

BEVERAGES

DRAUGHT BEER	MUG / PINT	WHITE	GLASS / BOTTLE
SINGAPORE LAGER	6.8 / 10.8	LA MINGA: SAUVIGNON BLANC	14.5 / 49.5
BRICK HEAD (PILSNER)	6.8 / 10.8	CHILE FRESH, GRAPEFRUIT, FLORAL	
MIDDLE CHILD (WHEAT BEER)	7.8 / 11.8	30 MILE: CHARDONNAY	15.5 / 59.5
STOLEN BOAT (SUMMER ALE)	7.8 / 11.8	AUSTRALIA AROMATIC, CITRUS, SLIGHT OAK	
DODGY TIP (PALE ALE)	7.8 / 11.8	BOSCHENDAL: LE BOUQUET	16.5 / 69.5
ROAD HOG (SESSION IPA)	7.8 / 11.8	SOUTH AFRICA	
PIPS OUT (APPLE CIDER)	7.8 / 11.8	FLORAL, FRUITY, MEDIUM-SWEET	
DUV A DINTS AND SET		RED	
BUY 3 PINTS AND GET YOUR 4TH PINT FREE		30 MILE: SHIRAZ AUSTRALIA	14.5 / 49.5
		FULL-BODIED, BLACKCURRANTS, OAK	
BOTTLED BEER		VIEUX PAPES: MERLOT SYRAH FRANCE	15.5 / 59.5
HEINEKEN	10.5	CHERRY, PLUM, LICORICE CHÂTEAU DE LAVERGNE	16.5 / 69.5
CORONA	10.5	FRANCE RICH. RED FRUIT, SMOOTH	10.5 7 07.5
SPIRITS	LASS / BOTTLE		
TRIED AND TRUE VODKA	15.5 / 178	ROSÉ	
GREY GOOSE VODKA	16.5 / 188	BERTAINE ET FILS	69.5
d widges London dry gin	15.5 / 168	FRANCE LIGHT, DRY, HINTS OF FRUIT	
BRASS LION SINGAPORE DRY GIN	16.5 / 188		
GLENLIVET 12Y	16.5 / 188	SPARKLING	
GLENMORANGIE THE ORIGINAL 10Y	16.5 / 188	ANDREOLA DIRUPO DOCG NV	69.5
🌢 ARQUITECTO BLANCO TEQUILA	16.5 / 188	ITALY CRISP, PEAR, GRAPEFRUIT	
DLANTATION 3 STAR RUM	15.5 / 168	GERIN BRUT NV	118.5
© PLANTATION ORIGINAL DARK RUM	15.5 / 168	FRANCE LIGHT. CITRUS. FRUITY	
COCKTAILS			
GARDEN PARTY	18.5	HOME MADE DRINKS	
VODKA, PEACH LIQUEUR, VERMOUTH		LYCHEE EARL GREY TEA	5.5
SINGAPORE SLING GIN, BENEDICTINE, CHERRY BRANDY, TRIPLE	18.5 SEC	ROSELLE SOUR PLUM SODA	5.5
STRAITS ICED TEA	18.5	ICED HONEY LIME	5.0
GIN, RUM, TRIPLE SEC, PEACH TEA		GINGER LIME SODA	5.0
APPLE CIDER FLOAT A NOSTALGIC FLOAT ONLY FOR ADULTS	15.5	ICED CHRYSANTHEMUM TEA	5.0
		ROOT BEER FLOAT	6.5



SOUP

	SOUP OF THE DAY	7.5
	PLEASE ASK STAFF FOR DETAILS	
	CREAM OF MUSHROOM VEGETARIAN	8.5
	CLAM CHOWDER	9.5
	SALAD	
0	HAINANESE CHICKEN SALAD POACHED GINGER & SOY CHICKEN, SERVED ON QUINOA SALAD WITH LEMON-GINGER DRESSING	16.5
	CAESAR SALAD ROMAINE LETTUCE TOSSED IN BRIGHT CREAMY CHEESE DRESSING TOPPED WITH GRILLED CHICKEN	17.5
٥	KINGFISH SALAD GREEN SALAD TOPPED WITH CHARGRILLED KINGFISH COLLAR	19.5
	GARDEN SALAD WITH WAFU DRESSING VEGAN GARDEN SALAD AND AVOCADO DRIZZLED WITH JAPANESE STYLE VINAIGRETTE	15.5

