

STARTERS

Grilled “Sai Ua” Sausage Northern Thai styled grilled pork sausages that is made and stuffed in-house. Expect strong flavours of umami, lemongrass, cilantro and spice! LIMITED PORTIONS DAILY.	COMING SOON!	Chaoshan Ceviche A salad of lamb lettuce and garoupa cured with grapefruit juice and citrus. Served with ikura. LIMITED PORTIONS DAILY.	COMING SOON!	Miso Shiitake Buns Fresh buttery brioche buns filled with a creamy filling made of miso and shiitake mushrooms. 2 buns per serving.	8	Crispy Chicken Skins The same crispy chicken cracklings that’s irresistible.	14
Curried Pumpkin Soup Slow smoked curried pumpkin soup, creamy and smooth.	10	Charred Napa Cabbage The underdog, you know it, you know it. Served with black garlic aioli.	14	Grilled Cauliflower Steak Grilled with miso butter, and then served with yuzu sauce and crushed pistachios.	14	Emping Belinjo Crispy Indonesian crackers served with home made chilli balado dip.	6
						Chargrilled Wagyu Wagyu ribeye, 200 grams, grilled over charcoal.	24

MAINS

RENDANG WAGYU BRISKET

Slow smoked brisket (18 hours) with lychee wood and charcoal, served with our home made rendang sauce, and assortment of pickles.

Point End Higher content of fat in this cut, giving you the melt-in-your-mouth experience!	15 / 100 grams
Naval End Slimmer cut with more meat fibres; perfect for those who enjoy some chew.	12 / 100 grams

WE HIGHLY RECOMMEND 200 - 300 GRAMS PER PERSON.

LAKSA POUSSIN Smoked poussin marinated with our home made laksa rempah. Half spring chicken (~400g) served with a fragrant laksa gravy. LIMITED PORTIONS DAILY. 15 MINUTES WAIT! BE PATIENT WITH ME.	18
---	----

SMOKED TAMARIND SNAPPER 600g red snapper marinated with tamarind paste and an assortment of pickled chillies and capsicums. LIMITED PORTIONS DAILY. 20 MINUTES WAIT! BE PATIENT WITH ME.	58
---	----

KUROBUTA PORK BELLY A Teochew styled braised kurobuta pork belly, but smokier.	18
--	----

DUCK BREAST A Teochew styled braised duck breast, but smokier.	18
--	----

SIDES

Our sides are great for a selfish indulgence.

Miso Butter Baby Potatotes	12
“Dirty” Basmati Rice	8
Smoked Pumpkin Hash	10
Grilled Pineapple	8
Sambal Belacan Edamame	6
Sambal Belacan Ladyfingers	6
Banana Shallots	6
Pickled Cabbage	6
Pickled Kyuri	3
Pickled Chillies	3
Pickled Onions	3

DESSERTS

Goreng Pisang Split	15
Tiramisu	15

CRAFT BEERS ON TAP

Brewed locally by
THE 1925 BREWING CO.

YELLOW VAN Pale Ale, 4.8%	HALF: 6 PINT: 12
BLK622 Dark Ale, 5.8%	HALF: 6 PINT: 12
LYCHEE PALE LAGER Lager, 4.8%	HALF: 6 PINT: 12
KAYA TOAST STOUT Stout, 4.3%	HALF: 6 PINT: 12
HAWTHORNE ROSELLE PILSNER Pilsner, 4.4%	HALF: 6 PINT: 12
SMALL MONSTER Session IPA, 4.8%	HALF: 6 PINT: 12
LIANG TEH Lager, 4.8%	HALF: 6 PINT: 12
GUEST TAP	
STONE HAMMER IPA Epic Brewing Co. NZ, IPA, 7.0%	HALF: 7 PINT: 14

BOTTLED CRAFT BEERS

YELLOW VAN, 330ML Pale Ale, 4.8% The 1925 Brewing Co., Singapore	10
LIANG TEH, 330ML Lager, 4.8% The 1925 Brewing Co., Singapore	10
LYCHEE PALE LAGER, 330ML Lager, 4.8% The 1925 Brewing Co., Singapore	10
KAYA TOAST STOUT, 330ML Stout, 4.3% The 1925 Brewing Co., Singapore	12
WHERE’S THE MONKEY, 330ML Limited Edition, Ale, 4.4% The 1925 Brewing Co. x The Old Man, Singapore	16
SMALL MONSTER, 330ML Session IPA, 4.8% The 1925 Brewing Co., Singapore	11
MUSANG KING ALE, 330ML Limited Edition, Ale, 5.0% The 1925 Brewing Co. x Durian Edition, Singapore	15

NON ALCOHOLIC

Capi Grapefruit	6
Capi Gingerbeer	6
Capi Yuzu Lemon	6
Coca Cola	3
Coca Cola Light	3
Sprite	3
Tonic	3
Soda	3

FRENCH

BY THE
BOTTLE

- MAS D'ALEZON, CABRETTA 98
2019. Organic. Palate reveals green anis, fennel and white flowers. Intense.

- LES INDIGENES 98
2019. Organic. Sweet bouquet of blueberries, black cherry, fruity and smokey. Fine elevated tannins or cacao and torrefaction.

ARGENTINA

- LARGARDE ALTA CUMBRES, TORRONTES, 68
2016. Intense aroma of fresh grapes Scent reminiscent flowers and ripe peaches.

- LARGARDE ATLAS CUMBRES MALBEC 68
2016. Robust flavours, strong notes of jam and berries.

ITALY

- MONTE CILLARIO VALPOLICELLA MARCHESINI 68
2016. Aromas of almond with cherry and rose tones, fresh and soft, pleasant tanins and lively.

CHILE

- HERITAGE VALE, CHARDONNAY 58
2019. A bouquet that displays ripe fruit characters with fresh and balanced palate.

- HERITAGE VALE, CABERNET SAUVIGNON 58
2019. Aromas of ripe red fruits, soft and generous tannins.

NEW ZEALAND

- ODYSSEY, PINOT NOIR 78
2018. Organic. Abundant fruit flavours and sweet palate impression.

- ODYSSEY, SAUVIGNON BLANC 78
2019. Organic. Pleasant acidity with intense aromatics of ripe fruits.