


WELCOME TO




since 2011


FOR RESERVATION OR FEEDBACKS:


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 Frienzie Bar & Bistro

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Punggol 10 Tebing Lane #01-02, Singapore 828836

SOUP & SALAD



COBB SALAD

SOUP DU JOUR

Home made soup with fresh ingredients.

6.9

CAESAR SALAD

Romaine lettuce tossed with home made caesar dressing. Topped with hard boil egg, croutons, tomato, parmesan cheese.

10.9

ADD OF TOPPING:

GRILLED CHICKEN

2.9

SMOKED SALMON

4.9

SMOKED DUCK BREAST

4.9

COBB SALAD

16.9

Mesclun salad, grilled chicken, bacon, tomato, hard boil egg, black olive, roquefort blue cheese and avocado. Served with thousand island dressing.

GREEK SALAD

15.9

Black Olive, red onion, cucumber, feta cheese, tomato, mix salad and balsamic vinaigrette.

WALDORF SALAD

14.9

Apple, celery, walnut, raisin, mayonnaise on bed of lettuce.



SOUP DU JOUR



GREEK SALAD



CAESAR SALAD WITH GRILLED CHICKEN



CAESAR SALAD WITH SMOKED SALMON

APPETISER

BAKED ESCARGOT

Wok fried escargot with garlic, peanut butter, wine and baked with mozzarella cheese.

11.9

CALAMARI RINGS

Fried calamari served with tartare sauce.

12.9

CHICKEN WINGS

Shrimp paste coated whole wings.

15.9

CRISPY FISH TACO

Fish cook with onion, garlic, corriander, jalapeno and tomato. Wrapped in flour tortilla and fried. Served with salsa sauce.

13.9

CURRY CROQUETTE

Fried Japanese style curry potato served with light curry mayo.

11.9

NACHOS

Black olive, cherry tomato, jalapeno, cheese sauce on top of corn tortilla chips. Served with tomato salsa & guacamole.

FRIENZIE NACHOS

11.9

MEXICAN NACHOS

16.9

(topped with beef chilli con carne)

GARLIC BREAD

3.9

GARLIC BREAD WITH CHEESE

6.9

Baguette with garlic butter spread OR topped with melted mozzarella cheese.



SHRIMP PASTE CHICKEN WINGS



MEXICAN NACHOS



BAKED ESCARGOT



SPICY TOP SHELL



SATAY

SATAY (10 STICKS)

Big chunk of marinated meat on bambo skewer. Served with lontong rice, red onion, cucumber, cracker, peanut sauce.

CHICKEN

15

MIX OF CHICKEN, BEEF, MUTTON

18

SOTONG BALL

Fried Cuttlefish ball served with sambal chilli.

12.9

SPICY TOP SHELL

Sliced top shell mix with Thai mango dressing on bed of lettuce.

14.9

SPRING BABY HORSEMACKEREL

Lightly fried Baby horse mackerel fish served with tartare sauce.

13.9

TUNA MELT

13.9

Baguette with tuna-mayo spread and melted mozzarella cheese.

BREADED ONION RINGS

8.9

Crispy onion rings served with thousand island dressing.

FRIES WITH CHEESE DIP

8.9

Crispy fries served with cheese dip.

WEDGES WITH CHEESE DIP

8.9

Crispy potato wedges served with cheese dip.

FRIED CAMEMBERT CHEESE

12.9

Breaded and lightly fried cheese, served with dried apricot and cranberry sauce.

MAIN COURSE

HICKORY BBQ CHICKEN 24.9

Half chicken marinated in homemade BBQ sauce and char-grilled to perfection.

SMOKED BBQ BABY BACK PORK LOIN RIBS 26.9

Tender pork loin ribs rub with home made BBQ sauce.

BBQ CHICKEN & RIBS COMBO 29.9

1/4 of chicken + 1/2 slab of ribs

The above items are served with fries, coleslaw and corn on the cob.

