

◆ ALL DAY ◆

COLD PRESSED JUICES

CITRUS SUNRISE
pink grapefruit & orange

GOODY GREEN
green apple & celery

ALRIGHT ORANGE
carrot & orange

GREEN APPLE

ORANGE

CRUSHED FRUIT SODAS

WILDBERRY COOLER
forest fruits, mint & soda

LYCHEE & LIME

MINT & LIME

KOMBUCHA

LEMON, LIME & MINT

CHERRY PLUM

FLOATS

COKE

SPRITE

ICE CREAM SHAKES

OREO

STRAWBERRY SHORTCAKE

DOUBLE CHOCOLATE BLACKOUT

ICE COLD BEER

PERONI lager, italy

STONE & WOOD 'PACIFIC ALE'
summer ale, australia

OFF DAY HAZE ipa, singapore

MINERAL WATER

ACQUA PANNA

SAN PELLEGRINO

◆ MENU ◆

WINE BY GLASS

OUR FULL WINE & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

SANTA MARGHERITA PROSECCO BRUT DOCG
PROSECCO. Italy

MIRABEAU 'CLASSIC'
ROSÉ. France


TORRESELLA
PINOT GRIGIO. Italy

SEIFRIED
SAUVIGNON BLANC. New Zealand

OLD COACH ROAD
PINOT NOIR. New Zealand

VILLA SANDI
CABERNET SAUVIGNON. Italy


PS. CLASSICS

 WHITE BOUQUET SANGRIA
marques de riscal verdejo, lychee, longan,
white chrysanthemum flowers, rambutan, lemon soda

 ROSÉ & BERRIES SANGRIA
marques de riscal rosé, seasonal fruits, rose buds,
mixed berries, lemon soda

 LYCHEE BELLINI
lychee fruit topped with prosecco

 BLOODY MARY
our ps bloody mary mix with vodka

 MIMOSA
champagne topped with fresh orange juice

 APEROL SPRITZ
aperol topped with prosecco

 PS. MOJITO
plantation pineapple rum, fresh mint, lime & soda

WEEKDAY
1 FOR 1
until 6pm



APEROL
SPRITZ

MIMOSA



WEEKEND
1 FOR 1
until 4pm

EVERYDAY BRUNCH

SERVED TILL 4PM

PS. BIG BREAKFAST

two eggs (poached, fried or scrambled), smoked bacon, wilted spinach, buttered toast, baked beans with angus / pork sausage, cherry tomato, rocket & basil salad with honey truffle dressing

- ◆ for egg white scrambled or omelette

TO START OR SHARE

V TRUFFLE SHOESTRING FRIES

PS.Cafe truffle oil, grated parmesan, parsley

PECORINO CAULIFLOWER GRATIN

bechamel, garlic sesame crumb

CRISPY SEAFOOD BASKET

szechuan pepper salt, chipotle mayonnaise

V PORTOBELLO MUSHROOM SOUP

fresh watercress, truffle oil

SALADS

VM SUPERFOOD

blueberries, almonds, pumpkin, quinoa, freekeh, black barley, roasted nuts & seeds, miso sunflower seed dressing

PS. CAESAR

baby cos, bacon, parmesan, baked croutons, poached egg

with grilled chicken

SANDWICHES

PS. CLUB

toasted turkish, bacon, chicken, fried egg, cheddar, creamed spinach, tomato relish, gherkins, cranberry vinaigrette greens

PS. STEAK

angus rump steak, cheddar, house sourdough, caramelised onion & raisin relish, shoestring fries

PASTA

THE ORIGINAL LAKSA LEAF PESTO

spaghettini, king prawns, fishcake & french bean sambal

V GREEN GODDESS PESTO PENNE

green garden vegetables, homemade herb & pine nut pistou

SPICY KING PRAWN AGLIO OLIO

spaghettini, toasted sesame breadcrumbs & fresh herbs

VM CHICKEN ROSSA PENNE

grilled chicken, smoked bacon, spinach & mixed mushrooms with garlic-tomato cream sauce

PS. SPAGHETTINI BOLOGNESE

spaghettini in homemade sauce with bacon & crispy basil leaves

SPAGHETTINI CARBONARA

garlic cream sauce, smoked bacon

FROM THE PIZZA OVEN

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

V OUR SMOKEY MARGHERITA

tomato, scamorza, mozzarella, cheddar

V BIANCA FUNGI

portobello, king oyster & button mushrooms, sage, mozzarella, truffle oil, garlic & white wine cream

