



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

SECOND MAINS

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

LASTLY SWEET

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

★ 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.



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SET COURSE MENU

WEEKDAY BUSINESS LUNCH SET (3-COURSE)

Starter

Ngoh Hiang

or

“Char Kway Teow” (can be Vegetarian)

28/pax

Main

Kampong Seafood White Beehoon

or

Green Blanket (V)

or

Curry Fish with Rice

or

White Pepper Clam & Fish Soup Noodle

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!

***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,

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