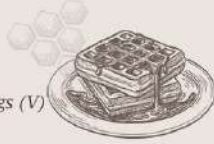


All-Day Branch

CHICKEN AND WAFFLE 21

Pandan Waffle, Fried Chicken Schnitzels, Salted Egg Yolk Sauce, Curry Leaves, Chilli Hair



BURRATA SHAKSHUKA. 22

Brioche Toast, Egg Plant, Tomato Confit, Sumac, Eggs (V)

RICOTTA STUFFED OMELETTE. 22

Prosciutto Ham Ham, Sundried Tomatoes, Brioche Toast, Truffle Oil, Spinach, Gingerflower Pesto

PULLED BEEF BRISKET ROSTI. 24

24h Pulled Brisket, Potato Rosti, Sousvide Egg, Spinach, Wokhei Infusion

EGGS ROYALE. 24

Poached Eggs, Noweigian Smoked Salmon, Hollandaise Sauce, Lumpfish Caviar, Crumpets

HOPS BIG BREAKFAST. 26

Coconut Scrambled Eggs, Mushroom Ragout, Sambal Glazed Chicken Chipotle, Bacon, Mesclun Greens

KATONG LOBSTER ROLL. 29

Boston Lobster Meat, Lump Crab, Laksa Spice, New England Brioche Roll, Lemongrass and Kaffir Guacamole



Mainy

AUBEGINE & POTATO DAUPHINOISE. 21

Sous Vide Egg, Green Curry Coconut Cream, Paprika, Herbed Pangrattato

BARRAMUNDI FISH AND CHIPS. 25

Served with Sambal Remoulade w Fries

PANGIUM BOUEF BOUGUIGNON. 26

Beef Cheeks, Guinness, Buah Keluak Paste, Garlic Mash, Mixed Asian Herbs, Baby Potatoes

PORK RIBS. 27

Hawthorn, Zucchini, Bell Peppers, Lychee, Potatoes, Pineapple, Caponata, Prawn Crackers



DUCK CONFIT. 29

Orange Hoissin Glaze, Foie Gras, Mandarin Orange Salsa, Spiced Rub, Abacus Seed

LAMB RACK. 32

Coconut Polenta, Masala Spiced Artichokes, Spiced Butter Tomato Sauce

BLACK GARLIC RIBEYE STEAK. 32

Sesame Roasted Brussel Sprouts, Black Garlic Mash, Caramelised Onions, Bone Marrow Butter, Brandy Sauce

ADD-ON TRUFFLE MUSHROOM SOUP. 6

ADD-ON LOBSTER BISQUE. 8



Burgers & Pastas

PORTOBELLO BURGER. 24

Brioche Burger Bun, Asian Style Guacamole, Caramelised Onions, Burrata, Tomato Relish, Fries

CEREAL PRAWN BURGER. 24

Cereal Prawn Patty, Curry Leaf Bechamel, Tiger Prawn, Butter Cereal, Fries

SIGNATURE WAGYU BURGER. 25

Grilled Wagyu Patty, Caremelised Onion, Braised Shitake Ragout, Tomato Relish, Cheddar Cheese, Fries

WILD MUSHROOM RISOTTO. 23

Almond Mushroom, Tea Tree Mushroom, Pine Nuts, Par Fried Leeks

KAPITAN RISOTTO PATTAYA. 24

Nyonya Curried Veloute, Asian Pangrattato, Chicken Thigh

TRUFFLE FURIKAKE LINGUINE. 22

Asian Mushroom Ragout, Black Garlic, Vegan Furikake, Truffle Oil, Sousvide Egg, Lotus Crisps



WAGYU MEATBALL MARINARA LINGUINE. 26

Wagyu Meatballs, Burrata, Nyonya Marinara Sauce, Grated Parmesan

CHILLI LOBSTER LINGUINE. 29

Boston Lobster, Singapore Style Chilli Sauce, Grated Ginger Flower

SWORD FISH AND LIME RAVIOLLI. 27

Sword Fish and Lime Ravioli w Lime Leaf Pesto, Calamansi, Chilli Hair, Baby Radish, Anchovies

