



DINE-IN BRUNCH MENU

(for lunch on Saturdays & PH only)

SANDWICHES

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

Tempura hake, squid in tartarte 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

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

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



DINE-IN BRUNCH MENU

(available for lunch on Saturdays & PH only)

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
- Pan seared foie gras, poached egg, maitake mushroom, cep sauce
\$27
- Wood grilled Brandt farm chuck, porcini salt, truffled scrambled eggs
\$27

SIDES

- Potato gratin
\$5
- Marinated beetroot, mint
\$5
- Straight cut fries, spicy mayo
\$5

V E N U E



DINE-IN BRUNCH MENU

(available for lunch on Saturdays & PH only)

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

COOKIES

- Almond and raisin 200g
\$18

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



DINE-IN BEVERAGE LIST

ALCOHOLIC DRINKS

Heineken 5% (330ml)	\$10
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

OTHERS

House made iced lemon tea	\$3.2
Lime juice with cucumber	\$4
Roasted rice iced green tea	\$3

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
Refreshing yuzu	\$5

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
Dilmah Earl Grey	\$4.7

HOME BREWED TEA (by the pot)

rose, apple, orange, (caffinated)	\$6.7
chamomile, fresh mint, anise	\$6.7
rosella, fresh basil, cinnamon	\$6.7

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



2004072FF157
Ver 01.0001

ST CONCEPTS PTE. LTD.



SCAN TO PAY

