



## Starter Platter

**Any 4 Different Starters 32.0**

*\*For Crab Cakes +4.0*



## Beer Bucket Set

**Any 5 Beers  
+ Truffle Fries  
+ Fried Calamari 62.0**

# Starters

## Quinoa Salad 10

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



## W39 Signature Baked Caesar Salad 14

romaine lettuce with bacon soil, sous vide chicken breast, sous vide egg and shredded parmesan cheese; *served warm*

\*add smoked salmon +4.5

## Soup-of-the-Day 8

homemade soup with garlic crouton

## Truffle Fries 10

with shredded parmesan & black olive soil

## Fried Calamari 8

9pc squid rings with homemade tartar on the side



## Garlic Chicken Wings 10

3pc garlic chilli chicken wings (*non-spicy version available*)

## Sauteed Mushrooms 8

mushrooms in balsamic reduction



## Chef's Specialty; Housemade Crab Cakes 15

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

## Mozzarella Cheese Sticks 10

5pc breaded cheese sticks served with tomato sriracha sauce



## Salmon Ceviche 12

salmon slices marinated in homemade ceviche sauce, served with sambal mayo and pomegranate



## W39 Egg Soup 12


*\*not applicable for Starter Platter\**

baby chye xim, carrot, okra, eggplant, fried potato ring, sous vide egg in our chef's special homemade egg soup

# Sandwiches


**W39 Beef Burger 20**  
special homemade beef patty,  
sweet relish, mustard, greens,  
tomato, cheese, sunny side-up  
egg and fries

\*top up to truffle fries +2

 **Pork Pau Pau 20**  
chinese-style marinated pork loin,  
green coral lettuce, homemade  
pineapple salsa, lotus leaf buns

**Vegetarian Sandwich 16**  
homemade multigrain toast,  
sauteed mushrooms, melted  
cheese, sunny-side-up egg,  
choice of side salad or fries

\*top up to truffle fries +2

 **Pork Cheek Quesadilla 20**  
tender pulled pork cheek and  
cheese in a tortilla wrap, with  
corn chips, sour cream and  
homemade tomato salsa

# Pastas

**Vegetarian Linguine 16**  
linguine with spinach, mushrooms,  
cherry tomato and chai por

**Carbonara 17**  
linguine with bacon, mushrooms,  
sous vide egg and shredded  
parmesan

  **Prawn & Bacon Linguine 18**  
linguine done aglio olio-style, with  
prawn and bacon; *spicy*

# Drink Pairings



**Fruity Beer Selection**  
12/btl; 2 for 20



**Hitachino Nest Lager**  
12/btl; 2 for 20



**Teriyaki Avocado Latte 7.9**  
smashed avocado,  
teriyaki syrup, milk



**Fruity Beer Selection**  
12/btl; 2 for 20



**W39 Fruit Tea 7.9**  
green tea infused with  
fresh fruits



**Yuzu Cucumber  
Lemonade 7.9**



**Fruity Beer Selection**  
12/btl; 2 for 20



**W39 Fruit Tea 7.9**  
green tea infused with  
fresh fruits



**Teriyaki Avocado Latte 7.9**  
smashed avocado,  
teriyaki syrup, milk



**Yuzu Cucumber  
Lemonade 7.9**



**Cora Chardonnay 2017**  
12/glass; 2 for 20

# Main Dishes

## **Chef's Special Assam Seabass and Fragrant Rice** 22

fresh seabass filleted in-house, baby chye xim, carrot, eggplant, okra, homemade assam gravy with fragrant pearl rice

## **Pan-Fried Haddock** 25

with baked broccoli purée, homemade mango salsa and potato mille-feuille

## **Pan-Fried Salmon** 25

fresh norwegian salmon filleted in-house, sauteed greens and homemade tomato consommé

## **Chicken Roulade** 22

thai asparagus and truffle mushrooms wrapped in chicken thigh; sous vide and pan-seared, served with baked pumpkin purée, crispy enoki, pomegranate and coriander salad

## **BBQ Chicken Leg** 20

with sour cream potato salad; *bbq sauce is slightly spicy*

## **Steak and Egg** 29

angus ribeye with sauteed spinach and mushrooms, sunny-side egg and red wine gravy

## **Pan-Seared Duck Breast** 28

with cauliflower rice, sautéed and pickled shimeiji mushrooms, veggie spongecake and golden berries

## **Pan-Seared Lamb Rack** 28

garlic crusted lamb rack with cauliflower rice, pickled leek and truffle caramel popcorn

# Drink Pairings



**Iced Teh Halia** 6.9  
milk tea, ginger syrup, candied ginger



**Hitachino Nest Lager**  
12/btl; 2 for 20



**Yuzu Cucumber Lemonade** 7.9



**Fruity Beer Selection**  
12/btl; 2 for 20



**Teriyaki Avocado Latte** 7.9  
smashed avocado, teriyaki syrup, milk



**Cora Chardonnay 2017**  
12/glass; 2 for 20



**Yuzu Cucumber Lemonade** 7.9



**Fruity Beer Selection**  
12/btl; 2 for 20



**W39 Fruit Tea** 7.9  
green tea infused with fresh fruits



**Hitachino Nest Lager**  
12/btl; 2 for 20



**Cornerstone Merlot 2018**  
12/glass; 2 for 20



**Fruity Beer Selection**  
12/btl; 2 for 20



**Cornerstone Merlot 2018**  
12/glass; 2 for 20



**Coffee Caramel Milk Tea** 7.9  
milk tea, coffee caramel syrup, salted caramel



**Cornerstone Merlot 2018**  
12/glass; 2 for 20