# • ALL DAY •

#### CRUSHED FRUIT SODAS

	LYCHEE & LIME	11
<b>D</b> 16	MINT & LIME	11
015	WILD BERRY COOLER Forest fruits, mint and soda	11
	CALAMANSI & UME COOLER	12
<b>()</b>	Ume, calamansi, lime, mint and soda SOURSOP PASSIONFRUIT COOLER Soursop, passionfruit, lemon and soda	12
	KOMBUCHAS	
<b>B</b> <u><u></u></u>	LEMON, LIME & MINT	11
<b>B</b>	WILD BERRY	11
	FLOATS	
<b>1</b> 3	СОКЕ	10
-	SPRITE	10
•		10
	ICE CREAM SHAKES	
<b>D</b> 19)	OREO	12
-	STRAWBERRY	12
-	DARK CHOCOLATE	13
	ICED COLD BEERS	
	ERONI DRAUGHT 300ml / 500ml	15 / 19
	PECIFIC GRAVITY lassic IPA, Singapore	16
В	LUE MOON	17
V	/heat, USA	
	COLD-PRESSED JUICI	FS
<b>()</b> 75)	ALRIGHT ORANGE	9.5
	Carrot and orange	7.5
<u>()</u> 7	CITRUS SUNRISE Pink grapefruit and orange	9.5
<b>9</b>	GOODY GREEN Green apple and celery	9.5
-	GREEN APPLE	9.5
<b>9</b>	ORANGE	9.5
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MENU

### WINES BY GLASS

#### OUR FULL WINES & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

	NTA MARGHERITA BRUT DOCG ecco, Italy	16			
LE CONTESSE PROSECCO ROSÉ Prosecco, Italy					
	SILENI Sauvignon Blanc, New Zealand				
	E WILD ONES rdonnay, South Australia	17			
TE KAIRANGA ESTATE Pinot Noir, New Zealand					
FIORINI CHIANTI SUPERIORE DOCG Sangiovese, Italy					
MITOLO JESTER Shiraz, Australia					
<u> </u>	PS. CLASSICS				
E	PS. MOJITO Spiced rum, fresh mint, lime and soda	19			
9	WHITE BOUQUET SANGRIA Marques de riscal verdejo, lychee, longan, white chrysanthemum flowers, rambutan and lemon soda	19			
9	SANGRIA ROSSA Red wine sangria, strawberry, orange and cinnamon	19			
7	PS. MARGARITA Tequila, cointreau, agave and lime	19			
	BLOODY MARY	20			

-	Our PS. bloody mary mix with vodka	20
	SINGAPORE SLING Gin, cherry brandy, DOM benedictine, pineapple, lime and grenadine	23
7	ESPRESSO MARTINI Vodka, coffee liqueur, espresso and vanilla	22
	OLD FASHIONED Bourbon, maple, aromatic bitters and cherry	20
	NEGRONI Spiced gin, campari and rosso vermouth	23

#### **PS. SPRITZ COCKTAILS**

9	STRAWBERRY & MINT SPRITZ Strawberries, rosé prosecco, white wine and mint	21
9	APEROL SPRITZ Aperol topped with prosecco	22