CHAR-BROILED ANGUS BEEF SIRLOIN STEAK 26.9

220g steak cut located in the mid part of the hindquarters ,topped with mushroom crushed

CHAR-BROILED ANGUS BEEF RIB EYE 28.9

220g prime marbled Rib-Eye steak, topped with mushroom crushed

LAMB CHOP 28.9

Lamb rack bathed in spices & herb seasoning

Choice of Sauce:

Black Pepper Sauce (Beef Stock) or Mushroom Sauce

The above items are served with mashed potato, vegetable and corn on the cob.



BBQ CHICKEN & RIBS COMBO



ANGUS SIRLOIN STEAK



BBQ PORK RIBS



JUMBO CHICKEN CHEESY SAUSAGE



CHAR-GRILLED CHICKEN THIGH



FRIENZIE BEEF PIE



CHICKEN SCHNITZEL

CHAR-GRILLED MARINATED CHICKEN THIGH 18.9

Whole boneless chicken leg marinated with herbs and spices, served with mashed potato and vegetable.

CHICKEN SCHNITZEL 18.9

Breaded chicken thigh fried till golden brown served with fries, coleslaw and corn on the cob.

JUMBO CHICKEN CHEESY SAUSAGE 15.9

Grilled sausage served with mashed potato and mix salad.

PORK CHOP 22.9

Marinated with spices and seasoning served with mashed potato and vegetable.

SMOKED DUCK BREAST 18.9

Oven baked duck breast served with mashed potato and mix salad.

Choice of Sauce:

Black Pepper Sauce (Beef Stock) or Mushroom Sauce

FRIENZIE BEEF PIE 25.9

Beef chucks with vegetable in red wine sauce, topped with puff pastry. Served with mashed potato and salad.

OCEAN CATCH

FRIENZIE FISH AND CHIPS 18.9

Battered pacific dory fish served with fries, mix salad and tartare sauce.

NORWEGIAN SALMON FILLET 22.9

Char-Baked salmon served with mashed potato, vegetable and lemon butter sauce.

RED SNAPPER FILLET 25.9

Snapper fillet with choice of:

- Pan seared served with thai spicy sauce, mashed potato and vegetable.
- Oven-baked topped with corriander sauce, served with mashed potato and vegetable.
- Steam with lime, lemon grass, chili and corriander. Served with steam rice.



FRIENZIE FISH AND CHIPS



RED SNAPPER FILLET WITH THAI SPICY SAUCE

BURGER

FRIENZIE BURGER 18.9

Spices beff patty topped with sautéed onion, mushroom, bacon and cheddar cheese.

CHICKEN BURGER 17.9

Breaded chicken thigh topped with pineapple rings and teriyaki sauce.

FISH BURGER 18.9

Breaded dory fish, tartare sauce, cucumber and lettuce.

LAMB BURGER 18.9

Grilled lamb patty topped with beetroot, red onion and salsa.

ROQUEFORT CHEESE BURGER 18.9

Grilled beef patty topped with melted bleu cheese.

WAGYU BEEF BURGER 18.9

200g wagyu beef patty, luncheon meat topped with onion jam.

TRIO MINI BURGER 24.9

Choice of 3 :

- BBQ Chicken, with onion jam.
- Beef Patty, with chili con carne, jalapeno and cheese.
- Fish Patty, with tartare sauce.
- Grilled Salmon, drizzled with teriyaki sauce.
- Smoked Duck, with red onion.

All burger served with mix salad & fries.



