

# ALL DAY

## CRUSHED FRUIT SODAS

<b>D 17c</b> LYCHEE & LIME	11
<b>D 16c</b> MINT & LIME	11
<b>D 16c</b> WILD BERRY COOLER Forest fruits, mint and soda	11
<b>D 13c</b> CALAMANSI & UME COOLER Ume, calamansi, lime, mint and soda	12
<b>C 6c</b> SOURSOP PASSIONFRUIT COOLER Soursop, passionfruit, lemon and soda	12

## KOMBUCHAS

<b>E 9c</b> LEMON, LIME & MINT	11
<b>E 9c</b> WILD BERRY	11

## FLOATS

<b>D 13c</b> COKE	10
<b>D 13c</b> SPRITE	10

## ICE CREAM SHAKES

<b>D 10c</b> OREO	12
<b>D 10c</b> STRAWBERRY	12
<b>D 14c</b> DARK CHOCOLATE	13

## ICED COLD BEERS

ORION DRAUGHT Lager, Japan	300ml / 500ml	15 / 19
PERONI DRAUGHT Lager, Italy	300ml / 500ml	15 / 19
SPECIFIC GRAVITY Classic IPA, Singapore		16
BLUE MOON Wheat, USA		17

## COLD-PRESSED JUICES

<b>C 2c</b> ALRIGHT ORANGE Carrot and orange	9.5
<b>C 2c</b> CITRUS SUNRISE Pink grapefruit and orange	9.5
<b>C 3c</b> GOODY GREEN Green apple and celery	9.5
<b>C 10c</b> GREEN APPLE	9.5
<b>C 3c</b> ORANGE	9.5

15/04/2024 ECPAD



# MENU

## WINES BY GLASS

OUR FULL WINES & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

SANTA MARGHERITA BRUT DOCG Prosecco, Italy	16
LE CONTESSA 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

PS. MOJITO Spiced rum, fresh mint, lime and soda	19
WHITE BOUQUET SANGRIA Marques de riscal verdejo, lychee, longan, white chrysanthemum flowers, rambutan and lemon soda	19
SANGRIA ROSSA Red wine sangria, strawberry, orange and cinnamon	19
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
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

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

**WEEKDAY**  
**1-FOR-1**  
until 6pm

APEROL  
SPRITZ

MIMOSA

**WEEKEND**  
**1-FOR-1**  
until 4pm

15/04/2024 ECPAD

## TO START OR SHARE

V PS. TRUFFLE FRIES	Full 18 Half 12
PS.Cafe truffle oil, shoestring fries and grated parmesan	
V PECORINO CAULIFLOWER GRATIN	15
Béchamel, garlic and sesame crumb	
V PORTOBELLO MUSHROOM SOUP	15
Fresh watercress and truffle oil	
V TOMATO & BASIL BISQUE	15
Basil pesto	
* CRISPY TYPHOON CALAMARI	22
Crispy batter coating comprising of potato flakes, Szechuan pepper, crispy garlic, fermented black bean, scallion and chilli flakes with a lemon chilli dip	
* LAKSA PRAWN DUMPLING	22
Crispy vermicelli and sambal spinach	

## SALADS

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

## 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

V GREEN GODDESS PESTO PENNE	26
Green garden vegetables, homemade herb and pine nut pistou	
VM CHICKEN ROSSA PENNE	27
Sautéed chicken, smoked bacon, spinach and roasted mushrooms with garlic-tomato cream sauce	
VM PS. SPAGHETTINI BOLOGNESE	27
Spaghettini, homemade sauce and crispy basil leaves	
VM SPAGHETTINI CARBONARA	27
Spaghettini, garlic cream sauce and smoked bacon	
VM SPICY KING PRAWN AGLIO OLIO	30
Spaghettini, toasted sesame breadcrumbs and fresh herbs	

## FROM THE PIZZA OVEN

Crafted with Caputo "00" flour, our pizza dough is handstretched per order and baked @ 600F, giving it a crisp and charred ring of crust. The finishing touch is our homemade crunchy chilli oil - a must try!

V OUR SMOKEY MARGHERITA	23
Tomato, scamorza, mozzarella and cheddar	
V BIANCA FUNGI	27
Portobello, king oyster & button mushrooms, sage, mozzarella, truffle oil, garlic and white wine cream	
PS. BOLOGNESE	26
Tomato, beef, mozzarella, parmesan and basil	
* BURRATA & PROSCIUTTO	29
Tomato, burrata, prosciutto, mozzarella and rocket leaves	
WAIKIKI	29
Tomato, ham, pineapple, mozzarella, basil and parmesan	

## JUNIOR MENU

FOR KIDS 12 YEARS AND BELOW

CARBONARA PASTA	14
Cream sauce, bacon and parmesan	
CHEESEBURGER & FRIES	14
Angus beef patty, vintage cheddar, mayonnaise and toasted sesame bun	
GRILLED HAM & CHEESE TOASTIES	14
Served with shoestring fries	
SPAGHETTINI BOLOGNESE	14
A kid's version of our classic	

