

ALL DAY MENU

FRESH PRESSED JUICES

ALRIGHT ORANGE
carrot & orange

GOODY GREEN
green apple & celery

GREEN APPLE
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

TIGER lager, singapore

BUBBLES

GLS

SANTA MARGHERITA PROSECCO BRUT DOCG
PROSECCO, Italy

WINE

GLS

ILAUURI 'TAVO'
PINOT GRIGIO, Italy

DURVILLEA BY ASTROLABE
SAUVIGNON BLANC, New Zealand

BERTAINE ET FILS
ROSÉ, France

PATRICK CLERGET COTEAUX BOURGIGNONS
PINOT NOIR, France

ILAUURI 'SALTO'
SANGIOVESE, Italy

FRANCOIS VILLARD 'L'APPEL DES SEREINES'
SYRAH, France

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

LYCHEE BELLINI
lychee fruit topped with prosecco

APEROL SPRITZ
aperol topped with prosecco

PS. MOJITO
appleton estate gold rum, fresh mint, ginger ale

TO START OR SHARE

V TRUFFLE SHOESTRING FRIES
truffle oil, grated parmesan, parsley

CRISPY SEAFOOD BASKET
szechuan pepper salt, chipotle mayonnaise

CHARGRILLED OCTOPUS
chilli lime dip

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

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

VM MUSHROOM & FENNEL SAUSAGE PENNE
grilled pork sausage, broccoli, fennel seed,
spinach, riesling, parmesan

STREET

AVAILABLE FROM 11AM

PS. CRAB & PRAWN LAKSA
julienne fish cake, silver sprouts, quail eggs,
laksa pesto, fresh chilli paste

VM SUZY'S SPAGHETTI CRAB 'MEE GORENG'
wok-fried with fresh crab, king prawns,
spicy tomato sauce, silver sprouts

THAI CHICKEN & BASIL BOWL
wok-fried basil chicken, fresh prawn salad, sunny egg,
steamy jasmine rice, toasted coconut

SINGAPORE CHILLI CRAB & PRAWNS
soft shell crab and tiger prawns, wok-crisped mantou,
fresh chilli crab dip & jade rice

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 BUTTERSOTCH
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

SOUP

V SPICED BUTTERNUT PUMPKIN
coriander, lime, ginger

V PORTOBELLO MUSHROOM
fresh watercress, truffle oil

MAINS

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

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

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

V PS. IMPOSSIBLE BURGER
impossible patty, vintage cheddar, wilted spinach,
sautéed mushrooms, tomato and crispy onions,
toasted sesame bun & shoestring fries

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

BUTTERMILK FRIED CHICKEN
smokey jalapeno aioli

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

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

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

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

PIZZA

*allow 20-30 mins

AVAILABLE FROM 11AM

V OUR SMOKEY MARGHERITA
tomato, scamorza, mozzarella, cheddar

V BIANCA FUNGI
portobello, king oyster & button mushrooms, sage,
mozzarella, truffle oil, garlic confit

V GREEN GODDESS
broccoli, peas, french beans, spinach, capsicum,
sugar snaps, mozzarella, chevre

MEAT LOVERS
chicken, parmesan, salami, smoked cheddar, pancetta,
mozzarella, sausage & oregano

WINTER SALAMI MARGHERITA
tomato, mangalista salami, mozzarella, scamorza, cheddar

V FOUR CHEESE PORCINI
fontina, mozzarella, parmesan, gorgonzola, porcini, raisins

FENNEL SAUSAGE
tomato, kurobuta pork, fennel, capsicum, mozzarella

PS. BOLOGNESE
tomato, beef, pork, mozzarella, parmesan, basil

WAIKIKI
tomato, ham, pineapple, mozzarella, basil, parmesan

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