

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*

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, celeriac, purple basil
cress green sauce*

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

WING IT

SRIRACHA 15
Thai chili, lemongrass, coriander root

BUFFALO 15 🍴
Hot sauce, ranch dressing

NAKED 15
Cheese sauce

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, snapper

HAND MADE 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 ARTIC COD 46
Charred corn, squash, gulf prawns, ancho pepper



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*



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*

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 chipolini 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.