

# LUNCH UPGRADE



Order any Pasta/Main/Salad



## SET A +\$4

1 Soup OR 1 Drink

## SET B +\$5

1 Bite & 1 Drink

## SET C +\$6

1 Soup & 1 Bite

### Choice of Bite

- ★ Chilli Crab Mantou (2pcs)
- ★ Mushroom Quesadilla (2pcs) Vegetarian
- ★ Lemongrass Crispy Chix

### Choice of Soup/Drink

- ★ Cream of Mushroom Soup Vegetarian
- ★ Hot & Sour Soup Vegetarian
- ★ Drink of The Day (Hot/Cold)

ALL PRICES IN SGD, SUBJECTED TO PREVAILING GST & SERVICE CHARGE



- ★ **Truffle Floss Fries** Vegan Option Available 12.5  
fries, truffle oil, chicken floss, truffle aioli
- Nachos** Vegetarian | Vegan 13.5  
corn chips, guacamole, salsa, cheese, sour cream
- ★ **Lemongrass Crispy Chix** 13.5  
fried boneless lemongrass chicken bites, thai chilli dip
- ★ **Chicken Satay** Contains Nuts 16.5  
grilled chicken skewers, peanut sauce
- Numb Numb Chicken** Contains Nuts 14.5  
stir fried chilli chicken cubes, szechuan pepper, fermented bean paste
- ★ **Vada Bao** Vegan 10.5  
mumbai potato dumplings, tiga rasa sauce, lotus leaf buns
- Chilli Crab Mantou** Vegetarian Option Available 13.5  
deep fried buns, housemade chilli crab sauce
- ★ **Kopi Pork Loin** 14.5  
crispy pork loin, housemade barbeque coffee sauce, sesame seeds
- Mushroom Cheese Quesadilla** Vegetarian 12.5  
grilled tortilla, shiitake mushroom, button mushroom, cheese
- Wok Hei Beef** 18.5  
sautéed beef cubes, spring onions, shallots
- Prawn Otah Spring Roll** 13.5  
tiger prawn, ground spiced fish paste, thai chilli dip
- Curry Fishball** 9.5  
fried fishballs, chives, housemade rempah curry sauce
- Crispy Lemak Squid** 14.5  
crispy calamari, lemak cili padi sauce
- ★ **Curry Chix Prata-wich** Vegetarian Option Available 12.5  
pan-fried prata, curry chicken, cheese, jalapeño, onions

★ RECOMMENDED DISH

# BITES

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Chilli Crab Mantou

Prawn Otah Spring Roll

Kopi Pork Loin

Curry Fishball

Crispy Lemak Squid





## SOUP

- Cream of Mushroom <sup>Vegetarian</sup> 12.5  
Hot & Sour Soup <sup>Vegetarian</sup> 8.5

## SALAD

- ★ Hainanese Chicken Salad 22.5  
poached ginger & soy chicken, quinoa salad, lemon-ginger dressing
- Grilled Chicken Caesar Salad 22.5  
romaine lettuce, grilled chicken, croutons, caesar dressing
- ★ Gado Gado Salad <sup>Vegetarian | Contains Nuts</sup> 18.5  
romaine lettuce, potato, Japanese cucumber, carrots, tempeh, belinjo chips, hard boiled egg, peanut sauce
- Crispy Kale Quinoa <sup>Vegetarian</sup> 24.5  
mesclun salad, kale, quinoa, cherry tomatoes, avocado, sweet potato, honey mustard dressing
- Add Ons  
Avocado - 4.5 | Onsen/Fried Egg - 2.5

## PASTA

- ★ Pad Thai Linguine <sup>Vegan Option Available</sup> 23.0  
grilled tiger prawns, dragon chives, pad thai sauce
- Carbonara <sup>Vegetarian Option Available</sup> 21.5  
crispy bacon, shiitake mushroom, onsen egg, parmesan, cream
- ★ Singapore Crab Tagliatelle 24.5  
tempura soft shell crab, crab meat, housemade chilli crab sauce
- ★ Hae Bee Hiam Linguine 22.5  
sautéed prawns, spicy shrimp paste, pea shoots, cream
- Salmon Curry Linguine 24.5  
grilled salmon, housemade rempah curry sauce, coconut cream
- Mala Duck Aglio Olio <sup>Vegetarian Option Available</sup> 21.5  
mala smoked duck, onsen egg, tobiko
- Creamy Mushroom Lasagna <sup>Vegetarian</sup> 21.5  
crispy enoki, mushroom duxelle, bechamel
- Beef Stroganoff Tagliatelle 25.5  
sautéed beef cubes, shiitake mushroom, parmesan

