



Symphony
CAFE LOUNGE



Symphony

Symphony Lounge will be a great place to dine, combining an intriguing atmosphere with excellent, high quality comfort food. The mission is not only to have great tasting food, but have efficient and friendly service because customer satisfaction is paramount.

Symphony Lounge wants to be the restaurant choice for all families and singles, young and old, male or female.

Symphony Lounge will be unique to the Esplanade at Raffles Avenue area. High quality food and a style of service that will make everyone feel welcome and special will be happily offered.

Symphony Lounge food products will be of the finest quality and prepared with sensitivity and care. The company will 'go all the way' to satisfy its guests.

Symphony Lounge will offer daily and weekly specials on the menu to keep things fresh and offer variety.



THE EDEN



- | | | |
|-----|--|----|
| TE1 | Classic Caesar Salad | 8 |
| | Baby Romaine Lettuce, Croutons, Bacon, Egg & Parmesan Cheese In Caesar Dressing | |
| TE2 | Chicken Salad | 9 |
| | Grilled Chicken, Japanese Cucumber, Cherry Tomato, Baby Romaine Lettuce In Sesame Dressing | |
| TE3 | Garlic Sausage Salad | 9 |
| | Poached Garlic Sausage, Japanese Cucumber, Cherry Tomato, Baby Romaine Lettuce In Daikon Dressing | |
| TE4 | Vegan Chicken Salad | 12 |
| | Vegetarian Patties, Japanese Cucumber, Sweet Corn, Cherry Tomato, Mixed Lettuce In Yuzu Lemon Sauce | |
| TE5 | Salmon Salad | 12 |
| | Salmon, Baby Romaine Lettuce, Boiled Egg, Green Beans, Cherry Tomato, Baby Potato and In Japanese Dressing | |

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The Signature

Nothing says comforting, nutritious and delicious like a bowl of fish soup. Whether you like yours light and clear or thick and rich, Daryn's Mackerel Fish Soup has that extra special touch that makes it different from most other fish soups. Like all good soups, it starts with a quality stock. Daryn personally sees to the making of the stock, which gets its sweet flavour from chunks of fish bones and a generous sprinkling of wolfberries (gou ji). More than 18 hours of simmering ensures that the soup is consistently flavorful and wholesome. He also personally purchases the mackerel fresh from the market daily. Back at his stall, he makes sure the fish is sliced thick for a firm, succulent bite. Besides the regular soups, there's also a addictively spicy tom yam version, made from the same base with Daryn's specially blended hot lemongrass paste.



TS1 **Signature Seafood Beauty Soup** 18
 Prawn, Mussels, Abalone, Clams, Mackerel,
 Scallop & Squid Ring In Our Signature Broth

TS2 **Signature Spanish Mackerel Soup** 10
 Finest Sliced Fillet, Seaweed, Romaine, Cherry
 Tomato, Daikon & Beancurb In Our Signature Broth

TS3 **Signature Prawn Ramen** 12
 Handmade Ramen with Fresh Pink Leg
 Prawn in our Signature Broth

TS4 **Spanish Mackerel Ramen** 10
 Handmade Ramen, Sliced Fish in Our
 Signature Broth

TS5 **Spanish Mackerel Yamaimo Noodles** 11
 Yamaimo Noodles Is Make From Japanese
 Yam. Sliced Mackerel In Our Signature Broth

TS6 **Spanish Mackerel Bee Hoon** 10
 Rice Noodles with Sliced Mackerel n
 Our Signature Broth

\$2
 for
 Choice Of
 Broth

\$1
 for Dry
 Noodles
 (Spicy or
 Non Spicy)

Complete
Your Meal
 Dessert + Soft
 Drinks @ \$7
 Dessert +
 Mocktail @ \$9



Tom Yum



Green Pickles



Sichuan Mala



Tomato

Symphony

GRADES OF BEEF

All beef is inspected for wholesomeness by the U.S. Department of Agriculture (USDA)*, and is graded for quality and consistency. You've heard of Prime, Choice and Select grades – and Prime tops the grading scale. Marbling plays a big role in quality grades.

Marbling – the little white flecks in beef – is key to flavor. The higher the amount of marbling, the higher the quality of beef. The *Certified Angus Beef*® brand is incredibly flavorful, tender and juicy because of the high amounts of marbling in every cut.

100% NZ LAMB

A nature-intended stress-free environment creates exceptionally succulent, tender meat with exceptional tenderness. New Zealand lamb breeds are petite resulting in the smallest of Strauss Lamb cuts, a benefit for culinary creativity and versatility.

