

MENU


SERVED DAILY FROM 11AM - 9PM



STARTER

- S1 MUSHROOM SOUP**  **\$4.90**
Homemade
- S2 GARLIC BREAD** **\$6.90**
Homemade
- S3 CLASSIC CAESAR SALAD** **\$7.90**
Romaine Lettuce with Caesar Dressing
& Hard-Boiled Egg
- S4 CRABCAKE**  **\$13.90**
With Chili Crab Sauce
- S5 BURRATA N' TOMATOES**  **\$13.90**
Drizzled with Balsamic Reduction
- S6 SEARED DIVER SCALLOPS** [5pcs]  **\$17.90**
With Petite Salad & Black Caviar
- S7 PAN SEARED FOIE GRAS** [45g] **\$14.90**
Apple Chutney & Port Wine Sauce

NIBBLES

- N1 TRUFFLE FRIES** **\$8.90**
Grated Parmesan Cheese
- N2 FURIKAKE FRIES**  **\$8.90**
Japanese Rice Seasoning
- N3 HOT WINGS & DRUMLETS** [6pcs] **\$10.90**
With Mayonnaise



**All pictures shown are for illustration purpose only *Ingredients are subject to market availability*

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MAIN COURSE

"Served Medium"

- | | |
|--|-----------------------|
| M1 CRISP-SKIN NORWEGIAN SALMON | \$18.90 |
| Squid Ink Risotto & Grated Parmesan Cheese | |
| M2 PAN SEARED GREENLAND HALIBUT 🍳 | \$20.90 |
| Fish Veloute & Hae Bee Hiam Crumble | |
| M3 CRISPY FRIED HALF SPRING CHICKEN 🍳 | \$14.90 |
| Lyonnais Potatoes & Garlic Brown Sauce | |
| M4 CONFIT FRENCH DUCK LEG | \$18.90 |
| Mashed Potatoes & Mixed Green Salad | |
| M5 CLASSIC BEEF BURGER | \$16.90 |
| With BBQ Sauce, Cheddar Cheese & Fries | |
| M6 GRAIN-FED ANGUS BRAISED BEEF CHEEK | \$20.90 |
| Mashed Potatoes & Butter Glazed Vegetables | |
| M7 AUSTRALIAN BRAISED LAMB SHANK | \$24.90 |
| Mashed Potatoes & Butter Glazed Vegetables | |
| M8 BEEF STEAK RICE BOWL | \$22.90 |
| Poached Egg & Butter Glazed Vegetables | |
| M9 MUSHROOM RISOTTO 🍳 | \$14.90 |
| Grated Parmesan Cheese | |
| M10 AUSTRALIAN GRAIN-FED RIBEYE STEAK | \$25.90 (200G) |
| Lyonnais Potatoes & Petite Salad | \$33.90 (300G) |

PASTAS

- | | |
|--|----------------|
| P1 CARBONARA | \$10.90 |
| Poached Egg, Smoked Bacon & Grated Parmesan Cheese | |
| P2 SEAFOOD AGLIO OLIO 🌶️ | \$13.90 |
| Garlic & Chili Padi | |
| P3 SEAFOOD MARINARA | \$13.90 |
| Homemade Tomato Sauce | |
| P4 WHITE SEAFOOD CRABMEAT PASTA 🍳 | \$16.90 |
| In Rich Seafood Soup | |

KIDS MEAL

👤👤 (For Kids Below 10 Years Old Only)

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|--|---------------|
| K1 KIDS CARBONARA | \$6.90 |
| Poached Egg, Smoked Bacon & Grated Parmesan Cheese | |
| K2 CHIX NUGGETS N' FRIES | \$6.90 |
| [4pcs] | |

