

Weekday
LUNCH SET

3-COURSE 28

Starter + Main + Dessert

4-COURSE 38

2 Starters + Main + Dessert

Additional Sides

Available with purchase with the lunch set

THICK-CUT APPLEWOOD SMOKED BACON +6

A SIDE OF MAC & CHEESE +7

KUROBUTA BRATWURST +6

LAMB MERGUEZ SAUSAGE +6

ITALIAN PORK CHORIZO +6

*Minimum purchase of one main or salad per seated guest.

Prices are subject to 10% service charge & prevailing government sales tax.

Starters

ANGIE'S GARDEN SALAD

GRILLED ALMOND BROCCOLINI

TARAMOSALATA

BURRATINA & STRAWBERRY CONFIT +5

NEW ENGLAND CLAM CHOWDER +8

CLAMS OF THE DAY (300g) +10

IKURA TRUFFLE KOMBU COLD PASTA +12

ASSORTMENT OF CHEESES +12

Mains

AVOCADO EGG TOAST

USDA PREMIUM PRIME BEEF BURGER

LINGUINE ALLA PUTTANESCA CON VONGOLE +10

USDA STEAK FRITES +5

CHARCOAL GRILLED USDA PRIME BEEF RICE BOWL

CHARCOAL GRILLED IBERICO PORK JOWL RICE BOWL

Desserts

BOUTIQUE GELATO/SORBET OF THE DAY

Additional Drinks

DRAFT BEER +10

WINE BY THE GLASS +10



BOTTOMLESS SOFT DRINK +1

Coke | Sprite | Soda

CLASSIC TEAS +3

COFFEE/ICED COFFEE +4/5

TO START



	TARAMOSALATA Roe of cod, sourdough, red wine shallots, jalapeños, Kalamata olives, dill, thyme	14
	PEEKYTOE CRAB CAKE Smoky remoulade, Spanish onion, granny smith apple, shaved horseradish, charred lemon, chopped citrus salad	26
	APULIA BURRATINA & STRAWBERRY CONFIT Aged balsamic, sweet basil, strawberry rhubarb jam, heirloom tomatoes	28
	RUSSET POTATO FRIES Choice of double-fried or truffled	12

SALADS

	ANGIE'S GARDEN SALAD Rocket salad, candied walnuts, pomegranate, quinoa, manchego, onion, sundried tomato, carrot, ginger passion fruit balsamic dressing	18
	JERUSALEM ARTICHOKE & CELERIAC SLAW Roasted sunchoke mousseline & chips, celeriac apple celery slaw, radish, jicama, blue cheese	18
	LENTIL SALAD w HEIRLOOM TOMATOES Spanish red onion, heirloom tomatoes, Holland baby carrots	16

MAINS

	SURF & TURF MAINE LOBSTER ROLL + KIMCHI BRATWURST ON BRIOCHE Beurre noisette, citrus aioli, celery, dill Choice of Kurobuta bratwurst, Italian pork chorizo, or lamb merguez sausage	44
	MAINE LOBSTER ROLL citrus aioli, celery, dill, straight cut fries	38
	ANGIE'S ORIGINAL FISH 'N CHIPS NZ wild-caught ling fish, stout tempura battered, crushed peas, jalapeño tartare sauce	28
	USDA PRIME BLACK ANGUS TOP SIRLOIN (250g) Confit garlic, choice of 2 condiment sauces*	38
	USDA PREMIUM PRIME BEEF BURGER Thick-cut applewood smoked bacon, homemade oregano ketchup, pickled cucumber & onions, 36-month aged cheddar, russet potato fries. ASK FOR ANGIE'S HOT SAUCE!	24
	USDA BLACK ANGUS STEAK SANDWICH Balsamic caramelized onion, manchego, horseradish aioli	28
	USDA STEAK FRITES (180g) USDA top sirloin, sauce Diane, straight cut fries	27

OYSTERS ON THE HALF SHELL		
*** CLASSIC 3.5-5/pc	**** PREMIUM 5.5-7/pc	***** RARE 7.5-9/pc
<i>kindly refer to our oyster menu</i>		
CLAMS		
Steamed with umami broth		
	CLOUDY BAY TUA TUA CLAMS (350g)	36
	CANADIAN SAVOURY PURPLE CLAMS (300g/600g)	32/46
MUSSELS		
Mariniere style with splash of Pernod		
	NZ JUMBO GREEN LIP MUSSELS (650g)	42
	USA BLACK DIAMOND MUSSELS (400g/800g)	38/54
	+ Homemade sourdough/baguette	4
	+ Russet potato fries	12
<i>subject to seasonal availability</i>		

PASTAS

	LANGOUSTINE NERO PASTA Argentinian red langoustine, squid ink, browned butter, tobiko	36
	LINGUINE ALLA PUTTANESCA CON VONGOLE Clams, white wine, basil, extra virgin olive oil	28
	PANCETTA CARBONARA Smoked bacon, crispy pancetta, parmigiano reggiano, Italian parsley, Sarawak pepper	26
	TRUFFLED MAC & CHEESE Candied bacon (optional), roquefort, aged cheddar, gruyere, mushroom, truffle	24
	+ Shaved Summer Black Truffle (10g)	+18

SIDES

	GRILLED KOMBU ALMOND BROCCOLINI	12
	GRILLED ENOKI & KING OYSTER MUSHROOM Hazelnut burnt butter, parsley, lemon zest	12
	THICK-CUT APPLEWOOD SMOKED BACON	6
	KUROBUTA BRATWURST	8
	ITALIAN PORK CHORIZO	7
	LAMB MERGUEZ SAUSAGE	7