IBERICO PORK

These succulent cuts of pork come from the same acorn fed Pata Negra breed of pigs used to create the coveted Jamon Iberico (iberico ham). This unique pig is a native breed of Spain, and it's genetically blessed with natural marbled meat, much like Kobe beef, rendering it superbly buttery and tender.



THE FARM



TF1 **US Black Angus Sirloin Steak** 32

Seasonal Vegetables, Roasted Baby Potatoes, Rosemary and Black Pepper Sauce

TF2 **US Black Angus Ribeye Prime Steak** 38

Seasonal Vegetables, Roasted Baby Potatoes, Rosemary and Black Pepper Sauce

TF3 **AUS Wagyu Ribeye Steak** 48

Seasonal Vegetables, Mashed Potatoes and Truffle Brown Sauce

TF4 **NZ Spiced Lamb Rack** 32

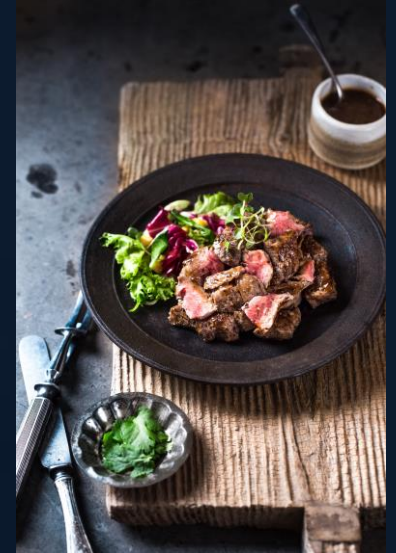
Grilled with Extraordinary Dukkah Spices, Seasonal Vegetables, Mashed Potatoes and Truffle Aioli Sauce

TF5 **Iberico Pork Chop** 28

Seasonal Vegetables, Mashed Potatoes and Signature BBQ Sauce

TX1 **Symphony Mixed Grilled** 138

Beef Steak, Lamb Leg, Lamb Rack, Pork Chop German Sausage, Chicken Chop and Baby Potatoes



Complete Your Meal
Soup + Soft Drinks @ \$7
Soup + Mocktail @ \$9
Soup + House Wine @ \$12

Symphony

Benja ChickenTM



BENJA CHICKEN
Chemical-Free
Safe and 100% Natural.
0% antibiotics
0% hormones
100% nutrient-rich brown rice grains
NSF Guaranteed
Non-GMO Verified



*Complete
Your Meal*

Soup + Soft
Drinks @ \$7
Soup +
Mocktail @ \$9
Soup + House
Wine @ \$12



TF6 **Signature Roasted Benja Chicken Chop** 28

Seasonal Vegetables, Roasted Baby Potatoes with Rosemary and Truffle Brown Sauce

TF7 **Signature Grill Chicken Chop** 24

Soy Sauce Base Glazing with 5 Kinds of Citrus Juice For Delicious Chicken Nanban. Seasonal Vegetables and Flavoured Rice with Soy Sauce Glaze

TF8 **BBQ Chicken and Sausage Combo** 26

Chicken Thigh, Hot and Spicy Pork Sausages. Seasonal Vegetables, Mashed Potatoes, Brown Sauce and Signature BBQ Sauce



Symphony

Seafood



MENU

Always Fresh





TO1 **Atlantic Ocean Cod Fish & Chip** 26
Signature Beer Battered Fish & Chips with
Homemade Tartar Sauce and Tropical Fruit Salad

TO2 **Norwegian Salmon** 24
Marinated "Chinese Hua Tiao" Wine and Deep
Fried. Seasonal Vegetables, French Fries
and Black Pepper Sauce

TO3 **Spanish Mackerel** 24
Grilled Mackerel Fillet, Bake Baby Potatoes,
Eden Salad and In Teriyaki Sauce

TO4 **Crisbean Atlantic Cod Fish** 32
Poached Cod Fillet, Savory Crispy Bean Crumb
And Soy Sauce

TO5 **Grilled Salmon Fillet & Chicken Combo** 28
Mashed Potatoes, Seasonal Vegetables, Aioli
Mayonnaise and Ginger Garlic Sauce

TO6 **Crispy Mackerel Fish Katsu & Tempura Prawn** 28
Breaded Mackerel Fillet, Served with Shoe String
Fries and Tropical Fruit Salad

TO7 **Symphony Seafood Platter** 168
Grilled Seafood Combination of Prawns, Clayfish,
Mackerel, Scallops, Mussels, Clams, Abalone, Oysters,
Calamari, Salmon, Soft Shell Crab, Crispy Fish Skin



