

SNACK IT

WHIPPED BUFFALO MILK RICOTTA CHEESE 15  
Truffle honey, grilled bread

TARTARE OF NORWEGIAN SALMON 16
Avocado, sesame, soy, crisps


CRISPY TOFU 12 
Peanut crumble

CRISPY CALAMARI 14
Kewpie mayo, bonito, toasted sesame

BARBECUE TURKEY MEATBALLS 16
Bourbon barbecue sauce, cheddar cheese sauce
Fingerling potato chips

WING IT

SRIRACHA 15 
Thai chili, lemongrass, coriander root

BUFFALO 15 
Hot sauce, ranch dressing

NAKED 15
Cheese sauce

FRY IT

PAD THAI FRIES 16   
Sweet potato fries, chicken, prawns, peanuts,
dried sakura shrimp, chili, Pad Thai sauce

SWEET POTATO FRIES 6
House umami ketchup

CRISPY NORI FRIES 8 
Kewpie mayo

ROSEMARY & PARMESAN 8
Roasted garlic aioli

POUTINE 16
French fries, cheese curds
Slow cooked braised lamb




STARTERS & SALADS

ALWAYS VEGETARIAN SOUP OF THE DAY 11  
Ask what the kitchen is cooking today!

WHIPPED BUFFALO MILK RICOTTA CHEESE 15  
Truffle honey, grilled bread

ROCKET SALAD 16 
Maple and black pepper dressing, bacon,
pine nuts, pickled onions, mushrooms

PRINCE EDWARD ISLAND BLACK MUSSELS 16 
Thai green curry, fermented green mango,
tomato, chili, coconut
Make it a main course 30

BURRATA 21 
Heirloom tomatoes, pickled purple cauliflower,
red mustard greens, celeriac, green sauce


TARTARE OF NORWEGIAN SALMON 24
Avocado, sesame, soy, crisps

LIGHT MEALS

THE CHICKEN SCHNITZEL 29
Panko crusted confit chicken, potato salad,
omega-3 egg sunny side up, caper and
lemon dressing

FISH & CHIPS 27
Classic tartar sauce, mushy peas,
house umami ketchup, snapper


HANDMADE RICOTTA CAVATELLI 27 
Mushrooms, manchego cheese, dried chilies,
cauliflower, pumpkin seeds

ROASTED BROCCOLI 14  
Sweet pickled chili, sesame, lemon zest,
honey dijon and sriracha dressing,
smoked cheddar


ROASTED ARCTIC COD 46
Charred corn, squash, gulf prawns, ancho pepper



THE MAIN EVENT

PENNE, PORK SAUSAGE, RED SAUCE 28 
Fresh penne, house-smoked pork sausage,
tomatoes, parmesan cheese

COOK & BREW CLASSIC CHEESE BURGER 29
USDA beef patty, aged American cheddar, lettuce,
tomatoes, red onions, rosemary and parmesan fries

HAWKER BURGER 32 
USDA beef patty, char siew-styled pork jowl,
crispy pork belly, sambal mayonnaise, chili fries

**BLACK TRUFFLE FRIED CHICKEN
HALF BIRD 32**
WHOLE BIRD 59
Orange-ginger and lime pickle dipping sauce

SINGAPORE-STYLE FRIED BEE HOON 38 
Char siew-style pork jowl, crispy pork belly,
grilled half Nova Scotia lobster, side of sambal

BEEF POT ROAST 39
USDA beef short ribs, goat cheese and
mascarpone polenta, bone marrow jus

USDA 365 DAY GRAIN FED STRIPLOIN 12oz 59
Fork crushed fingerling mash, greens,
smoked cipollini onion emulsion

DESSERTS

MOLTEN STICKY TOFFEE PUDDING 15
Caramel sauce, baileys ice cream
(20-minute waiting time)

CHOCOLATE HAZELNUT CRUNCH CAKE 15
Whisky ice cream, crisps

LIME TART 15
Lime and basil tart, raspberry sorbet

TAHITIAN VANILLA CHEESECAKE 15
Burnt Tahitian vanilla cheesecake,
wild strawberry sorbet

Kindly notify one of our associates if you have any allergic intolerances. All prices are in Singapore dollars and subject to service charge and GST.