

THE LUNCH SESSION

WEEKDAYS: 11AM TO 3PM

WEEKENDS: 11AM TO 4.30PM

LAST ORDERS 30 MINS BEFORE CLOSING

FIRST MOVES

PLATES FOR THE TABLE, DESIGNED TO BE SHARED

SMOKY KOMBU PRAWN TOAST ✦

18

Thick-cut sourdough loaded with a prawn paste that's been electrified with smoky, charcoal-grilled kombu oil, then fried to a perfect, brutal crunch. Aioli dusted with togarashi brings the heat.

SALTED EGG 'CRACK'

12

Our dangerously addictive version of the Tze Char classic. Ultra-crisp fish skin, dusted heavy with our house-made salted egg mix and aromatic curry leaves. It's pure, unadulterated umami crunch.

CHINATOWN 95' CRUDO

22

Respect the process. Dry-aged Red Snapper, sliced thin and hit with a bright, zesty throwback sauce of soy, sesame, and lime. Finished with pops of citrus and aromatic chive oil. Raw, refined, and wakes you right up.

'DIRTY' LOVE LETTER

18

A childhood memory, made for adults. A traditional 'love letter' wafer—crisped over charcoal embers—is piped full of a plush, silky ankimo (monkfish liver) mousse. A pinch of pink peppercorn salt makes it pop. One bite is pure, indulgent bliss.

BANG BANG SALMON TARTARE ✦

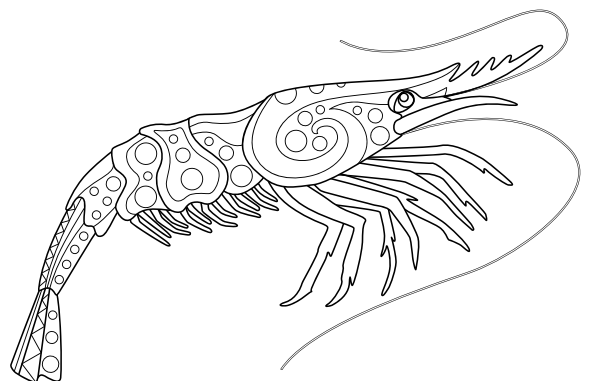
22

Chopped raw salmon, drenched in our wicked 'Bang Bang' sauce—a full-on flavour riot of sweet, spicy, and creamy. Served up with jet-black, house-fried squid ink sago crackers for the scoop.

3-CUP CHICKEN KARAAGE

16

The Taiwanese night market classic, remixed. Juicy, boneless chicken thigh, fried karaage-style, and dusted with our secret 'San Bei' (三杯) flavour powder. Served with a creamy honey-mayo for the perfect sweet and savoury dip.



EAT WELL. RESPECT THE CRAFT.

PRICES ARE SUBJECT TO PREVAILING GST & 10% SERVICE CHARGE



THE MAIN PLATE

ONE PLATE, ONE VIBE. NO FUSS, JUST A DAMN GOOD LUNCH.

PRAWN BISQUE RAMEN

The soul of a hawker classic, given the French treatment. The broth is the star—an unapologetically rich, ocean-deep bisque built from slow-roasted prawn heads and shells for days. This is pure, slurpable luxury.

THE HOLY HALIBUT BURGER

Our answer to a childhood craving. A thick halibut fillet in a shatteringly crisp vodka batter, laid on a soft, house-made brioche bun with melted cheddar and a generous slathering of sharp, zesty yuzu tartare. The fish burger you wish you grew up with.

COLD MALA CRACK NOODLES

AA bowl of pure addiction. Chewy sweet potato noodles, tossed cold in our infamous Mala Crack Chilli Oil, served alongside a pile of crisp, mala-dusted vegetable tempura. We drop in a perfect 63°C egg that bursts to create a silky, rich sauce over the whole damn thing.

Option to add Tempura Prawns (2pcs) + 6

THE ANTI-SALAD

It's not about the greens; it's about the ridiculously umami-packed dip made from a secret blend starring salted black bean dace. Served with a crisp romaine wedge for maximum scooping. Trust us on this one.

SMOKED CURRY UDON

Our tribute to Hokkaido's soup curry, but with way more depth. The soul-warming broth is slow-simmered with smoked garlic and secret aromatics for a complex, sweet, and smoky finish.