Complete Your Meal

Soup + Soft Drinks @ \$7

Soup + Mocktail @ \$9

Soup + House Wine @ \$12

Symphony

Black Beauty



Burger Bite

**Impossible
Classiic**



**Impossible
Truffle**



**Impossible
Bbq Queen**

**Impossible
Crispy Crunch**



**Impossible
Calm Tranquil**



Benja Chick



Bul Kimchi



Crisp Fish

Tangy Bbq



**BEEF BURGER
PATTIES**

**VEGAN
BURGER
PATTIES**

Fat 23.5g

Fat 11.6g

Energy 280.7kcal

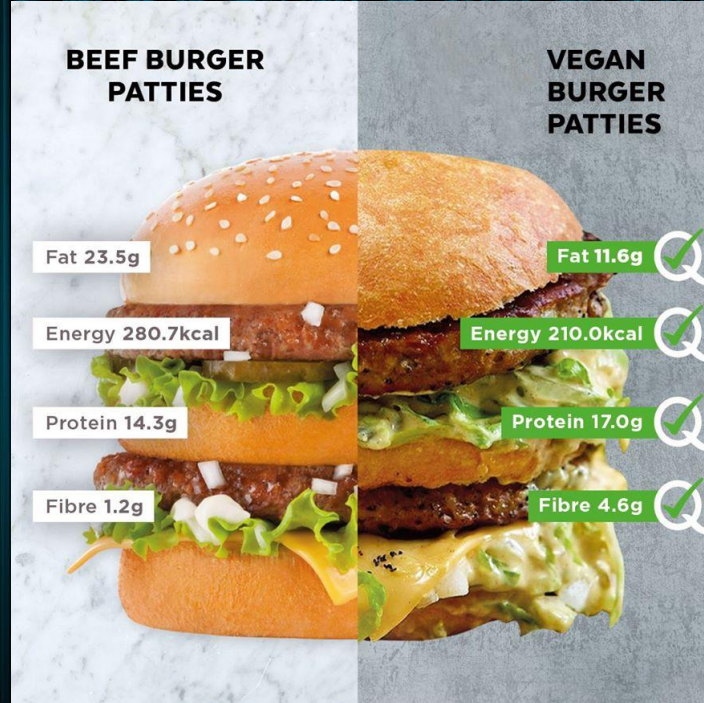
Energy 210.0kcal

Protein 14.3g

Protein 17.0g

Fibre 1.2g

Fibre 4.6g



B01 **Black Beauty** 12.9

Beef Pattie, cheese and lettuce, tomatoes In black pepper sauce

B02 **Benja Chick** 12.9

Roasted Chicken Thigh, cheese with lettuce, tomatoes, Onions In Truffle Sauce

B03 **Bul Kimchi** 11.9

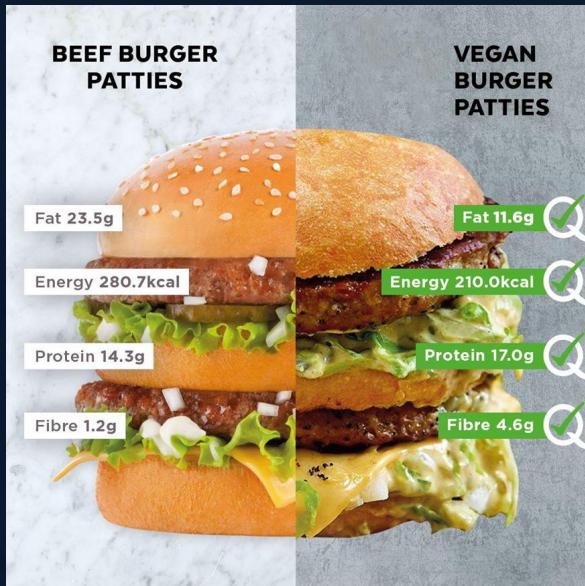
Grilled Beef Pattie, Onions In Korean BBQ Sauce

B04 **Crisp Fish** 10.9

Fish Fillet, cheese, lettuce, Pickles and Sweet Mayo

B05 **Tangy Bbq** 13.9

Beef Pattie, cheese, lettuce, Pineapple In Special Tangy sauce



Complete Your Meal
 Soup + Soft Drinks @ \$7
 Soup + Mocktail / Beer @ \$9
 Soup + House Wine @ \$12

