

Basic Burger - 150 g / 300 g**\$18 / \$25**

Blend of 100% grass-fed Aberdeen Angus (Argentina) & Kuroge Washu from *Toriyama Umami Wagyu* (Japan) A4 patty, grilled 'a la plancha'. Topped with red onions pickled in IPA, red onions cooked in wagyu fats, American cheese, bone marrow and house-made shio kombu mayo-based sauce. Sandwiched in a toasted bun baked specially for us by *Bakery Brera*.

* In consideration of food safety standards, our burger patties are cooked to medium/medium well.

Pure Japanese Wagyu Burger - 150 g / 300 g**\$23 / \$39**

Pure Kuroge Washu from *Toriyama Umami Wagyu* (Japan) A4 patty, grilled 'a la plancha'. Topped with red onions pickled in IPA, red onions cooked in wagyu fats, American cheese, bone marrow, house-made mustard and shio kombu mayo with kalamansi kosho, semi-dried tomatoes, gherkins and cucumber. Sandwiched in a toasted bun baked specially for us by *Bakery Brera*.

* In consideration of food safety standards, our burger patties are cooked to medium/medium well.

Blue cod fillet Burger - 80 g / 160 g**\$17 / \$23**

Deep-fried breaded line-caught blue cod (*Parapopsis colias*) fillet from New Zealand. Topped with American cheese and shio kombu mayo with smashed avocado and chopped pickles. Sandwiched in a warm toasted bun baked specially for us by *Bakery Brera*. * Add \$6 for an aji fry fillet.

Chicken Burger - 150 g**\$20**

GG French Poulet boneless leg marinated in yoghurt & spices, grilled 'a la plancha'. Topped with cage-free egg, house-made garlic yoghurt sauce and 'Frenchie' salsa. Sandwiched in a toasted bun baked specially for us by *Bakery Brera*.

* Created specially for BurgerLabo by Julien Royer of Odette.

Bangers & Mash - 250 g**\$30**

House-made blend of *Salmon Creek Farms Natural Pork*, Ibérico pork and liver sausage. Served with cauliflower & potato mash, IPA-pickled red onions, house-made mustard and red wine jus.

Lobster roll (Connecticut-style) - 90 g **\$35 / \$45**

Grilled 'a la plancha'. American lobster (*Homarus americanus*) or European lobster (*Homarus gammarus*) meat with unsalted butter. Choice of crème fraîche or house-made shio kombu mayonnaise. Sandwiched in a warm toasted baguette baked specially for us. Served with shoestring truffle fries topped with grated Parmesan cheese.

Buta roll (pork) - 150 g **\$23**

Salmon Creek Farms Natural Pork - slices of grilled pork belly, pork collar and baked bacon. Pickled daikon, topped with grated yama-wasabi and house-made tare. Sandwiched in a warm toasted baguette baked specially for us. Served with shoestring truffle fries topped with grated Parmesan cheese.

GG French Poulet mid-joint wing (5 pieces) - air-fried **\$12**

GG French Poussin (300 g boneless whole) - deep-fried **\$25**
 - Served with house-made green tiger prawn keropok.

All chicken are fed a 100% vegetarian and natural diet with no synthetic additives and meat by-products. They are lower in fats, sodium content and cholesterol compared to white broilers (chicken).

Sides

House-made green tiger prawn keropok - (15 pieces) **\$5**
 Asian slaw (chimichurri & fish sauce) - chilled **\$5**
 Shoestring fries **\$6**
 Shoestring truffle fries **\$7**
 Shoestring truffle fries topped with grated Parmesan cheese **\$8**
 Grilled cauliflower "steak", topped with capers & finished with extra virgin olive oil **\$9**
 Lobster bisque - American (*H. americanus*) or **European** (*H. gammarus*) **\$22 / \$25**

-12°C Signature Cocktail

Fresh coconut, <i>BACARDI</i> Superior rum (15 ml)	\$18
Kalamansi, sour plum-infused syrup, <i>SKYY</i> vodka	\$18
Kyoho grape, <i>Calpis</i> Kyoho syrup, <i>SKYY</i> vodka	\$20
Lychee, pink grapefruit, Cerana wildflower honey, <i>SKYY</i> vodka	\$20
White peach, <i>Col del Sas</i> Prosecco (Bellini)	\$22
Strawberry, <i>Kodakara</i> yoghurt liqueur, milk tappuri ichigo no umeshu	\$22
White peach, peach liqueur, Earl Grey-infused <i>Bombay Sapphire</i> gin	\$23
Pear, lemon, Eau de Vie Poire William, cucumber-infused <i>SKYY</i> vodka	\$23

Wine***Sparkling/Rosé***

2017 Valdobbiadene Prosecco Superiore Brut «Col del Sas» (Italy)	\$13 / \$68
N.V. de Sousa Champagne Brut Tradition (France)	\$138
2017 Edmunds St. John «Bone Jolly» Rosé (USA)	\$13 / \$68

White

2018 François Cazin Cheverny Blanc «Le Petit Chambord» (France)	\$13 / \$68
2016 Daniel Vollenweider Felsenfest Riesling (Germany)	\$15 / \$78
2018 François Pinon Vouvray Sec (France)	\$88
2016 Failla Sonoma Coast Chardonnay (USA)	\$128

Red

2016 Castell d'Age Fragments Tempranillo (Spain)	\$13 / \$68
2015 Domaine Dupasquier Vin de Savoie Pinot Noir (France)	\$13 / \$68
2016 Domaine Charvin Côtes du Rhône Rouge (France)	\$15 / \$78
2016 Day Sonoma County Zinfandel (USA)	\$88
2018 Failla Sonoma Coast Pinot Noir (USA)	\$118
2015 Domaine Alain Chabanon «Le Merle Aux Alouettes» (France)	\$128

Sake

Dassai 45 Junmai Daiginjo (300 ml)	\$50
Yaegaki nigori sake (720 ml)	\$13 / \$75
Kitano Nishiki Junmai Daiginjo (720 ml)	\$138

Beer

Orion Beer	\$10
Estrella Damm	\$11
White Rabbit White Ale	\$11
Lion Brewery Straits Pale Ale	\$11
Little Creatures Indian Pale Ale	\$12
Guinness Draught Stout (can)	\$15

Non-alcoholic

Acqua Panna Natural Mineral Water (500 ml)	\$9
San Pellegrino Sparkling Natural Mineral Water (500 ml)	\$9
Coca Cola (320 ml)	\$7
Coca Cola Light (320 ml)	\$7
House-made iced lemon tea	\$7
Fever Tree Refreshing Tonic Water (200 ml)	\$8
Fever Tree Naturally Ginger Ale (200 ml)	\$8
Freshly-squeezed orange juice	\$9

Milkshakes

Madagascan vanilla (180 ml)	\$7
Strawberry (180 ml)	\$7
Chocolate (180 ml)	\$7

Desserts

House-made fresh coconut sorbet	\$8
House-made bandung ice cream	\$8
House-made gula Melaka sorbet + sea salt	\$8
House-made lychee + grapefruit + Cerana wildflower honey sorbet	\$10
House-made Naked chendol	\$10
Madagascan vanilla ice cream + Guinness Draught + crème de mûre	\$18