Option to add Chicken Karaage + 4

DROWN THE RICE

You know that ridiculously rich prawn bisque from our ramen? We drown premium Koshihikari rice in it, pile on jumbo prawns, silky egg floss, spring onions, and crispy puffed rice for crunch. Comfort food, fully upgraded - and made to be demolished.

RECIPES AREN'T RULES

PRICES ARE SUBJECT TO PREVAILING GST & 10% SERVICE CHARGE

30

26

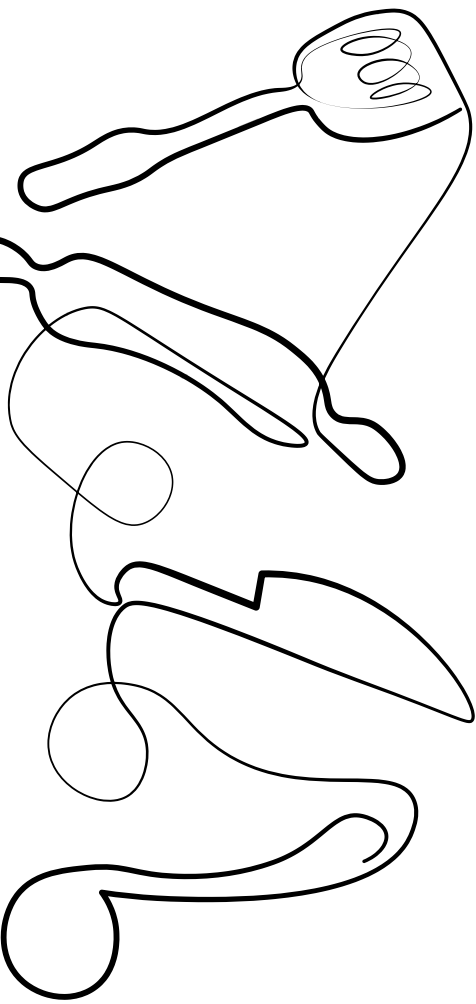
18

18

22

30





SIDE HUSTLES

FOR THE CREW. ORDER 'EM UP, SHARE 'EM OUT.

MENTAIKO BOMB TOTS

9

Crispy golden tots drenched in a creamy sweet-and-savory mentaiko mayo, torched for that smoky aburi finish, and hit with a shower of tobiko and nori. A savoury, creamy, pop-in-your-mouth explosion.

CHARRED SPROUTS & LYCHEE

12

Brussels sprouts, deep-fried until crisp and nutty, then tossed with sweet lychee and a sharp apple cider vinaigrette. Served over a bed of cool aioli. Sounds wrong, tastes right.

SMOKY BEANS & TORN BURRATA ✱

12

Crisp French beans get tossed with smoky garlic confit and savoury chai poh (preserved radish), then piled onto a messy bed of creamy, torn burrata and hit with our crack chilli oil and crunchy white bait. A riot of textures.

HONEY THYME FOCACCIA & TARAMA ✱

8

The result of a slow, overnight fermentation. Our house-baked focaccia is airy and crisp, glistening with honey and thyme, and served with a big, unapologetic smear of our creamy, salty taramasalata.

"NOT YOUR MOM'S" CARROT CAKE

15

Our loving tribute to Chai Tow Kway. Crispy, fried cubes of rice cake are coated in a dark, sweet soy sauce and topped with an XO chilli jam scramble and sweet morsels of prawn. A twist of the hawker classic, with respect.

LAST CALL

DESSERTS WITH A TOUCH OF SMOKE AND FIRE.

SMOKED VALRHONA CARAIBE CHOCOLATE TART

12

An unapologetically dark Valrhona Caraïbe 66% tart, with ganache infused with applewood smoke — a nod to the embers of our dinner grill. Hidden below: hazelnut praline feuilletine for a brutal crunch, finished with crushed peanuts and a scoop of coconut sorbet to cut through the richness.

CRÈME BRÛLÉE CHEESECAKE ✱

9

Our final act of fire. This is the New York cheesecake you dream about—unapologetically dense, rich, and creamy on a classic biscuit crust. We give it the crème brûlée treatment: a glassy sheet of torched sugar for that perfect, satisfying crack.

