



SIP

BEVERAGES

SLURP

SPECIALTY SODA 6.0			
FRUTTI FIZZ			
Raspberry, Lychee, Mojito Mint, Orange Juice			
CLOUD NINE			
Curacao, Lychee, Mojito Mint, Lime Juice			
BLOSSOM KISS			
Rose, Lychee, Lime Juice			
CAPTAIN PASSION			
Passionfruit, Peach, Orange Juice			
HULK SMASH			
Green Apple, Lime Juice			
HOT TEA BY POT 5.8			
Strong Breakfast			
Earl Grey			
Pomme D'Amour (Apple)			
Calming Spirit (Non-Caffeine)			
Melon & Mangosteen (Non-Caffeine)			
ICED TEA 3.8			
Peach Tea			
Lemon Tea			
Earl Grey Honey Lemon Tea			
FLOAT 6.0			
Coke/Root Beer			
BOTTLED MINERAL WATER 1.0			
Chilled / Unchilled			
SOFT DRINKS 2.5			
Coca Cola			
Pokka Green Tea			
A&W Root Beer			
Sprite			
MILKSHAKE 8.3			
Vanilla			
Matcha			
Coconut			
Chocolate			
Strawberry			
Thai Milk Tea			
Salted Caramel			
Cookies & Cream			
OTHERS			
Milk	Hot	Cold	
Chocolate	2.0	3.0	
Matcha	5.5	6.5	
Lime Juice	5.0	6.0	
Orange Juice	-	3.0	
	-	3.0	
COFFEE			
	Hot	Cold	
Espresso	3.5	-	
Doppio	5.0	-	
Piccolo	4.0	-	
Espresso Macchiato	4.5	-	
Americano	4.0	5.0	
Long Black	4.0	5.0	
Flat White	4.8	5.8	
Cafe Latte	4.8	5.8	
Cappuccino	5.0	6.0	
Hazelnut Latte	5.3	6.3	
Caramel Latte	5.3	6.3	
Rose Latte	5.3	6.3	
Vanilla Latte	5.3	6.3	
Mocha	5.5	6.5	
Affogato	6.0	-	
ADD ON 1.5			
Shot of Espresso			
BEER			
Kronenbourg 1664 1/2 Pint			8.0
Kronenbourg 1664 1 Pint			15.0
Budweiser (Btl)			8.0
Cider			8.5

Est. 2016

OPENING HOURS

Weekdays
12PM-10PM
Weekends
11.30AM-10PM

common chefs bistro


6659 1208
Ring us up for
Reservations & Enquiries.



BURGERS, BABY

THE BOSS  19 / 18

CC's Ultimate Burger with Double Meat Patty, Smoked Cheddar, Caramelised Onions, Sautéed Mushrooms, Bacon, Egg & Mayonnaise, served with Fries

CHEESE BURGER 16 / 15

Double Meat Patty, Smoked Cheddar, Caramelised Onions, Fresh Cut Tomatoes, Crispy Mesclun Salad, Mustard & Ketchup, served with Fries

* Additional \$1 to change Grilled Chicken to Fried Chicken
* Additional \$1 to upgrade Fries to Truffle Fries

RICH MAN (WEEKEND ONLY)  16

Buttered Brioche Buns, Chorizo Patty, Smoked Cheddar, Sautéed Mushrooms, Caramelised Onions, Scrambled Eggs & Truffle Mayo, served with Melted Nacho Sauce & Tater Tots

* Additional \$1 to upgrade Tater Tots to Truffle Tater Tots

ADD ON / UPGRADE					
Egg	-----1	Bacon	-----2	Grilled Chicken Thigh	----- 4.5
Tomato Salsa	-----1.5	Mesclun Salad	-----2	Fried Chicken Thigh	----- 4.5
Caramelised Onions	----1.5	Sautéed Mushrooms	----- 2		
Smoked Cheddar	-----1.5	Truffle Mayo	----- 3		

THE GOOD STUFF

HOUSE SALAD  9 / 12

Fresh Mesclun Mix, Cherry Tomatoes, Grilled Chicken or Smoked Duck & Sunny Egg, served in Balsamic Vinaigrette Dressing

SALSA SALSA 12.5

Baked Chorizo, Sautéed Mushroom, Tomato Salsa & Egg Yolk served with Sliced Bread Toast

