

THE
POPULUS
COFFEE & FOOD CO.

WEEKDAY | LUNCH

| ALL DAY BRUNCH |

THE POPULUS Scramble

signature soft creamy scrambled eggs, fresh herb melange,
marinated feta, turkey bacon, toasted croissant / 17
Deluxe + Lobster Bisque & Crab Meat Scramble +6

Populus All Day Big Brekky

soft poached 64° eggs, aerated hollandaise, potato rosti,
mixed mushrooms, seasonal greens, homemade baked beans
chicken harissa sausage or Norwegian smoked salmon / 24
Change to 64° Fried Eggs +1

'Breakfast of Champions'

180g Tajima Wagyu steak, fried eggs, potato rosti,
homemade baked beans, house ranch dressing,
homemade BBQ sauce / 32

Avocado SUPERFOOD Green Platter (V)

kale, charred broccoli, spinach, chunky avocado,
cottage cheese, feta, pumpkin seeds, dukkah,
mixed grains, multigrain bread, soft poached 64° egg / 19
Add + Crab Meat +5
Add + soft poached 64° Egg +2.5

Populus French Toast (V)

baked vanilla brioche, seasonal fresh fruit,
pistachio crumb, scented natural yogurt, flowers / 20

Tuscan Lamb Harissa Baked Eggs (~20min)

rich chunky homemade tomato sauce, slow roasted tender tuscan lamb,
soft eggs, greek yoghurt, sumac, fresh lime, ciabatta / 19

Spring Pancake & Fried Chicken (~20min)

spring onion & corn pancake, signature fried chicken thigh fillet,
hint of cumin, house special ranch dressing / 19

Buckwheat Pancakes (V) (~20min)

soft & fluffy buckwheat pancake, berry fruit compote,
passionfruit curd, cornflake crumb, maple syrup, flowers / 18

Cod & Leek

roasted Atlantic cod fillet, braised leek with turkey bacon,
chunky mashed potatoes, creamy roasted garlic sauce, dill / 22

Slow Cooked Beef Cheek

tender slow cooked beef cheek, chunky mashed potato,
kale, spinach, toasted breadcrumbs / 23

Cod Fish & Chips

tempura Atlantic cod, paprika chunky fries, truffle tartar sauce,
lemon, seasonal greens / 20

BURGERS

SPECIAL EDITION

'Surf & Turf' Lobster (~20min)

150g Australia grass fed beef, butter poached Boston lobster tail,
housemade chilli & coriander jam, red cabbage & apple slaw, / 40

Grass fed Beef (~20min)

150g Australia grass fed beef, gruyere cheese, housemade chilli & coriander jam,
mustard mayo, pickles, fresh salad / 20

Populus Fried Chicken

signature crispy succulent fried chicken thigh fillet, turkey bacon,
apple & red cabbage slaw / 18

All burgers served with paprika chunky fries and toasted brioche bun

Change to Truffle Shoestring fries with Parmesan + 3

Add + Overeasy Fried Egg + 2.5

PASTA

Seafood Linguine

linguine braised in homemade lobster bisque, crab meat,
scallops, tobiko, roasted cherry tomatoes / 22
Deluxe + Butter poached Boston Lobster tail +13

Grass Fed Beef Ragù Pappardelle

slow cooked hand pulled grass fed beef,
rich spiced tomato sauce, parmesan / 20
Extra + Beef Ragù + 5.5

Hearty Bolognese

grass fed lean minced beef bolognese, mixed mushrooms,
diced vegetables, linguine / 18

Pesto & Mushroom (V)

housemade kale & walnut pesto, confit mixed mushrooms,
fresh chilli, linguine, parmesan, lime / 18

SALADS

Roasted Cod & Soba

roasted cod loin, chilled soba noodles, mixed mushrooms,
lightly pickled vegetables, edamame, lime & sesame dressing / 22

Poached Chicken Summer Ramen

poached chicken thigh, organic ramen, mixed mushrooms,
edamame, egg chiffonade, kimchi,
seasonal greens, lemon soy dressing (served chilled) / 18

Beef 'Bulgogi' & Quinoa

korean 'bulgogi-style' grass fed slow cooked beef, quinoa,
mixed mushrooms, edamame, cherry tomato, kimchi,
seasonal greens, sesame (served warm) / 20

THE
POPULUS
COFFEE & FOOD CO.

