

• BRUNCH •

COLD PRESSED JUICES

CITRUS SUNRISE
pink grapefruit & orange

GOODY GREEN
green apple & celery

ALRIGHT ORANGE
carrot & orange

GREEN APPLE

ORANGE

CRUSHED FRUIT SODAS

GRAPEFRUIT & MINT

LYCHEE & LIME

MINT & LIME

KOMBUCHA

LEMON, LIME & MINT

CHERRY PLUM

FLOATS

COKE

ROOT BEER

CREAM SODA

ICE CREAM SHAKES

OREO

STRAWBERRY SHORTCAKE

MILO MALT

DOUBLE CHOCOLATE BLACKOUT

ICE COLD BEER

PERONI DRAUGHT lager, italy 300ml / 500ml

STONE & WOOD 'PACIFIC ALE'
summer ale, australia

TIGER lager, singapore

MINERAL WATER

ACQUA PANNA

SAN PELLEGRINO

25/08/2021 GWB

• MENU •

WINE BY GLASS

OUR FULL WINE & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

SANTA MARGHERITA PROSECCO BRUT DOCG
PROSECCO. Italy

TORRESELLA
PINOT GRIGIO. Italy

DURVILLEA BY ASTROLABE
SAUVIGNON BLANC. New Zealand

CHATEAU DE BERNE 'ESPRIT MEDITERRANEE'
ROSÉ. France

PATRICK CLERGET COTEAUX BOURGIGNONS
PINOT NOIR. France

VILLA SANDI
CABERNET SAUVIGNON. Italy

PS. SPRITZ COCKTAILS


 APEROL SPRITZ
aperol topped with prosecco

 STRAWBERRY & MINT SPRITZ
strawberries, prosecco, rose wine & mint

 GRAPEFRUIT & GINGER SPRITZ
pink grapefruit, prosecco, ginger & rosemary

 SUMATRAN SPRITZ
lemongrass, ginger, prosecco,
brass lion singapore gin & pink peppercorns

PS. CLASSICS

 WHITE BOUQUET SANGRIA
marques de riscal verdejo, lychee, longan,
white chrysanthemum flowers, rambutan, lemon soda

 ROSÉ & BERRIES SANGRIA
marques de riscal rosé, seasonal fruits, rose buds,
mixed berries, lemon soda

 LYCHEE BELLINI
lychee fruit topped with prosecco

 MIMOSA
champagne topped with fresh orange juice

 APEROL SPRITZ
aperol topped with prosecco

 PS. MOJITO
appleton estate gold rum, fresh mint, soda

 BLOODY MARY
our ps bloody mary mix with vodka

WEEKDAY
1 FOR 1
until 6pm



APEROL
SPRITZ

MIMOSA



WEEKEND
1 FOR 1
until 4pm

25/08/2021 GWB

SOUP

- V PORTOBELLO MUSHROOM
fresh watercress, truffle oil

SALADS

- VM SUPERFOOD 2021
blueberries, almonds, pumpkin, quinoa, freekeh,
black barley, roasted nuts & seeds, miso sunflower
seed dressing

PS. CAESAR

baby cos, bacon, parmesan, baked croutons,
poached egg

with lemon-honey & rosemary chicken
with grilled prawns

- V SPICED BIRYANI
whipped goat's curd, pumpkin, raisins, spiced cashews,
spinach, honey masala vinaigrette

SANDWICH

PS. STEAK

angus rump steak, cheddar, house sourdough,
caramelised onion & raisin relish, shoestring fries

STREET

AVAILABLE FROM 11AM

PS. CRAB & PRAWN LAKSA

julienne fish cake, silver sprouts, quail eggs,
laksa pesto, fresh chilli paste

- VM SUZY'S SPAGHETTI CRAB 'MEE GORENG'

wok-fried with fresh crab, king prawns,
spicy tomato sauce, silver sprouts

THAI CHICKEN & BASIL BOWL

wok-fried basil chicken, fresh prawn salad, sunny egg,
steamy jasmine rice, toasted coconut

PASTA

- V GREEN GODDESS PESTO PENNE
green garden vegetables, homemade herb &
pine nut pistou

SPICY KING PRAWN AGLIO OLIO
spaghettini, toasted sesame breadcrumbs & fresh herbs

- VM CHICKEN ROSSA PENNE
grilled chicken, smoked bacon, spinach & mixed
mushrooms with garlic-tomato cream sauce

PS. SPAGHETTINI BOLOGNESE
spaghettini in homemade sauce with bacon &
crispy basil leaves

SPAGHETTINI CARBONARA
garlic cream sauce, smoked bacon

FROM THE PIZZA OVEN

AVAILABLE FROM 11AM

Crafted with Caputo "00" flour, our pizza dough is hand stretched per order and baked @600F giving it a crisp, charred ring of crust. Our finishing touch is our home recipe crunchy chilli oil - a must try !

