

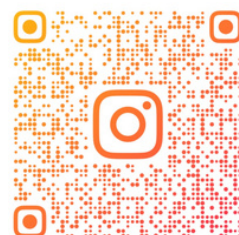


We are grateful to be able to work closely with local farmers, fishermen, roasteries and chocolatiers to bring the best quality local produces to your table.

Here are some of our key LOCAL partners :

Ah Hua Kelong, Singapore - Changi  
Embrace Chocolate, Singapore - Joo Chiat  
Gather and Harvest, Singapore - Chai Chee  
Greenloop Farm, Singapore - Gambas Crescent  
Golden Cap Farm, Singapore - Gambas Crescent  
Habitat Collective, Singapore - Orchard  
Mireia Vanilla Cultivator, Singapore - Tampines  
The Fish Farmer, Singapore - Tagore Industrial  
Tiong Hoe Coffee, Singapore - Stirling Rd  
Toh Thye San Farm, Singapore - Litchfield Rd  
The 1925 Brewing Co. , Singapore - Mandai  
1872 Clipper Tea, Singapore - Orchard

*Follow us on Instagram  
for the latest updates on our Menu & Events!*



*@rustica.sg*



“Our local fishermen and farmers dictate our menu daily”

## ALA-CARTE MENU

### FIRST BITE

- Grandpa's NGOH HIANG/ 外公五香 (2pc)** 7.5  
5-spices, *TohThyeSanFarm's* fresh minced chicken, *AhHuaKelong's* tiger prawns
- ★ **LAKSA Prawn Puff / 叻沙虾卷 (3pcs)** 18  
*our signature dish since day 1.*  
*AhHuaKelong's* tiger prawns, beancurd puff and *TheFishFarmer's* red snapper slices
- Mushroom "MURTABAK"**  14  
stuffed crispy flatbread with *GoldenCapFarm's* lion mane mushroom, potato curry
- ★ **CEREAL Fish Bun / 香脆麦片鱼柳包 (2pcs)** 12  
steam bun, fresh *TheFishFarmer's* barramundi fillet crusted with cereal, tartar sauce
- "CHAR KWAY TEOW" / 蘑菇“炒粿条”** 9  
stir-fry *GoldenCapFarm's* abalone mushroom, king blue oyster mushroom, kicap manis & *AhHuaKelong's* mussels  
\*Vegetarian version is available upon request 

### SECOND MAINS

- ★ **CURRY Fish with Rice / 香煎鱼柳咖喱饭 - (mild spicy)** 20  
pan-fried *TheFishFarmer's* barramundi fillet, wingbean/okra & glassnoodle salad
- Kampong SEAFOOD White Bee Hoon / 甘榜海鲜炒白米粉** 19  
thick vermicelli noodle, kangkong, seafood stock, *AhHuaKelong's* clams & tiger prawns
- ★ **Golden GINGER Chicken with Rice / 姜蓉鸡饭和“醉蛋”** 24  
steamed *TohThyeSanFarm's* chicken breast, ginger scallion, milk cabbage & 'drunken' egg
- 5-SPICE ROAST Duck with Fresh Greens / 无骨烧鸭包糯米** 28  
Roasted *TohThyeSanFarm's* duck stuffed with glutinous rice, wolfberry, hoisin sauce
- GREEN Blanket / 青酱面粉粿 (V)**  17  
hand-pulled Mee Hoon Kueh, *GreenLoopFarm's* basil & watercress pesto, charred kailan
- ★ **WHITE PEPPER Clams & Fish Soup Noodles / 白胡椒蛤蜊鱼片米粉 - (mild spicy)** 22  
fresh *AhHuaKelong's* clams, fried *TheFishFarmer's* barramundi slices, *huadio* wine

### LASTLY SWEET

- ★ **Rustica KAYA TOAST / 咖椰酱和奶酪吐司** 10  
toasted sweet brioche, *HabitatCollective's* pandan kaya jam, ricotta cheese
- MJK, Corn & Peanut** 11  
*Mireia's* vanilla bean Min Jiang kueh, peanut brittle crumbs, coconut icecream
- Soy BEANCURD** 9  
housemade soymilk beancurd, coconut citrus jelly cubes, fresh *Wet Market's* longan

★ Best Selling (V) Vegetarian

No GST & prices above are subjected to 10% service charge.

Due to the nature of our cuisine, our dishes may contain traces of nuts, dairy and gluten.



*"Our local fishermen and farmers dictate our menu daily"*

## **SET COURSE MENU**

### **WEEKDAY BUSINESS LUNCH SET (3-COURSE)**

28/pax

#### **Starter**

Ngoh Hiang

*or*

"Char Kway Teow" (*can be Vegetarian*)

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#### **Main**

Kampong Seafood White Beehoon

*or*

Green Blanket (V)

*or*

Curry Fish with Rice

*or*

White Pepper Clam & Fish Soup Noodle

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#### **Dessert**

MJK, corn & peanut

*or*

Soy Beancurd



### **CHEF-FARMER TASTING MENU**

*(Available for Dinner Only)*

A specially curated **5-course** dinner featuring **Fresh, Unique & Imaginative Singaporean** dishes using **locally-sourced ingredients** crafted by Chef Adrian & his team exclusively for the evening.

You'll be able to find out more on how Chef Adrian source for all the locally-grown produce through this dining experience!

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**\*Check with our friendly staff for the Menu.**  
*(Menu changes on the availability of ingredients from our local farms.)*

**\*Reservation & the whole table participation is required.**  
*(Let us know if there's any dietary restrictions, we'll be glad to do our best to cater)*

68/pax

NO GST,

Prices above are subjected to 10% service charge.

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