

BREAKFAST UNTIL 12

breakfast is served until 12pm weekdays and 3pm weekends/ PH

The Big Breakfast

Two Eggs on sourdough toast, English pork sausages, bacon, sauteed mixed mushrooms, roasted vine tomatoes, baby spinach, baked beans and hash brown

Gluten Free Banana Oat Pancakes (GF)

The Whole kitchen GF Whole Oats, fresh berries, banana, topped with maple syrup. Choice of Greek or coconut yoghurt

Cinnamon Brioche French Toast (V)

Housemade Brioche, berry compote, mascarpone, maple syrup, cinnamon

House-made Organic Granola (V)

Organic oat flakes, cashew nuts, sunflower seeds, cacao nibs, chia seeds, raisins, virgin coconut oil, coconut sugar, with fresh fruit & choice of Greek or coconut yoghurt

Smashed Avo on Woodlands sourdough (V)

Woodlands sourdough, house dukkah, New Zealand onion, cilantro, lemon, feta, avocado

Add: scrambled or poached eggs

Bacon & Egg Wrap

Bacon, scrambled eggs, caramalised onions, Grana Padano cheese in a tortilla wrap with a hashbrown

Za'atar Baked Eggs (V)

Baked eggs, cherry tomatoes, red peppers, parsley, Za'atar, onions, cucumber yogurt with pita

Eggs Florentine or Eggs Benny

Norwegian smoked salmon or smoked ham, Poached Egg, baby spinach & hollandaise sauce on a freshly baked English muffin

Truffle Mushroom Omelette (V)

Field mushrooms, sheep's feta, baby spinach, black truffle oil & Grana Padano
Make it egg white

Sweet Potato with Smashed Avocado (GF)

Kumara Gold Sweet Potato, avocado, New Zealand onion, cilantro, feta, chilli, lime & poached eggs

Eggs on toast with bacon or avocado

Farmhouse Breakfast

King island triple cream brie, Suisse gruyere, honey baked ham, fig jam, Greek yogurt, fresh fruits, dates & walnut bread

From the Bakery

Breakfast Bread Basket
Croissant (plain, almond, chocolate) (V)
Buttermilk Scone with triple berry jam & butter
The Whole Kitchen GF Bread x 2 slices (contains sesame)

Extras

Norwegian Smoked Salmon (GF) | Smoked Bacon (DF,GF)
English Pork Sausage (DF)
Baby spinach | Avocado | Oven Roasted Vine Tomatoes Baked Beans | Hash Browns | Mushrooms (V,GF)

CHEESE AND MORE

(From the cheese room)

29 **Dips & Crackers**, hummus, red pepper, tzatziki, olives
Brie with truffle honey and crispbread
Duck Rillette with cornichons & baguette

22 Cheese Mongers Selection Board

A selection of 3 cheese & a charcuterie fresh fruits, mixed olives, apple chutney

19 French Platter

Brie de Meaux, Comte arnaud, fourme d'ambert, duck rillete, rosette salami, green olives, apple chutney, fresh & dried fruits.

19

Spanish Platter

Manchego, chorizop iberico, jamon serrano, smoked ham, balsamic onion, cornichons, quince paste, apple chutney, mixed olives

23

+4 SHARING PLATES FROM 12 NOON

22 Tofu & Mushroom Gyoza (VE)

Prawn & Chive Gyoza

Smashed Avo on Woodlands sourdough (V)

24 Parma Ham Croquette

Vegetable Samosas with pea & potato filling (V)

Streetstyle Dahi Papdi Chaat (V)

25 Truffle & Parmesan fries with Truffle mayo

Sweet potato fries with Sriracha mayo

Skin on fries (V)

Nachos: Wagyu Beef with guacamole, cheddar cheese

23

+4 BOWLS, SOUPS & SALADS

24 Weekly Seasonal Soup with toasted garlic bread

Ayurvedic Khichdi Wellness Bowl (GF)

Mixed lentils & rice, butternut squash, carrots, turmeric, cilantro, cumin, date & tamarind chutney

23

25 Buddha Bowl (V)

Roasted butternut squash, bulgur, avocado, cucumber, cherry tomatoes, garbanzo beans, red kidney bean, house dukkah with a tahini dressing

Cobb Salad

Grilled chicken breast, bacon, soft boiled egg, cherry tomatoes, romaine lettuce, endive, crisp bread, lime & chilli mayo dressing

6

Burrata Salad (V)

Roasted vine cherry tomatoes, EVOO, Balsamic vinegar, toasted baguette

7

*Prices excluding 7% GST and service charge

MAINS

15 **Eggplant Coconut Curry (V)**
16 Grilled australian eggplant, kenya beans, peanuts, coconut
16 milk served with rice (***no shrimp paste**)

