· ALL DAY ·

CLASSIC FIZZ

D ¹⁵ COKE	6.5
A ■ COKE ZERO	6.5
M15 CDDITE	/ 5

MINERAL WATER

A ACQUA PANNA	7
SAN PELLEGRINO	7

CRUSHED FRUIT SODAS

● LYCHEE & LIME	11
● MINT & LIME	11
● WILD BERRY COOLER Forest fruits, mint and soda	11
OBS CALAMANSI & UME COOLER Ume, calamansi, lime, mint and soda	12
SOURSOP PASSIONFRUIT COOLER Soursop, passionfruit, lemon and soda	12

KOMBUCHAS

EMON, LIME & MINT	11
(3) WILD BERRY	11

ICED COLD BEERS

PERONI Lager, Italy	15
BLUE MOON Wheat, USA	17

COLD-PRESSED JUICES

ALRIGHT ORANGE Carrot and orange	9.5
CITRUS SUNRISE Pink grapefruit and orange	9.5
GOODY GREEN Green apple and celery	9.5
O™ GREEN APPLE	9.5
ORANGE	9.5



• MENU

WINES BY GLASS

SANTA MARGHERITA BRUT DOCG Prosecco, Italy	16
LE CONTESSE PROSECCO ROSÉ Prosecco, Italy	18
SILENI Sauvignon Blanc, New Zealand	15
THE WILD ONES Chardonnay, South Australia	17
TE KAIRANGA ESTATE Pinot Noir, New Zealand	15
FIORINI CHIANTI SUPERIORE DOCG Sangiovese, Italy	17
MITOLO JESTER Shiraz, Australia	19

PS. CLASSICS

8	PS. MOJITO Spiced rum, fresh mint, lime and soda	19
\mathcal{P}	WHITE BOUQUET SANGRIA Marques de riscal verdejo, lychee, longan, white chrysanthemum flowers, rambutan and lemon soda	19
\mathcal{P}	SANGRIA ROSSA Red wine sangria, strawberry, orange and cinnamon	19
7	PS. MARGARITA Tequila, cointreau, agave and lime	19
	BLOODY MARY 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

\mathcal{L}	STRAWBERRY & MINT SPRITZ Strawberries, rosé prosecco, white wine and mint	21
\Diamond	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
٧	PORTOBELLO MUSHROOM SOUP Fresh watercress and truffle oil	15
V	TOMATO & BASIL BISQUE Basil pesto	15
	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 bean, scallion and chilli flakes with a lemon chilli dip	22
*	LAKSA PRAWN DUMPLING Crispy vermicelli and sambal spinach	22

SALADS

VM PS. CAESAR

VM	PS. CAESAR Baby cos, bacon, parmesan, baked croutons and poached egg	Regular 24 Small 17
	With grilled chicken	+5
	◆ With grilled prawns	+8
V	PS. SUPERFOOD Blueberries, pumpkin, quinoa, freekeh, edamame, almond & sunflower seeds with orange rosemary dressing	Regular 27 Small 19
VM	THAI CARAMELISED STEAK Green mango, cherry tomatoes, crushed peanuts, salted shrimp, desiccated coconut and spicy palm sugar dressing	Regular 32 Small 22

SANDWICHES	
PS. CLUB	28
Toasted turkish bread, bacon, chicken, fried egg, cheddar, creamed spinach, tomato relish, gherkins and cranberry vinaigrette greens	
PS. STEAK	32
Grain-fed full blood wagyu steak, cheddar, house sourdough, caramelised onion & raisin relish and shoestring fries	

EVERYDAY BRUNCH

SERVED TILL 4PM

PS. BIG BREAKFAST	29
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	+5

PASTAS

VM	CHICKEN ROSSA PENNE Sautéed chicken, smoked bacon, spinach and roasted mushrooms with garlic-tomato cream sauce	27
VM	PS. SPAGHETTINI BOLOGNESE Spaghettini, homemade sauce and crispy basil leaves	27
VM	SPAGHETTINI CARBONARA Spaghettini, garlic cream sauce and smoked bacon	27
VM	SPICY KING PRAWN AGLIO OLIO Spaghettini, toasted sesame breadcrumbs and fresh herbs	30
VM	CRISPY SOFTSHELL CRAB & PRAWN MARINARA Spicy tomato sauce and spaghettini	32
	STREET	
	9 : : : = = :	
*	JYPSY CHICKEN KATSU Japanese curry with shredded cabbage, scallion, goma dressing and an onsen egg	26
*	JYPSY CHICKEN KATSU Japanese curry with shredded cabbage, scallion,	26
*	JYPSY CHICKEN KATSU Japanese curry with shredded cabbage, scallion, goma dressing and an onsen egg THAI CHICKEN & BASIL BOWL Wok-fried basil chicken, fresh prawn salad, sunny-side-up egg, steamy jasmine rice and	

