

# COCKTAILS

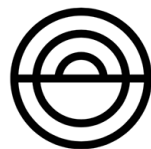
Our Specially crafted tropical inspired cocktail

>Cocktails

## ROOFTOP SIGNATURES

<b>Cha Cha Real Smooth</b>	<b>23</b>
Chalong Bay Spiced   Empirical Soka   Sour Apple Coconut   Perrier   Saline	
<b>Maya's Melon</b>	<b>24</b>
Maya Pistola   Watermelon   Grapefruit   Basil   Citrus   Aer	
<b>Is This Love ?</b>	<b>24</b>
Tamaka Rum   Guava   Litchi   Lime   Aer	
<b>Man Goes Monkeys</b>	<b>24</b>
Monkey Shoulder   Smokey Monkey   Mango   Mint   Citrus	
<b>Ever So Passion</b>	<b>25</b>
Ford's Gin   Passoa   Passion Fruit   Lemongrass   Citrus   Aer	
<b>Purple Rain</b>	<b>26</b>
Short Story Vodka   Butterfly Pea Flower   Grape   Elderflower   Citrus   Aer	
<b>Handle With Luv</b>	<b>26</b>
Hendricks Original   Hendricks Neptunia   Roselle   Lavender Star Anise   Clove   Citrus   Perrier   Aer	
<b>Ceylon Colada</b>	<b>26</b>
Ceylon Arrack   Banana   Coconut   Pandan   Melon   Pineapple	
<b>Zombie #36</b>	<b>28</b>
House Blend Rum   Banana   5 Spice   Orgeat   Peach   Pineapple Citrus   Absinthe	
<b>Trust Your Bartender</b>	<b>28</b>
A Tailor Made Cocktail For You	

**DRINKS**



# WINE

A specially curated wine list

>Wines

## BY THE GLASS

### BUBBLES

<b>Botter Prosecco DOC</b> Italy   Glera	16
<b>Telmont Reserve Brut</b> France, Champagne   Pinot Noir, Chardonnay, Meunier	28

### WHITE

<b>Bullentin Place</b> South Eastern Australia   Pinot Grigio	16
<b>Kono</b> New Zealand, Marlborough   Sauvignon Blanc	20

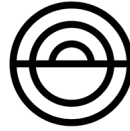
### ROSE

<b>Montmeyrac Grande Selection</b> France, Southern France   Cabernet Sauvignon	17
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### RED

<b>Bulletin Place</b> South Eastern Australia   Shiraz	18
<b>La Petite Perrier</b> Australia   Cabernet Sauvignon	20

DRINKS



# WINE

A specially curated wine list

>Wines

## BY THE BOTTLE

### BUBBLES

<b>Botter Prosecco DOC</b> Italy   Glera	70
<b>Telmont Reserve Brut</b> France, Champagne   Pinot Noir, Chardonnay, Meunier	140
<b>Billecart-Salmon Brut Reserve</b> France, Champagne   Pinot Noir, Chardonnay, Meunier	160
<b>Veuve Cliquot Brut</b> France, Champagne   Pinot Noir, Chardonnay, Meunier	180
<b>Dom Pérignon</b> France, Champagne   Pinot Noir, Chardonnay	600
<b>Louis Roederer Cristal</b> France, Champagne   Pinot Noir, Chardonnay	1000

### WHITE

<b>Bullentin Place</b> South Eastern Australia   Pinot Grigio	70
<b>Kono</b> New Zealand, Marlborough   Sauvignon Blanc	80
<b>Clusserath "Vom Schiefer" Feinherb</b> Germany, Mosel   Riesling	90
<b>Domaine Saint-Cyr "La Galoche" Blanc</b> France, Beaujolais   Chardonnay	90
<b>Jean Chartron 2022</b> Burgundy, France   Chardonnay	110

