

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, brass lion singapore 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

CHARGILLED OCTOPUS
chilli lime dip

SOUPS

V SPICED BUTTERNUT PUMPKIN
coriander, lime, ginger

V PORTOBELLO MUSHROOM
fresh watercress, truffle oil

SALADS

VM SUPERFOOD 2021
blueberries, almonds, pumpkin, quinoa, freekeh,
black barley, roasted nuts & seeds, miso sunflower
seed dressing

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
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
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CHOCOLATE (hot / iced)	IRISH COFFEE black coffee, irish whiskey, double cream
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CHAI LATTE prana chai tea, soy milk & manuka honey	decaf • extra shot • organic soy milk • oat milk
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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