MAINS

DUCK CONFIT CURRY WITH CRISPY ROTI	2
Crispy duck leg, potato cutlets and a fresh grilled roti	
BEER BATTERED FISH & CHIPS	3
Pacific ocean hoki fillets, tartare and kaffir lime aioli	
CRISPY ROAST CHICKEN	3
French onion and garlic bread sauce	
PS. BURGER	3
Australian barley-fed angus patty, vintage cheddar, wilted spinach, smoked bacon, tomato, crispy onions,	3
toasted sesame bun and shoestring fries	
PS. IMPOSSIBLE™ BURGER	3
Impossible patty™, vintage cheddar, wilted spinach, sautéed mushrooms, tomato, crispy onions, toasted sesame bun	
and shoestring fries	
SIMPLY SEARED BARRAMUNDI	3
Shrimp, coconut and lemongrass risotto	
STICKY BBQ RIBS	3
Smokey sticky sauce, cabbage and potato walnut slaw	
MICO DI ACK COD	
MISO BLACK COD Cha soba, air-flown greens, cherry tomatoes, Japanese cucumber, edamame with a wafu dressing	4
ona soba, an nowing reens, energy to material, supplies a cacamiden, acamidine with a ward dressing	
ABERDEEN ANGUS CENTRE CUT TENDERLOIN (200G)	5
Porcini mushroom sauce and shoestring fries	

MARINA BAY SANDS EXCLUSIVE

BUTTERMILK CHICKE	EN NASI LEMAK	27
Fragrant coconut rice, sam	ıbal king prawns, pickled vegetables and fried sunny side-up egg	
SMOKED SALMON S Avocado salsa, Spanish oni	SANDWICH nion, Japanese cucumber, yoghurt tartare, ash white sourdough and side salad	27

JUNIOR MENU

	FOR KIDS 12 YEAR	RS AND BELOW	
CARBONARA PASTA	14	GRILLED HAM & CHEESE TOASTIES	14
Cream sauce, bacon and parmesan		Served with shoestring fries	
CHEESEBURGER & FRIES	14	SPAGHETTINI BOLOGNESE	14
Angus beef patty, vintage cheddar, mayonnaise		A kid's version of our classic	

New \bigstar / Vegetarian (V) / Vegetarian Modified (VM) - can be modified for vegetarians

BEVERAGES

▲ TEAS

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.

COFFE	ES			ICED COFFEES	
Ass Espresso)	6	<u>A</u> 0,	Americano	7
🕰 America	no	6.5	<u>••</u>	Latte	7
<u>()</u> € Cappuc	cino	6.5	D 10-	Crème Brûlée Latte	7.5
● Flat Whit	te	6.5	<u></u>	Honey Milk Latte	7.5
O⁴ Latte		6.5	D 45	Mocha	7.5
🕰 Long Bla	ick	6.5	(+10 s	Add a scoop of $ ho$	3.5
Also Macchia	to	6.5		ice cream	
● Piccolo L	_atte	6.5			
⊚ Honey M	1ilk Latte	7	D10-	AFFOGATO P	9.5
D		7		Espresso, vanilla bean ice cream	
(Hot/Ice		7.5		IRISH COFFEE Black coffee, Irish whiskey and double cream	18
D CHAI L	ATTE	8.5			
	ai tea, soy milk nuka honey			Decaf • extra shot • organic soy milk • oat milk	+1

TEAS & INFUSIONS

	English Breakfast • Earl Grey	6.5
	Balancing • Calming • Digestive • Sencha	7.5
A	PS. FRESH INFUSIONS Fresh Mint Moroccan • Old Ginger Root	7
○ 6√	HONEY LEMON SOOTHER	8
	Manuka honey and fresh lemon juice	O
	PS. ICED TEAS	
<u>(A) 0</u> 5	Lemon Lime	8
<u></u>	Peach	8
10.	Cloudy Apple Tea	9.5
(6 _x	Longan	9.5



DESSERTS

SINGLE CHOCOLATE BLACKOUT CAKE A single layer of our classic served with a dark chocolate sauce	14	STICKY DATE PUDDING P With lashings of toffee sauce	15
DOUBLE CHOCOLATE BLACKOUT CAKE P	18	CHOCOLATE RED VELVET CAKE ₽	16
With dark chocolate sauce		DARK CHOCOLATE BANANA CHEESECAKE	16
FLORIDA KEY LIME PIE	15	GOLDEN BANANA BUTTERSCOTCH BUNDT F With lashings of toffee sauce	16
PS. CARROT CAKE With candied walnuts	15	ULTIMATE FUDGY BROWNIE With dark chocolate sauce	18

Please let your server know if you have any food allergies