

# MENU

*At 5 Senses Bistro, we fuse Asian and European Flavours based on Simplicity and Freshness where comfort food are prepared with passion and specially curated ingredients.*



## THE STAR VISTA

1 VISTA EXCHANGE GREEN,  
#02-21, SINGAPORE 138617  
Tel: 6339 1435

## FUNAN MALL

107 NORTH BRIDGE ROAD,  
#02-17, SINGAPORE 179105  
Tel: 6241 0676



[www.facebook.com/5sensesg](http://www.facebook.com/5sensesg)



[www.instagram.com/5senses\\_sg](http://www.instagram.com/5senses_sg)



[www.5sensesbistro.com](http://www.5sensesbistro.com)

# MENU


SERVED DAILY FROM 11AM - 9PM



## STARTER

- S1 MUSHROOM SOUP**  **\$4.90**  
Homemade
- S2 GARLIC BREAD** **\$6.90**  
Homemade
- S3 CLASSIC CAESAR SALAD** **\$7.90**  
Romaine Lettuce with Caesar Dressing  
& Hard-Boiled Egg
- S4 CRABCAKE**  **\$12.90**  
With Chili Crab Sauce
- S5 BURRATA N' TOMATOES**  **\$12.90**  
Drizzled with Balsamic Reduction
- S6 SEARED DIVER SCALLOPS** [5pcs]  **\$16.90**  
With Petite Salad & Black Caviar
- S7 WHITE TEA SCENTED DUCK BREAST** *'Served Medium'* **\$14.90**  
With Orange Sauce
- S8 PAN SEARED FOIE GRAS** [45g] **\$14.90**  
Apple Chutney & Port Wine Sauce

## NIBBLES

- N1 TRUFFLE FRIES** **\$8.90**  
Grated Parmesan Cheese
- N2 FURIKAKE FRIES**  **\$8.90**  
Japanese Rice Seasoning
- N3 HOT WINGS & DRUMLETS** [6pcs] **\$10.90**  
With Mayonnaise



*\*All pictures shown are for illustration purpose only \*Ingredients are subject to market availability*





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## MAIN COURSE

- 'Served Medium'*
- M1 CRISP-SKIN NORWEGIAN SALMON** \$17.90  
Squid Ink Risotto & Grated Parmesan Cheese
  - M2 PAN SEARED GREENLAND HALIBUT**  \$20.90  
Fish Veloute & Hae Bee Hiam Crumble
  - M3 BACON WRAPPED CHICKEN BREAST**  \$14.90  
Lyonnais Potatoes & Garlic Brown Sauce
  - M4 CONFIT FRENCH DUCK LEG** \$17.90  
Mashed Potatoes & Mixed Green Salad
  - M5 CLASSIC BEEF BURGER** \$15.90  
With BBQ Sauce, Cheddar Cheese & Fries
  - M6 GRAIN-FED ANGUS BRAISED BEEF CHEEK** \$19.90  
Mashed Potatoes & Butter Glazed Vegetables
  - M7 AUSTRALIAN BRAISED LAMB SHANK** \$24.90  
Mashed Potatoes & Butter Glazed Vegetables
  - M8 BEEF STEAK RICE BOWL** \$22.90  
Poached Egg & Butter Glazed Vegetables
  - M9 MUSHROOM RISOTTO**  \$14.90  
Grated Parmesan Cheese
  - M10 AUSTRALIAN GRAIN-FED RIBEYE STEAK** \$24.90 (200G)  
\$32.90 (300G)  
Lyonnais Potatoes & Petite Salad

## PASTAS

- P1 CARBONARA** \$9.90  
Poached Egg, Smoked Bacon & Grated Parmesan Cheese
- P2 SEAFOOD AGLIO OLIO**  \$12.90  
Garlic & Chili Padi
- P3 SEAFOOD MARINARA** \$12.90  
Homemade Tomato Sauce
- P4 WHITE SEAFOOD CRABMEAT PASTA**  \$15.90  
In Rich Seafood Soup

## KIDS MEAL

 (For Kids Below 10 Years Old Only)

- K1 KIDS CARBONARA** \$6.90  
Poached Egg, Smoked Bacon & Grated Parmesan Cheese
- K2 CHIX NUGGETS N' FRIES** \$6.90  
[4pcs]

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## DESSERTS

- D1 CHOCOLATE LAVA CAKE** \$6.90  
With Vanilla Bean Ice Cream
- D2 APPLE CRUMBLE** \$6.90  
With Vanilla Bean Ice Cream
- D3 SEA SALT CREME BRULEE** \$8.90  
Torch'd with Sugar
- D4 BUBUR PULUT HITAM** 🍌 \$9.90  
Black Glutinous Rice with  
Coconut Ice Cream
- D5 HOMEMADE WAFFLE** \$12.90  
Drizzled with Maple Syrup with  
a choice of Single Scoop Ice Cream

