

Starter

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|---|-------------|---|-------------|
| PORK BELLY Slow-cooked Spanish pork belly cracklings, pork gravy, and homemade achar | 16.8 | WAGYU POTATO FRITTER A combination of wagyu beef, potatoes, spring onions, and cilantro | 16.8 |
| PASTÉIS DE BACALHAU A well-loved Portuguese savoury salted cod fish cakes served with homemade cod pickle | 14.8 | CHICKEN POTATO FRITTERS A combination of free-range chicken, potatoes, spring onions and cilantro | 12.8 |
| DEVIL WINGS 🍷 Crispy chicken mid wings tossed in our signature spicy sauce | 14.8 | PANG SUSIE Sweet potato buns filled with spiced minced pork, a popular treat among Eurasians | 12.8 |
| MULLIGATAWNY 🍷 A traditional mild peppery soup, free-range chicken, green apples, and aromatics | 10.8 | OKRA FRIES 🌿 A healthy alternative to start your feast, made with okra & turmeric | 6.8 |

Vegetable

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|--|-------------|--|-------------|
| FRIED CABBAGE Stir fried cabbage with dried baby prawns and carrots | 10.8 | FRIED FRENCH BEANS Stir fried French beans with dried prawns, eggs and carrots | 12.8 |
| ANGLED BEAN SALAD 🌿 Crunchy winged bean salad with shallots, pineapples, cherry tomatoes and cucumber in a refreshing dressing | 12.8 | PATCHIRI 🌿 Fried Indian eggplant drizzled with a sweet and spicy sauce | 12.8 |
| CHAP CHYE Traditional mixed vegetables fried with glass noodles, tau cheo, bean curd, mushrooms, prawns and sliced pork belly | 18.8 | | |

Sides

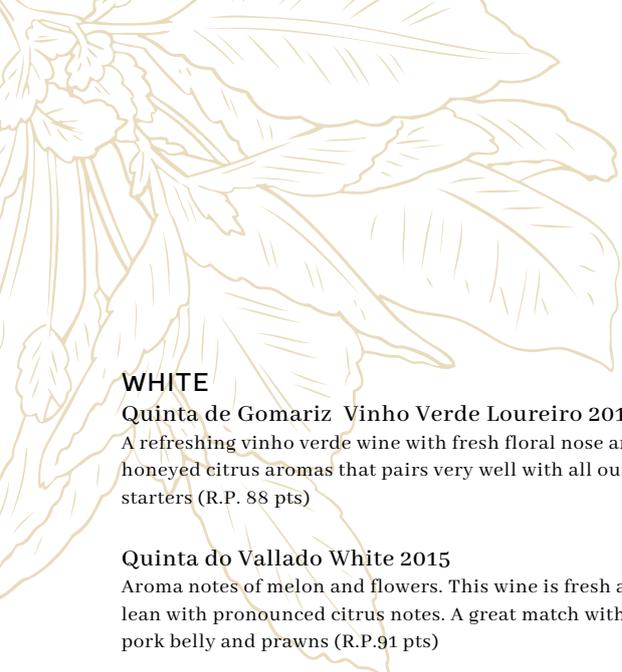
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|---|-------------|--|------------|
| STEAMED WHITE RICE | 2.5 | BAGUETTE - HALF | 3.5 |
| CORNERD BEEF FRIED RICE Fried short grain Japanese rice with corned beef, egg, and cabbage. Served with fried egg on the side. | 12.8 | BAGUETTE - WHOLE Slices of warm bread to compliment your feast | 6.5 |
| BUAH KELUAK FRIED RICE Fried short grain Japanese rice with Buah Keluak sambal, prawns and long beans. Served with fried egg on the side. A must try! | 16.8 | ACHAR 🍷 A glorious mix of sweet and sour traditional Eurasian pickled vegetables | 5.8 |

