

the
GUILD

Our ingredients are sourced locally and grown and reared by independent farmers. All dishes are prepared fresh daily and in limited supply.



FRESH OYSTERS

SEA FARMER FRESH OYSTERS

oysters farmed locally in Pulau Ubin

RAW

lemon, homemade hot sauce

6⁰⁰

per pc

or

FRIED

hollandaise, chili, pickled shallots, coriander

8⁰⁰

per pc

SMALL PLATES

CHICKEN LIVER PÂTÉ

schmaltz, scallions

9⁰⁰

BRAWN TERRINE

pig's head, spicy pickled vegetable, parsley, charred bread

13⁰⁰

“HAM DAN” WINGS

salted egg, homemade hot sauce

16⁰⁰

GENERAL TSO'S FROG LEGS

fried frog legs, special sauce

16⁰⁰

SALT & VINEGAR FRIES

black vinegar, garlic, thyme

9⁰⁰

IN HOUSE SMOKED LOCAL SEABASS

fresh herb, green apple & fennel, laksa pesto, crispy fish skin

13

⁰⁰

BUTTERMILK CRISPY CALAMARI

roasted garlic aioli, tomato & chili vinaigrette, calamansi

14⁰⁰

All prices are subject to 7% GST and a 10% service charge

MAINS

GUILD BURGER <i>160g Australian grass fed patty, tomato buns, irish cheddar, caramelized onion</i>	28 ⁰⁰
BUTTER ROASTED CHICKEN <i>scallion & ginger citronette</i>	30 ⁰⁰
SPICED ALMOND DUCK <i>pan seared duck breasts serve with white bean puree, vinegar & orange reduction</i>	28 ⁰⁰
SALISBURY RUBBED HANGER STEAK <i>roasted garlic aioli, laksa pesto</i>	37 ⁰⁰
MAC N' CHEESE <i>egg yolk, scallion add char siu bacon \$6</i>	21 ⁰⁰
SLOW POACHED SEABASS <i>deep fried organic tofu, crispy fish skin, brown butter & soy glaze</i>	26 ⁰⁰
GRILLED SWEET & SPICY BACON <i>house smoked, cucumber pickles, mint</i>	28 ⁰⁰
UMAMIWÜRST <i>shitake pork sausage, homemade sauerkraut, XO mustard</i>	24 ⁰⁰
BCM TAGLIATELLE "BOLO" <i>handmade pasta, pork ragu, liver, pickled shitake</i>	25 ⁰⁰
GRILLED LAMB "DUGAR" <i>Young Master beer braised Australian lamb leg, served with spiced lentils & crispy okra</i>	33 ⁰⁰

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VEGETABLES

FRESH GREENS <i>local organic greens, fresh herbs, YM mustard vinaigrette</i>	9 ⁰⁰
EGG(PLANT)CEPTION <i>eggplant within an eggplant, within an eggplant</i>	18 ⁰⁰
GRILLED SPICY CABBAGE <i>tomato vinaigrette, scallions, sesame</i>	14 ⁰⁰
BUTTER ROASTED MUSHROOM & GRILLED ONION <i>homemade ricotta, sundried tomatoes</i>	13 ⁰⁰
MOMOTARO TOMATOES <i>orange, red onion, fresh herbs, black vinaigrette</i>	13 ⁰⁰
SPICY PICKLED VEGETABLES <i>chili, parsley</i>	6 ⁰⁰

SIDES

SCHMALTZ FRIED RICE <i>gribenes, garlic, poached egg, ginger & scallion</i>	10 ⁰⁰
FETT'UNTA <i>charred bread, garlic, sea salt, extra virgin olive oil</i>	5 ⁰⁰

AFTER DINNER

PANDAN & COCONUT PUDDING <i>homemade "kaya", fresh brewed coffee, vanilla cookie crumble take away add \$3</i>	12 ⁰⁰
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