



## DINE-IN BRUNCH MENU

(for lunch on Saturdays & PH only)

### SANDWICHES

Buttermilk fried chicken, ice berg, spicy mayo  
\$21

Grilled chuck, bbq sauce, tempura onion rings, aged cheddar, ice berg  
\$27

Tempura hake, squid in tartare sauce, aged cheddar, iceberg  
\$24

### RICE BOWLS

Buttermilk Fried Chicken, salsa, butter konbu rice, pepper onion gravy, fried egg  
\$18

Grilled Iberico Pork collar, salsa, butter konbu rice, pepper onion gravy, fried egg  
\$18

### TOAST

Heritage sourdough & Turkish pide, za'atar  
\$6

Foie gras mousse, heritage sourdough  
\$12

House made sundried tomato bread, Dandaragan Estate Extra virgin olive oil  
\$2.5

### FRITTI & GREENS

Roasted cauliflower, jeweled salad, mint yoghurt  
\$16

Heirloom tomato salad, burrata, "capreses" vinaigrette, heritage sourdough  
\$15

### PASTA

Cold pasta, konbu, truffle oil  
\$24

Sakura ebi, angel hair pasta, konbu, chili  
\$28 (coming soon)

Cold pasta, shaved abalone, konbu, truffle oil  
\$32

*All prices are subject to 7% GST and 10% service charge. Dishes are subject to availability.*

V E N U E



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## MEAT & SEAFOOD

36 hour duck confit, truffle emulsion, mesclun, lemon-mustard vinaigrette  
\$24

12 hours braised lamb foreshank, spicy-burnt pepper sauce, bun  
\$30

Chilean seabass, mushroom-bacon ragout, truffle yuzu butter sauce  
\$36

Grilled octopus, smoked eggplant, sesame, capers, burnt butter  
\$27

## SIDES

Potato gratin  
\$5

Marinated beetroot, mint  
\$5

Straight cut fries, spicy mayo  
\$5

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V E N U E



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### DESSERT

- Tiramisu, kahlua, wild cherry in kirsch  
\$12
- Chocolate fondant, vanilla ice cream  
\$14
- Pear tart, crumble, baileys ice cream  
14
- Selection of ice cream or sorbet (per scoop)  
\$4

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## DINE-IN BEVERAGE LIST

### ALCOHOLIC DRINKS

Heineken 5% (330ml)	\$9
Asahi super dry 5% (330ml)	\$10.5
Mitsuboshi pilsner 5.5% (330ml)	\$14.5
Hitachino nest yuzu saison 5% (330ml)	\$15
Hitachino nest red rice 5% (330ml)	\$15
Another one (Young Master) 3.3% (330ml) *can	\$12

### OTHERS

Orange juice	\$3
House made iced lemon tea	\$3.2
Lime juice with cucumber	\$4
Roasted rice iced green tea	\$3
Iced purple sweet potato "latte"	\$5

### COFFEE by Toby's Estate

Espresso	\$4.8
Macchiato	\$4.8
Long black	\$5
Flat white	\$5.7
Latte	\$5.7
Cappuccino	\$5.7

### SODA

Soft Drinks (Coke, Coke light or Sprite)	\$3.2
Folkington Sparkling Rhubarb & Apple	\$4.2
Folkington Elderflower Presse	\$4.2

### MINERAL WATER

Icelandic Sparkling Water (750ml)	\$7
Icelandic Still Water (750ml)	\$7

### SELECTION OF TEA (by the pot)

Green tea	\$4.7
Clipper peppermint	\$4.7
Clipper healing garden	\$4.7
Clipper classic English breakfast	\$4.7
Clipper classic cranberry sunrise	\$4.7

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