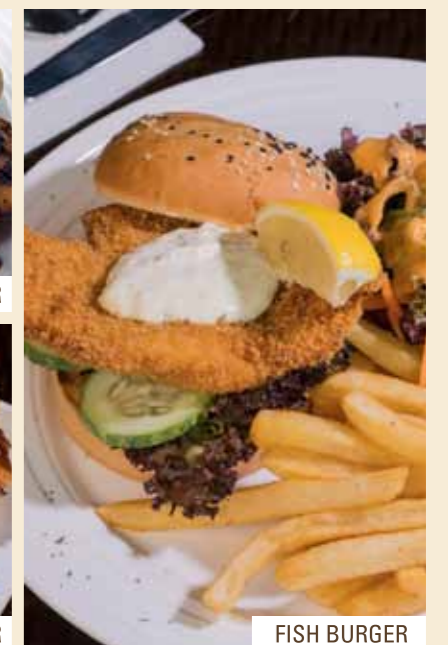
FRIENZIE BURGER



CHICKEN BURGER



TRIO MINI BURGER



FISH BURGER



SQUID INK SEAFOOD PASTA



AVOCADO CHICKEN



MUSHROOM AGLIO OLIO



BEEF LASAGNE



SHRIMP AGLIO OLIO

PASTA

AVOCADO CHICKEN	17.9	MUSHROOM AGLIO OLIO	15.9
Chicken sliced and avocado tossed in cream sauce.		Button and shiitake mushroom sauteed with garlic, chilli and white wine.	
BEEF LASAGNE	18.9	SEAFOOD MARINARA	17.9
Homemade lasagne with layers of beef, topped with tomato sauce and served with mix salad.		Prawns, mussels, squids in tomato sauce.	
CARBONARA	17.9	SHRIMP AGLIO OLIO	17.9
Bacon, ham and mushroom in creamy sauce.		Succulent prawns sauteed with garlic, chilli and white wine.	
HOMEMADE FISH PASTE SPAGHETTI	17.9	SQUID INK SEAFOOD PASTA	19.9
Homemade 'Yu Hua' cook in aglio olio or arrabiata sauce.		Prawns, mussels, squids tossed with garlic and squid ink.	



CARBONARA



FISH PASTE SPAGHETTI AGLIO OLIO



SEAFOOD MARINARA

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PIZZA

10 inch thin crust

FOUR CHEESE

Feta, mozzarella, parmesan and cheddar.

18.9

PEPPERONI

Pork pepperoni and oregano.

17.9

HAWAII

Chicken baked ham and pineapple.

16.9

SEAFOOD

Prawns, mussels, salmon fish, with thousand island dressing.

19.9

MARGARITA

Fresh tomato and basil herbs.

15.9

SMOKED DUCK

Smoked duck breast, capsicum and onion, drizzled with char siew sauce.

17.9

MEAT LOVER

Chicken Ham, pork pepperoni and bacon bits.

18.9

MUSHROOM

Button, shiitake and enoki.

16.9



MUSHROOM



PEPPERONI



FOUR CHEESE



MEAT LOVER



SEAFOOD



MARGARITA



HAWAII

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LOCAL DELIGHT

BEEF KWAY TEOW SOUP

15.9

Tender sliced beef, thin flat noodle in beef broth, topped with chinese celery, H.K chye sim, bean sprout and fried shallot.

CRAYFISH HOR FUN

17.9

Wok fried flat noodle, topped with crayfish, prawns, squids, fish paste, H.K. chye sim in egg gravy.

NASI GORENG AYAM / SEAFOOD

14.9 / 16.9

Sambal fried rice served with shrimp paste chicken wing, sunny side up, achar, cracker, cucumber and tomato.

STIR FRIED SEAFOOD MEE GORENG

15.9

Prawns, squids, fish cake, cabbage, onion, green chili, potato stir fried with yellow noodle, served with shrimp paste chicken wing, cucumber, tomato and achar.

SQUID INK SEAFOOD FRIED RICE

18.9

Prawns, squids fried rice with squid ink, served with prawn spring roll, sunny side up, achar, cracker, cucumber and tomato.



SQUID INK SEAFOOD FRIED RICE



NASI GORENG AYAM



CRAYFISH HOR FUN



BEEF KWAY TEOW SOUP

KIDS MEAL

FRIED RICE AND CHICKEN NUGGETS

9.9

Oriental fried rice, chicken nuggets, sunny side up and crackers.

KIDS FISH AND CHIPS

8.9

Choice of grilled or batter fried fish, served with fries and coleslaw.

MINI CHEESE BURGER

9.9

Beef patty topped with melted cheddar cheese, served with fries and coleslaw.



