

**Beast &
Butterflies**
RESTAURANT & BAR

CHEF BRYCE LI

Cluster Executive Chef, Beast & Butterflies, M Social Singapore



M SOCIAL
STUDIO

The **BEAST** behind the kitchen at Beast & Butterflies.

Part flavour tamer, part rule breaker, he draws inspiration from his travels and a love for fresh, sustainable ingredients, turning every dish into a story worth devouring.

Armed with claws, knives, and a cheeky grin, **CHEF BRYCE** cooks with fire, flair, and just the right amount of chaos.

Tame? Never. Delicious? Always.

At **Beast & Butterflies**, he makes sure every bite is as bold and unforgettable as the space itself.



SCALLOP CARPACCIO



Scallop Carpaccio 🦪 25

Drizzled with Hot Corn & Sesame Oil, Topped with Fresh Shiso Leaves, Shishito Peppers, Tempura Bits, Fried Shallots.

Fresh Salmon & Alaskan Crab Salad 🐟 26

Mixed Salad, Salmon Roe, Avocado, Shredded Nori, Kani Miso Dressing

Garlic Bread 🌿 10

Homemade

Caesar Salad (Sharing Portion 2-3 pax) 🐷 🦪 28

Romaine Lettuce, Bacon Bits, Parmesan Shavings, Fried Capers, Garlic Croutons, Caesar Dressing

*Add-on

Smoked Salmon (\$8)

Grilled Chicken Breast (\$6)

Tomato & Burrata Salad 🌿 28

Basil Sorbet, Heirloom Tomatoes, Kalamata Olives, Black Garlic, Fresh Basil Leaves, Sea Salt, Extra Virgin Olive Oil

Baked Onion & Vegetables Tart 🌿 25

Gruyère Cheese, Guacamole, Mozzarella Cheese, Tomato Basil Concasse, Kale Salad, Yuzu Dressing

Oven-Roasted Tomatoes & Burrata Dip 🌿 24

*Garlic, Fresh Basil Leaves, Parmesan Cheese, Chilli Flakes
Served with Freshly Baked Sliced French Baguette*



Created with ethically & sustainably sourced ingredients



Chef's Recommendation



Vegetarian



Beef



Seafood



Pork



Spicy

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CRISPY PORK KNUCKLE

MEATS



Crispy Pork Knuckle

Oven Roasted Pork Knuckle, Sesame Soy Asian Sauerkraut,
Spicy Nam Jim Sauce

(Please allow 20 mins of cooking time)

Full 38

Half 25

Chicken Fly

Seared Sous-Vide Chicken Breast, Morel & Truffle Cream Sauce,
Puff Pastry, Fresh Tarragon, Butterfly Puff Pastries

32

*Add-on

Butterfly Puff Pastries (\$6)

Char-Grilled Bone-In Ribeye Steak (900gm - 1kg) Sharing Portion (2-3 pax)

129

Min. Soy Garlic Marinated (Please allow 20- 25 mins of cooking time)

• Choice of 2 sides

Choice of Sides

- Chilled Japanese Potato Salad (Bacon Bits, Chopped Chives)	8	- Char-Grilled Broccolini	8
- Mushroom Fricassee (Cooked in Thick Cream)	8	- Mexican Grilled Corn Salad (Avocado, Tomatoes, Capsicums, Parmesan Cheese, Cilantro)	8
- Char-Grilled U.S. Asparagus	8	- Mesclun Salad (Balsamic Dressing)	6
- Fries	7		

Choice of Sauce

- Blue Cheese Cream Sauce - Red Wine Sauce - Bearnaise Sauce - Black Pepper Sauce



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Chef's Recommendation



Vegetarian



Beef



Seafood



Pork



Spicy

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Char-Grilled Thai-Spiced Baby Chicken 32

· Choice of 1 side

Roast Baby Lamb Leg Sharing Portion (2pax) 78*Baby lamb leg rubbed with rosemary, garlic, and Pommery mustard, slow-cooked sous vide for 6 hrs, then char-grilled to a golden finish*