### ROSE

<b>Montmeyrac Grande Selection</b> France, Southern France   Cabernet Sauvignon	80
<b>Domaine Saint- Cyr "La Galoche" Rose</b> France, Beaujolais   Gamay	100
<b>Chateau d'Esclans Whispering Angel</b> France, Provence   Grenache, Syrah	110

DRINKS



# WINE

A specially curated wine list

>Wines

## BY THE BOTTLE

### RED

<b>Bulletin Place</b> South Eastern Australia   Shiraz	70
<b>La Petite Perrier</b> Australia   Cabernet Sauvignon	80
<b>De Martino Carmenere Estate</b> Chile, Maipo   Carmenere	90
<b>Domaine De Perilliere</b> France, Rhone   Syrah, Granache	90
<b>Chocolate Block</b> South Africa,   Merlot , Cabernet Franc	100
<b>Giant Steps</b> Australia, Yara Valley   Pinot Noir	110
<b>Château Grand Village 2020</b> France, Bordeaux,   Merlot , Cabernet Franc	110
<b>Le Volte dell' Ornellaia</b> Tuscany, Italy   Cabernet Sauvignon , Merlot , Sangiovese	110
<b>Chateau La Mission 2018</b> France, Bordeaux, Pomerol   Cabernet Franc	110
<b>Jean-Luc Jamet L'Enclave Rouge</b> Côte du Rhône, France   Syrah	120
<b>Clarendon Hills Sandown 2016</b> South Australia, McLaren Vale   Cabernet Sauvignon	250
<b>Denis Mortet Gevrey Chambertin 2016</b> France, Burgundy   Pinot Noir	350
<b>Château Duhart Milon 2012</b> France, Bordeaux, Pauillac   Cabernet Sauvignon, Merlot	320
<b>Antinori Guado Al Tasso 2006</b> Italy, Tuscany, Bolgheri  Cabernet Sauvignon, Merlot, Syrah	400
<b>Vieux Château Certan, 2004</b> France, Pomerol   Merlot, Cabernet Franc	650

DRINKS



## BEERS

### BEER

Pilsner Urquell , Czech Republic (4.4%)  
Albens Apple & Lychee, Bali (4.9%)  
Asahi Dry , Japan (5%)  
Brewlander Porter, Singapore (5%)  
Brewlander IPA, Singapore (6.4%)

### BTL BKT

15 / 60  
16 / 70  
16 / 75  
16 / 75  
16 / 80

## SPIRITS

### VODKA

Short Story  
Haku  
Nikka Coffey  
Belvedere  
Grey Goose

### GLS BTL

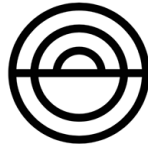
18 / 200  
20 / 220  
20 / 220  
22 / 240  
22 / 240

### COGNAC

Remy Martin VSOP  
Remy 1738  
Martel Noblige  
Remy Martin XO

### GLS BTL

22 / 220  
26 / 260  
34 / 340  
65 / 700



# SPIRIT LIST

>Spirits

## GIN

## GLS BTL

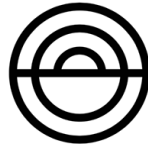
### London Dry

Fords	18 / 180
Greater Than	18 / 180
Tanqueray Dry	18 / 180
Bombay Sapphire	18 / 180
Hendricks Original	20 / 200
Roku	20 / 220
The Botanist	22 / 220
Tamras	22 / 220
Citadelle	24 / 240
Lady Trieu Contemporary	24 / 240
Monkey 47 Dry (500ml)	24 / 240

### Artisanal

Tanqueray No. 10	22 / 220
Bombay Premier Cru	22 / 220
Hendricks Neptunia	22 / 220
Peddlers	22 / 220
Peddlers Sour Plum	22 / 220
Lady Trieu DaLat Flowerbomb	22 / 220
Lady Trieu Sapa Citrus Tea	22 / 220
Malfy Con Arancia	22 / 220
Malfy Con Limone	22 / 220
Strangers & Sons	22 / 220
East Indies Bali Pomelo Pink	22 / 220
Citadelle Rouge	22 / 220
Bols Genever Barrel Aged	22 / 220
Old Young's 1829	22 / 220
Old Young's Six Seasons	24 / 240
Monkey 47 Sloe (500ml)	24 / 240
Ki No Bi Kyoto Dry Gin	28 / 300
Ki No Tea Kyoto Dry Gin	30 / 320

