



BEST RIBS & BURGER

in the
Wild Wild WEST

BITE ME FIRST

CHOOSE ONE 10, TWO 18, THREE 24

(Not Applicable for discount)

Mushroom Croquettes Deep fried mushroom tapas served with garlic aioli	Tomato Bruschetta Cherry tomatoes, shallots & basil on crouton
Spiced Popcorn Chic Deep fried chicken bite with homemade spicy dip	Duo Sausage Beef & Pork sausage with homemade spicy sauce
Truffle Béarnaise Fries Truffle fries with béarnaise sauce	Kok Kok Sate Chicken Satay Served with Peanut sauce & Homemade Pickles
“O” Ring Deep fried Onion Ring Served with Homemade spicy Aioli sauce	Moo Moo Sate Beef Satay Served with Peanut sauce & Homemade Pickles
	Nacho & Salsa Tortilla chips with Homemade Salsa

Homemade Gourmet PIZZAS (10 INCH)

“Original” Pizza Margherita...with rocket, basil, mozzarella cheese & tomato sauce	16
Beef Cheesy Rendang Pizza Angus minced beef rendang served with curry leaf, mozzarella cheese & Rendang sauce	18
Porky Pizza Served with Pull Pork, cheese sauce, mozzarella cheese	20
Aqua Pizza Prawns, squid, mussels & crab meat & zucchini sauce	22

SPRUCE SPICY WINGS

Angel Wings Crispy wings tossed in tangy sweet & sour sauce	17
Sassy Jerry Wings 🍷👉 Crispy wings tossed in special sweet spicy lime sauce	17
Spruce Hot Wings 🍷🍷👉 Crispy wings served with homemade spicy tomato sauce	17
DEVIL's Wings 🍷🍷🍷👉 Crispy wings tossed in very very SPICY chilli sauce (ORDER AT YOUR OWN RISK!!)	18

TO SHARE OR NOT

Ahbi Sliders 3 mini Spruce Beef Burgers with shoestring fries	15
Tim Baked Meatball Pork meatball served with garlic bread & tomato ragu	16
Pan Seared Foie Gras 🍷 With green tomato & red onion compote on brioche toast	17
Ah Wei Nachos 🍷 Served with tomato, pulled pork, freshly made salsa, mozzarella cheese	17
Spicy Black Mussels 🍷👉 Served with spicy seafood tomato sauce	17
Calamari Rings Deep fried calamari rings served with homemade spicy dip	17
Ahi Tuna Tartar 🍷 Served with ciabatta toast and avocado	18
European Cheese Wonderland An assortment of European cheeses, presented with nuts and freshly baked bread	25

SOUPS & SALADS Vegetarian Option Available

(Spruce up your salads with poached egg 2, chicken 6, salmon 8)

Soup of the Day Please check with our friendly staff	12
Boston Clam Chowda 🍷 White venue clams served with garlic croutons	15
SPRUCE Signature Salad 🍷 Avocado, corn, dates, corn bread, goat cheese, Australian tomato, almonds & champagne dressing	19
Meatless Hamburg Salad Vegetarian patty, tomato, corn, red radish & Asian dressing	22

MARKET VEGETABLES & SIDES

Ciabatta Bread 2	Mashed Potato 6	Green Salad 6
Herbed Fries 7	Sautéed Mushrooms 9	

Spicy level 🍷

SPRUCE ONLY BURGERS



(add egg 2, bacon 2, foie gras 12) Vegetarian Option Available
(Double up! Add chicken patty 8 or beef patty 10)

The SPRUCE Burger With homemade pickle, iceberg lettuce, cheddar cheese & herbed fries	20
Kai Junior Burger With blue cheese, rockets, onion compote & herbed fries	22
Smokey Pulled Pork Burger With iceberg lettuce, tomato, pickle, sunny side egg & herbed fries	23
Volcano Chicken Burger (Upgrade Devil Volcano 2) 🍷 Chicken in Bacon Batter served with bacon, tomato, lettuce, pickle, coleslaw, onion compote, cheese sauce, chicken bolognaise, & herbed fries	24
Yellow Tuna Burger 🍷 With tuna patty, lettuce, tomato, homemade salsa tartar sauce & herbed fries	24
Meatless JaG Burger (vegetarian) Vegetarian patty, with purple cabbage, onion compote, cheddar cheese & herbed fries	26
Dirty Burger With homemade pickle, iceberg lettuce, spam, sunnyside egg, onion compote, bacon, cheese sauce & herbed fries	28