SOUL FOOD  13

Waffle with our Asian-Inspired Fried Chicken, served with Maple Syrup & Butter

SHEPHERD'S PIE  15

Minced Pork, Mushrooms, Onions topped with Homemade Mashed Potatoes & Mozzarella Cheese

BANGER N MASH 15.9

Two Pork Snail Sausages served with Mashed Potatoes, Gravy and Mesclun Salad

EGGS BENEDICT (WEEKEND ONLY)  13.9/16.9

Poached eggs, choice of Smoked Duck or Bacon on Buttermilk Waffle, served with Hollandaise Sauce and Mesclun Salad

ALL-DAY CC BREAKFAST 13

Roasted Bacon, Over Easy Eggs, Sautéed Mushrooms, Mesclun Salad & Melted Smoked Cheddar Cheese over Sliced Bread Toast




WAFFLES?
PIZZA?
IT'S WAZZA!

SMOKED DUCK WAZZA	14
Buttermilk Waffle, Smoked Duck, Mushrooms, Mozzarella, Crispy Popiah Skin Topped with Hoisin Sauce	
FULL BREAKFAST 	12
Buttermilk Waffle, Bacon, Mozzarella, Mushrooms, Tomatoes topped with Runny Egg	
OKONOMIYAKI 	12
Buttermilk Waffle, Mozzarella, Tuna Flakes, Fried Tamago, topped with Tonkatsu Sauce, Mayo & Bonito Flakes	
GO GREEN	10
Buttermilk Waffle, Mozzarella, Tomato Salsa Mushrooms, Tomatoes, topped with Mesclun Salad and Balsamic Vinaigrette	



Duroc Pork Chop

PASTA LA VISTA

AGLIO OLIO (Spicy)	
Pasta tossed with Garlic Oil & Chili Padi	
Bacon & Mushroom	12
Shrimp	14
Soft Shell Crab 	16
Smoked Duck	16
ARRABBIATA (Spicy)	
Pasta tossed with Homemade Tomato Sauce and Chili Padi	
Minced Beef & Mushroom	12
Minced Chorizo & Mushroom	14
Shrimp	14
Vongole	14



Okonomiyaki

Full Breakfast

Go Green

MAIN COURSE

Includes: Seasonal Vegetables, Fries and Choice of Meat
* Additional \$1 to upgrade fries to truffle fries

CHOICE OF MEAT

Pan-Seared Salmon 	15
Chicken Steak	15
Duroc Pork Chop	15
Ribeye Steak (180g) 	17
Ribeye Steak (250g)	23

Note: Only for Pan-Seared Salmon, comes with Mashed Potato



Truffle Tater Tots



Buffalo Wings

MUNCHING SIDES PLEASURE

LOCK N' LOADED	12
Deep Fried Grated Potatoes, Bacon, Onions topped with Sunny Side Up, Nacho Cheese & Parsley	

TRUFFLE TATER TOTS 	8(S) / 14 (L)
Deep Fried Grated Potatoes tossed with Truffle Oil served with Parmesan Cheese & CC Truffle Mayo Dip	

TRUFFLE FRIES	7 (S)/ 13 (L)
Crispy Shoestring Fries tossed with Truffle Oil served with Parmesan cheese and CC Truffle Mayo Dip	

French Fries	6
Cheese Fries	8
Sweet Potato Fries	9
Popcorn Chicken (Spicy)	8.9
Calamari	9.9
Quesadilla (Choice of Pork / Smoked Duck)	9.9
Soft Shell Crab	10.9
Crispy Chicken Wings	12.9
Buffalo Chicken Wings	14.9



WAFFLES

Charcoal	7.5	
Chocolate Chip	7.5	
The Naked	6	
CHOOSEYOUR SAUCE		
Maple	Caramel	Chocolate

ICE CREAM

ONE SCOOP 4 

French Vanilla	Mint Chips
Cookies & Cream	Matcha
Strawberry Bits	Thai Milk Tea
Chocolate	Coconut Cream
Salted Caramel	



CAKES

ONE SLICE 6.9 	
- Oreo Crepe	
- Chocolate Crepe	
- Lavender Crepe	
- Strawberry Crepe	
- French Vanilla Crepe	
- Ondeh - Ondeh	
- Tiramisu	
- Bubblegum	
- New York Cheesecake	
- Speculoos Cheesecake	
- Chocolate Truffle Cake	