DRINKS



# SPIRIT LIST

>Agave

## AGAVE

## GLS BTL

Código Blanco	18 / 200
Altos Blanco	18 / 200
Espolon Blanco	20 / 220
Maya Pistola Joven	20 / 220
Don Julio Blanco	22 / 240

Altos Reposado	20 / 220
Espolon Reposado	22 / 240
Don Julio Reposado	22 / 240
Herradura Reposado	24 / 260
Código Reposado	26 / 280
Patron Reposado	28 / 300

1800 Anejo	26 / 280
Herradura Anejo	28 / 300
Patron Anejo	30 / 320
Código Anejo	45 / 480

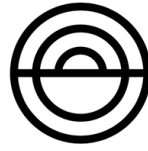
1800 Cristalino	28 / 300
Código Cristalino	40 / 420

Código Rosa	24 / 260
Don Julio 1942	75 / 750
Clase Azul Reposado	80 / 850
1800 Milenio	90 / 900

## Mezcal

Montelobos Espadin	22 / 220
Código Mezcal	26 / 280
Madre Mezcal Ensemble	26 / 280
Montelobos Tobala	28 / 300
Los Siete DobaYej	26 / 280
Rey Campero Jabali	36 / 380
Sotol Coyote Coahuila	24 / 260
Koch Borrego	30 / 320

DRINKS



# SPIRIT LIST

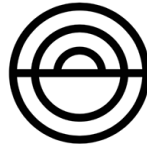
>Beers & Others

<b>Whisky</b>	<b>GLS BTL</b>
Old Forester Classic 86 Proof	18 / 180
Woodford Reserve Bourbon	20 / 200
Makers Mark	20 / 200
Buffalo Trace	20 / 200
Eagle Rare	26 / 260
Michter's Bourbon	28 / 280
Woodford Reserve Double Oaked	30 / 300
Jack Daniel's Rye	22 / 220
Michter's Rye	28 / 280
Monkey Shoulder	18 / 180
Jameson	18 / 180
Jack Daniel's Tennessee Apple	20 / 200
Smokey Monkey	22 / 220
Laphroaig 10y	24 / 240
Bruichladdich Classic Laddie	24 / 240
Port Charlotte 10y	28 / 280
Glenfiddich 12y	22 / 240
Balvenie 12y	24 / 260
Macallan 12y	28 / 300
Glenfiddich 15y	28 / 320
Balvenie 14y	34 / 380
Oban 14y	34 / 400
Macallan 15y	50 / 600
Glenfiddich 18y	38 / 400
Balvenie 16y	75 / 850
Macallan 18y	90 / 900
Nikka from the Barrel	22 / 220
Chita Suntory	24 / 240
Hibiki Harmony	40 / 500
Yamazaki 12y	70 / 850

**DRINKS**

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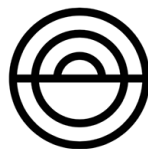


