

DINNER



TO START

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| WHIPPED BUFFALO MILK RICOTTA CHEESE  15
<i>Truffle honey, grilled bread</i> | PAD THAI FRIES  16
<i>Sweet potato fries, chicken, prawns, peanuts, dried sakura shrimps, chili, Khun Por's pad Thai sauce</i>  |
| SHAVED BRUSSEL SPROUTS & KALE  16
<i>Smoked young pistachios, raisins, sweet pickles, farro, pecorino cheese, Riesling wine dressing</i> | 'YUKHOE' KOREAN-STYLE BEEF TARTAR  19
<i>USDA beef, pear, spring onion, chili cucumbers & daikon, pine nuts, egg yolk</i> |
| NOVA SCOTIA LOBSTER & AVOCADO TOAST 21
<i>Ossetra caviar, quail egg sunny side up, granny smith apple, coriander, pea tendrils, red sorrel</i> | EAST COAST CANADIAN BLACK MUSSELS  16
<i>Thai green curry, fermented green mango, tomatoes, chili, coconut</i>
<i>Make it a main course</i> 14 |
| ROASTED BROCCOLI  14
<i>Sweet pickled chili, sesame, lemon zest, honey Dijon & sriracha dressing, smoked Applewood cheddar cheese</i> | BARBECUE TURKEY MEATBALLS  16
<i>Bourbon barbecue sauce, cheddar cheese sauce, fingerling potato chips</i> |
| BURRATA  21
<i>Heirloom tomatoes, pickled purple cauliflower, red mustard greens & rocket shoots, celeriac, green sauce</i> | POUTINE EH  16
<i>French fries, cheese curds, pulled pork, magners cider gravy</i>  |
| | ALWAYS VEGETARIAN SOUP OF THE DAY  9
<i>Ask us for today's selection</i> |

COOK & BREW FAVORITES

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| ROASTED ARCTIC COD 46
<i>Chard corn, squash, gulf prawns, ancho chile pepper</i> |
| BEEF POT ROAST 39
<i>USDA beef short ribs, goat cheese & mascarpone polenta, bone marrow jus</i> |
| THE CHICKEN PARM 28
<i>Chicken thigh marinated in yogurt, mushrooms, sweet peppers, tomato sauce, buffalo mozzarella</i> |

BURGERS & BUNS

All burgers are made with USDA beef and served with house-brined sour pickles

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| COOK & BREW CLASSIC CHEESE BURGER 29
<i>Aged American cheddar cheese, lettuce, tomatoes, red onions, rosemary parmesan fries</i> |
| HAWKER BURGER  32
<i>USDA beef patty, char siew-style pork jowl, crispy pork belly, sambal mayonnaise, spicy chili fries</i> |


FROM LAND AND SEA

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| 'FANCY' FISH & CHIPS  56
<i>Beer-battered Nova Scotia lobster, smashed pan-fried fingerling potatoes, sauce gribiche</i> |
| SMOKED & GRATINATED BRITISH COLUMBIA PORK CHOP 600G  42
<i>Melon salad, parmesan cheese, sweet & sour jus</i> |
| USDA 365 DAY GRAIN-FED STRIPLOIN 340G 59
<i>Smashed pan-fried potatoes, buttered greens, smoked cipollini onion emulsion</i> |

OODLES OF NOODLES

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| PENNE WITH SAUSAGE AND RED SAUCE  28
<i>Fresh penne, house smoked pork sausages, tomatoes, parmesan cheese</i> |
| HANDMADE RICOTTA CAVATELLI  27
<i>Mushrooms, manchego cheese, dried chilies, cauliflower, pumpkin seeds</i> |
| SINGAPORE-STYLE FRIED BEE HOON  38
<i>Char siew-style pork jowl, crispy pork belly, grilled half Nova Scotia lobster, side of sambal</i> |

SIDE FARE



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| FINGERLING MASHED POTATOES 8 |
| ROASTED CAULIFLOWER 7
<i>Chili, caraway & cumin seeds</i> |
| SHOE STRING FRIES 6
<i>Roasted garlic aioli</i> |
| PARMESAN ROSEMARY FRIES 8
<i>Roasted garlic aioli</i> |
| GRILLED SOURDOUGH BREAD 6 |
| SAUTÉED WILD MUSHROOMS  9 |

TO SHARE






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| JOHN STONES IRISH BEEF PORTERHOUSE STEAK 900G 132
<i>Fork crushed fingerling mash, stout garlic butter, red wine jus</i>
<i>Make it into a Surf & Turf with Nova Scotia lobster 600G</i> 56 |
| BLACK TRUFFLE FRIED CHICKEN |
| HALF BIRD 32 |
| FULL BIRD 59
<i>Orange, ginger & lime pickle dipping sauce</i> |





DESSERT

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| PEANUT BUTTER & CHOCOLATE ICE-BOX CAKE  14
<i>Toasted marshmallows, roasted peanuts, butterscotch sauce</i> | CHOCOLATE HAZELNUT CRUNCH CAKE 15
<i>Whisky ice cream, crisps</i> | STAWBERRY MOUSSE 13
<i>Rhubarb jam, fresh strawberries, lavender meringue</i> |
| MOLTEN STICKY TOFFEE PUDDING  15
<i>Caramel sauce, baileys ice cream (20-minute waiting time)</i> | MAPLE APPLE OATMEAL STREUSEL TART 15
<i>Cinnamon ice cream, vanilla chantilly</i> | HOUSE-SPUN ICE CREAM 6
<i>Baileys
Whisky
Blood orange sherbet
Peanut Butter
Vanilla
Cinnamon</i> |



 signature  spicy  vegetarian  contains pork  contains nuts

Kindly notify one of our associates if you have any allergic intolerances. All prices are in Singapore dollars and subject to service charge and GST.
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