

ALL DAY

CRUSHED FRUIT SODAS

 LYCHEE & LIME	11
 MINT & LIME	11
 WILD BERRY COOLER Forest fruits, mint and soda	11
 CALAMANSI & UME COOLER Ume, calamansi, lime, mint and soda	12
 SOURSOP PASSIONFRUIT COOLER Soursop, passionfruit, lemon and soda	12

KOMBUCHAS

 LEMON, LIME & MINT	11
 WILD BERRY	11

FLOATS

 COKE	10
 SPRITE	10

ICED COLD BEERS

PERONI DRAUGHT Lager, Italy	300ml / 500ml	15 / 19
SPECIFIC GRAVITY Classic IPA, Singapore		16
BLUE MOON Wheat, USA		17










WINES BY GLASS

OUR FULL WINES & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

SANTA MARGHERITA BRUT DOCG Prosecco, Italy	16
LE CONTESSE PROSECCO ROSÉ Prosecco, Italy	18
SILENI Sauvignon Blanc, New Zealand	15
THE WILD ONES Chardonnay, South Australia	17
TE KAIRANGA ESTATE Pinot Noir, New Zealand	15
FIORINI CHIANTI SUPERIORE DOCG Sangiovese, Italy	17
MITOLO JESTER Shiraz, Australia	19

MENU

PS. CLASSICS

 PS. MOJITO Spiced rum, fresh mint, lime and soda	19
 WHITE BOUQUET SANGRIA Marques de riscal verdejo, lychee, longan, white chrysanthemum flowers, rambutan and lemon soda	19
 SANGRIA ROSSA Red wine sangria, strawberry, orange and cinnamon	19
 PS. MARGARITA Tequila, cointreau, agave and lime	19
 BLOODY MARY Our PS. bloody mary mix with vodka	20
 SINGAPORE SLING Gin, cherry brandy, DOM benedictine, pineapple, lime and grenadine	23
 ESPRESSO MARTINI Vodka, coffee liqueur, espresso and vanilla	22
 OLD FASHIONED Bourbon, maple, aromatic bitters and cherry	20
 NEGRONI Spiced gin, campari and rosso vermouth	23

PS. SPRITZ COCKTAILS

 STRAWBERRY & MINT SPRITZ Strawberries, rosé prosecco, white wine and mint	21
 APEROL SPRITZ Aperol topped with prosecco	22

 <p>WEEKDAY 1-FOR-1 until 6pm</p> <p>APEROL SPRITZ</p>	 <p>MIMOSA</p> <p>WEEKEND 1-FOR-1 until 4pm</p>
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VERANDAH BAR COCKTAILS

FRIDAY 1 FOR 1 IN THE VERANDAH BAR FROM 6PM

 VERANDAH FIZZ PS. Verandah gin, lychee and mediterranean tonic	21
 GINGER PIMM'S CUP PS. Verandah gin, pimm's no.1 and lemon	22
 VESPER MARTINI PS. Verandah gin, vodka and lillet blanc	22
 BRAMBLE PS. Verandah gin, lemon and blackberry liqueur	23
 NEGRONI BIANCO PS. Verandah gin, cinzano bianco and lillet blanc	23

TO START OR SHARE

V PS. TRUFFLE FRIES Full 18
PS.Cafe truffle oil, shoestring fries and Half 12
grated parmesan

V PECORINO CAULIFLOWER GRATIN 15
Béchamel, garlic and sesame crumb

V PORTOBELLO MUSHROOM SOUP 15
Fresh watercress and truffle oil

V TOMATO & BASIL BISQUE 15
Basil pesto

V PORTOBELLO FRIES 18
Chipotle mayonnaise

CHICKEN BITES IN THE BASKET 21
Combination of crispy charcoal garlic and
tempura chicken with Szechuan pepper,
tamarind chilli and kaffir lime aioli

* CRISPY TYPHOON CALAMARI 22
Crispy batter coating comprising of potato flakes,
Szechuan pepper, crispy garlic, fermented black bean,
scallion and chilli flakes with a lemon chilli dip

* LAKSA PRAWN DUMPLING 22
Crispy vermicelli and sambal spinach

SALADS

VM PS. CAESAR Regular 24
Baby cos, bacon, parmesan, baked croutons Small 17
and poached egg
♦ With grilled chicken +5
♦ With grilled prawns +8

V PS. SUPERFOOD Regular 27
Blueberries, pumpkin, quinoa, freekeh, edamame, Small 19
almond & sunflower seeds with
orange rosemary dressing

VM THAI CARAMELISED STEAK Regular 32
Green mango, cherry tomatoes, crushed peanuts, Small 22
salted shrimp, desiccated coconut and
spicy palm sugar dressing

SANDWICHES

PS. CLUB 28
Toasted turkish bread, bacon, chicken, fried egg,
cheddar, creamed spinach, tomato relish, gherkins
and cranberry vinaigrette greens

PS. STEAK 32
Grain-fed full blood wagyu steak, cheddar,
house sourdough, caramelised onion & raisin relish
and shoestring fries

EVERYDAY BRUNCH

SERVED TILL 4PM

PS. BIG BREAKFAST 29
Two eggs (poached, fried or scrambled), smoked bacon,
wilted spinach, buttered toast, baked beans with
angus beef or pork sausage, cherry tomato, mesclun mixed
with honey truffle dressing
♦ with egg white, scrambled or omelette +5

PASTAS

V GREEN GODDESS PESTO PENNE 26
Green garden vegetables, homemade herb and
pine nut pistou

VM CHICKEN ROSSA PENNE 27
Sautéed chicken, smoked bacon, spinach and
roasted mushrooms with garlic-tomato cream sauce

VM PS. SPAGHETTINI BOLOGNESE 27
Spaghettoni, homemade sauce and crispy basil leaves