FRIED RICE AND CHICKEN NUGGETS



MINI CHEESE BURGER

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DESSERT

BROWNIE A LA MODE	9.9
HOMEMADE CHOCOLATE MOUSSE	9.9
PANNA COTTA	9.9
RASPBERRY CHEESE CAKE	9.9
SINGLE SCOOP ICE CREAM WITH WAFFLE BOWL	6.9
ADD ON SINGLE SCOOP OF ICE CREAM	2.9

Ice Cream choice of flavour :

- *Vanilla Bean, with natural vanilla bean seeds.*
- *Strawberry and Cream, pieces of strawberry with cream*
- *Triple Chocolate, dark chocolate ice cream swirled with chocolate sauce and chocolate chips*
- *White Chocolate Raspberry, white chocolate pieces and natural raspberry coulis*



BROWNIE A LA MODE



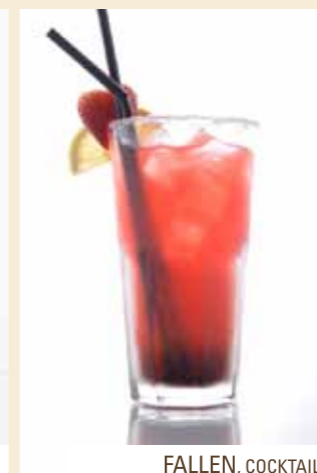
HOMEMADE CHOCOLATE MOUSSE

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BAR MENU



BRANCOTT ESTATE, WINE



FALLEN, COCKTAIL



MONKEY AFFAIRS, COCKTAIL



WINTER SCOTCH, COCKTAIL

SIGNATURE
MOCKTAILS

NANO CRUSH Lychee fruits, strawberry fruits, cranberry juice, apple juice and passion syrup.	12	GINGER MULE Ginger syrup, pomegranate syrup and ginger beer.	12
SUMMER TIME Mango juice, pineapple juice, cranberry juice and peach litchi syrup.	12	ROCK STAR Fruit punch, mango juice and grenadine syrup.	12
VANILLA TIDE Vanilla syrup, fresh strawberries, guava juice.	12	SOBER EDGE Mojito syrup, green mint syrup and sprite.	12
ELIXIR Green tea, ginger ale, lemon grass and ginger syrup.	12	TORNADO Cranberry juice, lime juice and pomegranate syrup.	12

CLASSIC
COCKTAILS

COSMOPOLITAN Vodka, triple sec, cranberry juice and lime juice.	15	MOJITO Rum, brown sugar, lime juice, mint leaves and splash of soda.	16
WHISKY SOUR NEW Jack daniels, lime juice and brown sugar.	18	TEQUILA SUNRISE Tequila, orange juice and dash of grenadine syrup.	15
SNOWBALL Advocaat and lemonade.	15	LONG ISLAND ICE TEA Gin, vodka, rum, triple sec, tequila, lime juice and coke.	18
BLUE HAWAII Malibu, blue curacao and pineapple juice.	15	BLUE LAGOON Absolut citron vodka, blue curacao and lemonade.	15
MIMOSA Orange juice and champagne.	15	SINGAPORE SLING Gin, triple sec, benedictine dom, cherry brandy, pineapple juice, lime juice, bitters and splash of soda.	16
BLOODY MARY Vodka, tomato juice and dashed with worcestershire sauce, tabasco sauce, salt and pepper.	18		

SIGNATURE
COCKTAILS

ABSOLUTELY CRUSHED Absolut mandarin, lemon juice, passion fruit syrup, orange fruit and brown sugar.	16	AK47 Gin, vodka, rum, triple sec, tequila, brandy, whisky, lime juice and soda.	18
MONKEY AFFAIRS Bailey's, creme de menthe, oreo cookies, half and half and vanilla ice cream.	16	FALLEN Gin, vodka, rum, tequila, triple sec, strawberry puree, sugar syrup and coke.	18
DRAGONFLY Choya red, watermelon syrup, cranberry juice and lime juice.	16	CRAZY LOVE Vodka, malibu, melon, amaretto, banana liqueur, peach litchi, pineapple juice and soda.	16
LAZY BAR LIZARD Midori melon, banana liqueur, malibu and pineapple juice.	16	BROWN SUGAR Absolut vanilla, galliano, coke and vanilla ice cream.	16
WINTER SCOTCH Whisky, butterscotch liqueur and milk.	16	FRIENZIE GOING CRAZY Gin, ginger syrup, peach litchi syrup, longan fruits, longan syrup, orange juice.	16