PS. BOLOGNESE

tomato, beef, pork, mozzarella, parmesan, basil

SALAMI MARGHERITA

tomato, casalingo salami, mozzarella, scamorza, cheddar

WAIKIKI

tomato, ham, pineapple, mozzarella, basil, parmesan

*allow 20-30 mins

MAINS

CRAB TART

handpicked blue swimmers, chilli, kaffir, a buttery shortcrust, prawn bisque, lemon-dressed greens & herb pesto

SIMPLY SEARED BARRAMUNDI

shrimp, coconut & lemongrass risotto

CRISPY ROAST CHICKEN

french onion & garlic bread sauce

* TIGER BEER-BATTERED FISH WITH SHOESTRING FRIES

snapper fillets, tartar & kaffir lime aioli

* STICKY BBQ RIBS WITH CABBAGE, WALNUT & POTATO SLAW

smokey sticky sauce

* PS. BURGER WITH SHOESTRING FRIES

australian barley fed angus patty, vintage cheddar, wilted spinach, crispy smoked bacon, tomato & crispy onions, toasted sesame bun

V PS. IMPOSSIBLE BURGER WITH SHOESTRING FRIES

* impossible patty, vintage cheddar, wilted spinach, sauteed mushrooms, tomato and crispy onions, toasted sesame bun

* JACK'S CREEK (AUS) FREE RANGE FLAT IRON STEAK (240G) WITH SHOESTRING FRIES

porcini mushroom sauce

SIDES

* MODIFY TO YOUR PREFERRED CHOICE OF SIDE

SHOESTRING FRIES

GARLIC & THYME MASH

CABBAGE, WALNUT & POTATO SLAW

RED OAK, ROCKET & BUTTER
LETTUCE SALAD

pear, parmesan, palm sugar dressing

CHARRED LONG STEM BROCCOLI
lemon and almond dukkah, shaved parmesan

RICE BOWLS

THAI CHICKEN & BASIL

wok-fried basil chicken, fresh prawn salad, sunny egg, steamy jasmine rice, toasted coconut

BALI BEEF CHEEK RENDANG

shallot scented rice, sambal tempeh and french bean, shredded egg omelet, winged bean salad, cucumber & pineapple pickle, prawn crackers

JUNIOR

FOR CHILDREN 12 YRS AND UNDER

all items in the kids menu include a bowl of ice cream, option of chocolate or strawberry sauce

SPAGHETTI BOLOGNESE

a kid's version of our classic

CARBONARA PASTA

cream sauce, bacon & parmesan

GRILLED HAM & CHEESE TOASTIES

served with fries

CHEESEBURGER & FRIES

vegetarian (V) / vegetarian modified (VM) - can be modified for vegetarians

Please let your server know if you have any food allergies.

BEVERAGES

COFFEE & CHOCOLATE

Our PS.Cafe Blend is served 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.

COFFEE

espresso
americano
long black
macchiato
flat white
capuccino
piccolo latte
latte
mocha
honey milk latte

ICED COFFEE

americano
latte
mocha
honey milk latte
add a scoop of ice cream

AFFOGATO

espresso, vanilla bean ice cream

IRISH COFFEE

black coffee, irish whiskey, double cream

CHOCOLATE (hot / iced)

CHAI LATTE

prana chai tea, soy milk & manuka honey

decaf • extra shot • organic soy milk • oat milk

TEAS & INFUSIONS

LOOSE LEAF TEAS by ETTTE TEA COMPANY

english breakfast • earl grey
japanese sencha • lychee green lily • calming chamomile • lemongrass blue pea

PS. FRESH INFUSIONS

fresh mint moroccan • old ginger root

HONEY LEMON SOOTHER

manuka honey & fresh lemon juice

PS. ICED TEAS

lemon lime • peach
longan

MINERAL WATER

ACQUA PANNA

SAN PELLEGRINO

DESSERTS

PS. KATONG CHENDOL PANNA COTTA

with fresh pouring cream

STICKY DATE PUDDING

with lashings of toffee sauce

FLORIDA KEY LIME PIE

ULTIMATE FUDGY BROWNIE

GOLDEN BANANA BUTTERSCOTCH BUNDT

DOUBLE CHOCOLATE BLACKOUT CAKE

with dark chocolate sauce

M'S CARROT CAKE

with candied walnuts

FLOURLESS ORANGE CAKE

with orange butterscotch sauce

CHOCOLATE RED VELVET CAKE

DARK CHOCOLATE BANANA CHEESECAKE

CHOCOLATE NUT DOORSTOP

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