V01 **Impossible Classiic** 9.9

Grilled Impossible Patties, cheese, lettuce, tomatoes, Pickles, Special sauce

V02 **Impossible Truffle** 11.9

Grilled Impossible Pattie, cheese, romaine, tomatoes, truffle brown sauce

V03 **Impossible Bbq Queen** 12.9

Grilled Impossible Pattie, cheese, lettuce, tomatoes, Pickles, Sweet Mayo

V05 **Impossible Crispy Crunch** 12.9

Fried Impossible Patties, Kimchi, lettuce, sunny side, Up Bbq sauce

V06 **Impossible Calm Tranquil** 11.9

Grilled Impossible Patties, Truffle pink salt, cheese, lettuce, tomatoes & Pickles

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Lounge Bite



THE BEER PRAYER

OUR LAGER

WHICH ART IN BARRELS

Hallowed be thy drink

THY WILL BE DRUNK

— (AND I WILL BE DRUNK) —

AT HOME AS IN THE TAVERN

Give us this day our foamy head

AND FORGIVE US OUR SPILLAGES

AS WE FORGIVE THOSE THAT SPILL AGAINST US

and lead us not to incarceration

BUT DELIVER US FROM HANGOVERS

FOR THINE IS THE BEER

the Bitter and the Lager

FOREVER AND EVER

BARMEN!



LB1 Oyster Naked

Fresh Lemon Wedges and Tabasco

(s) 3.8 (h) 3.2 (d) 2.8

LB2 Oyster Dance

Choice of: Sawasdee Thai / Brandy
Worcestershire / Yuzu Lemon

(s) 4.8 (h) 4.2 (d) 3.8

LB3 Oyster Baked

Baked with Mozzarella Cheese

(s) 4.8 (h) 4.2 (d) 3.8

LB4 Scallop Hokkaido 18/pc

Steamed with Glass Noodles,
Crunchy Roasted Garlic

LB5 Scallop Baked

Truffle Cheese, Parmesan,
Organic Herbs

(s) 4.8 (h) 4.2 (d) 3.8

LB6 Mussel Baked

Mozzarella Cheese, Organic
Herb

(s) 3.8 (h) 3.2 (d) 2.8



**Complete
Your Meal**
Choose In House
Wine Of The Day
& Get Oyster
Naked @ \$2.5pc
min 1doz
max 2 doz
Per BTL



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(s) Single (h) Half Dozen (d) 1 Dozen

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LB6 **Soft Shell Crab** 18

Served with Truffle Mayonnaise

LB7 **Salad Fruit Prawns** 18

Served with Tropical Fruit salad

LB8 **Grilled Prawns** 18

Sprinkle with Truffle Pink Salt

LB9 **Buffalo Wings** 12

Cajun, Hot & Spicy Mexican Wings

LB10 **Mala Wings** 12

Sichuan Style, Hot & Spicy, Peanut

LB11 **Tempura Fish Cocktail** 12

Served with Tropical Fruit Salad

LB12 **Calamari** 12

Served with Homemade Tartar Sauce

LB13 **Thai Tofu** 10

Fried Crispy Tofu, Sweet & Spicy Sauce



LB14 **Tempura Shrimp** 12

Ginger Garlic Soy Sauce

LB15 **Kuro Prawn** 10

Served with Smoky BBQ Sauce

LB16 **Spicy Wings** 10

Cajun & Cumin Flavored Crispy Wings

LB17 **Chicken Karaage** 10

Fried Battered Chicken Thigh

LB18 **Tropical Popcorn Chicken** 10

Sweet & Sour Sauce, Tropical Fruits

LB19 **Fried Fish Skin** 10

Served with Salted Egg Sauce

LB20 **Truffle Fries** 10

Truffle Oil, Parmesan Cheese

LB21 **Sweet Potato Fries** 10

Organic Herbs & Parmesan Cheese





By: *Daryn Chris*
28.09.2019

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sure the fish is sliced thick for a firm, succulent bite.

Besides the regular soups, there's also an addictively spicy tom yam version, made from the same base with Daryn's specially blended hot lemongrass paste.

Daryn started his first fish soup stall more than a decade ago in Tanjong Pagar, but closed it soon after to go into the *tze char* business. In 2006, he decided to return to his No.1 specialty and hasn't looked back since. Thanks to the support of the Raffles Place lunchtime crowd,

his humble stall at Phillip Street attracts long queues daily. After moving out from Phillip St, Daryn has created a few brands in the CBD area but with no success. 2 years later, Daryn rebuilt his own brand back and now is already open 3 branches. At this time, residents from the central part of Singapore can look forward to savoring his delightfully homemade fish soup. More mouthwatering fish specialties will be added to the menu in the remarkable area Esplanade Theater.

Come dive in – we guarantee you'll be hooked!