· Choice of 2 sides & 1 sauce

Rib Eye Steak  46

· Choice of 1 side & 1 sauce

Choice of Sides

· Chilled Japanese Potato Salad (Bacon Bits, Chopped Chives)	8	· Char-Grilled Broccolini	8
· Mushroom Fricassee (Cooked in Thick Cream)	8	· Mexican Grilled Corn Salad (Avocado, Tomatoes, Capsicums, Parmesan Cheese, Cilantro)	8
· Char-Grilled U.S. Asparagus	8	· Mesclun Salad (Balsamic Dressing)	6
· Fries	7		

Choice of Sauce

· Blue Cheese Cream Sauce · Red Wine Sauce · Bearnaise Sauce · Black Pepper Sauce

 Created with ethically & sustainably sourced ingredients Chef's Recommendation  Vegetarian  Beef  Seafood  Pork  Spicy

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Baby Back Ribs 37

Tender Pork Ribs Marinated and Grilled with Home-Made BBQ Sauce

· Choice of 1 side

Pork Collar 32

Sous-Vide for 14 hours, Marinated with Orange Peel & Garlic Bulgogi Sauce

· Choice of 1 side

Beef Tartare 29

Truffle Oil, Raw Egg, Yolk, Capers, Gherkins, Shallots, Chives Served with Fries

Choice of Sides

- | | | | |
|--|---|--|---|
| · Chilled Japanese Potato Salad (Bacon Bits, Chopped Chives) | 8 | · Char-Grilled Broccolini | 8 |
| · Mushroom Fricassee (Cooked in Thick Cream) | 8 | · Mexican Grilled Corn Salad (Avocado, Tomatoes, Capsicums, Parmesan Cheese, Cilantro) | 8 |
| · Char-Grilled U.S. Asparagus | 8 | · Mesclun Salad (Balsamic Dressing) | 6 |
| · Fries | 7 | | |

Choice of Sauce

- Blue Cheese Cream Sauce · Red Wine Sauce · Bearnaise Sauce · Black Pepper Sauce

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BAKED SALT CRUST
WHOLE RED SNAPPER



Baked Salt Crust Whole Red Snapper 35
(400-500gm) 🦋🌱

*Asian Chimichurri, Green Lime
 (Please allow 20 mins of cooking time)*

Baked Cod Papilotte 🦋🌱 35

*Potatoes, Broccolini, Carrots, Soft-Boiled Egg, Lemon Aioli
 (Please allow 15 mins of cooking time)*

Pan-seared Salmon Fillet 🦋 30

· Choice of 1 side & 1 sauce

Pan-seared Barramundi Fillet 🦋 28

· Choice of 1 side & 1 sauce

Choice of Sides

- Chilled Japanese Potato Salad (Bacon Bits, Chopped Chives) 8
- Char-Grilled Broccolini 8
- Mushroom Fricassee (Cooked in Thick Cream) 8
- Mexican Grilled Corn Salad (Avocado, Tomatoes, Capsicums, Parmesan Cheese, Cilantro) 8
- Char-Grilled U.S. Asparagus 8
- Mesclun Salad (Balsamic Dressing) 6
- Fries 7

Choice of Sauce

- Blue Cheese Cream Sauce
- Red Wine Sauce
- Bearnaise Sauce
- Black Pepper Sauce

🌱 Created with ethically & sustainably sourced ingredients

- 🦋 Chef's Recommendation
- 🌱 Vegetarian
- 🐄 Beef
- 🐟 Seafood
- 🐷 Pork
- 🌶️ Spicy

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BEAST BURGER



WAGYU BEEF PASTA

PASTA & BURGERS



Wagyu Beef Pasta 🐮

30

Rigatoni, Braised Wagyu Beef Cheeks, Crushed Tomatoes, Root Vegetables, Parmesan Shavings, Fresh Herbs, Chopped Parsley

Beast Burger 🐷

28

Wagyu Beef Patty, Grilled Back Bacon, Orange Cheddar Cheese, Gherkin Mayo, Potato Bun
· Served with Fries or Salad.

