

ALL DAY MENU

FRESH PRESSED JUICES

ALRIGHT ORANGE
carrot & orange
GREEN APPLE
GOODY GREEN
green apple & celery
ORANGE

CRUSHED FRUIT SODAS

MINT & LIME • LYCHEE & LIME

KOMBUCHA

LEMON, LIME & MINT

FLOATS

COKE • ROOT BEER • CREAM SODA

ICE CREAM SHAKES

OREO • STRAWBERRY SHORTCAKE •
MILO MALT • DOUBLE CHOCOLATE BLACKOUT

ICE COLD BEER

PERONI DRAUGHT lager, italy 300ml / 500ml
STONE & WOOD 'PACIFIC ALE' summer ale, australia
TIGER lager, singapore

PS. SPRITZ COCKTAILS

APEROL SPRITZ
aperol topped with prosecco
STRAWBERRY & MINT SPRITZ
strawberries, prosecco, rose wine & mint
GRAPEFRUIT & GINGER SPRITZ
pink grapefruit, prosecco, ginger & rosemary
SUMATRAN SPRITZ
lemongrass, ginger, prosecco, gin & pink peppercorns

PS. CLASSICS

WHITE BOUQUET SANGRIA
marques de riscal verdejo, lychee, longan,
white chrysanthemum flowers, rambutan, lemon soda
ROSÉ & BERRIES SANGRIA
marques de riscal rosé, seasonal fruits, rose buds,
mixed berries, lemon soda

WINE

GLS

ILAURI 'TAVO'
PINOT GRIGIO, Italy
DURVILLEA BY ASTROLABE
SAUVIGNON BLANC, New Zealand
DOMAINE LAROCHE 'MAS LA CHEVALIERE'
ROSÉ, France
ALTOS LAS HORMIGAS 'CLASICO'
MALBEC, Argentina
ASTROLABE 'MARLBOROUGH'
PINOT NOIR, New Zealand



PLEASE SCAN THE QR CODE
TO SEE OUR FULL
WINE, SPIRITS & COCKTAIL MENU

TO START OR SHARE

V TRUFFLE SHOESTRING FRIES
truffle oil, grated parmesan, parsley

PS. CHUNKY FRIES
tamarind chilli dip, kaffir lime aioli & smokey bbq sauce

SOUPS

V SPICED BUTTERNUT PUMPKIN
coriander, lime, ginger

V PORTOBELLO MUSHROOM
fresh watercress, truffle oil

SALADS

VM SUPERFOOD
blueberries, almonds, pumpkin, quinoa, broccoli,
spinach, romaine, roasted nuts, goji berry

PS. CAESAR
baby cos, bacon, parmesan, baked croutons, poached egg
with lemon-honey & rosemary chicken
with grilled prawns

PAD THAI SALAD
poached prawns, crushed peanuts, fresh lime dressing

POACHED OCEAN TROUT NIÇOISE
string beans, olives, spinach, tuna aioli

SANDWICHES

CROQUE MONSIEUR
smoked ham, montreux gruyère, rustic bread

CROQUE MADAME
smoked ham, montreux gruyère, fried egg, rustic bread

PS. CLUB
toasted turkish, bacon, chicken, fried egg, cheddar,
creamed spinach, tomato relish, gherkins,
cranberry vinaigrette greens

FLAME GRILLED TANDOORI CHICKEN
toasted turkish, eggplant & tomato chutney,
gunpowder mayo, cabbage & mustard slaw,
crisp green salad

PS. STEAK
sliced angus ribeye, house sourdough, grilled onions
with ginger garlic-teriyaki glaze, shoestring fries

DESSERTS

DOUBLE CHOCOLATE BLACKOUT CAKE
with dark chocolate sauce

M'S CARROT CAKE

FLOURLESS ORANGE CAKE
with orange butterscotch sauce

ULTIMATE FUDGY BROWNIE

GOLDEN BANANA BUTTERSCOTCH
BUNDT

DARK CHOCOLATE BANANA CHEESECAKE

CHOCOLATE NUT DOORSTOP

STICKY DATE PUDDING
with lashings of toffee sauce

GINGER PUDDING
with earl grey anglaise

FLORIDA KEY LIME PIE

PS. PROFITEROLES
choux pastry puffs filled with vanilla bean ice cream &
drenched in chocolate sauce or salted caramel sauce

