



SUN BISTRO

## FOOD MENU



### PASTA

**SUN'S FIERY SPAGHETTI**  \$18  
Mala pasta w prawns, squids & mussels.

**SALTED EGG SEAFOOD PASTA**  \$18  
Yummy pasta tossed in homemade salted egg sauce w prawns, squids & mussels.

**SEAFOOD MARINARA** \$18  
Classic seafood pasta w prawns, squids & mussels in tomato herb sauce.

**CHILI CRAB PASTA**  \$18  
Spaghetti cooked in homemade chili crab sauce served w soft-shell crab.

**PRAWN AGLIO OLIO** \$16  
Succulent prawns & spaghetti tossed w garlic, olive oil, white wine, mushrooms & chili padi.

**VONGOLE CLAM PASTA** \$16  
Tangy spaghetti infused w garlic, briny clams, white wine & chili padi.

**CARBONARA**  \$16  
Creamy spaghetti w bacon, mushrooms & raw egg yolk.

**ARRABIATA** \$14  
Delicious spaghetti cooked w a fiery hot sauce made w tomatoes, olive oil, garlic & chili padi.

**AGLIO OLIO AL FUNGI** \$14  
Spaghetti w mushrooms, cherry tomatoes & chili padi.

### BAKED RICE

**SEAFOOD BAKED RICE** \$16  
Prawns, mussels, squids over buttered rice baked w cheese. Choice of cream or tomato sauce.

**SAUSAGE BAKED RICE** \$14  
Sausage over buttered rice baked w cheese. Choice of cream or tomato sauce.

**CHICKEN & MUSHROOM BAKED RICE** \$14  
Chicken & mushrooms over buttered rice baked w cheese. Choice of cream or tomato sauce.

**MUSHROOM BAKED RICE** \$12  
Mushrooms over buttered rice baked w cheese. Choice of cream or tomato sauce.



### PIZZA

(FRESHLY HANDMADE CRISPY THIN CRUST)

**SUN'S SPECIAL**  \$20  
Our specialty pizza w bacon, ham, egg, mozzarella & cheddar cheese.

**MALA MALA**  \$22  
Mala pizza w prawns, squids, mussels, mozzarella & cheddar cheese.

**MARGHERITA** \$16  
Sweet juicy tomatoes, fresh basil, mozzarella & cheddar cheese.

**PEPPERONI** \$20  
Combining the aromatic flavor of Italian pepperoni, onions, mozzarella & cheddar cheese.

**HAWAIIAN** \$18  
Sweet & savoury combination w ham, pineapple, mozzarella & cheddar cheese.

**MEAT-LOVER** \$22  
Pepperoni, chicken, bacon, onions, mozzarella & cheddar cheese.

**OCEAN DELIGHTS** \$22  
Seafood w prawns, squid, mussels, clams, cherry tomatoes, chilli padi, mozzarella & cheddar cheese.

**BBQ CHICKEN**  \$18  
All-time favourite. BBQ sauce, chicken, onions, mozzarella & cheddar cheese.

**TERIYAKI CHICKEN**  \$18  
Homemade teriyaki sauce, chicken, seaweed, bonito flakes, mayonnaise, mozzarella & cheddar cheese.

**TRUFFLE MUSHROOMS** \$18  
Assorted mushrooms, aromatic truffle oil, mozzarella & cheddar cheese.

### BAR SNACKS

- FRENCH FRIES \$8
- PARMESAN TRUFFLE FRIES \$10
- SPAM FRIES W HOT SAUCE \$10
- CHEESY NACHO \$8
- BEER BATTERED MUSHROOM W HONEY MUSTARD \$8
- SPICY TOP SHELL \$10
- BEER BATTERED PRAWN W TARTAR SAUCE \$10
- CALAMARI RING W TARTAR SAUCE \$10
- FISH FINGER W TARTAR SAUCE \$10
- CRUNCHY SPICE SQUID W HOT SAUCE \$10
- SPICY HOT WING \$9
- POPCORN CHICKEN W THAI CHILI SAUCE \$9
- DEEP FRIED PORK BELLY W THAI CHILLI SAUCE \$12
- GRILLED BEEF CUBES \$12
- CHICKEN YAKITORI W TERIYAKI SAUCE \$12
- GRILLED SAUSAGE W HONEY MUSTARD \$12
- GRILLED SQUID W TERIYAKI SAUCE \$12

Prices are subjected to 7% prevailing gst & 10% service tax.