# SPIRIT LIST

>Beers & Others

<b>Rum</b>	<b>GLS BTL</b>
White	
Bacardi Carta	16 / 160
Havana 3	18 / 180
Plantation 3 Star	20 / 200
Veritas	20 / 200
Chalong Bay	22 / 220
Clement Agricole	22 / 220
<b>Dark</b>	
Sailor Jerry	18 / 180
Mount Gay Eclipse	18 / 180
Mount Gay Black Barrel	22 / 220
Samai Gold	22 / 220
Diplomatico Mantuano	22 / 220
Ron Colon Dark Rum	22 / 220
Bacardi Cuatro	22 / 220
Gosling's Black Seal	22 / 220
Plantation Dark	22 / 220
Rockpool	24 / 240
Santa Teresa	26 / 260
Black Tot	26 / 260
<b>Artisanal</b>	
Ceylon Arrack	20 / 200
Ron Colon Coffee Infused Dark	22 / 220
Ron Colon Red Banana Oleo	22 / 220
Plantation Pineapple	24 / 240
Chalong Bay Spiced	24 / 240
<b>Aged</b>	
Havana 7Y	20 / 200
Ron Matusalem 7 Y	22 / 220
Ron Matusalem 15 Y	24 / 240
Diplomatico Reserva Exclusiva	24 / 240
Bacardi Ocho	26 / 260
Mt Gay XO	28 / 280
Plantation OFTD	28 / 280

**DRINKS**



# SOBER CORNER

> Sober corner

<b>Water</b>	<b>7</b>
Perrier 75cl	
Vettel 75cl	
Fever Tree Tonic	
<b>Soft Drinks</b>	<b>5</b>
Coca-Cola 33cl	
Coca-Cola Zero 33cl	
Sprite 33cl	
Ginger Ale 33cl	
Coco Max Coconut Water 50cl	
Red Bull 33cl +2	
<b>Juices</b>	<b>5</b>
Orange	
Apple	
Cranberry	
Pineapple	

**DRINKS**

# MOCKTAILS

<b>Blushes Of Red</b>	<b>14</b>
Seelip Grove 42   Roselle   Lavender Spice   Citrus   Aer	
<b>Cooler In Green</b>	<b>14</b>
Green Apple   Cucumber   Mint   Citrus   Sonic	
<b>Yellow Aint Mellow</b>	<b>14</b>
Coconut   Mango   Pineapple	



# SHARING PLATE

Dishes inspired from all around the world to satisfy all your cravings.

>SHARING PLATES

EAT

## SKEWERS & SNACKS

<b>Winner Winner</b> 🍷	<b>13</b>
Crispy chicken bites, sesame seeds, scallions, pickled chilli, choice of sauces: Classic House BBQ or MOFO Spicy	
<b>Squidward</b>	<b>14</b>
Griddled baby squid, orange, toasted cumin, pine nuts, sherry vinegar and mint.	
<b>Chicken Sate (8 Pcs)</b>	<b>15</b>
Char-grilled chicken skewers served with sweet soy, crushed peanut sauce, scallions and chilli.	
<b>Wing It's</b> 🍷	<b>16</b>
Beer Battered Twice Cooked Chicken Wings, Bawang Goreng, Pickle Chili, Scallions and Sesame. Classic House BBQ or MOFO Spicy	
<b>Funkin' Jerk</b> 🍷	<b>16</b>
Jerk marinated roasted chicken boneless thigh, charred lime, watermelon chilli sauce, scallions, thyme and coleslaw.	
<b>This Little Piggy (4 sticks)</b>	<b>17</b>
Twice cooked Dingley Dell pork belly, skewers, watermelon relish and smokey mayo dip.	
<b>Nacho Baby</b>	<b>18</b>
Signature beef chilli, freshly baked tortilla chips, sour cream, smoked cheddar cheese, pickled jalapeño, bawang goreng and coriander.	
<b>Pokémon</b> 🍷	<b>18</b>
Marinated sustainable yellowfin tuna akami, ponzu, organic quinoa, avocado, daikon, heritage tomato, cucumber, jalapeño, tobiko and dashi mayo.	
<b>Lamb Kofta</b>	<b>23</b>
Charred Pyrenees lamb koftas, toasted cumin aioli, ugly heirloom tomato salad, extra virgin olive oil and mint.	
<b>Got Beef</b>	<b>26</b>
120g of seared skewered Blackmore grade 9 Wagyu chuck steak with chimichurri.	
<b>Fish N Chips</b>	<b>26</b>
Brewlander beer battered local sea bass fillet, minted crushed peas, three islands mayo and fries	