CHOCOLATE RED VELVET CAKE

JUNIOR

FOR CHILDREN 12 YRS AND UNDER
all items in the kids menu include a bowl of ice cream,
option of chocolate or strawberry sauce

SPAGHETTI BOLOGNESE
a kid's version of our classic

GRILLED HAM & CHEESE TOASTIES
served with fries

CARBONARA PASTA
cream sauce, bacon & parmesan

CHEESEBURGER & FRIES

COFFEE & CHOCOLATE

COFFEE
espresso
americano
long black
macchiato
flat white
cappuccino
piccolo latte
latte
mocha
honey milk latte
iced coffee
americano
latte
mocha
honey milk latte
add a scoop of
ice cream
AFFOGATO
espresso,
vanilla bean
ice cream

CHOCOLATE
(hot / iced)
CHAI LATTE
prana chai tea,
soy milk &
manuka honey
IRISH COFFEE
black coffee,
irish whiskey,
double cream
decaf • extra shot •
organic soy milk

TEAS & INFUSIONS

LOOSE LEAF TEAS by ETTA TEA COMPANY
english breakfast • earl grey
japanese sencha • lychee green lily •
calming chamomile • lemongrass blue pea •
pandan chiffon • ps. digestive

PS. FRESH INFUSIONS
fresh mint moroccan • old ginger root

HONEY LEMON SOOTHER
manuka honey & fresh lemon juice

PS. ICED TEAS
lemon lime • peach
longan

MINERAL WATER

ACQUA PANNA

SAN PELLEGRINO

MAINS

FISH & CHIPS
beer-battered red snapper fillets, shoestring fries, dill pickle aioli

CRAB TART
handpicked blue swimmers, chilli, kaffir, a buttery shortcrust,
prawn bisque, lemon-dressed greens & homemade harissa

GLAZED OCEAN TROUT SOBA
crispy skin, spiced kabocha chips, edamame & pickled shitake

CRISPY ROAST CHICKEN
with french onion & garlic bread sauce

CHICKEN PARMIGIANO
seared chicken breast, chunky tomato sauce, garlic ciabatta croutons,
wilted spinach, slow-roasted romas, mozzarella & grilled lemon

KASHMIRI LAMB CHOPS
chargrilled cutlets, masala chat potatoes, baby green beans,
spiced mint jus & chilled tomato chutney

STICKY BBQ RIBS
smokey sticky sauce, tangy vegetable & potato slaw,
chipotle hot sauce

PS. BURGER
wagyu & us chuck patty, vintage cheddar, wilted spinach, crispy
smoked bacon, tomato & crispy onions, toasted sesame bun &
shoestring fries

STEAK FRITES
180g corn-fed petite tender served with shoestring fries & porcini
mushroom sauce

V PS. IMPOSSIBLE BURGER

impossible patty, vintage cheddar, wilted spinach, sauteed mushrooms, tomato and crispy onions, toasted sesame bun & shoestring fries

PASTA

V GREEN GODDESS PESTO PENNE
green garden vegetables, wholewheat penne,
homemade herb & pine nut pistou

SPICY KING PRAWN AGLIO OLIO
spaghettini, toasted sesame breadcrumbs & fresh herbs

CHICKEN ROSSA PENNE
grilled chicken, smoked bacon, spinach & mixed mushrooms
with garlic-tomato cream sauce

PS. SPAGHETTINI BOLOGNESE
spaghettini in homemade sauce with bacon &
crispy basil leaves

vegetarian (V) / vegetarian modified (VM) - can be modified for vegetarians

Please let your server know if you have any food allergies.

ALL PRICES ARE NOT INCLUSIVE OF STATUTORY GOVERNMENT GOODS AND SERVICES TAX & SERVICE CHARGE