

# BRUNCH

## 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 • CHERRY PLUM

## 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

SANTA MARGHERITA BRUT DOCG  
PROSECCO. Italy

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  
PS.Cafe truffle oil, grated parmesan, parsley

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

CHARGRILLED OCTOPUS  
chilli lime dip

## 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

## MAINS

V PS. FLUFFY PANCAKES  
homemade banana jam, blueberries,  
passionfruit curd & fresh cream

CHORIZO CHILLI HASH & POACHED EGG  
confit potato, house pimento jam & potato skins

PS. CLASSIC BENEDICT  
poached eggs, ham & hollandaise on house sourdough

SALMON BENEDICT  
poached eggs with gravlax, avocado & hollandaise on  
house sourdough

TIGER BEER-BATTERED FISH & CHIPS  
snapper fillets, homemade tartar & kaffir lime aioli

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

CRISPY ROAST CHICKEN  
with french onion & garlic bread sauce

BUTTERMILK FRIED CHICKEN  
smokey jalapeno aioli

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

PS. BIG BREAKFAST  
two eggs (poached, fried or scrambled), smoked bacon, wilted  
spinach, buttered toast, baked beans with angus / pork sausage,  
cherry tomato, rocket & basil salad with honey truffle dressing

♦ for egg white scrambled or omelette

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

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

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

## STREET

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

## 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

## SANDWICHES

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)

IRISH COFFEE  
black coffee,  
irish whiskey,  
double cream

CHAI LATTE  
prana chai tea,  
soy milk &  
manuka honey

decaf • extra shot •  
organic soy milk •  
oat 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

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