## MAINS

- Grilled Chicken Chop 22.5  
lemongrass chicken thigh, coleslaw, fries
- ★ Briyani Ayam Penyet <sup>Vegetarian Option Available</sup> 22.5  
crispy smashed chicken thigh, briyani spiced pearl couscous, housemade chilli paste
- Nasi Beef Rendang 28.5  
16- spiced braised beef cheeks, Japanese rice, housemade rendang sauce, belinjo chips
- Classic Fish & Chips 21.5  
crispy white fish, fries, tartar sauce, coleslaw
- ★ Laksa Salmon 27.5  
seared salmon, mash potato, grilled vegetables, housemade laksa sauce
- ★ Chinchalok Steak 29.5  
grilled beef steak, mash potato, spicy chinchalok, pickled onions
- Good Ol' Smash Burger <sup>Vegetarian Option Available</sup> 24.5  
grilled smashed beef patty, bacon, brioche bun, American sliced cheese, fries, coleslaw
- Crispy Fish Burger 21.5  
crispy white fish, brioche bun, American sliced cheese, gribiche, kaffir lime leaf
- Sweet & Sour Fish 24.5  
fried sea bass, Japanese rice, bell peppers, sweet and sour sauce
- Thai Omelette Fried Rice <sup>Vegetarian Option Available</sup> 20.5  
crabmeat omelette, fried rice with prawns, sambal

## DESSERT

- ★ Pandan Crème Brûlée 9.5  
pandan custard, caramelised sugar
- Red Bean Pancake 18.5  
light griddled pancake, sweet red bean, sesame
- Assorted Cakes  
do check with our staff for selections

★ RECOMMENDED DISH

# MAINS



Nasi Beef Rendang

Sweet & Sour Fish



Thai Omelette Fried Rice



Crispy Fish Burger

# PASTA

Creamy Mushroom Lasagna



Singapore Crab Tagliatelle



Pad Thai Linguine



# DESSERT

Pandan Crème Brûlée



Red Bean Pancake





## LOCAL CRAFT BEERS

BY BREWLANDER

Freedom Lager	15
Joy Session IPA	15
Xtra Pale Ale	15
Respect Porter	16
Love Wild IPA	16
Inception West Coast IPA	16

## BOTTLED BEERS

Corona	12
Heineken	12

## SPIRITS

	glass/bottle
Glenfiddich 12 Years	17 / 218
Glenfiddich 15 Years	20 / 288
Glenfiddich 18 Years	24 / 368
Bowmore Sherry 12 Years	17 / 248
Balvenie Doublewood 12 Years	17 / 248
Balvenie Carribean Cask 14 Years	22 / 358
Hibiki Harmony	22 / 358
Hakashu Distiller's Reserve	23 / 348
Yamazaki Distiller's Reserve	22 / 328
Yamazaki 12 Years	29 / 498
Auchentoshan Triple Wood	19 / 248
Kakubin	15 / 168
Toki	15 / 188
Maker's Mark	15 / 168
Monkey Shoulder	16 / 198
Hendrick's Gin	16 / 198
Another Hendrick's Gin	16 / 198
Roku	16 / 198
Grey Goose Vodka	16 / 198
Bacardi Superior	16 / 188
Código Blanco	17 / 188

## WHITE

	glass/bottle
Le Petite Gargotte: Sauvignon Blanc <i>France</i> White Flower, Green Apple, Passionfruit	15 / 60
30 Mile: Chardonnay <i>Australia</i> Aromatic, Citrus, Slight Oak	16 / 70
Lamberti: Pinot Grigio <i>Italy</i> Apple, Pear, Floral	16 / 75
Alain et Adrien: Petit Chablis <i>France</i> Citrus, Balanced, Floral	110

## RED

	glass/bottle
Le Petite Gargotte: Cabernet Sauvignon <i>France</i> Blackcurrant, Plum, Red Cherry	15 / 60
30 Mile: Shiraz <i>Australia</i> Full-Bodied, Blackcurrants, Oak	16 / 70
Au Pied Du Mont Chauve: Pinot Noir <i>France</i> Red Fruits, Earthy, Spices	120

## SPARKLING

	glass/bottle
Lounge Cuveè Prosecco DOC <i>Italy</i> Creamy, Floral, Pear	17 / 80
Veuve Clicquot Brut <i>France</i> Apple, Citrus, Light	240

**BUY 3 DRINKS & GET  
THE 4TH DRINK FREE!**

\*applicable to all alcoholic drinks by glass



## SPECIALTY COFFEE

Espresso	4.5
Americano	5
Piccolo	5
Latte/Cappuccino	5.5
Iced Espresso Soda	7
Iced Espresso Orange	7
★ Iced Coconut Americano	7

### Add Ons

Iced - +1 | Change to Oat / Walnut / Almond Milk - +1  
Caramel / Dulce De Leche / Vanilla - +1

## TEA

Tea english breakfast / earl grey / chamomile / peppermint	5.5
Hot Ginger Tea	7
Sparkling Tea	7

## HOUSEMADE DRINKS

★ Iced Tropical Coconut Sunrise	7
Coconut Pandan Cooler	7
Iced Strawberry Lime Soda	7
Iced Honey Lime	7
Iced Lychee Earl Grey Tea	7

## OTHERS

Soft Drinks coke / sprite / ginger ale	4.5
Assorted Juices orange / apple / cranberry	6
San Pellegrino	6.5
Acqua Panna	6.5

★ RECOMMENDED DRINK

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