

THE CORNER GRILL



Please be advised that food prepared here may contain allergens such as milk, eggs, wheat, soybean, peanuts, and shellfish. Please inform us of any food allergies or restrictions.

THE CORNER GRILL

ABOUT THE CHEF

Known for his signature CW burgers, steaks and seafoods. Chef Colin West created The Corner Grill to share his expertly executed dishes in a cosy setting at 1 Ann Siang Hill. With years of experience under his belt, he transforms humble ingredients through pickling, seasoning, and grilling with great precision and panache. Chef Colin is unwavering in his standards and approach to food, so diners can expect a satisfying meal.

STARTERS

Rillettes Trio // \$25

*Choice of Duck, Pork, Salmon, Beef or Chicken liver pâté with mushrooms
Served with bread and pickles*

Crispy Pig Ears // \$16

With vinaigrette dip

Garlic Butter Frog Legs // \$28

Pan-seared, served with bread

Char-roasted Bone Marrow // \$23

Teewurst spread, chimichurri, bread

Char-grilled Octopus Salad // \$24

Radicchio, citrus vinaigrette, brazil nuts, crispy shallot, garlic

Kales & Blues Salad // \$19

Grapes, pecan nuts, honeycomb, green apple, housemade organic tempeh

Pickled Beetroot Salad // \$17

Feta cheese, olives, pecan nuts, horseradish vinaigrette

SIDES

Beetroot Slaw // \$12

Onion Matchsticks // \$10

With currywurst dip

Brussels Sprouts // \$12

Lentils, truffled mustard

Artichoke Hearts // \$18

*Gherkins, onion, yoghurt pastrimi
spice dip*

Truffled Mac & Cheese // \$12 (S) | \$26 (L)

Parmesan, mature cheddar, gorgonzola

Potatoes // \$10

Choice of lemon capers • mash • fries

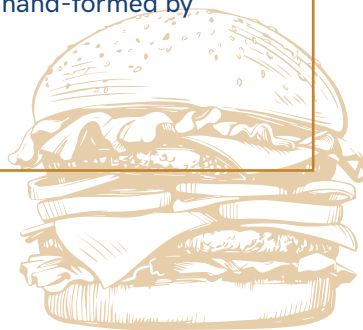
*All prices are in Singapore Dollars and are subject to 10% service & government taxes.
We are a cash-free establishment. We accept Visa, MasterCard, Amex and Grabpay.*



COLIN WEST SIGNATURE BURGERS

A hearty yet refined affair for burger lovers. Each signature chargrilled burger is created from Chef Colin West's original recipe. Every element is specifically selected to present the burger's full character in every mouthful — from artisan cheeses that add complexity, and complementary buns that hold all the goodness together.

Our patties are made of high quality beef or pork — ground fresh right in our kitchen — and hand-formed by Chef Colin himself.



SIGNATURE BURGERS

Served with a choice of lemon capers potatoes or fries

Breakfast Burger // \$24

Canadian pork patty, Oglesfield cheese, Sunny side up egg, German mustard, bacon, romaine lettuce, gherkins, sesame bun

Bleu Burger // \$25

Gorgonzola dolce cheese, beef patty, onion marmalade, bacon, herbed mayo, walnut dried fruit bun

BBQ Burger // \$24

Montgomery cheddar, beef patty, Housemade BBQ sauce, crispy onions, romaine lettuce, bacon, gherkins, sesame bun

Portobello Burger // \$25

Raclette cheese, beef patty, creamed portobello, bacon, romaine lettuce, herbed mayo, sesame bun

Grilled Chicken Burger // \$24

Fresh chicken thigh, herbs and spices, gherkins, romaine lettuce, mustard, sesame bun

Fried Chicken Burger // \$24

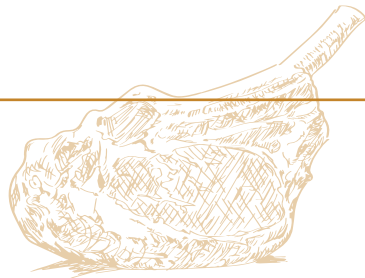
Fresh chicken thigh, bacon jam, beetroot slaw, romaine lettuce, spinach & rosemary bun

Grilled Fish Burger // \$29

Pommery-marinated cod fish, baby roma tomatoes, romaine lettuce, lemony herbed mayo, parmesan bun

STEAKS

Few things are better than a perfectly grilled steak in our charcoal oven. We take great care with ours, seasoned just right before arriving at the table. Tasty homemade sauces complement the steak's amazing flavour, but no offense taken if purists prefer to skip them (we get it).



