

STARTERS

COLD ENTRÉE

LOBSTER BISQUE	15
BRUSCHETTA 	15
Diced Roma tomato, red onion, garlic & basil, dressed with PnC's vinaigrette served on slices of warm baguette.	
MESCLUN SALAD BOWL 	15
Mixed green, olives, walnut, with french vinaigrette.	
INSALATA CAPRESE 	15
Simple salad of fresh buffalo mozzarella and tomatoes topped with basil and a splash of balsamic. A perfect end of summer appetizer or side dish, especially when tomatoes are at their peak.	
NACHOS 	15
Homemade tortilla chips, tomato salsa, olives, jalapenos, guacamole, cheddar cheese and sour cream.	
CHEESE BOARD 	25
PnC's selection of fine cheeses: Gorgonzola, Brie, Fontina, Pecorino, Hard Cheddar Cheese and Parmigiano Reggiano.	
BEEF CARPACCIO 	22
Thinly sliced beef served with arugula salad drizzled with extra virgin olive oil, lemon, salt and pepper.	
COLD KING PRAWNS	25
Cooked King prawns served over ice with kaffir lime whisky dip	
COLD CUTS PLATTER	25
Fine selections of cold cuts (beef salami, beef pastrami, turkey ham, sliced iberico ham served with crackers, olives and pickled vegetables.	
JAMON IBERICO 	39
Thinly carved melt in your mouth Iberico ham served with Italian pickled vegetables.	



Spicy



Chef's Recommendation



Vegetarian

WARM ENTRÉE

EDAMAME 	10
Boiled salted Japanese green soybeans, cooled to serve.	
HOMEMADE DOUBLE FRIED CHIPS 	15
Double fried Australian potato with aioli and cayenne cheddar dip	
GRILLED CHICKEN SATAY	18
Turmeric marinade brushed chicken thigh, skewered & grilled till tender. Served with sliced onions, cucumber, a lightly spiced peanut sauce and kueh tu pat (glutinous rice).	
MEDITERRANEAN CHICKEN KEBABS	18
Amazing blend of herbs and spices, cayenne turmeric, cinnamon, ginger & yoghurt. Grilled tender to perfection.	
PNC SIGNATURE PORK BELLY  	18
Thick cut pork belly, brushed with olive oil and seasoned generously with salt and pepper. Served with Pommery and Dijon mustard and a side of mesclun salad mix.	
SMOKED DUCK	18
French duck breast, Thai styled salad and burnt orange.	
PAN FRIED FOIE GRAS	23
Pan fried goose liver, with homemade apple compote, broken dark chocolate and bread.	
NACHOS CHILI CON CARNE  	18
Homemade tortilla chips, tomato salsa, olives, jalapenos, guacamole, cheddar cheese and sour cream with spicy beef chili con carne	
GRILLED OCTOPUS 	22
Thinly sliced blanched then grilled octopus served with arugula salad drizzled with extra virgin olive oil, lemon, salt and pepper.	
SAUSAGE PLATTER	25
PnC's selection of sausages; chicken sausage, beef and spicy Italian pork sausage served with gherkins, red cabbage and sauerkraut.	
GRILLED KING PRAWNS	28
Grilled king prawns served on a bed of arugula salad with lemon.	



MAINS


ALL MAINS WILL BE SERVED WITH STARCH (POMME PURÉE/DOUBLE FRIED POTATOES AND OUR VERY OWN DAILY VEGETABLES)


CHICKEN FRICASSEE	32	IBERICO TOMAHAWK 500G 	45
PAN SEARED SALMON	35	BRAISED BEEF CHEEKS 	38
PnC SIGNATURE BABY BACK RIBS 	33	USDA RIBEYE 10 OUNCE/USDA FILLET MIGNON 8 OUNCE	49

Top It Up:

1 X 60g Pan Seared Foie Gras - 9
2 X Char Grilled King Prawn - 11

HOME MADE 12" PIZZA

MARGHERITA PIZZA  25
A simple mix of classic flavours. Popping cherry tomatoes, buffalo mozzarella, grated mozzarella cheese, sweet basil.

QUATTRO FORMAGGI | 4 CHEESE  25
Italian pizza topped with a combination of four kinds of cheese, as the name suggests, such as Gorgonzola, Fontina, Parmigiano-Reggiano and mozzarella.

