



BRUNCH MENU

BRUNCH SPECIAL

EGGS BENEDICT 12

two poached eggs with hollandaise sauce served on freshly baked sourdough with sauteed mushroom

SCRAMBLED EGG CROISSANT 12

soft and creamy scrambled eggs on warm butter croissant

add on:
smoked salmon 5
avocado 4
streaky bacon 5
feta cheese 4
creamy spinach 3

BERRIES AÇAÍ BOWL 18

strawberries, raspberries, blueberries, goji berries, almond granola and chia seeds

BLUEBERRY PANCAKE 14

four pieces of pancakes with maple syrup, blueberries compote and vanilla whipped cream

DUTCH BABY PANCAKE 14

powdered sugar, sliced strawberries, maple syrup and vanilla whipped cream

SALAD/TARTINE

HEIRLOOM TOMATO POMEGRANATE BURRATA SALAD 22

roasted pepitas, sliced almond, baby spring greens and fig jam

CAESAR SALAD 14

romaine lettuce, bacon bits, parmesan cheese, fried capers, garlic croutons with caesar dressing

add on:
grilled chicken or smoked salmon 4

FRESH SALMON & ALASKAN CRAB SALAD 25

baby spinach & romaine lettuce, ikura, avocado, shredded nori & kani miso dressing

QUINOA TABBOULEH 16

quinoa, sea salt, lemon juice, olive oil, feta cheese, garlic and mint leaves

LOBSTER ROLL 30

chunks of fresh maine lobster meat tossed in beurre blanc, brioche roll

PARMA HAM BURRATA CHEESE TARTINE 20

burrata cheese and parma ham on toasted sourdough

AVOCADO SALMON TARTINE 18

smashed avocado, herb cream cheese, fried capers and smoked salmon on toasted sourdough

LE CROQUE MONSIEUR 23

Paris ham, cheddar, parmesan and Gruyère cheese in crusty sourdough

CLUB SANDWICH 16

double decker bread with bacon, grilled chicken, cheese, fried egg, tomato slices and lettuce

*vegetarian option available

BEAST BURGER 22

wagyu beef patty, bacon, cheddar, tomato slices, lettuce, gherkins and caramelized onions

add on:
one fried egg 2

CHARCOAL GRILLED

choice of one sauce and one side for all mains selection

AUSTRALIAN ANGUS BEEF

TENDERLOIN 250g 45
STRIPLOIN 250g 40
RIB EYE 250g 48
BONELESS BEEF SHORT RIBS 350g 42

with pistachio and herb crust (slow cooked for 12 hours)

BABY BACK RIBS 30
pork ribs marinated with homemade BBQ sauce 400g

KUROBUTA PORK CHOP 40
BABY LAMB RACK 48
CHICKEN 300g 24
whole 300g 18
half

FROM THE SEA

PAN-SEARED BARRAMUNDI 27

PAN-SEARED SALMON 24

Sauce (choose one)
• red wine jus • black pepper jus • béarnaise
• white wine cream • chimichurri • blue cream cheese

sides (choose one)
• mesclun salad • onion confit • french fries
• creamy spinach • ratatouille • grilled US asparagus
• mashed potatoes • mushroom fricassée

additional side or sauce 6

LOCAL DELIGHTS

CRISPY PORK KNUCKLE 22 36
oven-roasted pork knuckle, with spicy thai nam jim sauce and sesame oil scented asian flavoured sauerkraut (half) (full)

LOBSTER PORRIDGE 38
teochew-style lobster rice porridge in crab broth, baby abalone, crispy conpoy, bonito flakes, fried shredded ginger and scallion

SAMBAL CLAMS SHANG MEE 24
crispy egg noodle with fresh manilla clams in homemade sambal gravy

HOKKIEN NOODLE 14
prawn stock braised yellow noodles and rice vermicelli, prawns, roasted pork, bean sprouts and chives

NASI GORENG 18
wok-fried sambal rice with shrimp, chicken satay and peanut sauce, fried chicken, fried egg, achar and keropok