#### TO START OR SHARE

	V	PS. TRUFFLE FRIES PS.Cafe truffle oil, shoestring fries and grated parmesan	Full 18 Half 12
	V	PECORINO CAULIFLOWER GRATIN Béchamel, garlic and sesame crumb	15
	V	PORTOBELLO MUSHROOM SOUP Fresh watercress and truffle oil	15
	V	TOMATO & BASIL BISQUE Basil pesto	15
	V	PORTOBELLO FRIES Chipotle mayonnaise	18
		CHICKEN BITES IN THE BASKET Combination of crispy charcoal garlic and tempura chicken with Szechuan pepper, tamarind chilli and kaffir lime aioli	21
	*	CRISPY TYPHOON CALAMARI Crispy batter coating comprising of potato flakes, Szechuan pepper, crispy garlic, fermented black be scallion and chilli flakes with a lemon chilli dip	22 ean,
	*	LAKSA PRAWN DUMPLING Crispy vermicelli and sambal spinach	22
		SALADS	
	_		
VN		PS. CAESAR Baby cos, bacon, parmesan, baked croutons	Regular 24 Small 17
	а	nd poached egg	
		With grilled chicken With grilled prawns	+5 +8
	V F	S. SUPERFOOD	D   07
	B a	Iueberries, pumpkin, quinoa, freekeh, edamame, Imond & sunflower seeds with range rosemary dressing	Regular 27 Small 19
VN	s	THAI CARAMELISED STEAK ireen mango, cherry tomatoes, crushed peanuts, alted shrimp, desiccated coconut and picy palm sugar dressing	Regular 32 Small 22
		SANDWICHES	
	-	PS. CLUB Toasted turkish bread, bacon, chicken, fried egg, cheddar, creamed spinach, tomato relish, gherkins and cranberry vinaigrette greens	28
	( 	PS. STEAK Grain-fed full blood wagyu steak, cheddar, nouse sourdough, caramelised onion & raisin relish and shoestring fries	32
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SERVED TILL 4PM PS. BIG BREAKFAST Two eggs (poached, fried or scrambled), smoked bacon, wilted spinach, buttered toast, baked beans with angus beef or pork sausage, cherry tomato, mesclun mixed with honey truffle dressing • with egg white, scrambled or omelette  PASTAS GREEN GODDESS PESTO PENNE Green garden vegetables, homemade herb and pine nut pistou CHICKEN ROSSA PENNE Sautéed chicken, smoked bacon, spinach and roasted mushrooms with garlic-tomato cream sauce	29 +5 26 27
Two eggs (poached, fried or scrambled), smoked bacon, wilted spinach, buttered toast, baked beans with angus beef or pork sausage, cherry tomato, mesclun mixed with honey truffle dressing • with egg white, scrambled or omelette PASTAS GREEN GODDESS PESTO PENNE Green garden vegetables, homemade herb and pine nut pistou CHICKEN ROSSA PENNE Sautéed chicken, smoked bacon, spinach and	+5
PASTAS GREEN GODDESS PESTO PENNE Green garden vegetables, homemade herb and pine nut pistou CHICKEN ROSSA PENNE Sautéed chicken, smoked bacon, spinach and	26
GREEN GODDESS PESTO PENNE Green garden vegetables, homemade herb and pine nut pistou CHICKEN ROSSA PENNE Sautéed chicken, smoked bacon, spinach and	
Green garden vegetables, homemade herb and pine nut pistou CHICKEN ROSSA PENNE Sautéed chicken, smoked bacon, spinach and	
Green garden vegetables, homemade herb and pine nut pistou CHICKEN ROSSA PENNE Sautéed chicken, smoked bacon, spinach and	
Sautéed chicken, smoked bacon, spinach and	27
PS. SPAGHETTINI BOLOGNESE Spaghettini, homemade sauce and crispy basil leaves	27
SPAGHETTINI CARBONARA Spaghettini, garlic cream sauce and smoked bacon	27
SPICY KING PRAWN AGLIO OLIO Spaghettini, toasted sesame breadcrumbs and fresh herbs	30
SEAFOOD SPAGHETTINI ARRABBIATA Squid, king prawn, sofrito, harissa, eryngii and truss tomato	35
STREET	
YPSY CHICKEN KATSU apanese curry with shredded cabbage, scallion, ioma dressing and an onsen egg	26
HAI CHICKEN & BASIL BOWL Vok-fried basil chicken, fresh prawn salad, unny-side-up egg, steamy jasmine rice and pasted coconut flakes	26
PS. CRAB & PRAWN LAKSA ulienne fish cake, silver sprouts, quail eggs, aksa pesto and fresh chilli paste	28
PAGHETTI CRAB MEE GORENG Vok-fried wirh fresh crab, king prawns, picy tomato sauce and silver sprouts	28
PS. PRAWN NOODLE SOUP raditional brew, king prawn, sliced iberico pork, ermicelli, chilli powder and shallot pork crumb	29
	Spaghettini, garlic cream sauce and smoked bacon SPICY KING PRAWN AGLIO OLIO Spaghettini, toasted sesame breadcrumbs and fresh herbs SEAFOOD SPAGHETTINI ARRABBIATA Squid, king prawn, sofrito, harissa, eryngii and russ tomato <b>STREET</b> YPSY CHICKEN KATSU apanese curry with shredded cabbage, scallion, oma dressing and an onsen egg HAI CHICKEN & BASIL BOWL Yok-fried basil chicken, fresh prawn salad, unny-side-up egg, steamy jasmine rice and basted coconut flakes S. CRAB & PRAWN LAKSA Jlienne fish cake, silver sprouts, quail eggs, ksa pesto and fresh chilli paste PAGHETTI CRAB MEE GORENG Yok-fried wirh fresh crab, king prawns, bicy tomato sauce and silver sprouts S. PRAWN NOODLE SOUP raditional brew, king prawn, sliced iberico pork,

DUCK CONFIT CURRY WITH CRISPY ROTI Crispy duck leg, potato cutlets and a fresh grilled roti	2
BEER BATTERED FISH & CHIPS Pacific ocean hoki fillets, tartare and kaffir lime aioli	3
CRISPY ROAST CHICKEN French onion and garlic bread sauce	3
PS. BURGER Australian barley-fed angus patty, vintage cheddar, wilted spinach, smoked bacon, tomato, crispy onions, toasted sesame bun and shoestring fries	3
PS. IMPOSSIBLE™ BURGER Impossible™ patty, vintage cheddar, wilted spinach, sautéed mushrooms, tomato, crispy onions, toasted sesame bun and shoestring fries	3
SIMPLY SEARED BARRAMUNDI Shrimp, coconut and lemongrass risotto	
STICKY BBQ RIBS Smokey sticky sauce, cabbage and potato walnut slaw	:
MISO BLACK COD Cha soba, air-flown greens, cherry tomatoes, Japanese cucumber, edamame with a wafu dressing	2
ABERDEEN ANGUS CENTRE CUT TENDERLOIN (200G) Porcini mushroom sauce and shoestring fries	