Main

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|--|------|--|------|
| CHUAN-CHUAN 🍴 | 25.8 | QUENTIN'S CHICKEN CURRY DEBAL 🍴 | 26.8 |
| Pan-seared red snapper fillet doused in a special blend of sweet and sour ginger sauce | | A devilishly addictive dish of free-range chicken leg with bacon lardons, sausages and a mix of vegetables | |
| BAKED PESCE KERTOUK | 25.8 | QUENTIN'S OXTAIL CURRY DEBAL 🍴 | 29.8 |
| Succulent red snapper fillet baked in a special blend of herbs including turmeric, and kaffir lime leaf | | A devilishly addictive dish of oxtail with bacon lardons, sausages and a mix of vegetables | |
| SOTONG BLACK | 25.8 | CLASSIC EURASIAN CHICKEN STEW | 25.8 |
| Stir fried fresh squid in luscious black ink, chili, and aromatics | | A hearty satisfying stew with vegetables and whole dried spices which gives it a distinctive flavour | |
| PRAWN BOSTADOR 🍴 | 27.8 | ROASTED CHICKEN | 25.8 |
| A true Eurasian dish, red leg prawns braised in a flavorful coconut curry | | Free range chicken leg roasted with garden vegetables | |
| CAMBRANG CURRY NANAS 🍴 | 27.8 | BUAH KELUAK CURRY 🍴 | 26.8 |
| Red leg prawns braised in sweet and mildly spicy curry made with lemongrass, turmeric and onions served with caramelized pineapple | | Slow cooked combination of free-range chicken thigh and Spanish pork in a piquant black nut gravy | |
| PRAWN SAMBAL PETAI 🍴 | 27.8 | BEEF STEAK | 29.8 |
| Red leg prawns stir fried in sambal tumis, assam, and stinky beans | | Stir fried Wagyu beef slices in flavorful dark soya sauce with onions, potatoes, peas and cherry tomatoes | |
| CALAMARI SAMBAL PETAI 🍴 | 25.8 | POT ROAST BEEF | 29.8 |
| Fresh squid stir fried in sambal tumis, assam, and stinky beans | | Wagyu beef chunks in deeply flavoured gravy with new potatoes, button mushrooms, and organic carrots | |
| RED SNAPPER SAMBAL PETAI 🍴 | 25.8 | BEEF & PORK SMORE | 25.8 |
| Succulent red snapper fillet, stir fried in sambal tumis, assam, and stinky beans | | A combination of wagyu beef and Spanish pork in our dark and rich traditional stew infused with our special house blend of spices | |
| FENG | 18.8 | MUTTON RENDANG 🍴 | 25.8 |
| Iberico pork and offals in our special house blend spices | | Authentic style thick coconut based curry cooked with a flavorful mix of herbs and aromatics | |
| BABI ASSAM 🍴 | 25.8 | BEEF RENDANG 🍴 | 29.8 |
| A fragrant mild curry of Spanish pork knuckle, lemongrass, and potatoes | | Wagyu beef in authentic style thick coconut based curry cooked in a flavorful mix of herbs and aromatics | |
| QUENTIN'S PRAWN NOODLES | 16.8 | SHEPHERD'S PIE | 16.8 |
| Famous wok hei fried noodles in our homemade chili with fried prawns, sliced pork belly and beansprouts | | A classic savoury dish made with Wagyu chopped beef, carrots, and mushrooms topped with a generous serving of mashed potatoes and baked to perfection. | |

