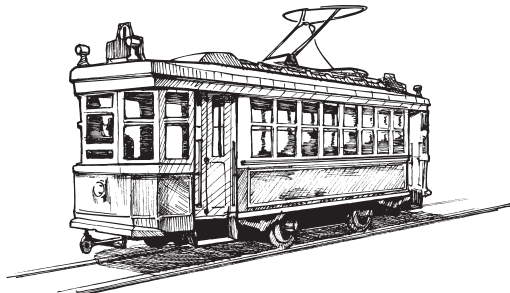




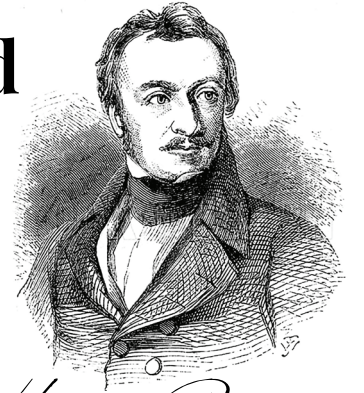
BRITISH CLASSICS



- CHIPS (TRUFFLE / CAJUN)** \$80
- FISH FINGERS** **NEW!** \$100
Furikake, seaweed, honey mustard sauce
- C.P.Z. MINI BURGERS** **NEW!** \$120
Golden crab cake with guacamole
Spiced pulled pork with chipotle mayonnaise
Crispy zucchini tempura with balsamic & tomato
- WAGYU BEEF BURGER TRIO** \$150
Cheese burger, bacon burger and apple chutney burger
- BANGERS & MASH** \$150
Pork sausages, peas, mashed potato & onion gravy

Colonial-Inspired Small Plates

Inspired by Sir Henry Pottinger's journey around the British colonies during the 1800s – as we have been told from various sources. Get ready to embark on a bold palate-awakening adventure.



Henry Pottinger

INDIAN

PANI PURI

DIY! This is an all-age favourite street snack where you stuff delicious fillings into light and crispy puffed balls, then immediately pop them into your mouth – Here's a shortcut to foodie heaven – it's true!

- **TRADITIONAL: POTATOES, CHICKPEAS** \$110
- **MANGO & TOMATO SALSA** **NEW!** \$110
- **LEMONGRASS CHICKEN & AROMATIC BROTH** \$110

Served with traditional condiments of green chilli chutney, tamarind sauce and spiced yoghurt



HONG KONG

- MARBLED HERBAL TEA DEVILED EGGS** \$80
Vinegar, mustard, paprika, ginger powder, crispy parma ham, mayonnaise
- SPICED TUNA WONTON CUPS** \$120
Chopped tuna in sesame dressing and topped with fresh coriander
- PAN-SEARED USDA BEEF CUBES** \$120
Shaoxing wine, oyster sauce, sesame, ginger, scallions & cheese crackers
- MINCED VEGAN BEEF PIE** **NEW!** \$120
Vegan beef, carrot, onion, celery, tomato, mashed potato, cheese
- PEKING DUCK ROLL** \$160
Cucumber, spring onion, carrot, tortilla



- BUTTER CHICKEN LOLLIPOPS** \$130
Breaded chicken lollipops with butter chicken sauce
- ROSEMARY BARBECUED CHICKEN LOLLIPOPS** \$130
Ketchup, vinegar, spice, celery seed & rosemary
- "CHANA DAHL"** \$100
Chickpeas, tomatoes & lentils ragu served with paratha

SMALL PLATES PLATTER FOR 2

- Butter Chicken Lollipop
- Marbled Herbal Tea Deviled Egg
- Tuna Wonton Cup
- Popcorn Shrimp
- Pulled Pork Mini Burger
- Auntie's Netted Spring Roll
- Chicken Skewer

\$380

Order a Big Plate at an additional \$200







MALAYSIAN



- SKEWERS (CHICKEN / PORK)**  \$120
Sweet & spicy peanut sauce with Thai basil & chili lime dressing
- SPICY POPCORN SHRIMPS**  \$120
Sambal sauce made from chillies, herbs and aromatic spices
- VEGAN BEEF RENDANG & PARATHA**  \$120
Crispy whitebaits, peanuts, cucumber tzatziki dip








BIG PLATES

- SAUSAGE PLATTER** NEW! \$200
(Spicy Swiss sausage, Portland klobassa, Frankfurter, Nurnberger sausage, chorizo sausage) served with pickles and 3 kinds of sauce: onion gravy, black pepper, honey mustard
- SEAFOOD LAKSA FETTUCCINE** NEW! \$200
Crab meat, shrimps, cherry tomato, red onion, chives, chili flakes, soya puff
- FISH BURGER** \$200
Sesame bun, rocket, mustard pickled relish, tartar sauce, truffle fries
- USDA BEEF BURGER** \$220
Brioche bun, lettuce, fried onions ring, tomato, mushroom, bacon, cheddar cheese, tartar sauce, plum jam, pickle, truffle fries
- OLD FASHIONED FISH & CHIPS** NEW! \$220
Crispy beer battered jumbo sole fillet with mushy peas, tartar sauce
- SLOW-COOKED CHICKEN BREAST**  NEW! \$240
Baby carrot, French bean, polenta cake, creamy English mustard sauce
- PAN-ROASTED DUROC PORK RACK**   NEW! \$260
Burdock root, choy sum, red & black rice, ginger scallion sauce, sesame
- HERB CRUSTED LAMB LOIN**  NEW! \$300
Mashed potato, vent tomato, seasonal green, balsamic sauce
- STEAK & TRUFFLE FRIES**   \$320
USDA Ribeye 10oz served with herbed butter and beef jus






FURTHER THE EXPLORATION

- AUNTIE'S NETTED SPRING ROLLS**  \$110
Spicy tomato coriander sauce
- PARMESAN CRUSTED CAULIFLOWER**  \$110
Truffle aioli & blue cheese dip
- KALE & ROMAINE CAESAR SALAD** \$110
Croutons, bacon bits, grated Parmesan & caesar dressing
+\$50 for Cajun prawn / smoked salmon / grilled chicken breast
- ROASTED USDA BEEF SALAD**  \$150
Green papaya, cucumber, red onion, carrot, glass noodles, Thai basil, almond, coriander chipotle sauce
- OCTOPUS & POTATO SALAD**   \$130
Octopus, potato, cherry tomatoes, baby radish, onion, chili lime dressing

MOMO [STEAMED/ FRIED]

These momo dumplings are popular across the Himalayan regions of the South Asian border.

- **VEGETARIAN**   \$100
Potatoes, cabbage, spring onion, red onion, carrots, chickpeas, green peas, coriander
- **IBERICO PORK**  \$120
Ginger, spring onion, garlic, coriander

Served with spiced tomato sauce



Colonial-inspired DESSERTS

- ICE-CREAM (PER SCOOP)** \$40
- DECONSTRUCTED BANOFFEE PIE 2.0** \$100
Burnt banana, toffee sauce, chocolate dust
- GULAB JAMUN WITH BREAD AND BUTTER PUDDING** NEW! \$100
Buttered bread, raisins, egg, milk, nutmeg, vanilla ice cream
- PANDAN CREPE CAKE** NEW! \$100
Lemon sorbet, lemon macaroon, whipped cream, mascarpone
- MILO & CHOCOLATE TRUFFLE MOUSSE BOMBE** \$120
Oreo, coffee macaroon, sea salt ice cream
- TRADITIONAL APPLE CRUMBLE** \$120
Warm cinnamon apples with a sweet crunchy topping & vanilla ice cream