SIGNATURE MEAT GALORE  28
PnC's select meat and pizza combination. Four types of meat - beef slices, chorizo, chicken chipolata and turkey ham. Finished with sliced peppers on a tomato pepper base.

SEAFOOD MARINARA PIZZA 28
Selection of fresh prawn, scallops and squid over herb tomato concasse and mozzarella cheese.

PASTA

CLASSIC AGLIO OLIO  19
Classic pasta spaghetti with thinly sliced garlic, pine nuts, chili oil tossed over extra virgin olive oil.

SPAGHETTI BOLOGNESE 22
Spaghetti with fresh minced beef, fresh cherry tomatoes, herbs and spices mixed in a tomato concasse.

KING PRAWN & SCALLOPS AGLI OLIO   25
Spaghetti with fresh tiger prawns, sea scallops, cherry tomatoes, cooked in white wine with garlic & chili oil tossed over extra virgin olive oil.

GOURMET SWEET TREATS

GRANNY SMITH CRISPY GOLDEN BAG  17
Baked apple stuffed with pecan and mascarpone wrapped with layers of paper thin pastry.

TIPSY TIRAMISU  15
Lady's fingers soaked in coffee and 3 liqueurs with chocolate shavings.

TRIO CRACK BUNS 13
Vanilla ice cream sandwich covered with whisky dark chocolate glaze sprinkled with almond flakes.

RUM BA BA 13
The most loved Neopolitan Dessert. Yeast cake with golden raisin & orange zest infuse with dark rum syrup

FLAMBÉ BOMBE FROZEN CUSTARD 22
Yuzu chocolate with candied orange peel and crunchy pearl.

TAP BEERS (HH OPENING-7 PM)

TIGER	REGULAR	
HEINEKEN	17	
ERDINGER WEISSBIER	HH	12.50
GUINNESS DRAUGHT		

COCKTAILS

SIGNATURE	22
PnC Mojito	
BESPOKE	19
Any Cocktail that you fancy? Ask our charming Bartender	
MARTINI	18
Apple Espresso Dirty Dry Lychee	

HOUSE WINES (HH OPENING-7 PM)

RED	REGULAR	
Cab Sauv Shiraz Sangiovese	14	
WHITE	HH	
Sauv Blanc Chardonnay Pinot Grigio	11.50	
DESSERT/SPARKLING	Bottle	Twin Btl
Moscato	68	98

BOTTLED BEERS (HH OPENING-7 PM)

ASAHI Dry	
CORONA	REGULAR
HITE Pale Lager	14
HOEGAARDEN	HH
LITTLE CREATURES Pale Ale	11.50
STELLA ARTOIS	
STRONGBOW Cider Gold	BUCKET of 5+1
	59 (UP 84)

HOUSE SPIRITS (HH OPENING-7 PM)

BOURBON Jim Beam	
BRANDY St Remy	REGULAR
GIN Gordon's Dry	14
RUM Bacardi Superior	HH
TEQUILA Jose Cuervo	11.50
VODKA Smirnoff Red	Bottle
WHISKY Famous Grouse	169

SOJU

ORIGINAL	BOTTLE
	22
GREENGRAPE	BUCKET of 5
GRAPEFRUIT	98 (UP 110)

ALCOHOL FREE

MOCKTAILS - 11	JUICES - 7	SOFTDRINKS - 7	COFFEE Hot - 7/Cold - 8	TEA - 7.50	BOTTLED - 8
Lychee Freeze	Apple	Coke	Americano Cappuccino	Chamomile	WATER
Passionfruit Spritzer	Cranberry	Coke Zero	Flat White Vanilla Latte	English Breakfast	San Pellegrino
Pineapple Cobbler	Lime	Ginger Ale	Caramel Latte Long Black	Earl Grey	Acqua Panna
Shirley Temple	Orange	Red Bull	Mocha	Japanese Green	
Virgin Colada	Pineapple	Sprite	Espresso Sngl - 6 / Dbl - 7	Tea Peppermint	
Virgin Mojito	Tomato	Soda/Tonic			

