FROM 3:30PM-5:30PM

2 HOUR FREE FLOW

\$58++
RED WINE/ WHITE WINE/ PROSECCO

ADDITIONAL HOUR +\$20++

GREEK SALAD CUCUMBER, FETA CHEESE, CHERRY TOMATOES, BARLEY RUSK, OLIVE OIL	19
THE SUMMERLONG PLATTER CHEESE BALLS, ARTICHOKES, PICKLED CUCUMBERS, TOMATOES, KALAMATA OLIVES, SPICY CHEESE, DOLMADAKIA, STUFFED CAPSICUM, CURED SALAMI	28
ALL THE DIPS CAULIFLOWER HUMMUS, TZATZIKI, SMOKED EGGPLANT, SPICY FETA, SERVED WITH WARM FLATBREAD	39
SMOKED EGGPLANT & & ARCHARD CAPSICUM, WALNUT	15
SPICY FETA © © SOFT GREEK FETA CHEESE, CHILLI FLAKES	15
WARM FLATBREAD	4
TZATZIKI DIP © © Cucumber, Yogurt, Garlic, Served with Warm Flatbread	14
CAULIFLOWER HUMMUS DIP CHICKPEA, LEMON, BLACK SESAME, SERVED WITH WARM FLATBREAD	14
HARRA FRIES WHARISSA SPICE, KETCHUP	12
WAGYU BEEF BURGER GARLIC AIOLI, ONION JAM, PICKLED CUCUMBER, TRUFFLE FRIES	29

#HI5SG CAMPAIGN (5)

The #Hi5SG campaign is a nationwide dining initiative by #savefnbsg.

Through the #Hi5SG Campaign, \$1 of the proceeds for every

Soul-vlaki or Aperol Spritz sold will benefit =DREAMS programme

which helps underprivileged children from HDB rental flats to

pursue tertiary education.

The #Hi5SG campaign will run till 31st December 2020

I CAN'T BELIEVE THEY CHARGE FOR WATER!

We use a NORDAQ Fresh water filtration system to serve you unlimited still or sparkling water. By using reusable glass bottles we are able to protect the environment by reducing the carbon footprint. And it's only \$1 per person for free flow, delicious tasting water.

Do let our friendly staff know if you would like to have this removed from your bill.

All prices are subject to 10% service charge and government taxes.



BRUNCH

CAULIFLOWER HUMMUS	FLATBREAD GRILLED PITA
AVOCADO & BROAD BEAN DIP 15 LIME, SUMAC, DILL	VEGETABLE STICKS CARROT, CUCUMBER, RADISH
SOUL-VLAKI SISSEMENTE DIN	\$1 FROM EVERY SALE WILL BE DONATED TO #HI5SG
LAMB SOUL-VLAKI ROASTED LAMB SHOULDER, SPANISH ONION, GARLIC YOGHURT, F TOMATO, PRESERVED LEMON	RIES
PORK SOUL-VLAKI ROASTED PORK BELLY, TOASTED ALMOND, FRIES, TOMATO, TZAZZ ZHOUG, PICKLED CHILI	TIKI

EGGS ANY STYLE

FALAFEL SOUL-VLAKI

FRIED SHALLOT, PICKLED FENNEL

CHICKEN SOUL-VLAKI

CRISPY FALAFEL, FRIES, TOMATO, CAPER LEAVES, EGGPLANT PESTO

GRILLED CHICKEN BREAST, CORFU SAUCE, FRIES, TOMATO CARAMELISED ONIONS FETA CHEESE, KALAMATA OLIVES

GARLIC SAUSAGE PORK SAUSAGE

HARRA FRIES 🥪 SPICED FRENCH FRIES

CHARCOAL GRILLED

SLICED AVOCADO









10



MOUSSE CARDAMOM TEA SYRUP, BLACKBERRY 14 STICKY DATE PUDDING VANILLA CREAM, HAZELNUT PRALINE LEMON BUTTERSCOTCH

CITRUS MILLE-FEUILLES 15

GREEK YOGHURT, ORANGE CREAM, FILO PASTRY

HALVA AND CHOCOLATE

ORANGE CONFIT, TARRAGON

OREOS OR MARSHMALLOWS \$1

4

4

17

16

15

16

GREEK YOGHURT BOWL HONEY PISTACHIO, BLACKBERRY, STRAWBERRIES	18
SHAKSHUKA RED SOFT EGG, FRESH TOMATO, ARABIC SPICE, RED CHILLI, HERBS, SOURDOUGH	24
SHAKSHUKA GREEN SOFT EGG. LEEK, KALE, PERSIAN SPICE, SOURDOUGH	2
HALLOUMI & HERB GRAIN BOWL HARISSA, HONEY CUMIN CARROTS, AVOCADO, FENNEL, SEEDS ADD SLOW COOKED EGG \$4	2
CRAB & AVOCADO TOAST SMASHED AVOCADO, CRAB MEAT, LIME SUMAC, RADISH	20