## GREEN

<b>Secret Garden</b> 🌿	<b>8</b>
Seasonal wild leaf salad with miso vinaigrette.	
<b>Portobello</b> 🌿	<b>9</b>
Roasted mushrooms on toast, garlic and miso butter, gremolata and truffle aioli.	
<b>Beets By Dre</b> 🌿	<b>10</b>
Caramelised and pickled butternut squash, roasted beetroot, feta cheese, gonchugaru and crisp sage.	
<b>Nugg It</b> 🌿	<b>12</b>
1/2 dozen plant-based nugget. Choice of sauces: Korean BBQ or Classic House BBQ	
<b>Broc Party</b> 🌿	<b>13</b>
Roasted broccoli, den miso mayo, Oro del Maso parmesan, calamansi, toasted cashews and chilli.	
<b>Ugly Beauty</b> 🌿	<b>16</b>
A Salad of Ugly Heirloom Tomatoes, mango flour croutons, feta cheese, Only egg plant based yolk, cashew nut, pickle onion, chilli, coriander, smoked soy.	

## FRIES

<b>House Fries</b> 🌿	<b>6</b>
Double cooked and seasoned with crushed herb kosher salt.	
<b>Miso Dirty Fries</b>	<b>14</b>
Loaded fries drenched in miso béarnaise sauce, smoked chicken sausage, floss, chives, scallions and pickled chilli.	
<b>Naughty Fries</b> 🍷	<b>16</b>
Loaded fries in spiced béarnaise, hot beef chilli, bawang goreng, formaggio Oro del Maso and sesame seeds.	
<b>Truffle Cheese Fries</b> 🌿	<b>19</b>
Double cooked house fries, truffle cheese sauce, shaved truffles, truffle aioli and chives.	

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🌿 Vegetarian 🍷 Spicy 🌿 Vegan

Prices are subjected to service charge and prevailing government taxes.



# DECADENT SLIDERS

Premium artisan sliders using the freshest organic ingredients. 100% free-range, No added hormones, No antibiotics, GMO free..

>SLIDERS

## WAGYU SLIDERS

*Featuring best cuts of MS5 Wagyu Rib cap, Bass Straits vintage beef, heart of rump and hanger produced by dedicated farmer partners*

	SINGLE	PAIR
<b>King Louey</b>	<b>20</b>	<b>38</b>
65g Char-grilled Wagyu beef patty, Somerset's Wookey Hole Cave Aged Cheddar, bespoke ketchup, craft burger sauce, organic Piccadilly tomato, sun choke pickle and hydroponic organic lettuce in a toasted demi brioche bun.		
<b>Watermelon Man</b>	<b>20</b>	<b>38</b>
65g Char-grilled Wagyu beef patty, Quader de Cavra Formaggio, caramelised watermelon, bespoke ketchup, craft burger sauce and organic house-made pickled onions in a toasted demi brioche bun		
<b>Belly Idol</b> 🍷	<b>25</b>	<b>48</b>
65g Char-grilled Wagyu beef patty, twice cooked 'Dingley Dell' belly pork, 'Red-eye style' Sriracha and espresso mayonnaise, smoked applewood cheddar, vine ripened tomato and bespoke ketchup in a toasted demi brioche bun.		

EAT

## PLANT-BASED AND CHICKEN SLIDER

	SINGLE	PAIR
<b>Dugg Out</b> 🌱	<b>15</b>	<b>28</b>
Griddled seasonal vegetables, fermented organic tempeh, roasted portobello mushroom, smoked soy glaze, fresh coriander, chilli, 'Forgotten' pickles, crushed peanuts In a toasted demi brioche bun.		
<b>Cocky Kid Slider</b> 🍷	<b>17</b>	<b>32</b>
Brined fried Sakura free-range chicken breast, Dingley Dell Beer and treacle streaky bacon, cheddar cheese, sun choke pickle, Three Islands mayo, Mofo chilli and lettuce in a toasted demi brioche bun.		