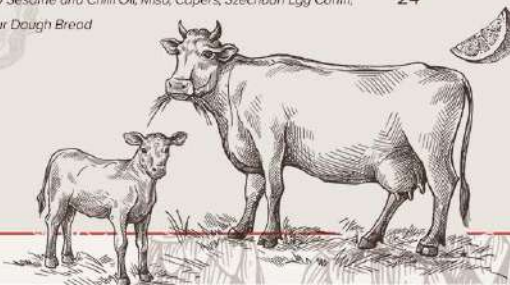


ADD-ON TRUFFLE MUSHROOM SOUP. 6

ADD-ON LOBSTER BISQUE. 8

Starters

Wild Mushroom Soup w Truffle (V)	9
Saffron Lobster Bisque w Mantou Croutons	12
Raw Hyogo Oyster w Gingerflower Mignonette (min 3pc)	6
Cucumber and Olive Cornichons w Szechuan Vinaigrette (Vg)	6
Sour Dough Bread w Olive Oil & Aged Balsamic (Vg)	8
Wild Mushroom Salad w Pine Nuts (V)	14
Burrata w Coconut and Date Nectar, Truffle Oil, Bread Sticks (V)	15
Smoked Salmon Tartine w Plum and Kumquat Paste (3pcs)	15
Steak Tartare w Sesame and Chilli Oil, Miso, Capers, Szechuan Egg Confit, Lumpfish Caviar, Sour Dough Bread	24



Sharing



Honey Soy Brussel Sprouts w Black Garlic & Pine Nuts (Vg)	14
Stuffed Portobello w Hoisin Shitake Ragout, Mozzarella, Truffle Paste (V)	15
Artichoke & Wild Mushroom Fricassee w White Pepper Bechamel (Vg)	16
Grilled 'Pangang' Pork Belly w Singapore Style Black Sweet Sauce	16
Wagyu Beef Balls w Truffle Garlic Mash, Buah Keluak Espagnole	17
Satay Pork Cheeks w Rice Crackers, Achar	18
Laksa Tiger Prawns w Dry Laksa Mac and Cheese	22
Sambal Grilled Octopus Leg w Baby Potatoes and Aubegine Medley	28

Bites

Truffle Fries w Grated Parmesan, Truffle Mayo (V)	12
Cereal Chicken Bites w Fragrant Butter Cereal	13
Calamari Rings w Asian Cajun Spice, Thai Dipping Sauce	14
Imperial Buffalo Wings w Sweet and Sour Honey Plum, Bean Paste, Sesame	16
Chicken Nacho Carnitas w Lemongrass and Kaffir Guac, Sour Cream	16
Crab Cakes w Singapore Style Chilli Crab Sauce, Mantou Croutons (4pc)	22
*Extra Sauce Choice of Truffle Mayo, Thai Dipping Sauce or Chilli Crab Sauce	2



Desserts

Mid-Autumn Cheese Cake w Mango Chunks, Coconut Saga, Pomele, Mango Ice-cream	14
Taro Panacotta w Sweet Potato, Yam, Coconut Saga	14
Chocolate Brownie w Banana Sauce, Vanilla Ice-Cream, Popping Oreo Crumble	14
Cempedak Keylime Tart w Cempedak Custard, Coconut Espuma, Calamansi	15
Sticky Date Pudding w Date and Longan Sauce, Vanilla Ice-Cream	15
Kaya Bread & Butter Pudding w Vanilla Sauce, Coconut Ice-cream	16
Pulut Hitam Waffle w Coconut Ice-cream, Pulut Hitam, Chocolate Sauce	16
Nutella Profiteroles w Nutella Sauce	18

Kids

EGG MAYO SANDWICH. 10
New England Brioche Bun, Egg Mayo, Lettuce

FISH FILLET w MAC AND CHEESE. 12
Fried Fish Fillet, Mac and Cheese

CARBONARA LINGUINE W CHICKEN BITES. 12
Egg and Cream Sauce, Fried Chicken Bites, Linguine

WAGYU BEEF BOLOGNESE LINGUINE. 14
Minced Wagyu Beef, Marinara Sauce, Mixed Herbs

ADD-ON APPLE/ORANGE/CRANBERRY JUICE. 2