VM SPAGHETTINI CARBONARA 27
Spaghettoni, garlic cream sauce and smoked bacon

VM SPICY KING PRAWN AGLIO OLIO 30
Spaghettoni, toasted sesame breadcrumbs and fresh herbs

* SEAFOOD SPAGHETTINI ARRABBIATA 35
Squid, king prawn, soffrito, harissa, eryngii and
truss tomato

STREET

* JYPSY CHICKEN KATSU 26
Japanese curry with shredded cabbage, scallion,
goma dressing and an onsen egg

THAI CHICKEN & BASIL BOWL 26
Wok-fried basil chicken, fresh prawn salad,
sunny-side-up egg, steamy jasmine rice and
toasted coconut flakes

PS. CRAB & PRAWN LAKSA 28
Julienne fish cake, silver sprouts, quail eggs,
laksa pesto and fresh chilli paste

VM SPAGHETTI CRAB MEE GORENG 28
Traditional brew, king prawn, sliced iberico pork,
vermicelli, chilli powder and shallot pork crumb

PS. PRAWN NOODLE SOUP 29
Traditional brew, king prawn, sliced iberico pork,
vermicelli, chilli powder and shallot pork crumb

MAINS

DUCK CONFIT CURRY WITH CRISPY ROTI	29
Crispy duck leg, potato cutlets and a fresh grilled roti	
BEER BATTERED FISH & CHIPS	32
Pacific ocean hoki fillets, tartare and kaffir lime aioli	
CRISPY ROAST CHICKEN	32
French onion and garlic bread sauce	
PS. BURGER	32
Australian barley-fed angus patty, vintage cheddar, wilted spinach, smoked bacon, tomato, crispy onions, toasted sesame bun and shoestring fries	
PS. IMPOSSIBLE™ BURGER	32
Impossible™ patty, vintage cheddar, wilted spinach, sautéed mushrooms, tomato, crispy onions, toasted sesame bun and shoestring fries	
SIMPLY SEARED BARRAMUNDI	33
Shrimp, coconut and lemongrass risotto	
STICKY BBQ RIBS	39
Smokey sticky sauce, cabbage and potato walnut slaw	
★ MISO BLACK COD	43
Cha soba, air-flown greens, cherry tomatoes, Japanese cucumber, edamame with a wafu dressing	
ABERDEEN ANGUS CENTRE CUT TENDERLOIN (200G)	56
Porcini mushroom sauce and shoestring fries	

ANN SIANG HILL EXCLUSIVE

CHICKEN PARMIGIANO	32
Pan-seared chicken breast, chunky tomato sauce, chilli crumbs, wilted spinach, slow-roasted romas, mozzarella and grilled lemon	

JUNIOR MENU

FOR KIDS 12 YEARS AND BELOW

CARBONARA PASTA	14	GRILLED HAM & CHEESE TOASTIES	14
Cream sauce, bacon and parmesan		Served with shoestring fries	
CHEESEBURGER & FRIES	14	SPAGHETTINI BOLOGNESE	14
Angus beef patty, vintage cheddar, mayonnaise and toasted sesame bun		A kid's version of our classic	

New ★ / Vegetarian (V) / Vegetarian Modified (VM) - can be modified for vegetarians

Please let your server know if you have any food allergies

BEVERAGES

COFFEES & CHOCOLATE

PS.Cafe Blend is served as a 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.

COFFEES

Espresso	6
Americano	6.5
Cappuccino	6.5
Flat White	6.5
Latte	6.5
Long Black	6.5
Macchiato	6.5
Piccolo Latte	6.5
Honey Milk Latte	7
Mocha	7
CHOCOLATE (Hot / Iced)	7.5
CHAI LATTE Prana chai tea, soy milk and manuka honey	8.5

ICED COFFEES

Americano	7
Latte	7
Crème Brûlée Latte	7.5
Honey Milk Latte	7.5
Mocha	7.5
Add a scoop of ice cream	3.5
AFFOGATO Espresso, vanilla bean ice cream	9.5
IRISH COFFEE Black coffee, Irish whiskey and double cream	18
Decaf • extra shot • organic soy milk • oat milk	+1

COLD-PRESSED JUICES

ALRIGHT ORANGE Carrot and orange	9.5
CITRUS SUNRISE Pink grapefruit and orange	9.5
GOODY GREEN Green apple and celery	9.5
GREEN APPLE	9.5
ORANGE	9.5

TEAS & INFUSIONS

TEAS English Breakfast • Earl Grey Balancing • Calming • Digestive • Sencha	6.5 7.5
PS. FRESH INFUSIONS Fresh Mint Moroccan • Old Ginger Root	7
HONEY LEMON SOOTHER Manuka honey and fresh lemon juice	8
PS. ICED TEAS Lemon Lime	8
Peach	8
Cloudy Apple Tea	9.5
Longan	9.5

CLASSIC FIZZ

COKE	6.5
COKE ZERO	6.5
SPRITE	6.5

MINERAL WATER

ACQUA PANNA	7
SAN PELLEGRINO	7



DESSERTS

SINGLE CHOCOLATE BLACKOUT CAKE A single layer of our classic served with a dark chocolate sauce	14	STICKY DATE PUDDING With lashings of toffee sauce	15
DOUBLE CHOCOLATE BLACKOUT CAKE With dark chocolate sauce	18	CHOCOLATE RED VELVET CAKE	16
FLORIDA KEY LIME PIE	15	DARK CHOCOLATE BANANA CHEESECAKE	16
PS. CARROT CAKE With candied walnuts	15	GOLDEN BANANA BUTTERSCOTCH BUNDT With lashings of toffee sauce	16
		ULTIMATE FUDGY BROWNIE With dark chocolate sauce	18

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