Dessert

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| SUGEE CAKE | 12.8 | KUEH BINGKA | 10.8 |
| An all-time favorite Eurasian treat made with semolina flour, almonds and butter | | Baked grated tapioca and coconut cake | |
| BREAD & BUTTER PUDDING | 10.8 | PUTUGAL | 10.8 |
| A classic comfort dessert served with vanilla custard | | Eurasian steamed rice cakes made with tapioca, shredded coconut, pisang Rajah, butterfly pea flower and pandan extract | |
| GULA MELAKA LAVA CAKE | 10.8 | BREUDHER CAKE | 12.8 |
| A modern twist on your customary desserts with gula melaka | | Dutch-influenced Eurasian butter cake made with Toddy, a naturally fermented coconut flower extract | |
| PULUT HITAM | 7.8 | BANANA FRITTERS | 8.8 |
| Warm black glutinous rice dessert with coconut milk, sweet potatoes, gula melaka, and caramelized bananas | | Crispy fried pisang Rajah (King of Bananas) with salted gula melaka caramel, a delightful combination in every bite | |
| BUBUR TERIGU | 7.8 | | |
| A tasty sweet porridge made with white wheat or terigu, coconut milk, bananas, sweet potatoes and gula melaka | | | |



Wines

WHITE

Quinta de Gomariz Vinho Verde Loureiro 2018 138
A refreshing vinho verde wine with fresh floral nose and honeyed citrus aromas that pairs very well with all our starters (R.P. 88 pts)

Quinta do Vallado White 2015 138
Aroma notes of melon and flowers. This wine is fresh and lean with pronounced citrus notes. A great match with our pork belly and prawns (R.P. 91 pts)

Herdade do Mouchao Dom Rafael White 2017 138
A fresh and fruity wine with a pleasant freshness, balance and persistence. A perfect accompaniment with fish, seafood and spice (R.P. 87 pts)

Herdade das Servas Colheita Seleccionada White 2016 168
A complex and well structured wine with aromas of tropical ripe fruits like pineapple and apricots, as well as some floral notes (W.E. 88 pts)

Fitapreta Palpite White Reserva 2017 178
An elegant wine with aromas of grapefruit, apple and lime fruits. A creaminess that come from the oak ageing and the balanced acidity makes it a perfect pairing for seafood and meat dishes (R.P. 89 pts)

Quinta do Soalheiro Vinho Verde Alvarinho Reserva 2015 138
Citrus color, elegant and full flavor with oak notes, maintaining the freshness and fruit of Alvarinho grape. One of the best Vinho Verde wines you can find in Portugal (R.P. 94 pts)

SPARKLING

Vertice Guoveio Espumante 128
A sparkling wine with very fine and persistent bubbles that releases a very fresh and elegant aroma (R.P. 93 pts)

RED

Herdade do Mouchao Dom Rafael Red 2015 160
An aroma mix of ripe plums with red peppers, mint and spices. This elegant wine shows an elegant freshness and good balance (R.P. 87 pts)

Casa Santos Lima Confidencial 2015 159
A great complex aromas of red fruits and some vanilla. Medium body in the mouth, well balanced, with sensations of red fruits (W.E. 91 pts)

Herdade das Servas Colheita Seleccionada Red 2015 168
Dark-ruby colored with intense ripe fruit aromas. Well-balanced flavor and a pleasant, lingering finish (W.E. 90 pts)

Quinta do Vallado Touriga Nacional 2016 188
Red fruit and violet aromas with matured and silky tannins, very balanced, with a long fresh finish (R.P. 91 pts)

Luis Pato Vinha Barossa Red 2015 195
A complex red wine with lovely red cherry fruit and a bit of spice. There's a silky texture with a bit of tannic grip, and smooth pure fruit (R.P. 92 pts)

Herdade do Mouchão Red 2015 225
A long and structured wine with intense flavors of mint and eucalyptus mixed with olive paste and spices. A flagship wine (R.P. 93 pts)

SWEET

Herdade do Mouchao Licoroso 2012 185
Deep and intense aromas of wild berry jam, spices and chocolate with a structured, elegant and persistent mouth (R.P. 92 pts)

