, fresh Apple Juice, home-made Sweet & Sour Mix with bright green Midori Melon

Berrytini 22
Fruity bursts of flavours are a delight as you taste our very own home-made Sweet & Sour Mix. Raspberries & Orange with Triple Sec, Cranberry Juice & home infused Raspberry Pure Vodka makes this drink a berry delight


Espresso Martini 25
Bombay Sapphire Gin, shot of Espresso, Kahlúa, Crème de Cacao & Palm Sugar. This concoction of energy is a potion of life, the energy fix for any forms of exhaustion

Heart 25
Sweet & Sour concoction of Yuzu Plum, Lime Juice, fresh Raspberries & Mathilde Blackcurrant Cassis

Lycheetini 22
Sooth your thirst away with Pure Vodka, fresh Lychee Juice, Lychee Liqueur, Rose Bud Sugar Syrup & fresh Lychee

Sake Cucumber  22
Feel refresh as you sip on an elixir of refreshing muddled fresh Cucumber, Brown Sugar, Lychee Juice & Kiku-Masamune Sake. Added spice & flavour with fresh Ginger Slices & home-made Simple Syrup

The Old Fashion 25
Our salute to the Colonel with Maker's Mark Bourbon that has sweetness accentuated with a touch of Still Water, Brown Sugar & Orange Juice. Aroma accentuated with Orange Bitters

Ume Gin  23
Rich & Sweet concoction of Umeshu Plum Wine, Bombay Sapphire Gin, Rose Bud Sugar Syrup & fresh Lemon Juice.

Yuzu Mojito 22
Our signature spin on the Mojito with fragrant Yuzu Liqueur & our original Sweet & Sour Mix, Palm Sugar, Lime, fresh Yuzu & Sour Plums with Mint Leaves

4 of a Kind 25
Indulge in the blend of Bacardi Oakheart, Frangelico Hazelnut Liqueur, Butterscotch & creamy Vanilla Ice Cream. Topped with an extra delight of home-made Coconut Ice Cream

Beer

	<i>Half Pint</i>	<i>Pint</i>
Draft	9	11
Heineken Tiger		
	10	12
Erdinger Guinness Kirin		

Bottled

Asahi Dry - Japan	Corona - Mexico	10/ <i>Bottle</i>
Sapporo - Japan		
Asahi Black - Japan		12/ <i>Bottle</i>

Non-Alcoholic

Amore 10
Delicious fruity mocktail made from Apricot Mango Syrup, Cranberry Juice, Mint Leaves & Soda.

Candy Floss 10
A blast of colour makes this drink a visual delight with Pineapple Juice, Cream, Simple Syrup & a dash of Grenadine Syrup.

Fruit Punch 10
Fruitylicious mocktail of Orange, Pineapple, Cranberry & Grenadine Syrup.

Milkshakes  10
Choice of Vanilla, Chocolate or Strawberry.

Sunny Island 10
A tropical island paradise made with Cranberry Juice, Lychee Juice, Lemon Juice, Lime, Cherry & Raspberry Fruits.

Juices

Freshly Squeezed Juices 8
Orange, Green Apple, Pineapple

Bar Bites


Beef Tenderloin Maxim 15
Sautéed Beef Infused with Yuzukosho Veal Jus, Escargot Butter, & Rosemary


Chicken Wing Cajun 9
The perfect snack of deliciously fried Chicken Wings marinated with Caffè B's house Spice Blend. Served with BBQ Sauce.

Chorizo & Scamorza Croquettes 8
Deep fried smoked Cheese, Egg & Chorizo with a crunchy coating of Bread Crumbs, fried Beetroot with burnt Red Capsicum Purée & Almond Dirt

Crab ,Fish & Prawn Corden Bleu 12
Crab, Fish & Prawn Meat with Mozzarella, Coated with Bread Crumbs, Saffron Mayo & Crispy Prosciutto Ham

Cured Fresh Salmon On Crackers 12
Cured Salmon with Dill ,Extra Virgin Olive Oil, salted Lemon, caramelised Onion Mousse on Buckwheat Crackers, fresh Dill & Hibiscus Leaf