SINGAPORE LAKSA 14
noodles in coconut and spicy dried shrimp broth, cherrystone clams, prawns, braised tau pok, laksa leaves

KUROBUTA CLAYPOT RICE 18
braised kurobuta pork belly served with soft boiled egg and scallions

WOK-FRIED FRAGRANT MALA FRIED RICE 18
topped with fried egg and crispy kale

COLD CUT/CHEESE

1 METER BOARD 59
selection of 5 cold cuts & 5 cheeses

HALF METER BOARD 38
selection of 3 cold cuts & 3 cheeses

served with French baguette basket, olives, gherkin, crackers, dried fruits, honey, mixed nuts and pommery mustard

CHEESE PLATTER 28
selection of 3 cheeses

cold cut selection:
• paris ham • pork rilette • bresaola
• parma ham • duck rilette • capocollo
• chorizo • chambost saucisson

cheese selection:
• brie • camembert • goat cheese
• roquefort • emmental • grana padano
• gruyère • burrata

TRIO DE RILLETES 28
salmon, pork and duck rillettes with crispy baguette

PARMA HAM 20
Italian ham dry cured for 24 months (100g)

PASTA/RISOTTO

WAGYU BEEF RAGOUT PASTA 28
wagyu beef cheeks, natural jus, crushed tomatoes, root vegetables and herbs

TAGLIATELLE AL SALMONE 18
smoked salmon, cream, cheese, poached egg

SPAGHETTI BOLOGNESE 16
bolognese sauce

PUMPKIN & MUSHROOM RISOTTO 16
sauteed with fresh mushroom and diced pumpkin

SPAGHETTI VONGOLE 20
white clams & stock with garlic and parsley

HOMEMADE SWEETS

MOLTEN CHOCOLATE CAKE 17
made with Valrhona Guanaja 70%, mini Magnum

APPLE TART 10
cinnamon caramelized apple pie

CRÈME BRULEE 10
a rich custard infused with Madagascar vanilla

THE PROFITROLE 12
choux pastry with vanilla ice cream and hot chocolate sauce

LEMON TART 10
mixed berries coulis

MOLTEN PEANUT CHOCOLATE CAKE 16
served with choice of vanilla, strawberry or chocolate ice-cream

ORH NEE BRÛLÉE 12
yam paste with pumpkin marmalade

ICE CREAM & SORBET 12
3 scoops of ice cream or sorbet flavour: vanilla, chocolate, strawberry, mango, yuzu, lime

2 HOUR FREE FLOW

SANGRIA / MIMOSA / APEROL SPRITZ

\$25

with every main purchased
11:00am til 4:00pm

chef's recommendation spicy vegetarian
all prices are subject to prevailing government taxes and service charges



BEVERAGE MENU

Wines

WHITE WINE

SAUVIGNON BLANC

light-bodied, refreshing and crisp wines with fruity notes and low acidity

		(gls)	(btl)
WS1	M WINE SAUVIGNON BLANC	2019	12 58
WS2	BELLEVE PAVILLON SAUVIGNON BLANC	2019	9 48
WS3	CHÂTEAU RESPIDE DE LA CROIX BONNET	2016	78
WS4	CHÂTEAU LOMELAT BLANC	2017	83
WS5	CLARENDELLE BLANC BY HAUT BRION	2018	92
WS6	JEAN MAX ROGER SANCERRE MARNES ET CAILLOTES	2018	120
WS7	FOURNIER PERE & FILS POUILLY-FUMÉ	2016	140

CHARDONNAY

medium to full bodied wines with medium acidity and complexity

WC1	PIERRE JEAN CHARDONNAY	2019	8 38
WC2	TRIENNES LES AURELIENS BLANC	2017	82
WC3	LOUIS LATOUR BOURGOGNE CHARDONNAY	2018	96
WC4	CHÂTEAU DE LABORDE CHABLIS	2018	110
WC5	LOUIS LATOUR POUILLY - FUISSÉ	2018	128
WC6	ALAIN GEOFFROY CHABLIS PREMIER CRU BEAUROY	2018	145