BITES

0	TRUFFLE FLOSS FRIES VEGAN OPTION AVAILABLE	9.0
	STRAIGHT CUT FRIES WITH TRUFFLE AIOLI & CHICKEN FLOSS	
	TORTILLA CHIPS VEGETARIAN OR VEGAN	9.0
	CORN CHIPS SERVED WITH YOUR CHOICE OF GUACAMOLE, SALSA, OR NACHO CHEESE - ADDITIONAL DIPS AT \$2.5	
	CRISPY CHIX	10.5
	FRIED BONELESS CHICKEN BITES WITH THAI STYLE CHILLI DIP	10.5
	CRISPY WHITEBAIT	9.5
	CRISPY WHITEBAIT FISH SERVED WITH HOUSEMADE SAMBAL MAYONNAISE	
	SATAY VEGAN OPTION AVILABLE	14.5
	GRILLED CHICKEN OR VEGETABLE SKEWERS WITH PEANUT SAUCE ON THE SIDE	
0	PORK POPS	11.5
	CRISPY PORK BITES SERVED WITH APPLE SAUCE	
0	VADA BAO VEGAN	8.0
	MUMBAI POTATO DUMPLINGS DRIZZLED WITH TIGA RASA SAUCE TUCKED IN LOTUS LEAF BUNS	
	GOLDEN OTAH DUMPLINGS	8.5
	HOUSEMADE OTAH FILLING ENCASED IN CRISPY DUMPLING SKIN WITH HONEY SAMBAL MAYONNAISE	
	SHROOMS IN BLANKET	9.0
	ENOKI MUSHROOMS WRAPPED IN SEARED PORK BELLY SLICES WITH A SOY GLAZE	
0	H.C. WINGS	11.5
	CRISPY CHICKEN WINGS FRIED IN FERMENTED HAR CHEONG (FERMENTED SHRIMP) BATTER	
	MUSHROOM CHEESE QUESADILLA VEGETARIAN	10.5
	GRILLED TORTILLA FILLED WITH SAUTÉED MUSHROOMS, CHEESE & CARAMELISED ONIONS	
	SAUSAGE PLATTER	18.5
	3 STYLES OF SAUSAGES	





PASTA

0	HAE BEE HIAM LINGUINE	18.5
	LINGUINE TOSSED WITH HOUSEMADE SPICY SHRIMP PASTE TOPPED WITH SAUTÉED PRAWNS	
	MUSHROOM CARBONARA VEGETARIAN OPTION AVAILABLE	17.5
	LINGUINE TOSSED IN A CREAMY, CHEESY BACON SAUCE AND MUSHROOMS WITH ONSEN EGG	
0	SINGAPORE CRAB TAGLIATELLE	19.5
	TAGLIATELLE SAUTÉED IN CHILLI CRAB SAUCE AND TOPPED WITH SOFT SHELL CRAB	
0	BAK CHOR TAGLIATELLE	18.5
	RE-INVENTION OF BAK CHOR MEE WITH TAGLIATELLE & PORK MINCE TOPPED WITH FOIE GRAS	
	ROASTED VEGETABLE AGLIO OLIO VEGAN	15.5
	AGLIO OLIO LINGUINE TOPPED WITH ROASTED VEGETABLES	
	BLACK PEPPER BEEF TAGLIATELLE	19,5
	TAGLIATELLE SAUTÉED WITH BEEF SLICES AND TOSSED IN A SPICY BLACK PEPPER SAUCE	

MAIN COURSE

	GRILLED CHICKEN CHOP CLASSIC GRILLED CHICKEN THIGH FILLET WITH SIDE OF FRIES & COLESLAW	17.5
0	PORK RENDANG CUTLET 15-SPICE BREADED PORK KATSU SERVED WITH HOUSEMADE RENDANG SAUCE & STEAMED RICE	18.5
	CLASSIC FISH & CHIPS BATTERED WHITE FISH SERVED WITH TARTAR SAUCE AND FRIES	17.5
0	CRISPY OTAH STACK CRISPY FISH & PRAWN PATTY WITH SAMBAL MAYONNAISE BETWEEN CLASSIC BURGER BUNS	19.5
	MEATLESS BURGER VEGETARIAN IMPOSSIBLE MEAT PATTY WITH CHEESE, GUACAMOLE AND LETTUCE BETWEEN BURGER BUNS	20.5
0	LAKSA SALMON SEARED SALMON WITH HOUSEMADE LAKSA GRAVY AND SIDE OF MASHED POTATOES & GREENS	23.5
0	CHINCHALOK STEAK GRILLED BEEF STEAK WITH SPICY CHINCHALOK, PICKLED ONIONS AND MASHED POTATOES	28.5
	BAKED CURRY RICE VEGETARIAN OPTION AVAILABLE OVEN BAKED CURRY RICE TOPPED WITH CHEESE. CHOICE OF CHICKEN OR VEGETABLE CURRY	17.5
	DRY BAK KUT TEH PORK RIBS STIR FRIED IN A HOUSEMADE BAK KUT TEH GRAVY, SERVED WITH STEAMED RICE	19.5
	SEAFOOD FRIED RICE VEGETARIAN OPTION AVILABLE GARLIC EGG FRIED RICE SAUTÉED WITH CRABMEAT, PRAWNS, AND TOPPED WITH SILVERFISH	17.5



DESSERT

BOLA BANANAS BANANA DOUGHNUTS TOP WITH MILO DINOSAUR, CONDENSED MILK &HAZELNUTS - ADD A SCOOP OF ICE CREAM FOR \$3	8.5
GULA MELAKA BURGER GULA MELAKA ICE-CREAM TUCKED IN FRIED MANTOU	6.5
DURIAN DURIAN DURIAN ICE CREAM ON A SPONGE CAKE BASE ENCASED IN TORCHED MERINGUE	7.5



NON-ALCOHOLIC

ESPRESSO AMERICANO (ICED/HOT)	4.5 4.5	BOTTLED FRESH JUICE PLEASE ASK STAFF FOR MORE DETAILS SOFT DRINKS	7.5 4.5
LATTE (ICED/HOT) CAPPUCCINO	5.5 5.5	COKE SPRITE FANTA ORANGE	1.0
TEA ENGLISH BREAKFAST EARL GREY CHAMOMILE	5.0	ROOT BEER GINGER ALE SAN PELLEGRINO	6.5
PEPPERMINT		ACQUA PANNA	6.5