PASTA & RISOTTO Vegetarian Option Available

Topped with Grana Padano cheese (add-on Foie Gras 12)

Three Cheese Macaroni Macaroni and 3 types of cheeses with crispy bacon bits	20
SPRUCE Prawn Pasta 🍷 Orecchiette pasta in zucchini, spinach & garlic cream sauce with sea prawns	24
Porky Leg Pappardelle Pappardelle in tomato ragu with braised 7 days red wine marinated pork leg	24
Cheeky NIK Tagliatelle Slow cooked beef cheek in beef ragu sauce	25
Truffled Ricotta Ravioli 🍷 Ricotta cheese stuffing ravioli in black truffled cream sauce	26
Squid Ink Risotto Carnaroli Rice in squid ink with mussel, clam & prawn	27
Uni & Caviar Spaghetti Spaghetti with sea urchin sauce & black Caviar	28
Crabby Angel Hair Angel Hair with crab lump, served in lobster bisque	28
Lobster Karyl Linguine Linguine with Canadian Lobster tail, served in spicy arabiata sauce	32

MAINS (add foie gras 12)

Roasted Pullet Chicken Half pullet chicken served with mashed potato and chicken gravy	25
Grilled Barramundi Fillet Serve with mix seafood and lobster bisque	26
Lamb Shank 🍷 Served with mashed potato & asparagus with lamb jus	28
Baby Anne Back Ribs Lightly crisp and served with green salad, herbed fries & special homemade sauce	29
Sous Vide Beef Short Ribs 🍷 48hrs slow cooked Australian short rib, served with poached egg Fine beans, mashed potato topped with horseradish & veal jus reduction,	33
Char Grilled Lamb Rack Grilled lamb rack with mashed potato & asparagus	36
Steak Frites 🍷 Australian 180gm Grass-fed Beef Tenderloin served with béarnaise sauce, herbed fries & garden salad	36
Cris Seafood Pot Sea scallop, Canadian lobster tail, prawn, cuttlefish, mussel, clam served with garlic crouton in Chef's special seafood sauce	38
Hokkaido Pork Loin Hokkaido Pork loin served Medium Well with mashed potato & grilled asparagus	38
Wagyu Striploin Steak Marble 6-7 Australian 300gm Strip loin marbling 6-7 serve with asparagus & veal jus	58

DESSERTS

Lemon Meringue Tart 12
Hot Chocolate Lava Cake 14 🍷
Ah Hwa Churros 14
Double Chocolate Crunch Cake A La Mode 15
Baked Ginger Date Pudding 15 🍷
Spruce Sundae 15
NZ Kapiti Ice Cream 4 Single scoop Chocolate or Vanilla

Chef's recommendation 🍷 Please inform our Staff if you have any Food Allergy.

Prices are subject to 10% service charge & 7% GST

SUPER DEALS

(EXCLUDING EVEs OF PH, PHs & special occasions)

Sunday – Wednesday

5.30PM – 11.30PM

**\$60 BEERBUCKET of 5
& SPRUCE SPICY WINGS**

(Choose any 5 Beer Bottles & any type of Wings)

**\$88 Nicolas Feuillatte BruT
Champagne NV**

(Regular price of \$108)

HAPPY HOURS

(EXCLUDING EVEs OF PH, PHs & special occasions)

Monday – Wednesday

5.30PM – Midnight

Thursday & Sunday

3.30PM – Midnight

Friday – Saturday

3.30PM – 7.00PM

WINES / BUBBLES

	Happy Hour Gls / Btl	Regular Gls / Btl
Sparkling – Prosecco	10/60	12/70
House White Wine	9/52	11/62
House Red Wine	9/52	11/62

HOUSEPOUR SPIRITS (SODA MIXERS -1 time)

Larios Dry Gin	9	14
Camino Gold	9	14
Bacardi Blanca	9	14
Jim Beam White	9	14
Smirnoff Red	9	14
Johnnie Walker Red Label	9	14

DRAUGHT BEERS - JAPAN

Asahi Dry (1/2 Pint)	7	8
Asahi Dry (1 Pint)	14	16
Asahi Dry Jug	30	34
Asahi Dry Tower (3000ml)	74	94
Asahi Black (1/2 Pint)	9	11
Asahi Black (1 Pint)	17	19
Asahi Black Jug	40	46
Asahi Black Tower (3000ml)	94	110