GRENACHE & OTHERS

full bodied wines, dry with medium acidity and herbal notes

WG1	M. CHAPOUTIER MARIUS BLANC BY MICHEL CHAPOUTIER IGP, PAYS D'OC	2017	14 68
WG2	FAMILLE PERRIN LUBERON BLANC	2018	15 70
WG3	FAMILLE PERRIN RESERVE CÔTES DU RHONE BLANC	2019	83
WG4	DOMAINE DE LA JANASSE CÔTES DU RHONE BLANC	2018	92

ROSÉ

RO1	PETULA MARENON ROSÉ	2019	18 80
RO2	MIRABEAU CLASSIC CÔTES DE PROVENCE ROSÉ	2019	85
RO3	MATHILDE CHAPOUTIER GRAND FERRAGE CÔTES DE PROVENCE ROSÉ	2019	88

CHAMPAGNE & SPARKING

SP1	BOTTEGA MILLESIMATO SPUMANTE BRUT	NV	14 60
SP2	LAURENT-PERRIER LA CUVÉE BRUT	NV	30 136
SP3	SCAVI AND RAY SPARKLING MOSCATO	NV	14 60

RED WINE

CABERNET SAUVIGNON

medium to full bodied wines, rich and robust flavours of blackcurrant with long finishing

		(gls)	(btl)
C1	M WINE CABERNET SAUVIGNON	2018	12 58
C2	CHÂTEAU BOUTILLOT BORDEAUX	2016	78
C3	CHÂTEAU BRASSAC BORDEAUX SUPÉRIEUR	2016	88
C4	CLARENDELLE ROUGE BY HUAT BRION	2016	93
C5	CHATEAU HUAT SAINT-BRICE ST EMILION GRAND CRU	2015	145
C6	DIVIN DE CORBIN, ST EMILION GRAND CRU	2015	160

MERLOT

medium bodied wines with fruit driven flavours and supple tannins

RM1	PIERRE JEAN MERLOT	2019	8 38
RM2	BELLEVE PAVILLON MERLOT	2018	9 48
RM3	CHÂTEAU LA PIERRIÉ, COTES DE CASTILLON	2017	90
RM4	CHÂTEAU HAUT SELVE ROUGE, GRAVES	2016	120
RM5	CHÂTEAU HAUT CAILLOU, LALANDE DE POMEROL	2017	140

GRENACHE SYRAH

full bodied wines, with rich flavours of dark fruits and spice

RG1	M. CHAPOUTIER MARIUS ROUGE BY MICHEL CHAPOUTIER IGP, PAYS D'OC	2019	14 68
RG2	FAMILLE PERRIN VENTOUX ROUGE	2019	15 70
RG3	FAMILLE PERRIN RESERVE CÔTES DU RHÔNE ROUGE	2019	82
RG4	M. CHAPOUTIER CÔTES DU RHÔNE "BELLERUCHE" ROUGE	2019	93
RG5	DOMAINE DE LA JANASSE CÔTES DU RHÔNE ROUGE	2018	93

BEAUJOLAIS

light-bodied wines, with high acidity and low tannins

RB1	P.FERRAUD & FISH BEAUJOLAIS-VILLAHES "LES MERRAINS"	2017	103
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PINOT NOIR

dry and light bodied wine bright acidity and silky tannins

RPI	LOUIS JADOT COUVENT DES JACOBINS BOURGOGNE PINOT NOIR	2018	117
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Cocktails

SIGNATURE

YOU LOOK BEAUTIFUL 22
tanqueray london dry gin, crème de cassis, raspberry, blackberry, lemon
16% ABV

ICE BREAKER 21
herradura reposado tequila, cinzano rosso vermouth, bitters
26.1% ABV

ADAM'S HEART 17
tanqueray london dry gin, prosecco, peach, rose, lemon
14.6% ABV

DEVINE COCKTAIL 22
monkey 47 gin, pink guava juice, maple, lime, rosemary
10.1% ABV

CRISPY MARTINI 21
hendricks gin, lillet blanc vermouth, champagne vinegar
18% ABV