Prawn Tagliatelle Pasta 🦐💚

28

Tobiko Garlic Butter Cream Sauce, Onsen Egg, Fried Garlic Bits

Spaghetti Vongole 🌶️

27

White Clams and Stock, Sliced Garlic, Chopped Parsley, Chili Flakes, Olive Oil



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Chef's Recommendation



Vegetarian



Beef



Seafood



Pork



Spicy

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LOBSTER PORRIDGE

LOCAL DELICIOUS (RICE)



Lobster Porridge

45

Teochew-Style Lobster Rice Porridge in Crab Broth, Baby Abalone, Crispy Canpoy, Bonito Flakes, Fried Shredded Ginger & Scallion

Mala Fried Rice

20

Spicy Mala Paste Fried Rice, Diced Asparagus, Chopped Pak Choy, Chicken Dice, Fried Egg

Nasi Goreng

20

Sambal Fried Rice with Shrimps and Mixed Vegetables, Fried Chicken, Fried Egg, Chicken Satay, Achar, Prawn Crackers

Chicken Claypot Rice (Please allow 15 mins of cooking time)

21

*Fragrant Rice with Preserved Sausage and Salted Fish
Cooked in Claypot, Marinated Chicken Thigh and Mushrooms*

Kurobuta Pork Belly Claypot Rice

21

Onsen Egg, Fresh Scallions, Cod Fish Crackers, Pickles

Chilean Scabass Claypot

33

Cooked with Scallions and Ginger, Hongkong Choy Sum, Carrots, Asparagus, Shimeiji Mushrooms

*Add on

Fragrant Steamed Rice (S2)



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Seafood



Pork



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LALA & FISH BEE HOON

LOCAL DELIGHTS (NOODLES)

Laksa 20

Rice Vermicelli Noodles, Prawns, Tau Pok, Teochew Fish Cake, Beans Sprouts, Hard-Boiled Egg in Rich Spicy Coconut Gravy

Ipoh Hor Fun, Dual Taste 25

Truffle Flat Rice Noodles, Prawn Stock Gravy, Prawns, Choy Sum

Hokkien Mee 20

Braised Yellow Noodles & Rice Vermicelli in Prawn Stock, Prawns, Roast Pork, Beans Sprouts, Local Chive

Lala & Fish Bee Hoon 24

Wok-Fry Vermicelli, White Clams, Fried Fish Fillet, Local Chives, Pork Lard, Fragrant White Peppery Gravy

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AUBERGINE TOMATO GRATIN

VEGETARIAN



Aubergine Tomato Gratin

24

*Mozzarella, Parmesan, Pesto
Served with French Baguette Slices*

Char-Grilled Cauliflower Steak

27

*Cajun Spice, Garlic and Basil Marinated, Hummus, Pine Nuts,
Spinach Pesto, Extra Virgin Olive Oil, Char-Grilled Lemon*

Vegetarian Mala Fried Rice

20

*Spicy Mala Paste Fried Rice, Diced Asparagus,
Chopped Pak Choy, Carrot, Broccolini*

Wok-Fry Chinese Vegetarian Noodles

22

*Yellow Noodles, Cabbage, Kale, Beansprouts, Carrot,
Young Corn*



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Beef



Seafood



Pork



Spicy

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CRISPY GARLIC CALAMARI

BAR BITES

Plain Fries  12

Truffle Fries  14
With Parmesan Cheese

Spam Fries  14
With Basil Cheese Dip

Chicken Satay 16
Served with Red Onions, Cucumber and Pineapple Peanut Sauce

Crispy Garlic Calamari  16
Topped with Crispy Garlic and Scallions

Boneless Chicken Wings 19
Marinated with Oyster Sauce, 5-Spice Powder, Ginger

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HORLICKS TIRAMISU

DESSERTS



Molten Chocolate Cake

20

Served with Mini Magnum Ice-Cream

Orh Nee Brûlée

13

Yam Paste, Pumpkin Marmalade

Horlieks Tiramisu (Sharing Portion)

26

Crushed Pistachio Nuts, Grated Brunost Cheese, Rum

Lava Cookies

18

(Please allow 15 mins of cooking time)