MARTINI / FLAMING

LYCHEE MARTINI Vodka, lychee liqueur and lychee syrup.	15	WATER FALL Kahlua, brandy, grand marnier, sambuca.	35
APPLE MARTINI Vodka, sourz and apple juice.	15	GRAVEYARD Gin, vodka, rum, triple sec, tequila, bourbon and guinness stout.	35
CHOCOLATE MARTINI Absolut vanilla, creme de cacao and milk.	15	SUBMARINE Tequila, beer.	30
EXPRESSO MARTINI NEW Vodka, kahlua and espresso.	18	MARGARITA SHAKEN OR BLENDED Tequila, triple sec and lime juice. <i>Choice of flavour: Mango / Strawberry / Lime</i>	15
DRY MARTINI Gin or vodka, dry vermouth.	18	DAIQUIRI SHAKEN OR BLENDED Rum, triple sec and lime juice. <i>Choice of flavour: Mango / Strawberry / Lime</i>	15
FLAMING LAMBOGHINI Kahlua, galliano, sambuca, baileys and blue curacao.	35		

SHOOTERS

JAGGER BOMB Jägermeister and red bull.	15	SQUASHED FROG Grenadine, advocaat and midori.	15
LEMON DROP Absolut citron and galliano.	15	GREAT WHITE SHARK Tequila and tabasco sauce.	15
B52 Kahlua, grand marnier and baileys.	15	SCREAMING ORGASM Vodka, kahlua and baileys.	15
BULLSHIT Sambuca and red bull.	15	TEQUILA SHOT Tequila, salt.	15
QUICK FARK Kahlua, midori and baileys.	15	W.T.F Bartender's secret recipe.	30

DRAFT & BOTTLE BEERS

HEINEKEN PINTS	11.9	GUINNESS STOUT BOTTLE	12
HEINEKEN JUGS	24	TIGER BEER BOTTLE	10
HEINEKEN TOWER	66	SOL BEER	10
ERDINGER WEISSBIER PINTS	12.9	KILKENNY CAN	12
ERDINGER WEISS TOWER	80	ERDINGER DUNKEL	12
GUINNESS DRAFT PINTS	13.9	FRIENZIE TROPICAL BEER	13.9

APERITIFS

	glass / bottle		
MARTINI BIANCO	15 / 150	MIDORI MELON	14 / 150
MARTINI ROSSO	15 / 150	SAMBUCA VACCARI	15 / 160
MARTINI EXTRA DRY	15 / 150	BAILEYS	14 / 150
APRICOT BRANDY	14 / 150	BUTTERSCOTCH	15 / 160
BENEDICTINE DOM	14 / 150	CREME DE CASSIS	14 / 150
CHERRY BRANDY	14 / 150	AMARETTO	14 / 150
KAHLUA	14 / 150	JAGERMEISTER	15 / 160

FLAVOURED FIZZES

BUTTERSCOTCH SODA	6.8	GREEN APPLE SODA	6.8
GREEN MINT SODA	6.8	STRAWBERRY SODA	6.8
PASSION FRUIT SODA	6.8	WATERMELON SODA	6.8
PEACH SODA	6.8	EQUIL STILL/SPARKLING WATER	4.5
POMEGRANATE SODA	6.8		

HOUSE POUR

SPIRITS

glass / bottle

BEEFEATER GIN	14 / 160
ABSOLUT ORIGINAL	14 / 160
HAVANA WHITE RUM	14 / 160
OLMECA GOLD TEQUILA	15 / 160
JACK DANIEL'S	15 / 168

