



SMALL PLATES TO SHARE

Crab Toast	\$24
Crab mayo, crab fat, apple citrus salsa, shio kombu crumbs	
Arancini	\$21
Octopus, chorizo, mozzarella, Jaew mayo, bonito flakes, furikake	
Burrata	\$27
Red chilli salsa, garlic chive crumbs, tomato honey, papadam [V]	
SH Salad	\$18
Tiger prawns, candied Ikan bilis, Belinjo crackers, mixed greens, soy ginger dressing [VO]	
Tomato	\$19
Vine cherry tomatoes, whipped brillat savarin, taro chips, verjus dressing, Siri House granola	
Bikini	\$18
Cheese trio, coppa ham, rosette salami, truffle tomato sauce, toasted pain de mie	
Cauliflower	\$17
Fried cauliflower, gochujang, 'Ma Ling' spam crisps, toasted sesame [VO]	
Seafood Medley	\$26
Asari clams, squid, Japanese seabream, crab fat sake broth	
Scallop	\$29
Wild caught, Hokkaido scallop carpaccio, yuzu kosho, dashi jelly, smoked ikura, sea grapes, Hamachi "bacon" [R]	

LARGE PLATES TO SHARE

Meatless	\$29
Grilled portobello, house made tempeh, garlic butter potatoes, sautéed baby spinach, vine cherry tomatoes, shaved parmesan, green goddess sauce, choice of eggs [V] [Scrambled or sunny side up eggs]	
Champion Roll	\$26
Crusty sourdough bun, baked egg, sautéed mushrooms, smoked bacon, Thai asparagus, gouda, mozzarella, arrabbiata cream sauce [15 min waiting time]	
Breakfast Roll	\$24
Crusty sourdough bun, baked egg, baby spinach, cauliflower, sautéed mushrooms, gouda, mozzarella, green goddess sauce [V] [15 min waiting time]	
Barramundi	\$32
Charred leeks, cremini & enoki mushrooms, laksa anchovy emulsion	

Pappardelle \$37
Tiger prawns, blue mussels, crustacean cream sauce

Mushroom Risotto \$27
Seasonal mushrooms, crispy wonton skin [V]

Unagi Risotto \$33
Seasonal mushrooms, unagi kabayaki, pickled daikon

Steak & Eggs \$68
Prime ribeye [-300g], kombu butter potatoes, Thai asparagus, Charred vine cherry tomatoes, shaved parmesan, Jaew sauce, choice of eggs [Scrambled or sunny side up eggs]

BURGERS & FRIES

Cheeseburger \$29
House made beef patty, fried coppa ham, cheddar, gouda, bread & butter pickles, pepperoncini, caramelised onions, Dijon mustard, harissa mayo, milk bun, fries [Add fried egg or smoked bacon +\$3]

Katsu Burger \$29
Crumbed Iberico pork ribeye, smoked chilli mustard, nori mayo, red cabbage, bread & butter pickles, milk bun, fries

Fries

1) Lightly Seasoned	\$8
2) Umami with Harissa Mayo	\$12
3) Truffle Parmesan	\$14

SIDES

Sourdough [2 pc]	\$5	Sautéed Baby Spinach	\$8
Smoked Bacon	\$7	Kombu Butter Potatoes	\$6
Sautéed Mushrooms	\$6	Vine Cherry Tomatoes	\$6
Eggs [Scrambled or sunny side up]	\$6	Jasmine Rice	\$4

SWEETS

Bomboloni \$16
Assortment of Italian style doughnuts
Cashew chocolate ganache | Mixed berry jam

Jam & Toast \$16
Kaya cremeux, brown butter crumbs, cured egg yolk, toasted milk ice cream

Orange & Chocolate \$16
Preserved orange peel chocolate mousse, candlenut ice cream, cacao nibs, chocolate tuile

Tropical "Tau Huey" \$15
Macerated mango with chilli, coconut panna cotta, passionfruit granita

[V] Vegetarian [VO] Vegetarian Option [R] Raw



Brunch Cocktails

\$12

HEY MARY!

Vodka, Tomato, Worcestershire,
Chilli, Wasabi, Honey, Citrus

JASMINE BELLINI

Jasmine Sake, Peach, Bubbles

SUMMERTIME MADNESS

Aperol, Calamansi, Seedlip garden, Fizz

AYURVEDA

Rum, Curry Leaf Vermouth,
Cucumber, Lime Soda

ESPRESSO HIGHBALL

Espresso Coffee Liqueur, Rum, Berries,
Agave, Citrus, Soda

@sirihousesg

#sansirilifestyle