38 Mediterranean Mezze (V)

Falafel, bulgur tabbouleh, roast pumpkin & dukkah, feta salad, olives, hummus, muhammara, tzatziki & Greek pita

38 Truffle Mushroom Risotto (V)

Sauteed mixed mushrooms, black truffle oil & grana padano
Add: grilled chicken

Zucchini Mushroom Aglio e Olio (V)

Spaghetti, mushroom, zucchini, chilly, garlic

38

Spicy Seafood Aglio e Olio

Spaghetti with clam, squid, prawn, chili, olive oil & garlic

Crab Angel Hair Pasta

Ocean caught blue swimmer crab, baby spinach, chilli, garlic, grated grana padano cheese & white wine

19 Beef Cheek Pappardelle

21 Angus beef cheek, grana padano, baby spinach, honey
23 cherry tomatoes

17 Chicken Schnitzel

15 Panko crumbed chicken breast, black & white sesame seeds,
15 garlic mash, zucchini, mustard & dill sauce

17

11 Atlantic Salmon

11 Babaganoush, mix green with feta, honey cherry tomatoes &
11 baby red radish

19

Crispy Beer Batter Fish & Chips

Barramundi in a beer batter served homemade tartare sauce

BBQ Pork ribs

14 Spare ribs with hoisin glaze, served with potato mash &
buttered corn

21

Rosemary & Thyme Roast Chicken

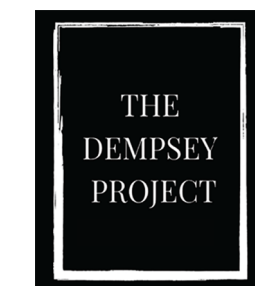
Lemon beurre noisette, red & white quinoa with cranberries, almond flakes & a side salad

23

Black Angus Striploin Steak (200g)

Signature dry rub, served with skin on fries, mushrooms, & a veal jus

26



27

The Dempsey Project

thedempseyproject

www.thedempseyproject.com

9 Dempsey Rd,
Singapore 247697

If you have any food allergies, please let your server know

WRAPS, SANDWICHES & BURGERS

24 **Falafel Wrap (V)** 20
Falafel, hummus, tahini sauce, tzatziki, tomatoes, iceburg, red onions, jalapeno in a warm soft tortilla, skin on fries & coleslaw

26 **Lamb Kebab Roll** 24
Spiced lamb, egg, cilantro, onions, roti, green chutney, skin on fries

28 **Reuben Pastrami Toastie** 28
Beef pastrami, sauerkraut, Swizz gruyere cheese, Dijon mustard aioli on rye bread

+5 **TDP Club Sandwich** 26
29 Smoked paprika pulled chicken, egg, bacon, avocado,
29 ham, aioli, smoky cheddar cheese, cucumber, tomato &
29 garden leaves in a brioche bun served with skin on fries & coleslaw

TDP Wagyu Burger 30
29 Bacon, smoky cheddar cheese, truffle mayo, bois boudran
sauce, pickles, yellow mustard, balsamic onion, mesclun,
housemade brioche bun

Buttermilk Chicken Burger 28
30 Za'atar seasoning buttermilk chicken in a brioche bun with
aioli, iceberg lettuce, tomatoes & house slaw

The Impossible Burger (V) 30
29 Spicy tomato chutney, cheddar, gherkins, jalapeno &
mustard aioli

31 SOMETHING SWEET

(Check the counter for daily treats!)

Saffron Infused Mascarpone Mousse 16
29 Mascarpone, biscotti crumble, cardamom, saffron, strawberry

Affogato (VE option Available) 9
34 TDP Espresso blend, vanilla ice cream

Sticky Date Pudding 16
Warm date pudding, salted caramel sauce, vanilla ice cream

29 **Chocolate Fudge Brownie (Gluten Free)** 12
Vanilla bean ice cream

Death by Chocolate 14
Brownie, chocolate mousse, chocolate ganache, meringue

39 **Coconut Panna Cotta** 14
Mango coulis

Apple Crumble 14
Vanilla bean ice cream

Gourmet Ice Cream 6
Vegan Dark Chocolate | Coffee | Mango Sorbet |
Blueberry Cheesecake

Gourmet Ice Cream Sandwiches 12
Milk & cookies | Strawberries & cream | Chocolate hazlenut
Vegan Island coconut (dairy-free and gluten-free)

V: Vegetarian GF: Gluten Free VE: Vegan DF: Dairy Free