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Vegetarian Spicy Vegan

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# THREE BUNS SIGNATURE BURGERS

✓  
BURGERS

100% All-natural burgers using the best quality ingredients, bespoke artisan buns and house-

## Beef

**Smokin' B-Boy** 25  
Tasmanian Vintage beef patty, smoked applewood cheddar, Dingley Dell beer and treacle bacon, BBQ ketchup, smokey mayo and bawang goreng in a demi brioche bun.

**Fun Boy Three** 25  
Tasmanian Vintage beef patty, smoked applewood cheddar, roasted portobello mushroom, garlic miso butter, double ketchup and truffle aioli in a toasted demi brioche bun.

**Burning Man** 🌶️ 21  
Tasmanian Vintage beef patty, gochujang, ketchup, jalapeño relish, smoked applewood cheddar and dashi mayo in a toasted wholemeal mango flour bun.

**Huey** 18  
Tasmanian Vintage beef patty, ketchup, Tillamook cheddar cheese, pickles and spiced mayo in a toasted demi brioche bun.

**Truff Ryder** 36  
Tasmanian Vintage beef patty, seared foie gras, house truffle cheese, truffled onion marmalade, lettuce, ketchup and den miso mayo in a toasted demi brioche bun.

**Kool Herc** 18  
Tasmanian Vintage Beef Patty, Tillamook Cheddar Cheese, Cucumber & Jalapeño Pickle, Ketchup, Lettuce, Ugly Heirloom Tomato and Three Islands Mayo in a Toasted Demi Brioche Bun.

**Da Cheese Master** 19  
Tasmanian Vintage Beef Patty, Double Ketchup, Miso Mustard, Charred Onions and Double Tillamook Cheddar Cheese in a Toasted Demi Brioche Bun.

## Lamb

**Rambo** 20  
Hawkes Bay Ovation lamb patty, feta cheese, aubergine pickles and cumin aioli in a toasted wholemeal mango flour bun.

**Lambdango** 23  
Hawkes Bay Ovation Lamb Patty, Tomato, Coriander and Mint Salad, Guacamole, Lettuce and Crème Fraiche in a Toasted Wholemeal Mango Flour Bun.

## Chicken

**Honky Tonk** 🌶️ 19  
Buttermilk free-range fried Sakura chicken, coleslaw, lettuce, pickles, 'Big Poppa' hot sauce and den miso mayo in a toasted baked rice bun.

**Gustavo's Chicken Fring** 18  
Twice Cooked Free-Range Boneless Chicken Thigh, Guacamole, Ugly Heirloom Tomato, Lettuce, Sour Crème and Three Islands Mayo in a Toasted Rice Flour Bun.

## Double Beef

**Four Floors** 25  
2 x 100g Tasmanian Vintage Beef Patty, Double Ketchup, Den Miso Mayo, Double Tillamook Cheddar Cheese and Triple Pickled, Puree and Fried Onions in a Demi Brioche Bun.

**Jason Four Cheese** 27  
2 x 100g Tasmanian Vintage Beef Patties with our Special Blend of VSOP Aged Gouda, Cave Aged Cheddar, Brie and Mozzarella Cheese, Cooked Down with Brewlander IPA and Layered with Double Ketchup, Three Islands Mayo, Served in a Toasted Demi Brioche Bun.

EAT

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 Vegetarian  Spicy  Vegan

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# THREE BUNS BURGERS

100% All-natural burgers using the best quality ingredients, bespoke artisan buns and house-made slow cooked sauces.

BURGERS

## SUSTAINABLE

## DAWGS

**Impossible Inferno** **24**  
Impossible™ meat patty, double ketchup, double Tillamook™ cheddar cheese, inferno sauce, cucumber and jalapeño pickle in a toasted demi brioche bun.