Farmer's Egg  12
Creamy Clam Espuma, Shio Konbu Seaweed, Sea Urchin, Lemon Jam & Chive. Garnish of edible Flowers

Hiroshima Oyster  15
Served On crushed Ice with Wasabi Foam, Ponzu Jelly, Ikura & Yuzu Dressing

Tuna Vol-au-vent 12
Tuna tossed with Ponzu Jelly, Truffle Salsa & Mesclun, Topped with Granny Smith Apple, Wasabi Foam & Dried Nori

Slow Cooked Pork Belly 10
Pork Belly served with Ponzu Dressing, Spring Onion Sauce, shredded Chilli Pepper & Lemon Grass

Truffle Fries 9
Lightly Salted crispy Golden Potato Strips served with Parmesan & Truffle Mayo Dip



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Soft Drinks

Carbonated Coke, Coke Zero, Sprite, Tonic, Ginger Ale	5
Flavoured Sodas Lavender, Sour Green Apple, Passion Fruit, Coconut Soda	6
Redbull	7

Water

Sparkling or Still	
250ml	3.5
500ml	7
750ml	9

Coffee Selections

Affogato	9
Caffè Mocha	6
Cappuccino	6
Caramel Latte	6
Hazelnut Latte	6
Caffe Latte	5
Double Espresso	5
Flat White	5
Hot Chocolate	5
Macchiato	5
Decaffeinated Coffee	5
Espresso	5
Long Black	5

Tea Selection

Fruits 8
Berry Berry
Contains: Hibiscus, Elderberries, Dried Currants, Raisins & Natural flavours. Full flavoured tea with deep berry notes. The infusion is burgundy red & provides strength & character.

Organic Cranberry Apple
Contains: Apple, Rosechip, Hibiscus & Natural flavours. Love the sweet tart character of cranberry & the crunchy flavour of fresh apples? You're going to love this tea.

Strawberry Kiwi
Contains: Dried Apples Pieces, Strawberry & Kiwi Pieces, Hibiscus, Rosechips & Natural flavours. Wonderfully fruity & full bodied with excellent flavour. Also a great iced tea enjoy with good company.

Herbal Organics 8

Lavender Flower
Mild taste with distinct floral perfume. Soothing & highly aromatic tea with a light & slightly sweet taste.

Rose Bud Pink
A delicious & soothing cup to enjoy on a quiet afternoon. Light floral notes with a pleasant finish.

Spearmint Leaf
Revered by Romans to "stir up the mind". It's savoured for its refreshingly clear aroma & soothing qualities.

Blended Organics 7

Chamomile Flower
Also known as the night time tea, a soothing cup of Chamomile to make you relax might be the perfect drink to end the night.

English Breakfast
A traditional blend & a wonderful morning beverage, it is also a perfect, healthier alternative to coffee.


Genmai Matcha
Light, golden yellow liquor with a unique aroma. The tea's flavour is strong & distinctly nutty, & is just as delicious cold as it is hot.

Japan Green Sencha
Tending light liquoring & smooth with reasonable depth & body. Immediately steamed to retain peak flavour as well as the vibrant, brilliant, green color.

House Wines

<i>Sparkling Wines</i>	<i>Gls</i>	<i>Btl</i>
Bauget Jouette La Carte Blanche Brut Champagne, NV	18	80
Pale, gold color with lovely effervescence. Fruity nose refreshes		
Bellussi Prosecco Di Valdobbiadene Valdobbiadene, NV	13	60
Lemon & lime on the nose. Palate of green apple		

Red Wine

Il Pollenza Cosmino Cabernet Sauvignon Marche, 2011  14 60
Balanced, sweet & persistent tannins. Nose of marasa & berries


Il Pollenza Porpora Merlot Montepulciano Marche, 2011  14 60
Strong taste & balanced with dense yet sweet tannins

Vignamaggio Gherardino Chianti Classico Tuscany, 2013 14 60
Focused & fresh, with solid structure & a lingering finish

White Wine

Il Pollenza Angera Maceratino Marche, 2015 14 60
Strong character & notes of apple & apricot yellow skin