# MAINS

DUCK CONFIT CURRY WITH CRISPY ROTI	29
Crispy duck leg, potato cutlets and a fresh grilled roti	
BEER BATTERED FISH & CHIPS	32
Pacific ocean hoki fillets, tartare and kaffir lime aioli	
CRISPY ROAST CHICKEN	32
French onion and garlic bread sauce	
PS. BURGER	32
Australian barley-fed angus patty, vintage cheddar, wilted spinach, smoked bacon, tomato, crispy onions, toasted sesame bun and shoestring fries	
PS. IMPOSSIBLE™ BURGER	32
Impossible™ patty, vintage cheddar, wilted spinach, sautéed mushrooms, tomato, crispy onions, toasted sesame bun and shoestring fries	
SIMPLY SEARED BARRAMUNDI	33
Shrimp, coconut and lemongrass risotto	
STICKY BBQ RIBS	39
Smokey sticky sauce, cabbage and potato walnut slaw	
★ MISO BLACK COD	43
Cha soba, air-flown greens, cherry tomatoes, Japanese cucumber, edamame with a wafu dressing	
ABERDEEN ANGUS CENTRE CUT TENDERLOIN (200G)	56
Porcini mushroom sauce and shoestring fries	

## EAST COAST PARK EXCLUSIVE

CHORIZO & CALAMARI STEW	28
Squid, chorizo, pork & thyme sausage, cannellini beans, jalapeño, cherry tomato, aioli and garlic bread	
SOUTHERN BUTTERMILK FISH BURGER	30
Fried buttermilk fish, avocado salsa, lettuce, roma tomato, southern spice and fries	

## STREET

★ JYPSY CHICKEN KATSU	26	VM SPAGHETTI CRAB MEE GORENG	28
Japanese curry with shredded cabbage, scallion, goma dressing and an onsen egg		Wok-fried with fresh crab, king prawns, spicy tomato sauce and silver sprouts	
THAI CHICKEN & BASIL BOWL	26	PS. PRAWN NOODLE SOUP	29
Wok-fried basil chicken, fresh prawn salad, sunny-side-up egg, steamy jasmine rice and toasted coconut flakes		Traditional brew, king prawn, sliced iberico pork, vermicelli, chilli powder and shallot pork crumb	
PS. CRAB & PRAWN LAKSA	28		
Julienne fish cake, silver sprouts, quail eggs, laksa pesto and fresh chilli paste			

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

Please let your server know if you have any food allergies

# BEVERAGES

## 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.

### COFFEES

Espresso	6
Americano	6.5
Cappuccino	6.5
Flat White	6.5
Latte	6.5
Long Black	6.5
Macchiato	6.5
Piccolo Latte	6.5
Honey Milk Latte	7
Mocha	7

CHOCOLATE (Hot / Iced)	7.5
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CHAI LATTE	8.5
Prana chai tea, soy milk and manuka honey	

### ICED COFFEES

Americano	7
Latte	7
Crème Brûlée Latte	7.5
Honey Milk Latte	7.5
Mocha	7.5
Add a scoop of ice cream	3.5

AFFOGATO	9.5
Espresso, vanilla bean ice cream	

IRISH COFFEE	18
Black coffee, Irish whiskey and double cream	

Decaf • extra shot • organic soy milk • oat milk	+1
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## TEAS & INFUSIONS

TEAS	
English Breakfast • Earl Grey	6.5
Balancing • Calming • Digestive • Sencha	7.5

PS. FRESH INFUSIONS	7
Fresh Mint Moroccan • Old Ginger Root	

HONEY LEMON SOOTHER	8
Manuka honey and fresh lemon juice	

### PS. ICED TEAS

Lemon Lime	8
Peach	8
Cloudy Apple Tea	9.5
Longan	9.5

## CLASSIC FIZZ

COKE	6.5
COKE ZERO	6.5
SPRITE	6.5

## MINERAL WATER

ACQUA PANNA	7
SAN PELLEGRINO	7



# DESSERTS

SINGLE CHOCOLATE BLACKOUT CAKE	14
A single layer of our classic served with a dark chocolate sauce	

DOUBLE CHOCOLATE BLACKOUT CAKE	18
With dark chocolate sauce	

FLORIDA KEY LIME PIE	15
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PS. CARROT CAKE	15
With candied walnuts	

STICKY DATE PUDDING	15
With lashings of toffee sauce	

CHOCOLATE RED VELVET CAKE	16
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DARK CHOCOLATE BANANA CHEESECAKE	16
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GOLDEN BANANA BUTTERSOTCH BUNDT	16
With lashings of toffee sauce	

ULTIMATE FUDGY BROWNIE	18
With dark chocolate sauce	

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

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