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**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 mayo-based sauce. 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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**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 mayo 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** - 80 g / 160 g**\$21 / \$27**

Deep-fried breaded line-caught blue cod (*Parapersis 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*. Served with shoestring truffle fries topped with grated Parmesan cheese.

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

*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*. Served with shoestring truffle fries topped with grated Parmesan cheese.

Created specially for BurgerLabo by *Julien Royer* of *Odette*.

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**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.

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**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.

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**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).

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## 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**

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**-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

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**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

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**Sake**

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

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**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

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**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

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**Milkshakes**

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

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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 wildflower honey sorbet	\$10
House-made Naked chendol	\$10
Madagascan vanilla ice cream + Guinness Draught + crème de mûre	\$18

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