BY THE GLASS

House Red / House White 15.8 | 90

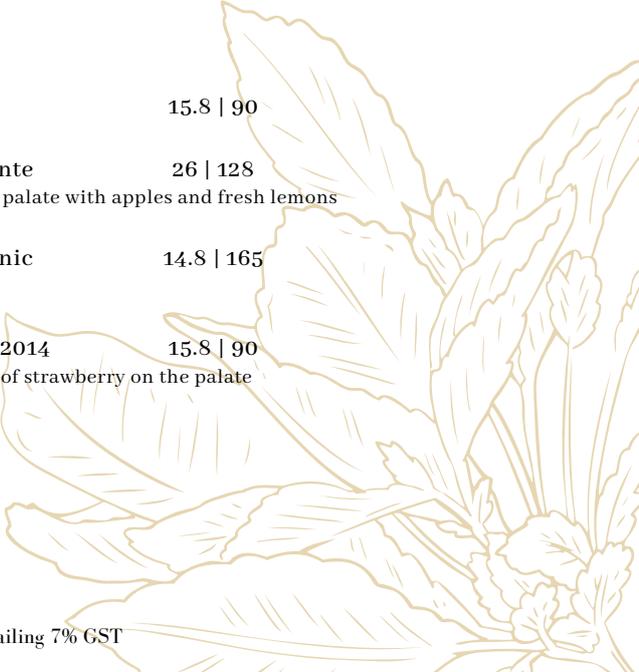
Luis Pato Maria Gomes Espumante 26 | 128
A lovely sparkling wine with sweet floral fruits on the nose. Dry on the palate with apples and fresh lemons

Quinta Vallado White Port & Tonic 14.8 | 165
A refreshing aperitif

Casa Santos Lima Galodoro Rosé 2014 15.8 | 90
Dry rose wine with an evident minerality and acidity. A tinge of strawberry on the palate

R.P. = Robert Parker
W.E. = Wine Enthusiast

Prices subjected to \$15 delivery charge and prevailing 7% GST



Non-Alcoholic Beverage

WATER

Still | Sparkling

6.8

JUICE

Apple | Orange | Pineapple | Cranberry | Lime

5.8

TEA

Brilliant Breakfast
Chamomile Flowers
Original Earl Grey
Green Tea w Jasmine Flowers
Italian Almond
Rose with French Vanilla

5.5

SOFT DRINK

Coke | Coke Zero | Sprite | Lemon Tea | Green Tea
Ginger Ale | Bitter Lemon

4.8

COFFEE

Espresso 6
Long Black 7.5
Cappuccino 7.8
Latte 7.8
Macchiato 6.8
Mocha 8.8
Hot Chocolate 7.8

Add Shot / Iced

2

Alcoholic Beverage

BEER

Grolsch 8.8 | 14.8
Tiger 10.8
Heineken 11.8
Lion Brewery - Island Lager 11.8
Lion Brewery - Straits Pale Ale 11.8
Guinness 17.8

COCKTAIL

Ginkli Nona 16.8
Caipirinha 17.8
Dirty Martini 17.8
Long Island Tea 20.8
Margarita 17.8
Mojito 17.8
Porto Tonic 17.8
Singapore Sling 20.8

HOUSEPOUR LIQUOR

Whiskey | Vodka | Rum | Gin 12.8 | 128
Tequila | Bourbon

CHAMPAGNE

Laurent Perrier 28 | 158
Laurent Perrier Cuvee Rose 188

PREMIUM LIQUOR

Johnie Walker, Black Label 14.8 | 148
Johnie Walker, Blue Label 388
Monkey Shoulder 16.8 | 168
Jack Daniels 168
Chita 188
Glenfiddich, 12 yrs 16.8 | 188
Glenfiddich, 18 yrs 248
Glenfiddich, 21 yrs 468
Macallan, 12 yrs 218
Remy Martin VSOP 188
Martell VSOP, Red Barrel 208
Martell Cordon Bleu 388
Sailor Jerry 168
Grey Goose 188
Reyka 188
Wild Turkey 101 168
Bombay Sapphire 14.8 | 148
Hendricks 188
Roku 188
Patron Silver 188
Patron Xo Cafe 168
Jagermeister 14.8 | 148