CACAO NEGRONI 20
tanqueray london dry gin, organic cacao campari, cinzano rosso vermouth
21.2% ABV

COCONUT WHITE RUSSIAN 15
vodka, kahlua, coconut cream
18% ABV

CLOCKWORK ORANGE 18
aperol, cointreau orange liqueur, lemon juice, mango cheek
9.4% ABV

LAW-ABIDING 21
stolichnaya vodka, campari, ginger, lemon, tonic
12.6% ABV

GUARD 21
wild turkey bourbon, ginger, lemon, angostura bitter
14.9% ABV

SUMMER PISCO SOUR 21
barsol pisco primero quebranta, lemon, passion fruit, sugar, orange water, cinnamon
14.1% ABV

CLASSIC

BLOODY MARRY 16
stolichnaya vodka, tomato juice, lemon juice, tabasco, worcestershire sauce, salt, pepper
10.3% ABV

MARGARITA 18
don julio blanco tequila, cointreau orange liqueur, lime juice, salt
17.4% ABV

VIEUX CARRE 22
hennessy vsop cognac, wild turkey bourbon, cinzano rosso vermouth, benedictine, angostura bitter
23.2% ABV

OLD FASHIONED 20
bulleit bourbon, angostura bitter, sugar
24.8% ABV

NEGRONI 18
tanqueray london dry gin, campari, cinzano rosso vermouth
21.6% ABV

HASTA LA VISTA, MO*ER** 20
stolichnaya vodka, tanqueray london dry gin, havana club rum, sauza gold tequila, blue curacao liqueur, lemon juice, red bull
18% ABV

KNICKERBOCKER 16
havana club rum, orange liqueur, raspberry, lime juice
15.9% ABV

NEW YORK SOUR 18
wild turkey bourbon, M wine cabernet sauvignon, lemon juice, egg white, sugar
14.8% ABV

DARK 'N' STORMY 18
gosling black seal dark rum, ginger, soda, lime
8.2% ABV

PALOMA 18
don julio blanco tequila, grapefruit juice, agave, lime, soda, salt
9.7% ABV

Beverages

BEER ON TAP

	(½ pint)	(pint)
KIRIN	13	16
TIGER	12	14
GUINNESS	14	16

BEER BOTTLES

CORONA / ASAHI / HEINEKEN	11
STRONGBOW	14
ERDINGER WEISSBIER / DUNKEL	16

ALL TIME FAVORITE

HONEY LEMON homemade honey lemon	5
LEMON TEA homemade unsweetened lemon tea	6
MATCHA LATTE matcha, milk, vanilla	8 9 (hot) (cold)
CHOCOLATE chocolate, milk	8 9 (hot) (cold)
GUNNER ginger ale, ginger beer, bitters	8
SUMMER FRESH orange, lemon, lime, tonic water	10
PROVINCE apple, lime, elderflower, soda	10
PINK pink guava, maple, lemon	10
SPARKLING SODA choose one: mango, peach, strawberry, passion fruit	10
EXOTIC PARADISE passion fruit, coconut, mint	10
SOFT DRINKS coke, coke light, sprite, ginger ale, ginger beer	5
BOTTLED JUICE pink guava, pineapple, cranberry, lime	6
DAILY FRESH JUICE	8
MINERAL & SPARKLING WATER	8 12 (0.5l) (1l)

COFFEE

ESPRESSO	4
ESPRESSO MACCHIATO	5
AMERICANO	6
LATTE / CAPPUCINO	7
MOCHA	8
ADDITIONAL FLAVOR choose one: hazelnut, vanilla, caramal, cinnamon	1
ADDITIONAL ESPRESSO	1

ASSORTED TEA

BREAKFAST TEA black tea with a malty flavour and hints of citrus	6
UJI SENCHA green tea with sweet and delicate aftertaste	6
CHAMOMILE soothing and calming effects	6
PEPPERMINT penetrating, cool and clear mint taste	6



Beast & Butterflies
RESTAURANT AND BAR @ MISCUAL