Il Pollenza Brianello Sauvignon Blanc Trebbiano Marche, 2016  14 60
Brilliant with a golden glint & floral aroma

La Tunella Colli Orientali Del Friuli Pinot Grigio Friuli, 2014  14 60
Elegant, full-bodied, moderately acidic, with notes of yeast

Rose Wine

Domaine Laroche Mas La Chevaliere Rose Languedoc, 2014 16 70
Complex, very aromatic nose of strawberry

Sweet Wine

Moscato d'Asti Vinchio-Vaglio Serra 'Valamasca' Piemonte, 2013 16 70
Smooth finish, nose of melons & berries, sweet flower aroma



Beverage List (Glass)

 Caffè B recommends

<i>Spirits</i>	<i>Gls</i>
Bourbon	
Jack Daniel's	14
Maker's Mark	14
Southern Comfort	14
Jim Beam White (House)	10
Brandy / Cognac	
Hennessy XO	28
Martell Cordon Bleu	28
Hennessy VSOP	14
Martell VSOP	14
Remy Martin VSOP	14
St Remy Napoleon (House)	10
Gin	
Monkey 47	12
Hendrick's	12
Tanqueray 10	12
Bombay Sapphire (House)	10
Rum	
Bacardi Gold	12
Bacardi Oakheart	12
Cachaca 6l	12
Koko Kanu Coconut	12
Bacardi Limon	12
Bacardi Light (House)	10
Tequila	
Patrón Anejo	14
Patrón Reposado	14
Patrón Silver (House)	12
Vodka	
42 Below Feijoa	12
42 Below Raspberry (Infused)	12
Blavod Black Vodka	12
Grey Goose	12
Smirnoff Apple	12
42 Below Pure (House)	10

<i>Liqueur</i>	<i>Gls</i>
Japanese	
Kiku-Masamune Dry (120ml)	10
Ohshukubai Umeshu (60ml)	10
Kanjyuku Yuzu Ume (45ml)	10
Midori Melon	8
Aperitivo	
Absinthe	12
Campari	10
Martini	10
Pernod	10
Triple Sec	8
Digestivo	
Jägermeister	10
Mathilde Cassis	10
Apple Sourz	8
Bols Advocaat	8
Bailey's Irish Cream	8
Benedict D.O.M	8
De Kuyper Crème de Cacao	8
De Kuyper Blue Curacao	8
De Kuyper Lychee	8
Butterscotch De Kuyper	8
Galliano	8
Grand Mariner	8
Kahlúa	8
Peter Heering	8
Pimms No.1	8
Fortified wines	
Taylor's Port 10 Yrs	10
Harveys Bristol	10
Tio Pepe	10
Noilly Prat Dry	10
Pulito	
De Kuyper Amaretto	8
De Kuyper Apricot Brandy	8
Frangelico	8
Sambuca	8

<i>Whiskey</i>	<i>Gls</i>
Single Malt French	
Michel Couvreur Pale Single	28
Michel Couvreur Clearach	18
Single Malt Japanese	
Yamazaki 12 Yrs	20
Single Malt Scotch	
Glenfiddich 18 Yrs	28
Glenfiddich 15 Yrs	16
Glenfiddich 12 Yrs	12
Glenlivet 18 Yrs	25
Glenlivet 15 Yrs	20
Glenmorangie 18 Yrs	28
Glenmorangie The Lasanta	16
Macallan 18 Yrs	35
Macallan 12 Yrs (House)	14
Blended	
Canadian Club Sherry Cask	12
John Jameson	10
Johnnie Walker Black Label 12 Yrs (House)	10

Prices displayed are subject to 7% GST & service charge



Social Moments

2 - 6pm

Beers	6
Erdinger	
Guinness	
Heineken	
Kirin	
Tiger	
House Spirits	7
Soft Drinks	3
Coca Cola or Sprite	
Coffees	2
Teas	3
Wines	7

Prosecco

Bellussi Prosecco Di Valdobbiadene
Valdobbiadene, NV
Lemon & lime on the nose. Palate of green apple

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6 - 8pm

15% off House Pour Beers, Spirits & Wines