

SNACK IT

WHIPPED BUFFALO MILK RICOTTA CHEESE 19 🌶️🥚🥛
Truffle honey, grilled bread

TARTARE OF NORWEGIAN SALMON 16 🐟
Avocado, sesame, soy, crisps

BARBECUE TURKEY MEATBALLS 16 🍖
Bourbon barbecue sauce, cheddar cheese sauce, fingerling potato chips

CRISPY TOFU 12 🥚🥛
Peanut crumble

CRISPY CALAMARI 14 🐟
Kewpie mayo, bonito, toasted sesame

STARTERS & SALADS

ALWAYS VEGETARIAN SOUP OF THE DAY 11 🌱
Ask what the kitchen is cooking today!

COOK & BREW CAESAR 23 🍖🥚
Baby gem, bacon, parmesan dressing, capers, brioche crouton, omega-3 egg

BURRATA 21 🍖
Watermelon, Parma ham, heirloom tomatoes, extra virgin olive oil

TARTARE OF NORWEGIAN SALMON 26 🐟
Avocado, sesame, soy, crisps

PRINCE EDWARD ISLAND BLACK MUSSELS 16 🌶️🐟
Thai green curry, fermented green mango, tomato, chili, coconut
Make it a main course 30

WHIPPED BUFFALO MILK RICOTTA CHEESE 19 🌶️🥚🥛
Truffle honey, grilled bread

CHICKEN LIVER PARFAIT 21
Duck fat, thyme, pear chutney, toast

WING IT

SRIRACHA 15 🌶️
Thai chili, lemongrass, coriander root

BUFFALO 15 🌶️
Hot sauce, ranch dressing

NAKED 15
Cheese sauce

LIGHT MEALS

BANGERS & MASH 28 🍖
House made pork sausage, fine herb mash, port and shallot confit

THE CHICKEN SCHNITZEL 29 🐔
Panko crusted confit chicken, potato salad, sunny side up omega-3 egg, caper and lemon dressing

PLANT BASED IMPOSSIBLE™ BOLOGNAISE 28 🌱🥚
Fresh rigatoni pasta, locally grown basil cress, parmesan cheese

FISH & CHIPS 27 🐟🥚
Classic tartar sauce, house made smoked tomato ketchup

ROASTED BROCCOLI 14 🌶️🥚
Sweet pickled chili, sesame, honey dijon and sriracha dressing, smoked cheddar



FRY IT

PAD THAI FRIES 16 🌶️🐟
Sweet potato fries, chicken, prawns, peanuts, dried sakura, shrimp, chili, pad Thai sauce

ROSEMARY & PARMESAN 10
Roasted garlic aioli

CRISPY NORI FRIES 8 🌶️
Kewpie mayo

SWEET POTATO FRIES 8
House umami ketchup



THE MAIN EVENT

PENNE, PORK SAUSAGE, RED SAUCE 29 🍖🥚
Fresh penne, house smoked pork sausage, tomatoes, parmesan

BEEF POT ROAST 39
USDA beef short ribs, roasted carrots, potato puree, bone marrow jus

SINGAPORE-STYLE FRIED BEE HOON 38 🍖🐟
Char siew-style pork jowl, crispy pork belly, grilled half Nova Scotia lobster, side of sambal

BLACK TRUFFLE FRIED CHICKEN HALF BIRD 32
WHOLE BIRD 59
Orange-ginger and lime pickle dipping sauce

COOK & BREW CLASSIC CHEESE BURGER 29 🍖
USDA beef patty, aged American cheddar, lettuce, tomatoes, red onions, rosemary and parmesan fries

IMPOSSIBLE™ BURGER! 29 🌱
Plant based patty, aged American cheddar, lettuce, tomato, red onions, rosemary and parmesan fries

HAWKER BURGER 32 🍖
USDA beef patty, char siew-styled pork jowl, crispy pork belly, sambal mayonnaise, chili fries

ROASTED ARTIC COD 46 🐟
Snow peas, zucchini, gulf prawns, grilled asparagus

Available during dinner only:
USDA 365 DAY GRAIN FED STRIPLOIN 12oz 65
Fork-crushed fingerling mash, greens, smoked cipollini onion emulsion

DESSERTS

BAILEYS TIRAMISU 15
Baileys ice cream, macadamia nut tuile

BAKED STICKY DATE PUDDING 15
Whisky gelato, caramel sauce

ROCKY ROAD SMOORE CAKE 15
Chocolate cake, peanut butter ganache parfait

RUM BABA 15
Fruit minestrone and Tahitian vanilla chantilly

Kindly notify one of our associates if you have any allergic intolerances. All prices are in Singapore dollars and subject to service charge and GST.