
Basic Burger - 150 g / 300 g**\$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 buttered and toasted potato bun baked specially for us by *Head Baker, Yong Chin*. Served with shoestring truffle fries topped with grated Parmesan cheese.

Pure Japanese Wagyu Burger - 150 g / 300 g**\$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 buttered and toasted potato bun baked specially for us by *Head Baker, Yong Chin*. 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.

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

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

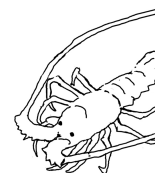
- Add \$5 for an aji fry fillet (highly recommended).
-

Chicken Burger - 150 g**\$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 potato bun baked specially for us by *Head Baker, Yong Chin*. Served with shoestring truffle fries topped with grated Parmesan cheese.

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

Australian spiny lobster (*Panulirus cygnus*) meat with butter made from lobster head. Grilled a la plancha. Topped with house-made shio kombu mayonnaise. Sandwiched in a warm buttered and toasted soft baguette baked specially for us by *Head Baker, Yong Chin*. Served with shoestring truffle fries topped with grated Parmesan cheese.



To share

Golden sweet potato fries with sea salt	\$6
Fried Brussels sprouts with fermented chili dressing	\$9
Grilled cauliflower "steak", topped with capers & finished with extra virgin olive oil	\$9
Grilled secreto Ibérico pork, fermented chili, black bean glaze & fermented mustard	\$35

Desserts

House-made fresh coconut sorbet	\$10
House-made lychee + grapefruit + Cerana Melaleuca honey sorbet	\$10
House-made Naked chendol	\$12
House-made gula Melaka ice cream + sea salt (by Chef Gail Ho)	\$12

Milkshakes (by Apiary)

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

Non-alcoholic

Antipodes Still Water (500 ml)	\$9
Antipodes Sparkling Water (500 ml)	\$9
Coca Cola (250 ml)	\$5
Coca Cola Zero (250 ml)	\$5
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

Wine
Sparkling / Rosé

2021 Valdobbiadene Prosecco Superiore Brut «Col del Sas» (Italy)	\$15 / \$78
2018 Domaine Charvin Côtes du Rhône Rosé (France)	\$15 / \$78

White

2020 Weingut Weiser-Künstler Estate Riesling (Germany)	\$68
2021 Domaine des Terres Dorées Beaujolais Blanc (France)	\$15 / \$78
2019 Vincent Gaudry Sancerre «Le Tournebride» (France)	\$16 / \$88

Red

2016 Castell d'Age Tempranillo Crianza (Spain)	\$68
2019 Broadside Paso Robles Cabernet Sauvignon (USA)	\$15 / \$78
2017 Domaine Dupasquier Vin de Savoie Pinot Noir (France)	\$16 / \$88

Sake / Beer / Cider

Dassai 45 Junmai Daiginjo (300 ml)	\$50
Kitano Nishiki Junmai Daiginjo (720 ml)	\$138
Orion Beer (Okinawa, Japan)	\$12
Kronenbourg 1664 Blanc (France)	\$12
Brooklyn Defender IPA (Brooklyn, USA)	\$12
Jing-A Worker's Pale Ale (Beijing, China)	\$12

-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 Kyoho</i> 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
