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**Basic Burger** - 150g / 300g**\$25 / \$32**

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, American cheese, wagyu fats and house-made shio kombu mayonnaise-based sauce. Sandwiched in a toasted bun baked specially for us by *Bakery Brera*. Served with shoestring truffle fries topped with grated Parmesan cheese.

**Pure Japanese Wagyu Burger** - 150g / 300g**\$32/ \$45**

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

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

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**Blue cod fillet Burger** - 80g / 160g**\$22 / \$28**

Deep-fried breaded line-caught blue cod (*Parapersis colias*) fillet from New Zealand. Topped with American cheese and shio kombu mayonnaise with smashed avocado and chopped pickles. Sandwiched in a warm toasted bun baked specially for us by *Bakery Brera*. Served with shoestring truffle fries topped with grated Parmesan cheese.

- Add \$5 for an aji fry fillet (highly recommended).
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**Chicken Burger** - 150g**\$25**

*Sakura Chicken* boneless leg brined in yoghurt & spices, glazed with rojak sauce & schmaltz. Double fried in olive oil. Topped with fermented chilli chipotle mayonnaise. Sandwiched in a toasted bun baked specially for us by *Bakery Brera*. Served with shoestring truffle fries topped with grated Parmesan cheese.

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**Lobster roll** (Connecticut-style) - 90g**\$38**

American lobster (*Homarus americanus*) meat with unsalted butter. Grilled a la plancha. Topped with 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.

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**Sides**

Shoestring fries	\$6
Shoestring truffle fries	\$7
Shoestring truffle fries topped with grated Parmesan cheese	\$8
Fried Brussels sprouts with fermented chili dressing	\$9
Grilled cauliflower "steak", topped with capers & finished with extra virgin olive oil	\$9

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**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 Melaleuca honey sorbet	\$10
House-made Naked chendol	\$10

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**Milkshakes**

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

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**Non-alcoholic**

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

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**Wine**
**Sparkling / Rosé**

2018 Valdobbiadene Prosecco Superiore Brut «Col del Sas» (Italy)	\$13 / \$68
2017 Edmunds St. John «Bone Jolly» Rosé (USA)	\$13 / \$68
N.V. de Sousa Champagne Brut Tradition (France)	\$138

**White**

2018 Castell d'Age Fragments Blanc de Blancs Viñas Viejas (Spain)	\$13 / \$68
2018 François Cazin Cheverny Blanc «Le Petit Chambord» (France)	\$15 / \$78
2018 François Pinon Vouvray Sec (France)	\$88
2016 Failla Sonoma Coast Chardonnay (USA)	\$118

**Red**

2019 Birichino Saint Georges Pinot Noir (USA)	\$13 / \$68
2017 Broadside Paso Robles Cabernet Sauvignon (USA)	\$15 / \$78
2017 Domaine Charvin Côtes du Rhône Rouge (France)	\$78
2017 Domaine Alain Graillot Crozes-Hermitage Rouge (France)	\$88

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**Sake / Beer / Cider**

Dassai 45 Junmai Daiginjo (300ml)	\$50
Kitano Nishiki Junmai Daiginjo (720ml)	\$138
Orion Beer (Okinawa)	\$10
Estrella Damm (Spain)	\$11
White Rabbit White Ale (Australia)	\$11
Little Creatures Indian Pale Ale (Australia)	\$12
Albens Original Apple Cider (Bali)	\$11

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**-12°C Signature Cocktail**

Fresh coconut, <i>BACARDI</i> Superior rum (15ml)	\$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 Melaleuca 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

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