

SPAGTACULAR 

AL FUNGHI

A creamy medley of wild mushrooms served on a bed of truffle oil infused hot pasta.

\$12**EL PESTO**

Basil, garlic and pine nuts blended into a pesto sauce, which is then tossed with pasta.

\$10

Add-ons:

- \$2 for additional bacon

- \$3 for additional prawns

- \$4 for additional salmon

\$8**TRADITIONAL AGLIO OLIO**

Pasta tossed in garlic, chilli padi and olive oil topped with hebi hiam.

\$13

Add-ons:

- \$2 for additional bacon

- \$3 for additional prawns

\$10**TRADITIONAL BOLOGNESE**

Red wine infused beef bolognese sauce laced within a bowl of hot pasta topped with a sous vide egg.

TRADITIONAL CARBONARA

Pasta laced in an eggy carbonara sauce, infused with cheese and topped with pancetta.

(You can choose to add on whipped cream for a creamier experience!)

Add-ons:

- \$2 for additional bacon

CLASSIC PASTAS

MUMMY'S ASSAM	\$15
Fried dory fillet resting on a bed of pasta that has been infused with rich sauteed assam paste.	
GEYLANG SERAI	\$13
A fragrant blend of curry pastes and spices tossed with fresh pasta and served with marinated fried chicken cubes.	
KIMCHI SPRING	\$15
Leeks, green chilis infused with fresh kimchi tossed with fresh pasta and served with a slab of crispy pork belly.	
CHILI CRAB	\$15
Succulent prawns served with rich homemade chili crab sauce infused with pasta.	
THE GOLDEN EGG	\$12
Creamy salted egg sauce tossed with hot pasta served with tender chicken nibbles, and topped with crispy chicken skin.	

SPAGGED PASTAS

MAINS // **\$16**

PAN SEARED SEABASS

Pan seared seabass tossed in homemade sambal, served with a balsamic-tossed salad and herb-butter seared potatoes. Option to choose between sambal and miso sauce is available.

\$12

GARLIC CHICKEN CHOP

Succulent grilled chicken topped with garlic sauce, served with a side of lemon infused angel hair cold pasta and asparagus.

\$12

PIZZAS //

\$16

MARGHERITA PIZZA

A 10-inch thin-crust pizza pie topped with basil, tomatoes and mozzarella cheese.

\$18

TOM YUM SEAFOOD PIZZA

A 10-inch thin-crust pizza pie topped with fresh salmon, squid and prawns.

ARRABIATA SALAMI PIZZA

A 10-inch thin-crust pizza pie topped with italian herbs, blazing red chilies, sun-dried tomatoes, minced pork meat that is then paired with salami.

OTHER MAINS & PIZZAS

FRIES	
Classic	\$6
Truffle	\$8
Sweet Potato	\$8
Cheese	\$10
Spam	\$8

HAR CHEONG KAI NIBBLET **\$10**

Succulent grilled chicken infused with garlic sauce, served with a balsamic-tossed salad and herb-butter seared potatoes.

PORK BULGOGI WRAP **\$10**

Tantalising pulled pork seasoned with bulgogi sauce, tucked with juicy cucumber and lettuce.

DRUNKEN SEAFOOD PLATTER **\$16**

Medley of mussels, clams, squids and prawns drenched in our house pour drunken concoction.

BRATWURST SAUSAGE **\$10**

Juicy bratwurst sausage fried to a golden brown and served with pan seared potatoes and radish.

PULLED PORK TACO **\$12**

Savoury pulled pork wrap infused with salsa and avocado. Garnished with hebi hiam.

WILD MUSHROOM SOUP **\$6**

Creamy homemade blend of mushrooms served with croutons.

GARLIC BREAD **\$5**

GARDEN GREENS **\$5**

Our daily pick of fresh greens, served fresh with a topping of your choice and finished with a dressing of your choice (Apple Vinegar, Sesame dressing or Miso sauce)

Topping Choices:

Cold Pasta (+\$4)

Salmon (+\$4)

Grilled Chicken (+\$4)

SIDES

DESSERTS //

ALL DAY BREAKFAST **\$12**
Coffee syrup on vanilla ice cream, pandan syrup on coconut ice cream with french toast.

CAKE OF THE DAY **\$9**

DRINKS //

CANNED DRINKS **\$2.50**

Coke

Coke Zero

Sprite

Green Tea (Non-Sweetened)

Green Tea (Sweetened)

Oolong Tea

BOTTLED WATER **\$1.50**

ARTISANAL DRINKS

Americano **\$6**

Cappucino **\$5**

Cold Brew **\$5.50**

Latte **\$5**

Mocha **\$6**

Matcha Latte **\$6**

Homemade Iced Lemon Tea **\$5.50**

Homemade Iced Green Tea **\$5.50**

Hot Chocolate **\$6.50**

WHITE WINE (HOUSE POURS)	\$10/Glass
Pencarrow	\$50/Bottle
Sauvignon Blanc	

RED WINE (HOUSE POURS)	\$10/Glass
Ventisquero	\$50/Bottle
Cabernet Sauvignon Reserva	

WHITE WINE (PREMIUM)	\$65/Bottle
Ventisquero Cabernet Sauvignon Reserva	

RED WINE (PREMIUM)	\$65/Bottle
Pencarrow Pinot Noir	

BEERS	
Asahi Dry	\$10
Corona Extra	\$9
Asahi Dry	\$10
Hoegaarden Rose	\$9
Hoegaarden White	\$8
Heineken	\$9
Kronenbourg 1664	\$12
Guinness Stout	\$9

CIDERS	
StrongBow Gold Apple Cider	\$10

ALCOHOLS