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DESSERTS

- D1 CHOCOLATE LAVA CAKE** \$6.90
With Vanilla Bean Ice Cream
- D2 APPLE CRUMBLE** \$6.90
With Vanilla Bean Ice Cream
- D3 SEA SALT CREME BRULEE** \$8.90
Torch'd with Sugar
- D4 BUBUR PULUT HITAM** 🍳 \$9.90
Black Glutinous Rice with
Coconut Ice Cream
- D5 HOMEMADE WAFFLE** \$12.90
Drizzled with Maple Syrup with
a choice of Single Scoop Ice Cream

ICE CREAM

Flavors:

- ▶ VANILLA BEAN
- ▶ CHOCOLATE
- ▶ COCONUT

SINGLE SCOOP \$3.90
DOUBLE SCOOP \$6.90

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BEVERAGE MENU

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COFFEE

100% Arabica Beans

	HOT	ICED
C1 SINGLE ESPRESSO	\$3.50	-
C2 DOUBLE ESPRESSO	\$4.00	-
C3 LONG BLACK/AMERICANO	\$4.50/\$5.00	
C4 PICCOLO	\$4.50	-
C5 CAFÉ LATTE	\$5.00/\$5.50	
C6 CAPPUCCINO	\$5.00/\$5.50	
C7 FLAT WHITE	\$5.00/\$5.50	
C8 MOCHA	\$5.50/\$6.00	

MATCHA TEA LATTE & CHOCOLATE

MC1 HOT MATCHA TEA LATTE	\$6.00
MC2 ICED MATCHA TEA LATTE	\$6.50
MC3 HOT CHOCOLATE	\$6.00
MC4 ICED CHOCOLATE	\$6.50

BOTTLED DRINKS

B1 IBC ROOT BEER	\$5.50
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WINES

France – Pierre Jean

	GLASS	BOTTLE
W1 MERLOT	\$9.00	\$40.00
W2 CHARDONNAY	\$9.00	\$40.00

Italy – Santa Margherita

W3 PROSECCO	-	\$65.00
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TEA

Gryphon Tea in a Cup

T1 ENGLISH BREAKFAST TEA	\$6.00
T2 EARL GREY LAVENDER	\$6.00
T3 CHAMOMILE DREAM	\$6.00
T4 OSMANTHUS SENCHA	\$6.00
T5 LEMON GINGER MINT	\$6.00
T6 WHITE MUSCATO	\$6.00

SOFT DRINKS

S1 ICED LEMON TEA	\$2.50
S2 COKE	\$2.00
S3 COKE ZERO	\$2.00
S4 CARBONATED WATER	\$1.50



CRAFT BEER MENU

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THE
DRINKING
PARTNERS



CB01 LINDEMANS PECHERESSE [2.5% ABV]

\$10.50

Fruit Beer

Lindemans Pecheresse is a sparkling golden in colour with the aroma of fresh peaches. Crisp and well balanced with the sweet accents and tangy twist of peaches.



CB02 CRABBIE'S ORIGINAL [4.0% ABV]

\$10.50

Alcoholic Ginger Beer

Crabbie's is brewed using 4 secret ingredients based on a traditional recipe and steeped in real ginger for 6 weeks to produce its deep, delicious spicy flavors.



CB03 WESTMALLE DOUBLE [7.0% ABV]

\$14.50

Trappist Double

Westmalle Double possess the intoxicating fragrance of vanilla, caramel, chocolate and dark stone fruits. Rich and complex with a crisp finish.

DRAFT BEER MENU

• BREWERKZ •

DB04 5 SENSES BLONDE ALE [4.7% ABV]

\$10.00

All Time Fan Favorite! This popular brew is a clean, crisp, richly golden-hued ale made with premium British malts and specially selected varieties of hops. Its balanced biscuit maltiness is accented by a smooth bitterness, with a mild floral and citrus flavor.

DB05 5 SENSES PALE LAGER [5.3% ABV]

\$10.00

Light notes of honey and a crisp, wonderful balance of malt and bitterness brought out by our specially selected yeast from a world-famous brewery in the Czech Republic.