Beer Bucket Promotion 55

(Choice of any 5 Bottles)

BOTTLED BEERS

Corona - Mexico	12
Stella Artois - Belgium	12
Hoegaarden - Belgium	12
Pure Blonde - France	12
Carlsberg - Denmark	12
Carlsberg Smooth Draught - Denmark	12

SPECIAL BEERS

Kronenbourg Blanc - France	14
Somersby Pear - UK	14
Somersby Apple - UK	14

PREMIUM SPIRITS

(SODA MIXERS- free 1 type and 1 time only)

Gin	Gls/Btl
Bombay Gin	16/180
Roku Gin	16/180
Vodka	
GreyGoose	16/200
Brandy	
Hennessy XO	348
Cordon bleu	348
Whisky	
Macallan 12 Yrs Double Cask	20/250
Glenfiddich 12 Yrs	200
Glenfiddich 15 Yrs	250
Glenfiddich 18 Yrs	18/320
Balvenie 12 Yrs	220
Balvenie 14 Yrs	260
Blavenie 17 Yrs	16/360
Glenrothes 12 Yrs	190
Auchentoshan 12 Yrs	12/200
Auchentoshan 18 Yrs	16/260
Chivas 18 Yrs	260
Monkey Shoulder	12/ 190
Glenlivet 12 Yrs	12/190
Chita, Japanese	12/190
Canadian Club	12/220



Established since 9 March 2009

DIGESTIFS

SAMBUCA Vaccari – Holland	14
BAILEYS Irish Cream– Ireland	14
FRANGELICO – Italy	14
KAHLUA – Mexico	14
LIMONCELLO – Italy	14
GRAPPA Original – Italy	14
PORT (45ml) Taylor's Fine Ruby – Portugal	14

SPRUCE UP YOUR COCKTAILS

Cocktail of the Day (please check with our staffs for more details) 12

Lychee Martini (vodka, lychee liquor, lychee juice) 15

Cosmopolitan (vodka, triple sec, cranberry, orange) 15

Blood Orange Bellini blood orange, orange juice, sparkling wine 16

Mojito Specials (Lime/Lychee) (rum, fresh mint, sugar) 16

Margarita Specials (Lime/Strawberry) (tequila, triple sec) 16

Long Island Tea gin, vodka, rum, tequila, triple sec, lemonade, coke 18

NON-ALCOHOLIC DRINKS

MOCKTAIL OF THE DAY 10

Please check with our staffs

MOCKTAILS 12

Angel Smile
Virgin Mojito

REDBULL 6

Sugar Free / Limited Lime

HOMEMADE LEMONADE 8

Freshly squeezed lemon with fresh mint

ARNOLD PALMER 6

Fresh brewed tea & homemade lemonade

SOFT DRINKS 5

Coke/ Coke Light/ Sprite/ Ginger Ale/
Bitter Lemon/ Tonic/ Soda

ROOT BEER 7

FLOATS 10

Root Beer/Coke/Sprite

FRUIT JUICES 7

Cranberry/ Pineapple/ Mango/
Apple/Orange

BOTTLED WATER 8

Sparkling / Still (750ml)

COFFEE & TEA

HOT COFFEE

Brought to you by *FILICORI, Italy*

Flat white/ Cappuccino/ Café latte 6

Add flavour +\$1 (Hazelnut/ Caramel/ Vanilla)

Café Mocha 6

Long black/ Americano 5

Espresso/ Macchiato 4

ICED COFFEE

Iced Coffee/ Cappuccino/ Latte 8

Add flavour +\$1 (Hazelnut/ Caramel/ Vanilla)

Iced Mocha 8

CHOCOLATE

Hot Chocolate 6 Ice Chocolate 8

HOT TEA 6

Brought to you by *Premium DILMAH "T SERIES" TEA*

Brilliant Breakfast/ Original Earl Grey/

Sencha Green Tea/ Moroccan Mint/

Chamomile / Rose with French Vanilla/

Supreme Ceylon

CAFFEINE FREE HOT TEA 6

Specially brought to you by *SEABERRY MONGOLIA*

Seabuckthorn / Wild Siberian Blueberry

Seabuckthorn & Wild Siberian Blueberry

ICED LYCHEE TEA (glass 8/ jug 28)

All prices are subject to 10% service charge and 7% GST
Please feel free to let us know of any dietary preferences