



# 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  
\$14

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  
\$34
- 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  
\$7

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

