



BISTRO & BAKERY

Brunch Menu

New Additions

Available on weekends & public holidays from 9am-5pm.

Big Breakfast [vegetarian] 17

2 sunny-side-up eggs, avocado, baked beans, tomato, roasted potatoes, 2 slices of butter top loaf

Avocado, Scrambled Eggs & Toast [vegetarian] 15

fluffy butter top loaf, scrambled eggs, avocado



Poached Salmon & Guacamole on Toast 17

fluffy butter top loaf, homemade guacamole, poached salmon, hollandaise

Pancakes; Savoury 17

3pc pancakes, smoked salmon, scrambled eggs, maple syrup, side salad

Pancakes; Sweet [vegetarian] 15

3pc pancakes, fruit compote, mini fried banana, homemade granola and chocolate almond cookie crumble

*Upsize + 1 scoop Vanilla Ice Cream +2

Brunch Usuals

Available on weekends & public holidays from 9am-5pm.

👉 **Hearty Breakfast 18**
2 sunny-side-up eggs, sauteed mushrooms, bacon, pork sausage, tomato, 2 slices of butter top loaf, side salad

👉 **Lamb Shank Eggs Ben 15**
fluffy butter top loaf, 2pc sous vide egg, hollandaise, braised lamb shank cooked with mushrooms, side salad

Smoked Salmon Eggs Ben 15
fluffy butter top loaf, 2pc sous vide egg, hollandaise, smoked salmon slices, side salad

French Toast; Sweet [vegetarian] 15
2pc french toast, fruit compote, mini fried banana, granola and chocolate almond cookie crumble
*Upsize + 1 scoop Vanilla Ice Cream +2

French Toast; Savoury 17
2pc french toast, bacon, pork sausage, maple syrup

Bread Basket [vegetarian] 7
assortment of handmade artisanal bakes of the day, with butter and jam

👉🔥 **Chef's Special Nyonya Mee Siam 9.5**
bee hoon, prawns, sous vide egg, tau gay, tau pok, homemade sambal, super-shiok gravy (*gravy contains shrimps*)

👉 **Nasi Lemak with Roasted Chicken Thigh 12.5**
coconut rice, whole chicken thigh, sous vide egg, ikan bilis, peanuts, awesome homemade sambal

Starters

Available after 12nn



Rocket Salad 10

with homemade granola, pomegranate, semi-dried cherry tomato, mandarin orange and crispy wonton skin in red wine vinaigrette

Quinoa Salad 10

quinoa, baby spinach tossed with peppers, zucchini, sweet potato and walnuts in red wine vinaigrette



W39 Signature Baked Caesar Salad 12

romaine lettuce with diced prawn, chorizo, sous vide egg and shredded parmesan cheese; *served warm*

Smoked Salmon Salad 10

romaine lettuce with smoked salmon, sous vide egg, ranch dressing and garlic bread

Soup-of-the-Day 8

homemade soup with garlic bread

Garlic Mash Potato 8

handmade mashed potatoes with red wine gravy on the side

Truffle Fries 10

with shredded parmesan & black olive soil

Fried Calamari 8

9pc squid rings with homemade tartar on the side

Chicken Wings 8

3pc prawn paste chicken wings

Sauteed Mushrooms 8

mushrooms in balsamic reduction



Chef's Specialty; Housemade Crab Cakes 12

filled with pure crab meat, capsicums and spring onion (2pc) with sambal mayo

Mains

Available after 12nn

Smoked Salmon Sandwich 14

homemade sourdough bread, smoked salmon, fresh tomato, side salad

Braised Lamb Shank Sandwich 14

homemade sourdough bread, shredded lamb shank, tomato salsa

BBQ Beef Brisket Sandwich 18

handmade charcoal bun with tender pulled beef brisket, bbq sauce, cucumber and tomato slices, fries and mesclun salad

*top up to truffle fries +2

Pork Cheek Quesadilla 17

shredded pork cheek in tortilla wrap with corn chips, tomato salsa and sour cream

W39 Beef Burger 18

special homemade beef patty, sweet relish, mustard, shredded cabbage, cheese, sunny side-up egg, fries and side salad

*top up to truffle fries +2

Fish and Chips 17

pacific dory fillet, fries, homemade tartar sauce

*top up to truffle fries +2

Teriyaki Salmon 23

fresh norwegian salmon with homemade teriyaki, quinoa and baby spinach tossed in red wine vinaigrette

Pastas

Available after 12nn

Carbonara 16

linguine with bacon, mushrooms, sous vide egg and shredded parmesan

Pulled Beef Brisket Linguine 16

linguine with pulled beef brisket; *spicy*

Vegetarian Linguine 15

with spinach, mushrooms, cherry tomato and chai por

Prawn & Bacon Linguine 18

linguine done aglio olio-style, with prawn and bacon; *spicy*