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ORDER . EAT .  
DRINK . REPEAT .

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## B A R M E N U

### CURED & CULTURED

**Octopus Takoyaki**  
Green Apple, Tobiko - 12

**Marinated Cucumber**  
Japanese Cucumber, Mixed Grains, Miso - 9

**The Truffle Bikini**  
Iberico Ham, Brie, Black Truffle - 10

**Air Baguette**  
Jamon Serrano, Manchego Cream - 10

**BBQ Pork Belly Bao**  
Kimchi, Spicy Mayonnaise, Pair of Steamed Buns - 10

**Crispy Pig Ears**  
Chicharon, Honey Mustard - 12

### CHAMPAGNE COCKTAILS

**Kir Royale**  
Taittinger Prelude Grand Cuvee, Cassis - 22

**White Peach Bellini**  
Taittinger Prelude Grand Cuvee,  
White Peach Puree, Gomme - 22

**Grand Mimosa**  
Taittinger Prelude Grand Cuvee, Grand Marnier,  
Orange, Pomegranate - 25

**Buck's Fizz aka Mimosa**  
Taittinger Prelude Grand Cuvee, Fresh Orange Juice - 22

**Red Velvet**  
Taittinger Prelude Grand Cuvee, Kyoho, Grape,  
Raspberry, Gomme - 22

**Rossini**  
Taittinger Prelude Grand Cuvee, Strawberry - 22

**Airmail**  
Taittinger Prelude Grand Cuvee,  
Captain Morgan's Spiced Rum, Lime, Honey, Demerara - 25

**Passion '75**  
Taittinger Prelude Grand Cuvee, Gin, Passionfruit,  
Lemon, Gomme - 25

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## BAR MENU

### COCKTAILS

MADE WITH FRESH FRUIT AND PREMIUM GENTLEMAN'S POURS (45ML)

#### Chantelle's Citrus Martini

Grey Goose Vodka, Chambord, Grapefruit,  
Lime, Orange, Lemon - 20

#### Jungle Bird

Grapefruit Infused Rum, Campari, Pineapple,  
Grapefruit, Lime - 20

#### G&T

Hendrick's Gin, Rosella Buds, French Rose Water,  
Tonic Water, Lime Foam - 18

#### Coco Loco

Rum, Malibu, Gula Melaka,  
Coconut Cream, Lime - 22

#### Sea Salt & Chilli Margarita

Don Julio Reposado, Calamansi, Honey,  
Sea Salt Air - 18

#### The Contessa

Tanqueray No. 10, Campari, Martini Rosso,  
Ice Wine, Roasted Orange - 22

#### Pear Passion

Vodka, Passionfruit, Peckham Pear, Kaffir Lime Leaf  
Homemade Pandan Syrup, Lemon, Soda - 20

#### Lemongrass Fizz

Lemongrass Infused Gin, Cointreau, Champagne,  
Green Apple, Lime - 22

### COCKTAILS BY THE JUG

#### Thai White Sangria

Citroen Vodka, White Wine, Lime, Grapefruit,  
Lemongrass, Kaffir Lime Leaf, Honey - 60

#### Tropical Sangria

Malibu Rum, White Wine, Orange, Pineapple,  
Mango, Pomegranate, Mint - 60

#### Pisco Red Sangria

Pisco, Red Wine, St Germain Elderflower Liqueur,  
Grapefruit, Pineapple, Grape, Red Apple, Mint - 60

