

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/5sensessg



www.instagram.com/5senses_sg



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 CRISPY FRIED HALF SPRING CHICKEN** 🍳 **\$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 CAPPUCCINO	\$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

SERVED DAILY FROM 11AM - 9PM



BREWERKZ

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.