

WELCOME DRINKS + GOOD FOOD NICE BEACH

Coastes

SINGAPORE

CHEF RECOMMENDS...

Bacon & Cheese Beef Burger 🐷 28

Thick, premium beef patty with cheddar cheese stacked with homemade bacon jam, arugula, tomato, lettuce & garlic aioli served in a toasted sesame brioche bun.

Premium Tenderloin Cubes 28

Sautéed with cremini mushrooms, Spanish onions & a splash of mushroom jus.

Tiger Prawn Aglio Olio 🐦 28

Tiger prawns and cherry tomatoes sautéed in garlic and white wine sauce, finished with basil oil.

Chilled Tiger Prawn & Avocado Salad 24

Poached tiger prawns, avocado, roasted onions, roasted capsicum and sun-dried tomatoes tossed with citrus dressing.

Seafood Stew 🐦 40

Ocean's bounty of fresh tiger prawns, chunks of crab meat, black mussels, haddock all cooked in white wine & herb tomato stew.

Cheese 'n Shroom Pizza 🍃 30

A rich and velvety medley of Gruyère, mozzarella and goat cheese over a creamy chunky mushroom sauce, topped with fresh arugula and grated Grana Padano cheese.

SALADS

Chilled Tiger Prawn & Avocado Salad 24

Poached tiger prawns, avocado, roasted onions, roasted capsicum and sun-dried tomatoes tossed with citrus dressing.

Burrata Salad 24

Creamy burrata served over a vibrant mix of sweet cherry tomatoes and roasted green apple, finished with a bright apple cider vinegar dressing. Topped with cracked black pepper and toasted walnuts for the perfect balance of freshness, richness, and crunch. (Contains Nuts)

Caesar Salad 🐾 20

Crisp baby romaine tossed in a rich balsamic mayo Caesar dressing, topped with shaved Parmesan, crispy bacon, and briny anchovies. Finished with golden fried egg for a luxurious twist on the classic.

Greek Salad 🌟 18

Fresh Roma tomatoes, Japanese cucumber, Spanish onions, Kalamata olives & feta cheese tossed in caper dressing with a squeeze of lemon.

Coastes Tropical Salad 🌟 16

Our very own tantalising selection of fresh greens with charred corn, semi-dried tomatoes, roasted pumpkin seeds and purple cabbage with homemade chunky green mango compote.

BEACH BITES

Premium Tenderloin Cubes 28

Sautéed with cremini mushrooms, Spanish onions & a splash of mushroom jus.

Garlic Prawns 22

Pan-roasted tiger prawns on aromatic garlic chilli oil. Served with toasted soft bread.

Add soft bread 3

Poached Tiger Prawn Bruschetta 🐦 20

Succulent poached tiger prawns piled onto toasted focaccia and sweet roasted green apple, topped with crispy bacon bits. With a base of silky pesto mayo for a vibrant, savoury bite in every slice.

Crispy Battered Prawns 20

Beer-battered tiger prawns seasoned with zesty lemon pepper and served with a side of sweet chilli mayonnaise.

Smoked Salmon Bruschetta 20

Strips of delicate smoked salmon layered over a nori mayo base, refreshing Japanese cucumber and tangy green mango on focaccia. A bright, balanced bruschetta with coastal elegance in every bite.

Coastes Drumlets with Sambal Chilli 🌶 10 Pieces 20

Crispy Wings With BBQ Dip 🌶 8 Pieces 20

Cherry Tomatoes Bruschetta 🍃 16

Juicy cherry tomatoes, fresh basil and Spanish onion drizzled with balsamic glaze, served on toasted focaccia bread.

Eggplant & Feta Bruschetta 🌟 16

Smoky grilled eggplant nestled on tomato mayo-brushed focaccia, topped with creamy feta. A hearty, Mediterranean-inspired bite with layers of bold, vibrant flavour.

Calamari Rings CLASSIC 15

Deep-fried calamari rings served with tartar sauce on the side.

Fries 12

Golden brown crunchy thick cut fries.

SANDWICHES

Beef Pastrami with Gruyère 25

Dark rye sourdough filled with beef pastrami, caramelised onion and Gruyère cheese on a spread of zesty orange mustard mayonnaise. Served with crispy, golden fries.

Grilled Ham & Cheese 🐷 CLASSIC 22

Dark rye sourdough filled with shaved honey baked ham, aged cheddar cheese and Dijon mustard, pan-fried with butter. Served with crispy, golden fries.

Roasted Eggplant & Mushrooms 20

Charred, tender roasted eggplant layered with marinated button mushrooms and crispy fried onions on toasted sourdough. Finished with fresh arugula for a peppery lift and served with a light petite salad for a perfectly balanced, hearty bite.

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PASTA

Creamy Prawn Fettuccine 28

Fettuccine with succulent tiger prawns cooked in delicious creamy garlic sauce with cherry tomatoes and roasted capsicum.

Tiger Prawn Aglio Olio 28

Tiger prawns and cherry tomatoes sautéed in garlic, chillies and white wine sauce, finished with basil oil.

