



BEST PIZZA & BURGER

in the EAST SIDE

Established March 2009

BITE ME FIRST CHOOSE ONE 10, TWO 18, THREE 24

O'My Cracklings

Homemade Cripsy Chicken Skins sprinkle with Homemade Spices and served with Sriracha Mayo

Onion Rings (V)

Served with Tartar Sauce

Samosa (V)

Served with Sriracha Mayo

Popcorn Chicks

Served with Sriracha Mayo

Truffled Bernaise Fries

Cripsy fries with truffle bernaise sauce

Bite That Fish

Fried Fish Bites Size served with Tartar Sauce

SPRUCE HOUSE WINGS

Black Sweet Wing

Crispy wings tossed in special Black sweet Garlic sauce

Sassy Wings

Crispy wings tossed in special sweet spicy lime sauce

Spruce Hot Wings

Crispy wings served with homemade buffalo wing sauce

DEVIL's Wings

Crispy wings tossed in homemade very SPICY chilli sauce (ORDER AT YOUR OWN RISK!!)

Extra Sauce \$2

TO SHARE OR NOT

SPRUCE Beefy Slider

Trio Grilled Homemade Beef Patty with Pickle, Cheddar Cheese

Tower Nachos (V)

Layered Nacho sandwich with tomato sauce, jalapenos, Sour cream & Guacamole, Cheese sauce & mozzarella cheese

Pan Seared Foie Gras

Served with Tomato Marmalade on Brioche Bread

Cripsy Calamari

Battered with homemade Tartar Sauce, Lemon Wedges

SOUPS & SALADS

(Spruce up your salads with egg \$2, Turkey bacon \$2)

Soup of the Day

Please check with our friendly wait staff

Boston Clam Chowda

Topped with smoked paprika & crouton

Quinoa Salad

Garden Salad, Warm Quinoa, Corn, Kidney Beans, Red Onion, Mandarin Orange, Parmesan Cheese with Lime Dressing

SPRUCE Signature Salad

Avocado, corn, dates, corn bread, goat cheese, Australian tomato, almonds & champagne dressing

MARKET VEGETABLES & SIDES

Bread (2 pcs) 2 Sweet Mashed Potato 6 Small Green Salad 6
Herbed Fries 6 Nacho Chips 6

Chef Recommendation Spicy Level (V) Vegetarian

No Pork No Lard

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

SPRUCE SPECIALTY BURGERS



(add egg \$2, turkey bacon \$2, foie gras \$12)

(Double up! Add chicken patty \$8 or beef patty \$10)

Crispy Fish Burger

19

Battered White Fish Fillet topped with Cheese, Tartar & Herbed Fries

The SPRUCE Burger

20

Grilled Homemade Beef Patty with Lettuce, Tomatoes, Pickle, Onion, Cheddar Cheese & Herbed Fries

Katong St Chicks Burger

20

Char Grilled Marinated Spice Chicken Boneless leg with Lettuce, Tomato, Pickle Melted Cheddar Cheese, Sriracha Mayo & Herbed Fries

PASTA & PIZZA

PASTA

Creamy Coconut Penne (V)

20

Seasonal Vegetables cooked in Coconut milk, Turmeric Powder, Chili Flakes

Three Cheese Macaroni

20

Macaroni and 3 types of cheeses with crispy bacon bits

SPRUCE Prawn Pasta

22

Orecchiette pasta with sea prawns in zucchini, spinach & garlic cream sauce

'Katong' Chicken Laksa Spaghetti

22

Spaghetti with Sliced Chicken in Homemade Laksa Pesto

PIZZA

Meat-Free Pizza(V)

16

Pomodoro Sauce, Capsicum, Black Olive, Onion & Mozzarella Cheese

Signature Spicy Chicken Balado

17

Homemade Sweet & Spicy Chili Balado Sauce, Mozzarella Cheese, Sliced Chicken, red & Green Chili

Lahmacun Spiced Beef

18

Minced Beef in Turkish Spices, Onion, Chili, Homemade Tomatoes Sauce, Mozzarella Cheese

Under Sea

18

Pomodoro Sauce, Squid, Prawn, Clams, Olive, Onion, Pineapple & Mozzarella Cheese

The Devil

20

Loaded with Homemade Spicy Devils Sauce, Capsicum, Sliced Chicken, Onion, Mozzarella Cheese

MAINS

Signature Char Grilled Chicken

21

Pennisular inspired Grilled Whole Chicken leg, With Homemade Bakar Sauce, Mash Herbs, Grilled Vegetables & Crushed Prawns Crackers

Katong Fish and Chips

22

Battered Fish Fillet & Herbs Fries with Petit Salad, Homemade Tartar sauce & Lemon Wedges

Chimichurri Lamb Chops

24

With Sweet Potatoes, Grilled Vegetables & Homemade Mint Chimichurri Sauce

Chilli Beef Ribs

26

Grilled Beef Ribs Served with Garden Salad, Herbed Fries & Homemade Chilli Sauce

Pan Seared Barramundi

26

With Lemon Capers Cream Sauce, Sweet Mash potatoes & Saute Seasonal Vegetables

Classic Steak Frites

36

(Add foie gras \$12)

180g Australian Tenderloin served with Hollandaise Sauce, Herbed Fries & Petit Salad

Char Grilled Ribeye Bone- In

68

(Add foie gras \$12)

500g Australian o/p ribs served with hollandaise sauce, Herbed Fries

DESSERTS

Chocolate Brownie ala Mode

12

American Carrot Cake

12

New York Cheese Cake

12

Sea Salt Caramel Chocolate Cake ala Mode

15

Warm Lava Cake ala Mode

15

SPRUCE Sundae

15

NZ Kapiti Ice Cream

4

Single scoop Chocolate or Vanilla

Please inform our Staffs if you have any Food Allergy.

