

SMALL PLATES

Overnight Roasted Watermelon Salad (V) Yuzu Ponzu, Nasturtium, Pistachio-crusted Goat's Cheese Vine-ripened Cherry Tomatoes	28
Quinoa and Tuna Salad Avocado, Baby Spinach, Poached Egg, Olives Asparagus, Grilled Mango, Pine Nuts	36
Vegan Mediterranean Buddha Bowl (PB) Avocado, Olives, Quinoa, Chickpeas, Sun-dried Tomatoes Mint, Baba Ghanoush, Mixed Seeds	28
Burrata (V) Burnt Figs, Pomegranate, Pistachio Heirloom Tomatoes, Basil, Balsamic Glaze	38
Wood Fired Baby Romaine Caesar Dressing, Anchovies, Spiced Chickpeas Capers, Rosemary Croutons, Parmesan, Chives	28
Cream of Pumpkin Soup (PB) Hazelnut Milk Foam, Toasted Hazelnuts	28
Pork and Chicken Satay Marinated Pork & Chicken BBQ Skewers, Sticky Rice, Spicy Peanut Sauce, Achaar	26
Cheese and Charcuterie Platter for Two Selection of 4 Cheeses and 4 Cold Cuts, Fig Jam Dried Fruits, Walnuts, Truffle Honeycomb	58
Oysters (Seasonal Selection) Served with Lemon, Cocktail Sauce, Mignonette	Half Dozen 66 Dozen 132

Certified Free-range Chicken Yuzu Caper Butter Sauce, Watercress, Sweet Potato Fries	48
Iberico Pork Chop Garlic Mashed Potatoes, Pickled Mustard Seed Compote Heirloom Carrots, Watercress	64
Barramundi Fillet Caper Raisin Glaze, Cauliflower "Rice" Smoked Leeks, Fennel Jus	48
Australian Sirloin Steak Gruyere Truffle Fries, Maple Mustard Jus, Watercress	64
Gunpowder Spiced Cauliflower Steak (PB) Cauliflower Curry, Macadamia Baby Gem & Pickled Red Onion, Chives	28

ASIAN ALL STARS

Iberico Pork Jowl Sichuan Spice, Green Mango Salad	28
Singapore Chicken Rice Steamed Chicken, Local Seasonal Greens, Ginger & Spring Onion Sauce, Chili Sauce, Chicken Broth	36
Seafood Laksa Tiger Prawns, Mussels, Squid, Egg, Fish Cake Coconut Cream, Noodles, Bean Sprouts, Tofu	39
Singapore Char Kway Teow Rice Flat Noodles, Chinese Sausages, Tiger Prawns Squid, Fresh Bean Sprouts, Seasonal Greens	38
Nasi Goreng Kampung Egg, Chicken, Long Bean, Spring Onion Prawn Crackers, Otak, Achar	32
Lamb Shank Rendang Sticky Rice, Seasonal Greens, Coconut Milk	54
Sweet & Sour Lion's Mane Mushroom (PB) Bell Peppers, Seasonal Greens, Longan, Brown Rice	38

FROM THE WOOD FIRE GRILL

EVERY DAY
MENU

the
kitchen
table

12PM TO
10PM

BUNS AND MORE

Lamb Smash Burger Beetroot Sesame Bun, Hummus, Fennel & Red Onion Slaw, Sweet Potato Fries, Tzatziki	32
Vegan Chipotle Burger (PB) Vegan Butcher Meat, Guacamole, Chipotle Sauce Vine-ripened Tomato Chutney	36
Wagyu Beef Burger Bacon Jam, Caramelized Onions, Brie De Meaux Cherry Tomatoes, Arugula	46
Ciabatta Club Crispy Bacon, Vine-ripened Cherry Tomatoes, Rosemary Mustard Chicken, Mustard Mayo, French Fries	32

SWEET TREATS

Berries In, Cherries Out! Blueberry Crème Fraiche Cheese Cake, Griotte Compote	24
Break my Ball Hot Chocolate Fudge Brownie, Vanilla Ice Cream	26
Bright and Light (GF DF) Coconut Panna Cotta, Marinated Berries, Lime Sorbet	24
Golden Oldie Classic Tiramisu	24
Orange "Nose to Tail" (GF) Flourless Orange Cake, Apple Confit	24

GF - Gluten Free | DF - Dairy Free | PB - Plant Base
V - Vegetarian

ICE CREAMS

Per Scoop 6
Vanilla
Chocolate
Strawberry
Coffee
Coconut
Black Sesame
Pistachio

SORBETS

Per Scoop 6
Lime
Forrest Berries
Banana Passion
Caramelized
Apple Cinnamon

SPICE IT UP

Nawabi Chicken Tikka Tandoori Chicken, Kachumber Salad, Mint Sauce	32
Ajwani Paneer Tikka Tandoori Spice Cottage Cheese, Carom Seed Kachumber Salad	28
Sabzi Ashiyana Seasonal Vegetables, Onion Tomato Gravy	18
Paneer Makhani Cottage Cheese, Tomato Gravy	25
Lasuni Dal Tarka Yellow Lentil, Garlic Tempered, Cumin Seed	18
Jodhpuri Laal Maas Slow Cooked Lamb Shank, Spiced Gravy	35
Butter Chicken Free-range Chicken, Tomato, Fenugreek	28
Jeera Pula Aromatic Cumin Basmati Rice	10
Briyani Pulao Flavorful Aromatic Basmati Rice	13
Tandoor Naan Breads Plain 12 Garlic 16 Butter 14	

Please approach our Talent for any special dietary requirements.
Prices are in Singapore dollars, subject to 10% service charge
and prevailing government taxes.



Scan to find
out more about
what's happening
at the kitchen table

WHAT'S UP

TUESDAY

I SEE FOOD, I EAT FOOD

Seasonal Chilled
Seafood Selection
2 persons | \$88

50% off on white wines
(By the glass)

Seasonal Chilled Seafood selection
including oysters, prawns, crab leg
and mussels and more.

FRIDAY

FRIDAY SATISFACTION

Friday BBQ Dinner by the Marina
6pm - 10pm



WEDNESDAY

IN VINO VERITAS

Buy 1 get 1
Selected Bottles of Wine

SATURDAY

SATURDAY SUPPER CLUB FT. HOT DOGS AND CHAMPAGNE

Saturday Buffet Dinner
6pm - 10pm

Comfort food with Classy bubbles!
A specially curated selection of
Hot Dogs, perfectly paired with a
20cl bottle of champagne per person.



THURSDAY

THIRSTY THURSDAY 6.30PM - 8.30PM

Experience sunsets with a marina
view with a unique series of Aperol
Spritz signature cocktails.

Aperol Spritz Signature Cocktails
SGD9NETT

SUNDAY

SUNDAY BRUNCHSCAPE Sunday Buffet Brunch 12pm - 3pm



BURGER AND HOPS 6pm - 10pm

1 Beer bottle included
for every burger purchased