PREMIUM SINGLE MALT

SIMPLY - SPLENDOR IN THE GRASS BTL

ABERFELDY 12YO SINGLE MALT	258
BALBLAIR 2005 VINTAGE SINGLE MALT	268
CLYNELISH 14YO SINGLE MALT	268
GLENDRONACH 12YO SINGLE MALT	278
GLENDRONACH 18YO SINGLE MALT	398
GLENGYONE 12YO SINGLE MALT	278
OLD PULTENEY 12YO SINGLE MALT	278
LAGAVULIN 16YO SINGLE MALT	278
ARBEG 5YO : THE WEE BEASTIE SINGLE MALT	298
BOWMORE 15YO SINGLE MALT	268
CAOL ILA 12YO SINGLE MALT	273

FROM THE LAND OF THE RISING SUN

THE YAMAZAKI DISTILLER'S RESERVE	298
SUNTORY'S HAKUSHU RESERVE SINGLE MALT	298
SUNTORY'S HIBIKI HARMONY	328
THE NIKKA TAKETSURU PURE MALT	268
THE NIKKA WHISKY FROM THE BARREL	238
THE NIKKA COFFEY GRAIN WHISKY	278
THE NIKKA COFFEY MALT WHISKY	278
MIYAGIKYO SINGLE MALT	298
THE YOICHI SINGLE MALT	298

<u>BLENDED</u>	GLS	BTL
LAPHROAIG 10 YEAR OLD	17	209
THE MACALLAN 12 YEAR OLD	18	239
GLENFIDDICH 15 YEAR OLD SOLERA	18	249
GLENFIDDICH 18 YEAR OLD	19	299
BALVENIE 14 YEAR OLD	18	249
BALVENIE 17 YEAR OLD	25	249
JAMESON IRISH WHISKY	14	175
JOHNNIE WALKER BLACK	14	175
JOHNNIE WALKER GOLD RESERVE	17	199
MONKEY SHOULDER	17	195
CHIVAS 12 YRS	14	179
CHIVAS 18 YRS	18	199

**WHISKY TOUR - MINIMUM
GANG OF 5 FOR 1099⁺⁺**

**FOR DESCRIPTION AND OTHER
INFORMATION PLS ASK OUR STAFF**

PREMIUM SPIRITS

<u>VODKA</u>	GLS	BTL
GREY GOOSE	15	175
BELVEDERE	15	175

<u>GIN</u>		
TANQUERAY	14	169
BOMBAY SAPPHIRE	14	169
HENDRICK'S	15	189
MONKEY 47	15	189

<u>RUM</u>		
CAPT MORGAN SPICED GOLD	14	169
MYER'S DARK RUM	14	169
PLANTATION OVERPROOF DARK	18	199

<u>TEQUILA</u>		
DON JULIO	15	179
PATRON SILVER	15	195

<u>BOURBON</u>		
JACK DANIEL'S	15	175
MAKER'S MARK	15	179

<u>COGNAC</u>		
HENNESSY VSOP	16	199
MARTELL VSOP	17	199
MARTELL CORDON BLEU	25	325

SAKE

HOKUSHIKA HONJYOZO NAMA CHOZO (300 ML)	46
MASUMI JUNMAI GINJO KURO (300 ML)	46
MASUMI SANKA JUNMAI DAIGINJO (300 ML)	74
KITAYA TOKUBETSU JUNMAI PREMIUM (720)	93
KATSUYAMA TOKUBETSU JUNMAI (720)	94
ECHIGOZAKURA DAIGINYO YAMADANISHIKI 38 (720)	95
OHMINE 3 GRAINS HI-IRE YAMADANISHINKI (720)	99
NANBUJUN JUNMAI DAIGINJO SAKE MIRAI TENKEI (720)	99

BIRTHDAY KNOCKOUTS **45**

GRAND FLAMING WATERFALL
Famous Grouse | Plantation Rum | Sambucca | Kahlua
GRAND FLAMING LAMBORGHINI
Kahlua | Sambucca | Blue Curacao | Bailey's Irish Cream

ABSINTHE

GREEN - 18 | RED - 19 | BLUE - 20 | BLACK - 21

APERITIFS / DIGESTIFS **15**

APEROL | CAMPARI | LIMONCELLO | MARTINI BIANCO
| MARTINI ROSSO | NOILLY PRAT | PERNOD | PIMM'S
NO. 1