Choice of Vanilla or Matcha Ice-Cream

Milo Creme Saur

14

Hokkaido Milk Pudding, Milo Dust



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Chef's Recommendation



Vegetarian



Beef



Seafood



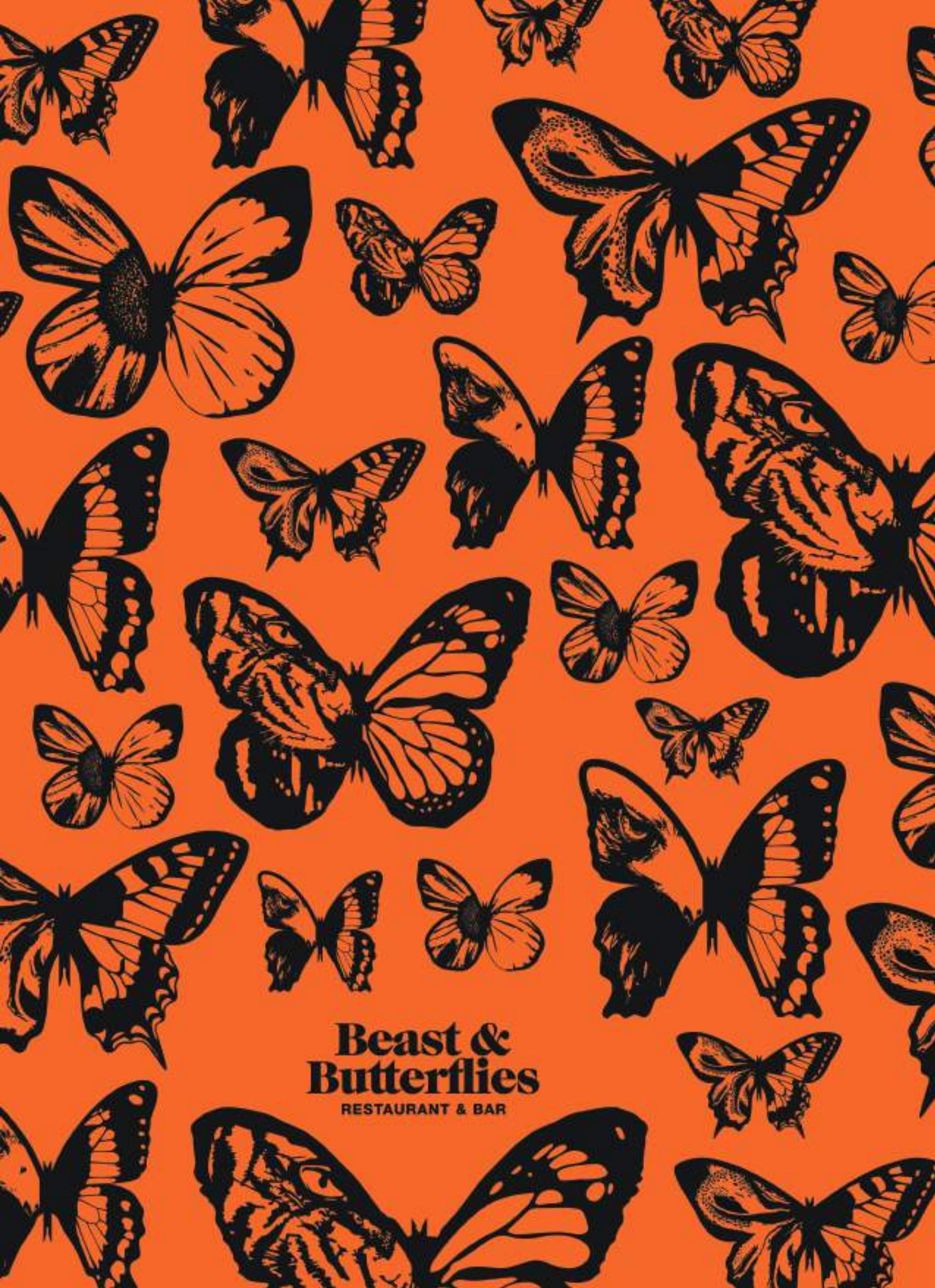
Pork



Spicy

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