Tiger Prawn & Mussels Spaghetti 28

A vibrant seafood pasta featuring succulent tiger prawns and plump mussels tossed in a fragrant sambal chilli butter sauce. Finished with a touch of nori for a savoury, ocean-kissed depth. Bold, spicy, and delightfully indulgent.

Fettuccine Carbonara 25

Streaky bacon and button mushrooms in creamy egg yolk and Grana Padano cheese.

Truffle Sausage & Spinach Fettuccine 24

Fettuccine with truffle-infused pork sausage, roasted capsicum, baby spinach enveloped in a luscious creamy rose sauce.

Spaghetti Arrabbiata 24

A lively, spicy tomato pasta tossed with tender asparagus, sweet roasted capsicum, baby spinach, garlic, and chillies. Bright, bold, and full of vibrant Mediterranean warmth in every bite.

Pan-Fried Gnocchi 22

Golden pan-fried gnocchi served in a luscious truffle mushroom cream, topped with crispy bacon and a sprinkle of Parmesan cheese. A rich, indulgent dish with a perfect balance of earthy, creamy, and savoury flavors.

Classic Beef Bolognese 22

The classic hearty, fully-loaded meat sauce ladled over a bed of al-dente spaghetti and topped with grated Grana Padano cheese.

RISOTTO

Made with only the best Acquerello Italian rice

Beef Cheek Ragu 28

Simmered in tomato and red wine sauce with slow-cooked beef cheek ragu, white button mushrooms and spinach.

Chilli Crab 26

A twist on the iconic Chilli Crab! Succulent chunks of blue crab cooked in a sweet & spicy broth topped with crunchy egg floss and baby coriander.

Truffle & Mushroom 24

Creamy truffle-infused risotto simmered with white button mushrooms and baby spinach.

Tiger Prawn Squid Ink 24

Creamy squid ink risotto adorned with succulent tiger prawn cubes, juicy marinated watermelon rind, and a touch of Parmesan. Finished with fresh dill for a delicate, briny-sweet flavour.

SEAFOOD

Seafood Stew 40

Ocean's bounty of fresh tiger prawns, chunks of crab meat, black mussels, haddock all cooked in white wine & herb tomato stew.

Fish & Chips CLASSIC 26

Crispy beer-battered haddock served with thick cut fries and tartar sauce on the side.

Mussels 22

Cooked in white wine & served with crusty baguette.

Add baguette 3

Chilli Crab Dip 20

Topped with fried egg floss and served with toasted soft bread.

Add soft bread 3

BURGERS

Freshly grilled burgers served with fries

Bacon & Cheese Beef Burger 28

Thick, premium beef patty with cheddar cheese stacked with homemade bacon jam, arugula, tomato, lettuce & garlic aioli served in a toasted sesame brioche bun.

Premium Beef Burger with Gorgonzola Cheese 28

A juicy beef patty crowned with rich gorgonzola butter, layered with crisp romaine and fresh Roma tomato, all tucked between soft white sesame buns. Bold, savoury, and irresistibly indulgent.

Premium Beef Burger with Mushroom Duxelle 28

A succulent beef patty topped with earthy duxelles mushroom and topped with melted Gruyère, fresh romaine, and ripe Roma tomato. Served on a buttery brioche bun for a rich, truffle-kissed gourmet burger experience.

Premium Beef Burger CLASSIC 24

Juicy premium beef patty, in a soft sesame bun with Roma tomato and baby romaine. Only the best patty for meat-lovers.

Grilled Chicken Burger 22

Juicy grilled boneless chicken leg with green mango yoghurt and sweet chilli mayonnaise in a toasted sesame bun.

PIZZAS

Classic Roman pizza base

Cheese 'n Shroom 30

A rich and velvety medley of Gruyère, mozzarella and goat cheese over a creamy chunky mushroom sauce, topped with fresh arugula and grated Grana Padano cheese.

Cherry Tomato & Asparagus 30

A vibrant vegetarian pizza topped with juicy cherry tomatoes, tender asparagus, savoury king oyster mushrooms and mozzarella on a flavourful pizza sauce base. Light, fresh, and full of garden-fresh goodness in every bite.

Hawaiian CLASSIC 28

Tomato sauce with honey baked ham and pineapple chunks. A classic crowd-pleaser!

BBQ Pulled Pork CLASSIC 28

Slathered in scrumptious tomato sauce and topped with pulled pork, roasted Spanish onion and arugula.

Margherita CLASSIC 25

Scrumptious tomato base with cherry tomatoes and topped generously with mozzarella cheese. A classic!

DESSERTS

Chocolate Fondant with Ice Cream 14

Decadent molten chocolate cake with a gooey center, served warm alongside creamy vanilla ice cream. Pure indulgence! (Contains nuts)

Pineapple & Blueberry Crumble 14 with Vanilla Ice Cream

Tangy pineapple and blueberries topped with golden crumble. Oven-baked to perfection.

Basque Burnt Banana Cheesecake 14

Rich, banana cheesecake with a perfectly burnt top, served with a scoop of creamy vanilla ice cream.

Pandan Coconut Pana Cotta 14 with Gula Melaka

Creamy pandan-infused coconut panna cotta with rich gula Melaka syrup. A fragrant, tropical dessert.



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