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#### APPETIZER

**GARDEN SALAD** \$8  
Salad w leafy greens, romaine lettuce, cherry tomatoes, red onion & homemade balsamic vinaigrette.

**PRAWN SALAD** \$10  
Salad w poached prawns, leafy greens, romaine lettuce, cherry tomatoes, red onion & sesame dressing.

**CRISPY SOFT-SHELL CRAB**  \$12  
Crispy soft-shell crab w homemade teriyaki sauce & mixed greens.

**MISO WHITE WINE CLAMS** \$8  
Aromatic clam dish w miso & white wine. Served w garlic bread.

**GARLIC BUTTER CLAMS** \$8  
Delicious clam dish in fragrant butter cream sauce. Served w garlic bread.

**CHEESY GARLIC BAKED MUSSEL** \$8  
Baked mussels w cheesy garlic butter topping.

**CHILLI CRAB MUSSELS**  \$12 & CLAMS  
Mussels & clams cooked in homemade chili crab sauce. Served w fried mantou.



**MASHED POTATO** \$6  
Homemade mashed potatoes w onion gravy.

**CHEESY GARLIC BREAD** \$6  
Crusty baguette w garlic, parsley, butter & cheese.

**GARLIC BREAD** \$4  
Crusty baguette w garlic, parsley & butter.

**TRUFFLE MUSHROOM SOUP** \$8  
Freshly made mushroom soup w truffle oil. Served w garlic bread.


#### MEAT

**BRAISED LAMB SHANK**   \$36  
Delicious & tender lamb shank infused w red wine, braised in aromatic mixture of mixed vegetables, herbs & spices to perfection. Served w mashed potatoes.

**BLACK ANGUS RIBEYE STEAK** \$28  
Fine-grained & juicy. Rich, beefy flavour & well marbled grain fed ribeye steak (200g), grilled to your desired doneness. Served w sauteed vegetables, mashed potatoes & mixed greens. Choice of red wine or black pepper sauce.

**DUCK CONFIT** \$22  
Crispy skin, gently cured duck legs bathe in their own fat and slowly cooked to falling-off-the-bone perfection. Served w sauteed vegetables, mashed potatoes & mixed greens. Choice of red wine or black pepper sauce.

**PORK CHOP**  \$16  
Pork loin bone-in marinated w herbs, grilled to perfection w a nice caramelized crust. Served w sauteed vegetables, mixed greens & fries. Choice of brown or black pepper sauce.

**CHICKEN CHOP**  \$14  
Boneless chicken thigh, grilled to perfection w juicy savoury flavour & nice caramelized crust. Served w sauteed vegetables, mixed greens & fries. Choice of brown or black pepper sauce.

**HICKORY SMOKED SPRING CHICKEN (HALF)**  \$16  
Tender & juicy smoked spring chicken w deep smoky flavour. Served w fries, mixed greens & corn cob.

**BBQ PORK RIB (HALF SLAB)**  \$18  
Sweet, tangy & finger lickin' good oven baked baby back pork rib. Served w fries, mixed greens & corn cob.

**BANGER & MASH** \$16  
Classic British dish of bratwurst sausages, mashed potatoes & topped w flavourful onion gravy.

#### SEAFOOD

**FISH & CHIPS** \$16  
Beer battered fish served w fries, mixed greens & tartar sauce.

**SEAFOOD STEW** \$22  
Aromatic seafood stew in a light & flavourful tomato broth w prawns, squids, clams & mussels. Served w garlic bread.

**SEAFOOD MIXED COMBO (GOOD FOR SHARING)** \$36  
Beer battered fish, calamari rings, beer battered prawns, cheesy garlic baked mussels, crispy soft-shell crab, fries, corn cobs & mixed greens.

#### MEAT PLATTER (GOOD FOR SHARING)

**SUN'S MIXED COMBO** \$36  
Spring chicken (half), baby back pork rib (half slab), bratwurst sausage, calamari rings, fries, corn cobs & mixed greens.

**HICKORY SMOKED SPRING CHICKEN** \$34  
Spring chicken, bratwurst sausage, calamari rings, fries, corn cobs & mixed greens.