Beer o'clock




GUINNESS OR **Tiger**
STOUT Half Pint **\$3++@3PM** **BEER** Half Pint
\$4++@4PM
\$5++@5PM
\$6++@6PM

DRAUGHT BEER

	Half Pint	Pint	Jug
★ GUINNESS STOUT	7	13	
★ ERDINGER		15	30
★ TIGER	7	13	26

SPRUCE

Established March 2009

Bucket Promo 45

(Choice of any 5 Bottles)

Stella Artois – Belgium	11
Hoegaarden – Belgium	11
Kronenbourg Blanc – France	11
Carlsberg	11
Somersby Pear – UK	11
Somersby Apple – UK	11

DIGESTIFS

SAMBUCA Vaccari – Holland	9
BAILEYS Irish Cream – Ireland	9
FRANGELICO – Italy	9
KAHLUA – Mexico	9
AMARETTO Original – Italy	9
PORT (45ml) Portugal	9

SPIRITS

(SODA MIXERS- free 1 type and 1 time only)	Gls/Btl
Rum	15
Myers's Dark Rum	15
Havana Club (Rum)	15
Malibu	
Gin	18/220
Hendricks	10/ 180
Gordon	
Vodka	16/200
Belvedere	
Brandy	18/200
Martell V.S.O.P.	388
Cordon bleu	
Tequila	130
Jose Gueva Special Tequila	
Bourbon	180
Jack Daniel's	120
Jim Beam Bourbon	
Whisky	18/250
Macallan 12 Yrs (sherry)	18/220
Macallan 12 Yrs (Double /Triple)	16/190
Monkey Shoulder	14/150
Famous Goose	
More To Come in a week for you ...	

SPRUCE UP YOUR COCKTAILS

- Lychee Martini** vodka, lychee liquor, lychee juice **12**
- Posh Lychee Tea** Vodka, Lychee Juice, Ceylon Tea **12**
- Mojito Specials (Lime/Lychee)** (rum, fresh mint, sugar) **15**
- Margarita Specials (Lime/Raspberry/Strawberry)**(tequila, triple sec) **15**
- "Original" Singapore Sling** **15**

MUST TRY

WINES

CHAMPAGNE & SPARKLING

	Gls	Btl
Canard-Duchene Cuvee Leonie Champagne NV		99
Aienda Agricola Marsuret Prosecco DOC Treviso Extra Dry NV	9	52

WHITE WINES

Vina Ventisquero Clasico Sauvignon Blanc 2016, Maipo Valley Chile	8	46
Ata Rangi Sauvignon Blanc 2017, Martinborough, New Zealand		69
Sutter Home Chardonnay NV, California, USA		53

RED WINES

Vina Ventisquero Reserva Cabernet Sauvignon 2015, Maipo Valley Chile	9	52
Valle de la Puerta Classico Malbec 2016, Fomatina Valley, Argentina		48
Ata Rangi Crimson Pinot Noir 2016, Martinborough, New Zealand		72

DESSERT WINES

Bocchino Moscato D'Asti 'Sori Dei Fiori' 2015, Piedmont, Italy		57
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NON-ALCOHOLIC DRINKS

MOCKTAILS 12

Virgin Mojito/Virgin Sling

SOFT DRINKS 5

Make it Float 9

Coke/ Coke Light/ Sprite/ Ginger Ale/
Tonic/ Soda/ Root Beer

FRUIT JUICES 6

Cranberry/ Pineapple/Apple/Orange

HOT TEA 6

Brought to you by Premium DILMAH "T SERIES" TEA

Brilliant Breakfast/ Original Earl Grey/
Sencha Green Tea/ Moroccan Mint/
Chamomile / Supreme Ceylon / Darjeeling

ICE FLAVOURED TEA (glass 6/ jug 24)

Raspberry/ Lychee

BOTTLED WATER 5

Sparkling Water (750ml)
Still Water (750ml)

HOT COFFEE & CoCo

Brought to you by FILICORI, Italy

Espresso/ Macchiato 4/ Long black/ Americano 5
Café Mocha / Hot Chocolate 6
Flat white/ Cappuccino/ Café latte 6
Add flavour +\$1 (Hazelnut/ Caramel/ Vanilla)

ICED COFFEE & CoCo

Iced Coffee/ Iced Mocha /Ice Chocolate 8
Cappuccino/ Latte 8
Add flavour +\$1 (Hazelnut/ Caramel/ Vanilla)

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Please feel free to let us know of any dietary preferences