EGGS BENEDICT WITH ROSTI SMOKED SALMON, POACHED EGG, GREEK YOGHURT BEARNAISE	26
SIMPLE SUMMER BREAKFAST	19

16

20

TWO EGGS YOUR WAY, AVOCADO, GRILLED TOMATO, TOASTED SOURDOUGH ADD BACON, GARLIC SAUSAGE, OR GRILLED HALLOUMI \$5 EACH

WAGYU BEEF BURGER
CHEESE, GARLIC AIOLI. ONION JAM. PICKLED CUCUMBER, TRUFFLE FRIES

POACHED EGG, SUMAC, FETA CHEESE

PEANUT BUTTER JELLY PEANUT BUTTER, MILK, VANILLA ICE CREAM CHOCOLATE SAUCE

COOKIES 'N CREAM COOKIES AND CREAM ICE CREAM, MILK, BISCUIT

MANGO MARACATU MARACATU CACHACA, PAVLOVA VODKA MANGO PUREE

PERONI NASTRO AZZURO ITALY, LAGER, DRAFT, 5.1% (500mL)	18
AMERICAN PALE ALE SINGAPORE, DRAFT, 4.8% (500ML)	18
MYTHOS GREEK, LAGER, BOTTLE, 4.7% (330ML)	14
FIX HELLAS	14

20 PANDAN COLADA PANDAN INFUSED MONKEY SHOULDER WHISKEY, COCONUT CREAM, PINEAPPLE JUICE, COCONUT SYRUP

GREEK, LAGER, BOTTLE, 5% (330ML)

19/58	ADRIATIC JULEP CODIGO TEQUILA, MASTHIKA, FRESH LIME CUCUMBER	20
17/55	SUMMER NEGRONI HENDRICK'S GIN. CINZANO VERMOLITH	22
17/55	Campari, Angostura Bitters	
20/62	CHIOS SIDECAR MASTHIKA, COINTREAU, FRESH LEMON JUICE, SUGAR	18
17/55	PRETTYBIRD SAILOR JERRY RUM, SELECT, APEROL PINEAPPLE JUICE, LIME JUICE	18
19/60	GREEK MOJITO METAXA, FRESH MINT, BROWN SUGAR LIME	20
	17/55 17/55 20/62 17/55	CODIGO TEQUILA, MASTHIKA, FRESH LIME CUCUMBER 17/55 SUMMER NEGRONI HENDRICK'S GIN, CINZANO VERMOUTH CAMPARI, ANGOSTURA BITTERS CHIOS SIDECAR MASTHIKA, COINTREAU, FRESH LEMON JUICE, SUGAR 17/55 PRETTYBIRD SAILOR JERRY RUM, SELECT, APEROL PINEAPPLE JUICE, LIME JUICE 19/60 GREEK MOJITO METAXA, FRESH MINT, BROWN SUGAR

COFFEE & TEA ZERO PROOF

BLACK COFFEE ESPRESSO, MACCHIATO, LONG BLACK	5
WHITE COFFEE LATTE, FLAT WHITE, CAPPUCCINO	6
PISTACHIO COFFEE BLACK OR WHITE ICED COFFEE +\$1 EXTRA SHOT, SOY MILK, ALMOND MILK +\$1. LARGE SIZED COFFEE +\$2	7 .50
BLACK TEA ENGLISH BREAKFAST, EARL GREY, TURKISH TEA	7
GREEN TEA SENCHA	7
HERBAL TEA VERBENA. CHAMOMILE	7

MANGO SLUSHY MANGO PUREE, FRESH LIME	12
KOKO COCONUT COCONUT CREAM, PINEAPPLE JUICE, COCONUT SYRUP	12
STEVE'S FIZZ LYCHEE PUREE, LEMON JUICE, SODA, SPRITE	10
SOFT DRINKS	8
KOMBUCHA	10
FRESH JUICES ORANGE, YOUNG COCONUT	11