**BBQ PORK RIB** \$38  
Baby back pork rib, bratwurst sausage, calamari rings, fries, corn cobs & mixed greens.

**PORK KNUCKLE** \$38  
Crispy pork knuckle, bratwurst sausage, calamari rings, fries, corn cobs & mixed greens.

**SIGNATURE DISH**



## COCKTAIL



MARGARITA  
\$12

COSMOPOLITAN  
\$12

TEQUILA SUNRISE  
\$12

MOJITO  
\$12



OLD FASHIONED  
\$15

WHISKEY SOUR  
\$15

LONG ISLAND  
ICED TEA  
\$15

SINGAPORE SLING  
\$18

## SINGLE MALT WHISKY

MACALLAN 12 YEARS	\$198
BALVENIE 12 YEARS	\$178
GLENFIDDICH 12 YEARS	\$128
GLENFIDDICH 15 YEARS	\$168
GLENFIDDICH 18 YEARS	\$218

## BLENDED WHISKY

MONKEY SHOULDER	\$128
CHIVAS REGAL 18 YEARS	\$168

## BRANDY

MARTELL CORDON BLEU	\$388
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## HOUSE POUR

	GLASS	BOTTLE
GIN	\$10	\$88
VODKA	\$10	\$88
RUM	\$10	\$88
TEQUILA	\$10	\$88
BOURBON	\$10	\$88
WHISKEY	\$10	\$88

## WINE LIST

### HOUSE POUR

COMTESSE THIBIER COL CHARDONNAY 2018	GLASS \$10 BOTTLE \$42
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France  
Yellow colour w green reflections. Falsely timid, a velvety yellow peach & the petulance of exotic fruits (lime, mango & pineapple).

COMTESSE THIBIER MERLOT 2019	GLASS \$10 BOTTLE \$42
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France  
Deep red colour. Take one sip & it nicely folds into a rich palate of generous black fruit & smooth tannins.

### SPARKLING WINE

POL REMY BRUT NV	BOTTLE \$42
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France  
Nice white-gold colour. Fruity & good balance between vinosity & roundness. Palate is gently off-dry & flows through to a satisfying finish.

### WHITE WINE

MCWILLIAM'S MARKVIEW CHARDONNAY NV	BOTTLE \$52
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Australia  
Pale straw colour w a hint of yellow. Aromas of ripe stone fruit, peach blossom & white nectarine w a hint of pineapple. Pleasant creamy texture & soft finish.

MONTES CLASSIC SAUVIGNON BLANC 2020	BOTTLE \$52
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Chile  
The palate is very much in line w the nose-juicy & balanced w accentuated natural acidity that results in a fresh & well-structured wine w a persistent finish.

LOUIS LATOUR BOURGOGNE CHARDONNAY 2018	BOTTLE \$68
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France  
Brilliant yellow w green hues & citrus & herbal qualities in the nose. The wine possesses a nice freshness w flavors of white fruits. Excellent length.

GREYWACKE SAUVIGNON BLANC 2020	BOTTLE \$78
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New Zealand  
A very fresh, lime & grapefruit nose w a gently herbal thread, as well as green passion-fruit notes. The palate has a captivating fusion of fresh acidity & rich, fleshy fruit flavours. Zesty & intense.

### RED WINE

KAIKEN ESTATE MALBEC 2018	BOTTLE \$52
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Argentina  
Dark violet colour. Richness & purity of flavours w blueberry, cassia, a touch of mint, semi-sweet chocolate & coffee note. Finishes w an amazingly long & lingering after taste.

MONTES CLASSIC CABERNET SAUVIGNON 2019	BOTTLE \$52
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Chile  
Ruby red colour. Nose has caramel, cinnamon & candy w hints of mint but without any dominance of oak. A spicy, full-flavored wine, w good body, fruit & firm tannins & an engaging strong finish.

MONTES LIMITED PINOT NOIR 2019	BOTTLE \$58
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Chile  
Bright ruby red, fruity aromas of raspberries, strawberries & cherries. The palate is delicate, fresh & light w smooth & silky tannins & excellent acidity. Fresh w good balance & varietal characteristics.

