

# ◆ BRUNCH ◆

## 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 • CHERRY PLUM

## FLOATS

COKE • ROOT BEER • CREAM SODA

## ICE CREAM SHAKES

OREO • STRAWBERRY SHORTCAKE •  
MILO MALT • DOUBLE CHOCOLATE BLACKOUT

## ICE COLD BEER

PERONI lager, italy  
STONE & WOOD 'PACIFIC ALE' summer ale, australia  
TIGER lager, singapore

## BUBBLES

GLS

SANTA MARGHERITA PROSECCO BRUT DOCG  
PROSECCO. Italy

## WINE

GLS

ILAUARI 'TAVO'  
PINOT GRIGIO. Italy  
DURVILLEA BY ASTROLABE  
SAUVIGNON BLANC. New Zealand  
DOMAINE DU DRAGON  
ROSÉ. France  
PATRICK CLERGET COTEAUX BOURGIGNONS  
PINOT NOIR. France  
ILAUARI 'SALTO'  
SANGIOVESE. Italy

## 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  
PS.Cafe truffle oil, grated parmesan, parsley

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

## PASTA

V RED PESTO RIGATONI  
chargrilled broccolini, eggplant, homemade labneh

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

## 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

## SANDWICHES

ADD A SIDE SOUP +6

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

NORWEGIAN SMOKED SALMON  
avocado salsa, cucumber & yoghurt tartar

## 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 📍

## 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

## MAINS

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

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

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

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

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

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. BRUNCH 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,  
sauteed 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

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