STEAK OPTIONS

Served with your choice of sauce and potatoes

US Prime Ribeye Aged 120+ Days 1.2kg // \$248

For true beef connoisseurs, for 5-6 pax

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US Prime Ribeye Aged 120+ Days Skewer 100g // \$35

Try our premium dry-aged beef as a skewer

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AUS Ribeye 200 Days Grain Fed 300g // \$68

Succulent cut charcoal-grilled to your choice of doneness

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AUS Wagyu Rump Cap 300g // \$55

Flavourful and well-marbled cut from top sirloin

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AUS Hanging Tender 200g // \$39

Especially tender cut prized for its flavour

Choice of Sauce

Gorgonzola Hollandaise • Chimichurri • Green Peppercorn

Choice of Potatoes

Lemon Capers • Raclette Cheese Gratin • Mash

— SEAFOOD —



Fans of seafood have a home here at The Corner Grill
— ours are simply prepared and pretty fantastic

Barramundi Belly // \$26

Charcoal oven-broiled, served with ponzu dressing

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Claypot Seafood Bisque Sheng Mian // \$30

*Specialty noodles in rich housemade bisque with mussels,
clams (lala), poached egg, seasonal seafood*

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Claypot Mussels Bisque 600g with Fries // \$36

Mussels in rich housemade bisque

—

Whole Lobster (Char-grilled or Steamed) // \$50

*Fresh lobster from The Corner Grill's lobster tank.
Served with clarified butter, garlic, lemon juice, seaweed and chives*

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Lobster Roll // \$32

Herbed pommery mayo, grilled brioche roll

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Whole Turbot // \$60

Charcoal oven-roasted, served with capers sauce

LAMB & PORK

If you are in the mood for something different,
these options are sure to satisfy

House Spice Rub Aus Lamb Racks 400gm // \$46

Mint chimichurri, pickles, mash potatoes

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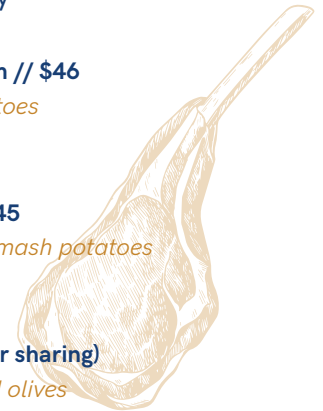
US Bone-in Pork Chop 400gm // \$45

Charcoal-grilled, served with burnt onion jus & mash potatoes

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US Pork Chop Long Bone 1.2Kg // \$115 (for sharing)

Lemon capers potatoes, pickles, stuffed olives



SWEET ENDINGS

Dessert of the Day // \$15

Check with our friendly staff for today's special

THE CORNER GRILL RETAIL

\$17 per sealed jar

Duck Rillettes

Sichuan veg, carrot, onion, garlic, leeks, herbs, duck fat

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Pork Rillettes

Preserved turnip (cai poh), onion, garlic, herbs, pork fat

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Beef Rillettes

Gherkins, herbs, beef fat

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Salmon Rillettes

Smoked salmon, white wine, cream, herbs

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Chicken Liver Pâté with Wild Mushroom

Port wine, cèpe mushrooms, butter, eggs

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Housemade Pickles // \$11

Medley of vegetables in house brine



The Corner Grill's homemade rillettes, pâté and pickles are freshly made using Chef's original secret recipe, sealed in jars, and ready to be spread on toast, crackers, or as part of a charcuterie board. They are ideal for cosy breakfasts, gatherings, or even as a midday pick-me-up, and perfectly complemented with our tangy Homemade Pickles. Once opened, keep refrigerated and consume within 3 days.

Special Rillettes Takeaway Bundles

Starter Bundle Set A // \$96

Pork Rillettes, Duck Rillettes, Beef Rillettes, Salmon Rillettes, Chicken Liver Pâté with Wild Mushroom, Housemade Pickles

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Starter Bundle Set B // \$79

Pork Rillettes, Duck Rillettes, Salmon Rillettes, Chicken Liver Pâté with Wild Mushroom, Housemade Pickles