WEEKDAY | LUNCH

GRAIN BOWLS

Roast Chicken / 18
Extra + Roast Chicken +5

Slow cooked Lamb / 20
Extra + Lamb +6

Tajima Wagyu Beef / 23
Extra + Tajima Wagyu Beef +8

All grain bowls served with wild & brown rice salad,
furikake baby corn, red cabbage & apple slaw,
sweet pickled cucumber,
roasted butternut squash with yogurt & herb dressing,
roasted cherry tomatoes, mixed mushrooms

DONBURI RICE BOWLS

SPECIAL EDITION

'Bounty of the Sea' Mixed Grains

roasted cod loin, Japanese scallops, crab meat, red cabbage salad,
lightly pickled cucumber, pickled ginger, wild & brown rice / 23

+ **Aburi Boston Lobster Tail** +13

Populus 'Chicken Rice'

signature fried chicken cutlet, onsen egg, ginger & spring onion salsa / 18

Extra + Fried Chicken +5

Teriyaki Salmon

roasted teriyaki salmon, flying fish roe, onsen egg / 18

Extra + Salmon +5.5

Truffle Wagyu Beef

seared Tajima wagyu beef, savoury onion & apple sauce,
onsen egg / 23

Extra + Tajima Wagyu Beef +8

Donburi rice bowls served with japanese rice,
furikake, seasonal vegetables

| SMALL BITES |

Truffle Fries with Parmesan cheese / 12

Shoestring Fries / 7

Sweet Potato Fries / 7.5

Spiced Potato Wedges with Dips / 8

Buttermilk Buffalo Wings with Sriracha / 12

Populus 'Veggie' Bowl / 9

Seasonal Side Salad / 6

| EXTRAS |

+ Norwegian Smoked Salmon / 5

+ Harissa Chicken Sausage / 4.5

+ Chunky Avocado / 4

+ Mixed Mushrooms / 4.5

+ Turkey Bacon / 5

+ 64° Fried Eggs (2 eggs); Scrambled; Sunny side (2 eggs) / 6

+ 64° soft poached Egg / 2.5 each

+ Extra Toast / 4

| DESSERTS |

POPULUS SUNDAES

Lemon & White Chocolate Sundae

Tahitian vanilla ice cream, fresh lemon jelly, lemon curd,
white chocolate sauce, cornflake crumb, honey citron / 14

Dark Chocolate Sundae

dark chocolate ice cream, passionfruit curd, raspberry coulis,
hazelnut & chocolate crumb / 14

Strawberry & Elderflower Sundae

Tahitian vanilla ice cream, strawberry sauce, elderflower jelly,
fresh strawberries, pistachio crumb, sumac, pomegranate / 14

+ BUTTERMILK WAFFLES (~20 MIN) / +5

SWEETS

MÖRK Chocolate Affogato

premium vanilla bean ice cream, Mörk Even Darker 85% / 8.5

Espresso Affogato

premium vanilla bean ice cream, double shot of speciality espresso / 7.5

Sticky Date Pudding

with salted caramel sauce, premium vanilla bean ice cream,
cornflake crumb / 13

Rocky Road Dark Chocolate Cake

with premium vanilla bean ice cream, raspberry coulis / 13

Homemade Tarts & Cakes

please enquire about today's selection / from 7.5

RESERVATIONS : +65 6635 8420
SAFE ENTRY & DISTANCING MEASURES IN PLACE

WEBSITE | WWW.THEPOPULUSCAFE.COM

HOME DELIVERY MENU AVAILABLE

FOLLOW US ON FACEBOOK & INSTAGRAM | THEPOPULUSCAFE

LEVEL 2 EVENT SPACE AVAILABLE

KINDLY ADVISE US OF ANY DIETARY CONCERNS

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES

NO split bills during peak times

Strictly NO outside food/drink permitted;

~30 min or more wait time during peak times;

Last orders are 1 hour before closing