## ICE CREAM

*Flavors:*

- ▶ VANILLA BEAN
- ▶ CHOCOLATE SALTED CARAMEL
- ▶ GINGERNUT
- ▶ COCONUT

SINGLE SCOOP \$3.90  
DOUBLE SCOOP \$6.90

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# BEVERAGE MENU

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## COFFEE

100% Arabica Beans

**HOT** **ICED**

C1 SINGLE ESPRESSO	\$3.50	-
C2 DOUBLE ESPRESSO	\$4.00	-
C3 LONG BLACK/AMERICANO	\$4.50/\$5.00	
C4 PICCOLO	\$4.50	-
C5 CAFÉ LATTE	\$5.00/\$5.50	
C6 CAPPUCINO	\$5.00/\$5.50	
C7 FLAT WHITE	\$5.00/\$5.50	
C8 MOCHA	\$5.50/\$6.00	

## TEA

Gryphon Tea in a Cup

T1 ENGLISH BREAKFAST TEA	\$6.00
T2 EARL GREY LAVENDER	\$6.00
T3 CHAMOMILE DREAM	\$6.00
T4 OSMANTHUS SENCHA	\$6.00
T5 LEMON GINGER MINT	\$6.00
T6 WHITE MUSCATO	\$6.00

## MATCHA TEA LATTE & CHOCOLATE

MC1 HOT MATCHA TEA LATTE	\$6.00
MC2 ICED MATCHA TEA LATTE	\$6.50
MC3 HOT CHOCOLATE	\$6.00
MC4 ICED CHOCOLATE	\$6.50

## BOTTLED DRINKS

B1 IBC ROOT BEER	\$4.50
B2 JOHN CRABBIE GINGER BEER	\$6.00

## WINES

France – Pierre Jean

	GLASS	BOTTLE
W1 MERLOT	\$9.00	\$40.00
W2 CHARDONNAY	\$9.00	\$40.00

Italy – Santa Margherita

W3 PROSECCO	-	\$65.00
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## SOFT DRINKS

S1 ICED LEMON TEA	\$2.50
S2 COKE	\$2.00
S3 COKE ZERO	\$2.00
S4 CARBONATED WATER	\$1.50





# CRAFT BEER MENU

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FRESHLY  
BREWED IN  
SINGAPORE  
SINCE 1997



## CB1 GOLDEN ALE [4.7% ABV]

\$8.50

All Time Fan Favorite! This popular brew is a clean, crisp, richly golden-hued ale made with premium British malts and specially selected varieties of hops. Its balanced biscuit maltiness is accented by a smooth bitterness, with a mild floral and citrus flavor.

## CB2 BOHEMIAN PILSNER [5% ABV]

\$8.50

Light notes of honey and a crisp, wonderful balance of malt and bitterness brought out by our specially selected yeast from a world-famous brewery in the Czech Republic.

## CB3 INDIA PALE ALE (IPA) [5.6% ABV]

\$9.00

A malt-forward, English-style IPA brewed with all English malts for a complexity that matches the big, herbal, floral hop character.

## CB4 OATMEAL STOUT [5.6% ABV]

\$9.00

This variation of the original features more intense notes of fresh roasted coffee, chocolate and caramel. Oats provide a silky smooth mouthfeel to round out the finish.

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**CB5 INNIS & GUNN ORIGINAL [6.6% ABV]**

**\$10.50**

**Bourbon Barrel Aged Scotch Ale**

Honey-hued beer, matured in Bourbon barrels to unlock luscious flavors of toffee, vanilla and oak to perfectly balance the beer's malt backbone.



**CB6 INNIS & GUNN CRAFT BREWED LAGER [4.6% ABV]**

**\$9.50**

**Scottish Craft Lager**

Lager made in small batches, brewed with Naked Golden Oats which gives the beer a full flavor and smooth finish.



**CB7 HONEY BROWN LAGER [4.5% ABV]**

**\$9.50**

**Original Extra Rich Lager**

Honey Brown is a delicious amber lager brewed with premium barley, hops and pure Manitoba White Clover Honey to produce a great tasting, medium-bodied lager.



**CB8 MAGIC HAT NUMBER 9 [5.1% ABV]**

**\$9.50**

**American Pale Ale**

Magic Hat #9 is an ale with a mysterious and unusual palate. Dry, crisp, fruity and refreshing. #9 is really impossible to describe!



**CB9 THORNBRIDGE JAIPUR [5.9% ABV]**

**\$12.50**

**India Pale Ale**

With more than 100 worldwide awards, this American style IPA has a complexity of flavors created by a six-dimensional hop experience. Jaipur's hoppiness builds in the mouth and bursts with powerful citrus fruit flavors, culminating in a remarkably smooth finish.



**CB10 LINDEMANS PECHERESSE [2.5% ABV]**

**\$9.50**

**Fruit Beer**

Lindemans Pecheresse is a sparkling golden in colour with the aroma of fresh peaches. Crisp and well balanced with the sweet accents and tangy twist of peaches.



**CB11 CRABBIE'S ORIGINAL [4.0% ABV]**

**\$9.50**

**Alcoholic Ginger Beer**

Crabbie's is brewed using 4 secret ingredients based on a traditional recipe and steeped in real ginger for 6 weeks to produce its deep, delicious spicy flavors.



**CB12 WESTMALLE DOUBLE [7.0% ABV]**

**\$13.50**

**Trappist Double**

Westmalle Double possess the intoxicating fragrance of vanilla, caramel, chocolate and dark stone fruits. Rich and complex with a crisp finish.