



## DINE-IN BRUNCH MENU

(for lunch on Saturdays & PH only)

### BRUNCH SPECIAL

Grilled stockyard striploin, straight cut fries, garden salad  
\$34

Iberico pork collar, kebab spice, truffled scrambled eggs  
\$27

smoked salmon, guacamole, toast, garden salad  
\$28

scrambled eggs, pork sausage, smoked salmon, garden salad  
\$28

fried eggs or scrambled eggs, pork sausage, freshly cooked smoked bacon, garden salad  
*choice of eggs (fried eggs, scrambled eggs, or white scrambled)*  
\$26

home-made mochi waffle, hazelnut chocolate, banana, vanilla ice cream  
\$19

### TOAST, FRITTI & GREENS

foie gras mousse, house made brioche  
\$16

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

Japanese tomato bruschetta, garlic, basil oil  
\$15

"taramasalata", mentaiko, labne, tobiko, crispy quinoa  
\$16

burrata, fresh Japanese tomato, basil oil  
\$19

### PASTA & GRAIN

Cold pasta, konbu, truffle oil  
\$27

Sakura ebi, angel hair pasta, konbu, chili  
\$28

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

farro, mushroom konbu butter, poached egg, parmigiano reggiano  
\$19

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



# DINE-IN BRUNCH MENU

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## MEAT & SEAFOOD

36 hours duck leg confit, braised white beans & spicy sausage  
\$29

12 hours braised lamb foreshank, spicy-burnt pepper sauce, pita bread  
\$34

Chilean seabass, mushroom-bacon ragout, truffle yuzu butter sauce  
\$38

grilled octopus, green pea puree, capers burnt butter  
\$29

Pan seared foie gras, poached egg, maitake mushroom, cep sauce  
\$27

Charred grilled ribeye, caramelized cauliflower steak, pepper sauce 300g/400g  
\$59/\$78

## SIDES

Pita bread  
\$4

Potato gratin  
\$5

Marinated beetroot, mint  
\$5

Straight cut fries, spicy mayo  
\$6

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### DESSERT

- Tiramisu, kahlua, wild cherry in kirsch  
\$13
- Chocolate fondant, vanilla ice cream  
\$14
- Pear tart, crumble, baileys ice cream  
\$14
- apple "pie", rum and raisin ice cream  
\$14
- Selection of ice cream or sorbet (per scoop)  
\$4

### COOKIES

- Almond and raisin 200g  
\$18

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## DINE-IN BEVERAGE LIST

### ALCOHOLIC DRINKS

Tiger 5% (330ml)	\$8
Sapporo 5% (330ml)	\$8
Hitachino nest white ale 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
Iced chamomile, orange, cinnamon honey	\$4.5

### 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
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

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**ST CONCEPTS PTE. LTD.**



**SCAN TO PAY**