Option to add Ice-Cream + 4

OFF-DUTY

SMALL FRY'S HAVE RIGHTS

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BBT

YEA. WE CALL IT BUBBLE TEA. NO, THERE ARE NO PEARLS.
IT JUST HITS DIFFERENT. TRUST

CEREAL SABAI

8

Your favourite childhood breakfast cereal meets a Thai beach holiday. A fragrant lemongrass brew gets a swirl of lush strawberry cream, topped with a crunchy riot of fruity pebbles. It's weird, it's wonderful.

DRAGON'S BREATH COOLER

8

The ultimate thirst-quencher for a hot Singapore afternoon. Icy-cool cucumber and fresh mint blended with vibrant red dragonfruit. Pure, clean, liquid salvation.

THE HIGH ROLLER'S FRUIT TEA

9

We use the good stuff. A base of legendary Da Hong Pao oolong tea—deep and roasted—is infused with a medley of fresh fruits and a touch of honey-lemon. Fruit tea, but for grown-ups.

MANGO MONSOON

9

Pure, unadulterated mango madness. Our rich, house-made mango purée is swirled with creamy milk and loaded with mango boba that pop in your mouth. A tropical downpour of flavour.

COCO CLOUD

9

A dreamy escape in a glass. We start with pure, sweet Nam Hom coconut water from Thailand and top it with a fluffy, ethereal bluepea 'cloud cream'. As light and refreshing as it looks.

SWEET CHAI BUTTERFLY

8

Sweet talk in a glass. A vibrant mix of pink guava and honey gets a fizzy lift from soda, with a magical, colour-shifting swirl of butterfly pea tea. A real stunner.

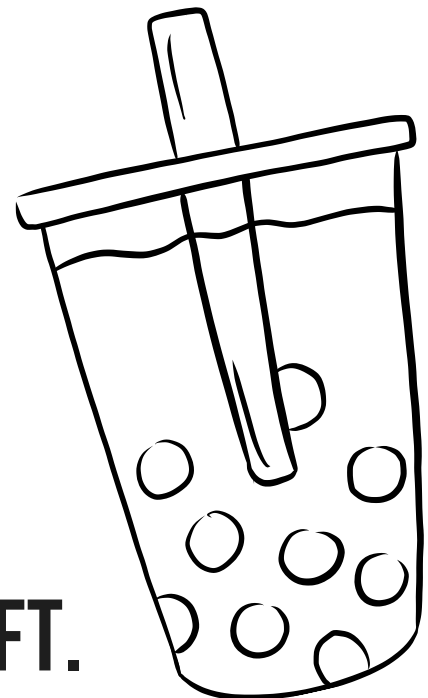
STRAWBERRY NEBULA

9

Get ready for lift off. A rich, house-made strawberry compote forms the base of this cosmic soda, layered with mystical butterfly pea tea. We finish it with a shimmer of edible 'stardust' for a drink that's truly out of this world.

DRINK WELL. RESPECT THE CRAFT.

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BBT



OFF
THE
DUTY

COFFEE & KICKSTARTERS

FOR WHEN YOU NEED TO FEEL SOMETHING

COFFEE

5

The usual suspects: Espresso, Long Black, Cappuccino, Latte, Flat White. Done right.

Option for Iced Coffee +1

TEA

7

A selection of 6 premium teas. From robust black teas to delicate greens. Ask for the list.

KOPI TONIC

7

A shot of our bold house espresso poured over ice-cold tonic with a twist of citrus. Zesty, bubbly, and seriously refreshing.

ICED DIRTY MATCHA LATTE

9

When you need the zen of matcha with a proper kick. Our vibrant ceremonial grade matcha gets a shot of espresso and creamy milk over ice. It's dirty in the best way.

SPIKED SMOKED AFFOGATO

18

A nod to our dinner service. A scoop of house-smoked vanilla ice cream, drowned in a shot of hot espresso and a proper slug of dark rum. Dessert and a kickstart in one.

ESPRESSO MARTINI

22

The only socially acceptable way to have a coffee and vodka at lunch. You know the drill.

BEER & WINE

BECAUSE SOMETIMES, YOU'RE REALLY OFF-DUTY

BEER

12/16

Choice of Half/Full pint of Asahi Super Dry or Asahi Kuronama (Black). Cold, crisp, and clean.

WINE BY THE GLASS

18

A tight, curated list of reds and whites. Ask the crew what we're pouring today.

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