CONDIMENTS

	TRUFFLE AIOLI	2
	JALAPEÑO TARTAR SAUCE	2
	SHALLOT MIGNONETTE	2
	*CHIMICHURRI	2
	*BORDELAISE	2
	*BEARNAISE	2
	*SALSA VERDE	2
	ELLE AND VIRE FRENCH BUTTER	2

WEEKDAY BRUNCH

	GREEK YOGURT & GRANOLA BOWL Greek yogurt, toasted coconut, fresh berries, pumpkin seeds, strawberry jam	16
	TROPICAL AÇAÍ BOWL Manuka honey, bittersweet cacao nibs, cavendish banana, kiwi, fresh berries, toasted almonds, chia seeds	16
	CLASSIC EGGS BENEDICT Poached eggs, hollandaise sauce, tater tots, side greens <i>Choice of thick-cut applewood smoked bacon or sautéed mushrooms</i>	20
	MAINE LOBSTER BENEDICT Poached eggs, hollandaise sauce, tater tots, side greens	38
	PEEKYTOE CRAB EGGS NEPTUNE Poached eggs on Espelette pepper hollandaise sauce, horseradish, charred lemon, tater tots, side greens	28
	AVOCADO EGG & TOAST Scrambled eggs on brioche, smashed garlic avocado, tater tots, side greens	18

DESSERTS

	STRAWBERRY LEMON MERINGUE PIE	15
	MORELLO SOUR CHERRY PIE	15
	BANANA ALMOND BRITTLE PIE	15
	APPLE FRANGIPANE RUM PIE	15
	S'MORES PIE	15

*Served with scoop of boutique ice cream.
Please ask server for daily flavours selection.
Extra scoop +4.5.*

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HAPPY HOUR		
ONE FOR ONE PIMM'S CUP BEFORE 5PM	OYSTER \$1.5/pc* MON - THU 5-6:30PM <small>*while stocks last</small>	DRAFT BEER \$10 PER PINT MON - FRI 12-5PM

BEVERAGE

ALCOHOLIC BEVERAGES

TEA-INFUSED COCKTAILS

	ANGIE'S SPRITZ Ceylon, Pimm's No. 1, homemade lemonade, sparkling wine, mint, citrus, cucumber	17
	AFTERNOON DELIGHT Earl grey, shochu, yuzu, lemon	17
	EUGENIA Hibiscus, gin, limoncello, passion fruit, grapefruit	17
	SIROCCO White tea, rum, lemongrass, mint, lime	17

SAKÉ'S SPECIALS

	TAKENOI HIMAWARI KOBO JUNMAI GINJO Sunflower yeast sake SMV +4 (Dry) Acidity 1.6 (High) Taste acidic, refreshing, robust	112
	SAYKOH NIGORI Unfiltered sparkling sake SMV +3 (Dry) Acidity 1.7 (High) Taste light, refreshing, refined flavour	108

WINES BY THE GLASS

	2018 LA SOURCE GABRIEL ROSÉ	17
	ZARDETTO PROSECCO EXTRA DRY	17
	BILLECART SALMON BRUT RESERVE NV	25
	2019 CECILIA BERETTA LUNA PINOT GRIGIO	16
	2020 WILD ROCK SAUVIGNON BLANC	16
	2019 ALAMOS MALBEC	16
	2018 CHATEAU LA CROIX LA BASTIENNE SAINT EMILION	16

CRAFT BEER

	BROOKLYN BREWERY LAGER, DRAFT (pint)	10
	BROOKLYN BREWERY DEFENDER IPA, DRAFT (pint)	10
	STONE IPA (bottle)	14

PIMMS CUP 1-FOR-1

17

NON-ALCOHOLIC BEVERAGES

Power Shots <i>one for 5, three for 12</i>		
AFTERBURNER <i>Antioxidant Appetite control</i>	ALL-IN-ONE <i>Digestion booster Increase brain function</i>	DETOXIFIER <i>Impurity cleanser Energy restoration</i>
Blood orange Raspberry Honey	Red dragon fruit Green apple Lime Young ginger Juniper berries	Sorrel Pineapple

COFFEE

	ESPRESSO double shot	4
	WHITE w/ steamed milk	5.5
	BLACK w/ hot water	5
	PICCOLO w/ steamed milk	5
	MACCHIATO w/ dry milk foam	5
	MATCHA LATTE matcha green tea w/ milk	5.5
	Oat Milk +1 Iced +1	

FRESH TEAS

	HOMEMADE KOMBUCHA	9
	HOT FRESH MINT (caffeine-free)	7
	HOT LEMONGRASS + GINGER (caffeine-free)	7

CRAFT TEAS Iced +1

	PEPPERMINT SHISO (caffeine-free) Peppermint, shiso, ginseng, dill, lemon myrtle	7
	GREEN TEA, LYCHEE & CRANBERRY Jasmine green tea, black tea, lychee, cranberry, lily blossoms	7
	EARL GREY, BLUEPEA & BERGAMOT Black tea, vanilla beans, bluepea flower, blue cornflower, bergamot	7
	SENCHA PANDAN Sencha, black tea, pandan	7
	CLASSICS Sencha, Earl Grey, English Breakfast, Chamomile	5.5

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COLD-PRESSED JUICES

	GLOW-UP <i>Skin Rejuvenation + Immune Booster</i> Carrot, tomato, beetroot, orange, star anise	8
	GO GREEN <i>Blood + Colon Cleanse</i> Kale, cucumber, celery, lemon, ginger	9
	FRESH ORANGE JUICE	7.5
	FRESH PASSION FRUIT LEMONADE	6

SODA

	COKE, COKE ZERO, SPRITE, GINGER ALE, BITTER LEMON, TONIC WATER, SODA WATER	6
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STILL & SPARKLING

	EVIAN (France), Still	10
	FERRARELLE (Italy), Sparkling	10