## HARDING EXCLUSIVE

DUCK CONFIT RAGU PENNE	28
Bacon, mushroom, sour cream and grana padano	
SLOW COOKED BEEF CHEEK	35
Pickled beetroot, potato fondue, porcini mushroom sauce and crisp potato	

FOR KIDS 12 YEARS AND BELOW					
CARBONARA PASTA Cream sauce, bacon and parmesan	14	GRILLED HAM & CHEESE TOASTIES Served with shoestring fries	14		
CHEESEBURGER & FRIES Angus beef patty, vintage cheddar, mayonnaise and toasted sesame bun	14	SPAGHETTINI BOLOGNESE A kid's version of our classic	14		
New ≭ / Vegetarian (V) / \	/egetarian Modifie	ed (VM) - can be modified for vegetarians			

04/2024 HARAD

## **BEVERAGES**

As TEAS

English Breakfast • Earl Grey

▲ PS. FRESH INFUSIONS

Balancing • Calming • Digestive • Sencha

Fresh Mint Moroccan • Old Ginger Root

#### **COFFEES & CHOCOLATE**

PS.Cafe Blend is served as a double shot and has been created through the careful selection and artful combination of 100% Arabica beans hailing from India, Uganda and Ethiopia.

Each bean is optimally roasted to develop its full potential and are then blended together to give the final character with an aroma of dark chocolate, butterscotch, dried prunes and lingering spices with a luscious syrupy body.

				O SOOTHER	
COFFEES		ICED COFFEES		Manuka honey and fresh lemon juice	
Aspresso Espresso	6	Americano	7		
Americano	6.5	O∰ Latte	7		
Cappuccino	6.5	D Crème Brûlée Latte	7.5	PS. ICED TEAS	
● Flat White	6.5	Os Honey Milk Latte	7.5	As Lemon Lime	
€ Latte	6.5	D Mocha	7.5	Peach	
As Long Black	6.5	Add a scoop of ice cream	3.5	O Cloudy Apple Tea	
As Macchiato	6.5			os Longan	
Piccolo Latte	6.5		0.5		
<ul><li>Honey Milk Latte</li><li>Mocha</li></ul>	7 7	AFFOGATO Espresso, vanilla bea	9.5		
Mocha	1	ice cream	dii	CLASSIC FIZZ	
<b>D</b> CHOCOLATE	7.5				6
(Hot / Iced)		IRISH COFFEE	18	As COKE ZERO	6
		Black coffee, Irish wl double cream	hiskey,		
D CHAI LATTE	8.5	double cleann		SFRIE	6
Prana chai tea, soy milk		Decaf • extra shot •	+1		
and manuka honey		organic soy milk •oa	at milk		
				MINERAL WATER	
				ACQUA PANNA	
				SAN FELLEGRINO	
				NUTRI-G	RADE
				AB	C D
				° F D T C	
		L	1222	SERTS	
SINGLE CHOCOLA	TE BLA	ACKOUT CAKE	14	STICKY DATE PUDDING 👂	15
A single layer of our class	sic serve	d with a dark		With lashings of toffee sauce	
chocolate sauce					
DOUBLE CHOCOLA			1 0	CHOCOLATE RED VELVET CAKE 👂	16
With dark chocolate sauc			18	DARK CHOCOLATE BANANA CHEESECAKE	16
	'				
FLORIDA KEY LIME	PIE		15	GOLDEN BANANA BUTTERSCOTCH BUNDT 👂	16
				With lashings of toffee sauce	
PS. CARROT CAKE With candied walnuts			15	ULTIMATE FUDGY BROWNIE	18
with candled walnuts				With dark chocolate sauce	IC

#### **TEAS & INFUSIONS**

6.5

7.5

7

8

8 8 9.5 9.5

6.5 6.5 6.5

7

7

ERTS	
STICKY DATE PUDDING P With lashings of toffee sauce	15
CHOCOLATE RED VELVET CAKE 👂	16
DARK CHOCOLATE BANANA CHEESECAKE	16
GOLDEN BANANA BUTTERSCOTCH BUNDT	16
ULTIMATE FUDGY BROWNIE With dark chocolate sauce	18

#### Comes with a scoop of ice cream, add a scoop +3.5

Please let your server know if you have any food allergies

ALL PRICES ARE NOT INCLUSIVE OF STATUTORY GOVERNMENT GOODS AND SERVICES TAX & SERVICE CHARGE