PIRRAMIMMA STOCK'S HILL SHIRAZ 2018	BOTTLE \$68
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Australia  
Deep red in colour w rich purple hue, the nose shows lifted spice & pepper varietal character w a hint of sweet vanilla oak. The tannins are fine, velvety & nicely integrated to provide good balance & a long, smooth finish.

CLARENDELLE ROUGE BY HAUT-BRION 2015	BOTTLE \$78
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France  
Deep garnet-red colour & excellent balance. Noticeable but moderate acidity as well as crunchy ripe red fruit flavours, along w hints of spice & liquorice. The tannin is round, smooth and velvety. Delicious aftertaste is rich & concentrated.





## NON-ALCOHOLIC & DESSERT

### HANDCRAFTED ITALIAN SODA \$8

GREEN APPLE  
LYCHEE  
MANGO  
PASSIONFRUIT  
PEACH  
RASPBERRY

### MOCKTAIL \$8

VIRGIN MOJITO  
SHIRLEY TEMPLE  
SUN'S PASSION

### FLOAT \$6

ROOT BEER FLOAT  
COKE FLOAT

### JUICE \$3

LIME / ORANGE / CRANBERRY /  
PINEAPPLE

### OTHER DRINKS \$3

FIJI ARTESIAN WATER / SPARKLING  
WATER / TONIC WATER / SPRITE / COKE  
/ COKE ZERO / A & W ROOT BEER /  
100 PLUS / GINGER ALE

### DESSERT

- BELGIUM WAFFLE (PLAIN) - \$5
- GELATO (ASSORTED FLAVOURS)  
- \$3.50 PER SCOOP

### PREMIUM ICED TEA \$5

LYCHEE  
PEACH  
PASSION FRUIT  
MANGO  
SUN'S MILK TEA

### PREMIUM TEA \$4

ENGLISH BREAKFAST  
ROYAL EARL GREY  
GRUN MATINEE  
CHAMOMILE MEADOW  
BAVARIAN MINT  
ROOIBUSH STRAWBERRY CREAM

### COFFEE

ESPRESSO	\$3.0
LATTE	HOT \$4.0 COLD \$4.5
CAPPUCCINO	HOT \$4.5 COLD \$5.0
FLAT WHITE	HOT \$4.5 COLD \$5.0
LONG BLACK	HOT \$5.0 COLD \$5.5
MOCHA	HOT \$6.0 COLD \$6.5

- WARM LAVA CAKE W  
VANILLA GELATO - \$10
- NEW YORK CHEESECAKE -  
\$6.50 PER SLICE



## ALCOHOL

### DRAFT BEER

	PINT	JUG	TOWER	HAPPY HOUR
KRONENBOURG 1664 LAGER	\$11	\$30	\$38 (2L)	\$30 (2L)
KRONENBOURG 1664 BLANC	\$12	\$33	\$42 (2L)	\$34 (2L)
ASAHI SUPER DRY	\$11	\$30	\$58 (3L)	\$46 (3L)
KWIRK BELGIAN WHITE	\$11	\$30	\$38 (2L)	\$30 (2L)
CONNOR'S STOUT PORTER	\$12	(3 PINTS FOR \$30)		

### BOTTLED BEER

CARLSBERG SMOOTH DRAUGHT	\$8
CORONA	\$8
HEINEKEN	\$8
AMBER NECTAR	\$8
HOEGAARDEN	\$8
ALBEN ORIGINAL APPLE CIDER	\$8
ALBEN APPLE & LYCHEE CIDER	\$8
LITTLE CREATURE IPA	\$12



5 BOTTLES FOR \$32  
(MIX & MATCH)

5 BOTTLES FOR \$48

### BREWERKS CRAFT BEER

(LOCALLY BREWED)

	1/2 PINT
GOLDEN ALE	\$10
Smooth bitterness w a mild floral & citrus flavour	
BOHEMIAN PILSNER	\$10
Light notes of honey & a crisp w wonderful balance of malt & bitterness	
OATMEAL STOUT	\$10
Featuring intense notes of fresh roasted coffee, chocolate & caramel	

### SOJU-JINRO

ORIGINAL	\$17
PLUM	\$16
GRAPEFRUIT	\$16
GREEN GRAPE	\$16
STRAWBERRY	\$16

3 BOTTLES FOR \$42  
(MIX & MATCH)