IRISH & CANADIAN WHISKY

IRISH JOHN JAMESON	15 / 168
CANADIAN CLUB	15 / 168

SCOTCH WHISKY

CHIVAS REGAL 12 YEARS	15 / 168
CHIVAS REGAL 18 YEARS	18 / 258
JOHNNIE WALKER BLACK LABEL 12YRS	15 / 168

PREMIUM GIN

BOMBAY	--- / 168
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MALT WHISKY

glass / bottle

GLENLIVET 12 YEARS	--- / 168
GLENLIVET 15 YEARS	--- / 228
GLENLIVET 18 YEARS	--- / 328

COGNAC

MARTELL V.S.O.P	15 / 168
MARTELL CORDON BLEU	--- / 358
MARTELL XO	--- / 458

FLAVOURED VODKA

ABSOLUT PEPPAR	15 / 168
ABSOLUT RASPBERRI	15 / 168
ABSOLUT VANILIA	15 / 168
ABSOLUT CITRON	15 / 168
ABSOLUT KURANT	15 / 168
ABSOLUT MANDRIN	15 / 168

WINES

HOUSE WINES

glass / bottle

HOUSE RED	14 / ---
HOUSE WHITE	14 / ---

PREMIUM BLANC

BRANCOTT ESTATE, SAUVIGNON BLANC	--- / 72
GRAFFIGNA PIONT GRIGIO	--- / 82
BIDOLI SAUVIGNON BLANC	--- / 62

PREMIUM ROUGE

BRANCOTT ESTATE, PINOT NOIR	--- / 82
RESERVE MALBEC	--- / 72
BIDOLI MERLOT	--- / 62

CHAMPAGNE

glass / bottle

MUMM CHAMPAGNE	18 / 138
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SPARKLING WINES

JACOB'S CREEK SPARKLING MOSCATO BLANC	--- / 65
JACOB'S CREEK SPARKLING MOSCATO ROSE	--- / 65

SOFT DRINKS

COKE	3.5	ICE LEMON TEA	3.5
COKE LIGHT	3.5	GREEN TEA	3.5
SPRITE	3.5	TONIC	3.5
GINGER ALE	3.5	SODA	3.5
GINGER BEER	3.5	RED BULL	6.8

JUICES

ORANGE JUICE	5.5	PINEAPPLE JUICE	5.5
CRANBERRY JUICE	5.5	APPLE JUICE	5.5
FRUIT PUNCH	5.5	GUAVA JUICE	5.5
LIME JUICE	5.5	TOMATO JUICE	5.5
MANGO JUICE	5.5		

MILKSHAKE

VANILLA	9.9	MANGO	9.9
STRAWBERRY	9.9	CHENDOL NEW	9.9
OREO	9.9		

COFFEE

	hot / ice		hot / ice
SINGLE EXPRESSO	5 / ---	CAPPUCCINO	5 / 6
DOUBLE EXPRESSO	6 / ---	LATTE	5 / 6
AMERICANO	5 / ---	HOT CHOCOLATE	5 / 6
MOCHA	5 / 6		

SPECIALITY COFFEE

CARIBBEAN	9.9	IRISH COFFEE	9.9
CALYPSO	9.9	ITALIAN COFFEE	9.9
FRENCH COFFEE	9.9	ROYALE COFFEE	9.9

HOT TEA

ENGLISH BREAKFAST	4.5	EARL GREY	4.5
CHAMOMILE	4.5	GINGER TEA	4.5

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SNACK MENU

11.00 pm - 12.45 am

CALAMARI RINGS Served with tartare sauce.	12.9	TOP SHELL Served with thai fusion dressing.	14.9
CHICKEN WINGS Served with lemon wedges.	15.9	VEGETABLE SPRING ROLL AND CURRY SAMOSA Served with sweet thai chilli sauce.	11.9
CURRY CROQUETTE Served with light curry mayo.	11.9	FRIES Served with cheese dip.	10
LUNCHEON FRITTERS Served with chilli mayo.	12.9	ONION RINGS Served with thousand island dressing.	10
NUGGETS CHICKEN Served with honey mustard dressing.	12.9	POTATO WEDGES Served with cheese dip.	10
POPCORN CHICKEN Served with chilli mayo.	12.9	TORTILLA CHIPS Served with cheese dip.	10
SOTONG BALL Served with sambal chilli.	12.9	FRIED CAMEMBERT CHEESE Served with cranberry sauce.	12.9
SHRIMP SPRING ROLL Served with sweet thai chilli sauce.	12.9		
SPRING BABY HORSEMACKEREL Served with tartare sauce.	13.9		



POTATO WEDGES



TORTILLA CHIPS

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