#### Bee's Knees

Chamomile Infused Gin, Grand Marnier, Orange, Lemon - 48

#### Cinnamon Apple Cider Sangria

Citroen Vodka, Red Wine, Apple Cider, Ginger,  
Red Apple, Cinnamon - 60

#### Elder-Peary Sangria

Vodka, White Wine, St Germain Elderflower Liqueur,  
Pear, Blueberry, Mint - 60

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## CHAMPAGNE

"CHAMPAGNE...IT GIVES YOU  
THE IMPRESSION THAT EVERY DAY IS SUNDAY"  
- MARLENE DIETRICH

### Taittinger Prelude Grand Cuvee

125ml - 24 | 750ml - 158

## WHITE WINE

"A LOAF OF BREAD, A JUG OF WINE AND THOU"  
- OMAR KHAYYAM

### Borgo SanLeo Pinot Grigio 2014

125ml - 16 | 750ml - 78

### Reserve Mouton Cadet Graves Blanc 2012

125ml - 18 | 750ml - 88

### Lake Chalice Marlborough The Falcon Riesling 2015

125ml - 18 | 750ml - 88

## RED WINE

"...IT'S ALL ABOUT GOOD CONVERSATION  
AND GREAT WINE"  
- NAOMI WATTS

### Borgo SanLeo Chianti DOCG 2014

125ml - 18 | 750ml - 78

### Grant Burge Benchmark Shiraz 2013

125ml - 18 | 750ml - 80

### Lake Chalice The Nest Pinot Noir 2013

125ml - 18 | 750ml - 88

## SWEET WINE

"KEEP CALM AND DRINK DESSERT WINE"  
- ANONYMOUS

### M. Chapoutier Muscat Beaumes De Venise

75ml - 16 | 375ml - 98

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## SMALL PLATES

### CLASSIC

#### Steak Tartare

Egg Yolk Confit, Prawn Crackers - 21

#### Baked Bone Marrow

Persillade , Fine Herb Salad, Sourdough Toast - 18

#### Baby Spinach Salad

Grilled Eggplant, Marinated Egg, Pickled Ginger Dressing - 16

#### Crispy Lamb Shortribs

Spiced Pumpkin Puree, Mint Yoghurt - 21

#### Truffle Macaroni & Cheese

Crayfish, Black Truffles, Cheddar Cheese - 18

### SEASONAL

#### Mahi Mahi Ceviche

Smoked Avocado, Tiger's Milk, Puffed Quinoa - 16

#### Seared Sea Scallops

Crispy Pancetta, Shimeji, Seaweed "Okayu" - 21

#### Salade Gourmande

Foie Gras Terrine, Marinated Artichokes, Asparagus - 18

#### Roasted Beetroot

Ricotta, Oranges, Red Wine Vinaigrette - 14

#### Baked Smoked Camembert

Green Apple Puree, Fruit & Nut Bread - 21

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## BIG PLATES

### Duck & Charcoal Waffle

Crispy Duck Confit, Foie Gras Butter, PX Gastrique - 36

### Saikyo Miso Hamachi Collar

Chilled Milk Cabbage, Pickled Shimeji, Ponzu - 34

### Braised Veal Cheeks

Wilted Spinach, Yorkshire Pudding, Red Chilli - 34

### Spinach & Chestnut Pot Stickers

Black Truffles, Soy Glaze, Carrot Miso Puree - 26

### Grilled Swordfish Steak

Roasted Pimento, Hasselback Potatoes, Jus Nicoise - 32

### Pan Roasted Tenderloin

Creamed Spinach, Onion Rings, Bordelaise Sauce - 42

### Roasted Whole Spring Chicken

Cornbread, Field Mushrooms, Sage Butter - 32

### Crackling Suckling Pig

Purple Potatoes, Apple Puree, Honey & Cloves - 68

### Smoked Chargrilled Wagyu Beef

600gms Ribeye, Shallots In Red Wine

Choice of 2 sides -128

## SIDES

### Glazed Baby Carrots

Marjoram - 10

### Haricot Vert & Broccoli

Pine Nuts - 10

### Gratin Dauphinoise

Gruyere Cheese - 12

### Roasted Mushrooms

Garlic Butter - 10

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## P U D D I N G S

### **Chocolate Fondant**

Peanut Butter, Banana Brulee, Vanilla Ice Cream - 16

### **Sticky Toffee Pudding**

Bourbon Vanilla Ice Cream - 14

### **Churros Bowl**

Chocolate Sauce, Chocolate & Coffee Ice Cream - 14

### **Vanilla Panna Cotta**

Summer Berries, Lime Meringue - 14

### **Roquefort & Honey “Magnum”**

Dark Chocolate - 12

### **“Avo-gato”**

Homemade Avocado Ice Cream, Espresso Shot - 12

## C O F F E E

**Espresso / Double Espresso - 5 / 6**

**Macchiato - 5**

**Long Black - 6**

**Flat White / Latte / Cappuccino - 6**

**Hot Chocolate - 6**

**Iced Caramel Cappuccino - 7**

**Iced Vanilla Latte - 7**

**Iced Chocolate - 7**

## T E A

**Straight Earl - 9**

**Chamomile - 9**

**Mint - 9**

**Mandarin Orange - 9**

**Lemongrass & Jasmine - 9**

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## BEER, CIDER & OTHERS

Asahi Super Dry - 12

Asahi Dark - 12

Somersby Apple Cider - 14

**Tennent's Beer Aged With Whisky Oak**  
Handcrafted Beer Aged With Single Malt Scotch  
Whisky Oak Chips 330ml (Scotland) - 18

**Acqua Panna (Italy)**  
750ml - 10

**San Pellegrino (Italy)**  
750ml - 10

Fizzies - 6

Freshly Juiced Orange - 10

Freshly Juiced Pear - 10

Freshly Juiced Green Apple - 10

## FRESH JUICE BLENDS

**Pear Tree**  
Pear, Lime, Mint - 10

**Green Goodness**  
Green Apple, Spinach, Cucumber, Honey - 10

**Bora-Bora**  
Pineapple, Passionfruit, Pomegranate - 10

**Sunset Fritz**  
Grapefruit, Pear, Pomegranate - 10

**Partial To Parsley**  
Pineapple, Grape, Parsley - 10

**Blue Ginger Pine**  
Blueberry, Young Ginger, Pineapple - 10



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## BRUNCH

6-Course Degustation Brunch

\$68.00++ Per Guest

### ENTRÉE

Communal Style

#### Salt Baked Red Beets

Ricotta Cheese, Oranges, Raspberry Vinaigrette, Pine Nuts

#### Slow Cooked Eggs

Aerated Truffle, Pancetta, Brioche Toast

#### Croque Madame

Gruyere Cheese, Iberico Ham, Fried Quail Egg

#### Home Smoked Salmon

Pickled Cucumber, Horseradish Buttermilk, Apple Gel

### MAINS

Choice of one Main

#### Pan Roasted Seabass

Wilted Spinach, Tomato Herbs Fondue

#### Duck Confit

Pomme Puree, Mustard Jus

#### Crispy Pork Belly

Caramelized Pineapple, Star Anise Jus, Leek Flower

#### Grilled Tenderloin

King Oyster Mushrooms, Scallion, Natural Jus

### DESSERTS

Choice of one Dessert

#### Sticky Toffee Pudding

Bourbon Vanilla Ice Cream

#### Chocolate Fondant

Peanut Butter, Banana Brulée,  
Vanilla Ice Cream

#### Vanilla Panna Cotta

Summer Berries, Lime Meringue

### FREE FLOW BEVERAGE

Pair it with 2 hours of free flow prosecco, wine and beer\* at \$38 per guest

\*APPLICABLE FOR SELECTED LABELS AND BRANDED BEVERAGES ONLY  
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