- V OUR SMOKEY MARGHERITA
tomato, scamorza, mozzarella, cheddar

- V BIANCA FUNGI
portobello, king oyster & button mushrooms, sage,
mozzarella, truffle oil, garlic & white wine cream

PS. BOLOGNESE

tomato, beef, pork, mozzarella, parmesan, basil

SALAMI MARGHERITA

tomato, casalingo salami, mozzarella, scamorza, cheddar

WAIKIKI

tomato, ham, pineapple, mozzarella, basil, parmesan

*allow 20-30 mins

TO START OR SHARE

V TRUFFLE SHOESTRING FRIES
PS.Cafe truffle oil, grated parmesan, parsley

CRISPY SEAFOOD BASKET
szechuan pepper salt, chipotle mayonnaise

PECORINO CAULIFLOWER GRATIN
bechamel, garlic sesame crumb

MAINS

V GOOD OL CINNAMON & BLUEBERRY PANCAKES
sticky brown butter sauce

PS. CLASSIC BENEDICT
poached eggs, ham & hollandaise on house sourdough

SALMON BENEDICT
poached eggs with gravlax, avocado & hollandaise on house sourdough

PS. BIG BREAKFAST
two eggs (poached, fried or scrambled), smoked bacon, wilted spinach, buttered toast, baked beans with angus / pork sausage, cherry tomato, rocket & basil salad with honey truffle dressing
♦ for egg white scrambled or omelette

TIGER BEER-BATTERED FISH & CHIPS
snapper fillets, homemade pickles, tartar & kaffir lime aioli

CRISPY ROAST CHICKEN
french onion & garlic bread sauce

STICKY BBQ RIBS
smokey sticky sauce, cabbage & walnut slaw

PS. BRUNCH BURGER
australian barley fed angus patty, vintage cheddar, wilted spinach, crispy smoked bacon, tomato & crispy onions, toasted sesame bun & shoestring fries, fried egg

V PS. IMPOSSIBLE BURGER
impossible patty, vintage cheddar, wilted spinach, sauteed mushrooms, tomato and crispy onions, toasted sesame bun & shoestring fries

SPICE ROUTE

FLAME GRILLED TANDOORI CHICKEN SANDWICH
eggplant & tomato chutney, gunpowder mayo, cabbage & mustard slaw, house sourdough, crisp green salad

V IMPOSSIBLE BOMBAY KOFTAS
cauliflower & potato hash, tomato, cucumber & mint salad

JUNIOR

FOR CHILDREN 12 YRS AND UNDER

all items in the kids menu include a bowl of ice cream, option of chocolate or strawberry sauce

SPAGHETTI BOLOGNESE
a kid's version of our classic

CARBONARA PASTA
cream sauce, bacon & parmesan

GRILLED HAM & CHEESE TOASTIES
served with fries

CHEESEBURGER & FRIES

vegetarian (V) / vegetarian modified (VM) - can be modified for vegetarians

Please let your server know if you have any food allergies.

BEVERAGES

COFFEE & CHOCOLATE

Our PS.Cafe Blend is served double shot and has been created through the careful selection and artful combination of 100% Arabica beans...hailing from India, Uganda and Ethiopia.

Each bean is optimally roasted to develop its full potential and are then blended together to give the final character with an aroma of dark chocolate, butterscotch, dried prunes and lingering spices with a luscious syrupy body.

COFFEE

espresso
americano
long black
macchiato
flat white
cappuccino
piccolo latte
latte
mocha
honey milk latte

CHOCOLATE (hot / iced)

CHAI LATTE

prana chai tea, soy milk & manuka honey

ICED COFFEE

americano
latte
mocha
honey milk latte
add a scoop of ice cream

AFFOGATO

espresso, vanilla bean ice cream

IRISH COFFEE

black coffee, irish whiskey, double cream

decaf • extra shot • organic soy milk • oat milk

TEAS & INFUSIONS

LOOSE LEAF TEAS by ETTÉ TEA COMPANY

english breakfast • earl grey
japanese sencha • lychee green lily • calming chamomile • lemongrass blue pea • pandan chiffon • ps. digestive

PS. FRESH INFUSIONS

fresh mint moroccan • old ginger root

HONEY LEMON SOOTHER

manuka honey & fresh lemon juice

PS. ICED TEAS

lemon lime • peach
longan

MINERAL WATER

ACQUA PANNA

SAN PELLEGRINO

DESSERTS

NEW

CINNAMON DIPPING FINGERS
with warm chocolate sauce

NORMANDY PIE OF THE DAY*
please ask server for the flavour of the day

CHOCOLATE PROFITEROLE STACK
filled with custard cream

PS. BANOFFEE PIE

BURNT RUM & RAISIN CHEESECAKE

GOLDEN BANANA BUNDT

GIANT ECLAIRS

LEMON & PASSIONFRUIT

DARK CHOCOLATE & NOUGAT

ESPRESSO

BAKERY

BUTTERSCOTCH WALNUT LOAF

CARAMELISED CINNAMON CROISSANT SCROLL

NUTTY STICKY HONEY BUN

SIGNATURES

DOUBLE CHOCOLATE BLACKOUT CAKE
with dark chocolate sauce

M'S CARROT CAKE
with candied walnuts

FLOURLESS ORANGE CAKE
with orange butterscotch sauce

ULTIMATE FUDGY BROWNIE

GOLDEN BANANA BUTTERSCOTCH BUNDT

DARK CHOCOLATE BANANA CHEESECAKE

CHOCOLATE NUT DOORSTOP

STICKY DATE PUDDING
with lashings of toffee sauce

GINGER PUDDING
with earl grey anglaise

FLORIDA KEY LIME PIE

PS. PROFITEROLES

choux pastry puffs filled with vanilla bean ice cream, toasted almonds, drenched in chocolate sauce or salted caramel sauce

CHOCOLATE RED VELVET CAKE

comes with a scoop of ice cream, **add a scoop +3.5**

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ALL PRICES ARE NOT INCLUSIVE OF STATUTORY GOVERNMENT GOODS AND SERVICES TAX & SERVICE CHARGE