

Takeaway Beast Creations

Lunch Menu

STARTERS

- HEIRLOOM TOMATO POMEGRANATE BURRATA SALAD** 22
with toasted baguette, roasted pepitas, sliced almond, baby spring greens and fig jam
- GRILLED CILANTRO GARLIC OCTOPUS SALAD** 21
mixed salad with boiled potatoes and baby heirloom tomatoes

SANDWICHES

all sandwiches and tartines are served with a side of salad or fries

- LE CROQUE MONSIEUR** 16
Paris ham, cheddar, parmesan and Gruyère cheese in crusty sourdough
add on: two fried eggs 4
- BEAST BURGER** 18
wagyu beef patty, bacon, gorgonzola, cheddar, tomato slices, lettuce, gherkins and caramelized onions
add on: one fried egg 2
- CLUB SANDWICH** 16
double decker bread with bacon, grilled chicken, cheese, fried egg, tomato slices and lettuce
* vegetarian option available
- PARMA HAM BURRATA CHEESE TARTINE** 18
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

COLD CUT / CHEESE

- 1 METER BOARD** 58
selection of 5 cold cuts & 5 cheeses
- HALF METER BOARD** 36
selection of 3 cold cuts & 3 cheeses

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

- COLD CUT PLATTER** 28
selection of 3 cold cuts
- 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
gruyere burrata

- CAESAR SALAD** 14
romaine lettuce, bacon bits, parmesan cheese, fried capers, garlic croutons with caesar dressing
add on:
grilled chicken or smoked salmon 4
- QUINOA TABBOULEH** 14
quinoa, sea salt, lemon juice, olive oil, feta cheese, garlic and mint leaves

- LOBSTER BISQUE** 16
creamy emulsion with diced lobster
- CLASSIC ONION SOUP** 14
beef consomme served with gratinated Gruyère crouton

LOCAL DELIGHTS

- CRISPY PORK KNUCKLE** 22 36
oven-roasted pork knuckle, half full
with spicy thai nam jim sauce and sesame oil scented asian flavoured sauerkraut
- 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 Manila clams in homemade sambal gravy
- HOKKIEN NOODLE** 14
prawn stock braised yellow noodles, and rice vermicelli prawns, roasted pork, bean sprouts and chives
- CHICKEN CLAYPOT RICE** 16
fragrant rice cooked in claypot with fresh chicken, chinese mushroom, preserved sausage and salted fish
- NASI GORENG** 18
wok-fried sambal rice with prawns, chicken satay and peanut sauce, fried chicken, fried egg, achar and keropok
- SINGAPORE LAKSA** 16
noodles in coconut and spicy dried shrimp broth, cherrystone clams, prawns, tau pok, laksa leaves
- KUROBUTA CLAYPOT RICE** 18
braised kurobuta pork belly served with soft boiled egg
- WOK-FRIED FRAGRANT MA LA FRIED RICE** 18
topped with fried egg and crispy kale

HOMEMADE SWEETS

- MOLTEN CHOCOLATE CAKE** 15
made with Valrhona Guanaja 70%
- THIN CRUSTED APPLE PIE** 10
cinnamon caramelized apple pie
- THE PROFITEROLE** 12
choux pastry with hot chocolate sauce
- MOLTEN PEANUT CHOCOLATE CAKE** 15
- BURNT CHEESE CAKE** 12
- LEMON TART** 10
mixed berries coulis

CHARCOAL GRILLED

choice of one sauce and one side for all mains selection

- AUSTRALIAN ANGUS BEEF TENDERLOIN** 200g 42
- STRIPLOIN** 250g 34
- RIB EYE** 250g 36
- BONELESS BEEF SHORT RIBS** 350g 42
(slow cooked for 12 hours)
with pistachio and herb crust

- BABY BACK RIB** 400g 30
pork rib marinate d with homemade BBQ sauce

- KUROBUTA PORK CHOP** 300g 36
- BABY LAMB RACK** 300g 48
- BABY CHICKEN** 18
half 18
whole 24

- PAN-SEARED SALMON** 200g 24
- BARRAMUNDI PAPILLOTE** 200g 22
oven-baked sea bass with lemon herbs and olive oil

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 asparagus
mashed potatoes mushroom fricassé

additional side or sauce 6

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

- PARMA HAM** 14
Italian ham dry cured for 24 months (100g)

 chef's recommendation  vegetarian  spicy

Prices are subject to GST with no service charge.