**Vegan Seagal** **20**  
Impossible™ meat patty, Three Islands soya milk mayo, fermented cashew cheese, ketchup, heritage tomato, lettuce and pickles in a toasted wholemeal mango flour bun

**Can You Dig It** **22**  
Impossible™ meat patty, Truffled aioli, Brie de Meaux, Ketchup, Vine Ripened Tomato, Lettuce and Pickles in a Toasted Demi Brioche Bun.

**The Roots** **17**  
Seasonal vegetables, cheese fritter, coleslaw, lettuce, pickles, 'Big Poppa' hot sauce and mayo in a toasted wholemeal mango flour bun.

**Fry Me To The Moon** **19**  
Buttermilk fried Tindle patty, Three island mayo, hot sauce with Tillamook cheddar cheese, Korean BBQ sauce, lettuce, pickle onion in a toasted rice bun.

**Truffello** **19**  
Twice Cooked Portobello Mushroom, Miso and Garlic Butter, Truffle Aioli, Coleslaw, Lettuce, Smoked Applewood Cheddar and Pickles in a Toasted Demi Brioche Bun.

**Guac Norris** **20**  
Seared TINDLE Patty, Soya Milk Mayo, Charred Chunky Tomato Salsa, Guacamole and Lettuce in a Toasted Wholemeal Mango Flour Bun.

**Truffle Hound** **18**  
Roasted portobello mushroom, garlic miso butter, ketchup, truffle aioli, melted truffle cheese and truffle oil in a toasted butter bun. (Chicken or Beef Sausage)

**D.O Double G** **15**  
Miso mustard, ketchup and bawang goreng in a toasted butter bun. (Chicken or Beef Sausage)

**Phife Dawg** **17**  
Hot Beef Chilli, Smoked Cheese, Sour Cream, Big Poppa's Hot Sauce and Watermelon Relish in a Toasted Butter Bun. (Chicken or Beef Sausage)

## ADD-ONS

INFERNO SAUCE	2
PICKLED JALAPEÑO & CUCUMBER	3
TRUFFLE CHEESE	3
TILLAMOOK CHEDDAR CHEESE SLICE	3
FRIED FREE-RANGE EGG	3
SIDE OF HOUSE FRIES (TO ANY MAIN)	4
SMOKED CHEESE SLICE	4
IMPOSSIBLE™ PATTY SWAP	5
ROASTED PORTOBELLO MUSHROOM	7
DINGLEY DELL STREAKY BACON	8
CHICKEN FRANKFURTER	8
BEEF FRANKFURTER	8
FOIE GRAS	10
VINTAGE BEEF PATTY	10
FRIED CHICKEN PATTY	11
IMPOSSIBLE™ PATTY	12

EAT

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Vegetarian Spicy Vegan

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# SWEET AND TREATS

>SWEETS

## DESSERTS

<b>Sticky Icky Wicky</b>	<b>9</b>
Sticky date pudding steeped in gula melaka, toasted coconut butterscotch sauce and salted vanilla ice cream	
<b>Wilfred's Brownie</b>	<b>16</b>
Wilfred's indulgent quadruple chocolate and walnut fudge brownie served with house vanilla ice cream, chocolate mousse, chocolate sauce and toasted white chocolate crumb.	
<b>Mango Jerry</b>	<b>6</b>
Alphonso mango and calamansi coconut cream custard pot.	
<b>Rich Chocolate</b>	<b>6</b>
A velvety custard of dark and milk chocolate.	
<b>Zesty Calamansi &amp; Lemon</b>	<b>6</b>
Creamy Citrus Posset	

EAT

**ALLERGY STATEMENT** — Items on the menu may include traces of gluten, nuts, peanut, milk, mustard, celery, crustaceans, sesame, egg, fish. Please advise your server of any allergies before ordering



Vegetarian



Spicy



Vegan

Prices are subjected to service charge and prevailing government taxes.

