



**PREPARE FOR
TEMPTATION**



All Day Breakfast

Vegetarian Croissant \$12 →

Egg, Lettuce, Cheese, Tomato, Cucumber, SO/ Mayo

Smoked Salmon Croissant \$12

Lettuce, Tomato, Cucumber, SO/ Mayo

Tuna Croissant \$12

Lettuce, Tomato, Cucumber, SO/ Mayo

Shoulder Pork Ham Croissant \$12

Lettuce, Cheese, Tomato, Cucumber, SO/ Mayo

Grilled Chicken Croissant \$12

Lettuce, Tomato, Cucumber, SO/ Mayo

SO/ Toastie \$13

Pork Shoulder Ham, Gruyere & Red Cheddar Cheese & Sliced Gherkins

SO/ Bagel \$13

Smoked Salmon & Creme Fraiche



Small Plates

Truffle Fries \$10 →

Topped with Shaved Parmesan

Loaded Thunder Crunch Fries \$12 →

Loaded with Chicken Bolognese Sauce

10pcs of Beef or Chicken Satay \$22

Served with Peanut Sauce & Condiments

Garlic Soy Glazed Chicken Wings \$14

6pcs topped with Sesame Seeds

Salads, Sandwiches & Burgers

SO/ Salad \$18.50 →

Garden Greens, Lemon Vinaigrette, Japanese Cucumber, Avocado, Cherry Tomato, Onions, Shredded Carrots, Feta Cheese, Walnuts, Raisins, Olives & Spelt, Fresh Tropical Fruits

SO/ Club Sandwich \$20

Chicken Breast, Gruyere Cheese, Bacon, Free Range Fried Egg, Tomato, Lettuce & served with Thunder Crunch Fries

'Beyond' Burger \$25 →

Served with TLC, Thunder Crunch Fries & Garden Greens
Add Fried Eggs & Melted Gruyere Cheese \$4

Homemade Spicy Szechuan Style Beef Burger \$28 🍴

Served with TLC, Thunder Crunch Fries & Garden Greens
Add Fried Egg & Melted Cheese \$4



Large Plates

Homemade Fish & Chips \$24

Thunder Crunch Fries, Homemade Coleslaw, Tonkotsu Tartare Sauce

Norwegian Salmon Tartar Rice Bowl \$23

Avocado, Sesame Seeds, Cucumber, Sriracha Mayo

Grilled Chicken Rice Bowl \$23

Garlic & Soy Glazed Chicken Breast, Grilled Pineapples, Fried Shallots, Espelette Pepper, Asian Slaw

Egg Omelette Rice Bowl \$18 →

Sriracha Mayo, Bacon, Onions, Capsicums, Mushroom, Ham, Gruyere Cheese, Asian Slaw

Aglia Olio Pasta → \$14 | Add Seafood \$5

Choice of Spaghetti or Penne

Chicken or Beef Bolognese \$16

Choice of Spaghetti or Penne

Chicken & Mushroom Roulade \$30 🍷

Homemade Coleslaw, Mashed Potato, Chicken Jus

Stuffed 'Otah' Squid \$35 🍷

Housemade Seafood 'Otah' Farce, Grilled Romaine & Ginger Shoyu Beurre Blanc

On The Side

Mashed Potatoes, Thunder Crunch Fries or Homemade Coleslaw \$8

Desserts

Bread and Butter Pudding \$10

Served with Vanilla Sauce & Wild Berries Compote

Homemade Banana Cake \$8 🍷

Served with Crème Fraiche

Fresh Tropical Sliced Fruits \$6



THE BLACK MENU

Available from 11:30am | 1 - 30 September 2020

Celebrate your birthday in September & enjoy the 3 Course Set for FREE*

Add \$48 for 2hrs free-flow house Beer, Wine & Prosecco | Additional \$20 to include Taittinger Brut & Gin Cart

3 Course Black Set \$55

Tuna Tataki

Black Bean Hummus, Popped Wild Rice & Black Garlic Aioli

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Squid Ink Spaghetti

Seafood Aglio Olio Style, Prawn Stock & Parmesan Foam

OR

Squid Ink Risotto

Seared Seafood, Mascarpone & Parmesan Foam

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SO/ Burnt

Homemade Cheese Cake & Mix Berries Compote

The Designer Xperience \$138

3 Course Black Set + 2hrs free-flow house beer, house wine, Taittinger Brut & Gin Cart + Take Home Gift by Karl Lagerfeld

Black Beverage Offers

Black Royale Cocktail \$28

Taittinger, Crème De Cassis

Black Iced Latte \$8



SO/ SET MENU

A La Carte or Choice of 2 Courses \$28++ | 3 Courses \$35++ | 4 Courses \$43++

Mini Wellington \$22

Mini Chicken Farce Wellington, Prata Dough, Chipotle Curry Sauce & Sesame Eggplant Caviar

SO/ Gado Gado Salad \$18 →

Romaine Lettuce, Deep Fried Bean Curd, Long Beans, Hard Boiled Eggs, Tempeh, Beans Sprout & Peanut Sauce
Add Chicken \$4 | Add Prawns \$ \$8

Homemade Pate en Croute \$25 | Add \$5 for set

Served with Pickles, Garden Salad & Chicken Jus

Vegetable Soup of the Day \$15 →

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Roasted Market Fish of the Day \$30

XO Cream Sauce, Mashed Potato & Asian Slaw

Chicken & Mushroom Roulade \$30 | Add \$5 for Set

Homemade Coleslaw, Mashed Potato & Chicken Jus

Homemade Spicy Szechuan Style Beef Burger \$28

Served with TLC, Thunder Crunch Fries & Garden Greens

Add Fried Eggs & Melted Gruyere Cheese \$4

Stuffed 'Otah' Squid \$35

Housemade Seafood 'Otah' Farce, Grilled Romaine & Ginger Shoyu Beurre Blanc

Pasta of the Day \$16 →

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Bread & Butter Pudding \$10

Served with Vanilla Sauce & Wild Berries Compote

SO/ Banana Split \$12

'Goren Pisang' Gula Melaka Sauce, Vanilla & Ondeh Ondeh Ice Cream



SO/ Hot

Americano, Espresso, Ristretto
Café Latte, Double Espresso, Mocha, Hot Chocolate

SGD

5
7

SO/ Iced

Americano
Café Latte, Mocha, Chocolate

7
9

TWG Tea

SO Signature Blend, English Breakfast, Royal Darjeeling, Emperor Sencha, Lemon
BushTea, French Earl Grey, Moroccan Mint, Chamomile, Timeless, Imperial Oolong,
Ocean Voyage (Green Tea)
Iced TWG Teas

8
10

SO/ Chilled

Soft Drinks
Juices (Apple, Orange, Cranberry, Pineapple, Lime, Grapefruit)
Aqua Panna / San Pellegrino 500ml
Aqua Panna / San Pellegrino 1000ml

7
7
8
12

SO/ Brewed

Tiger, Heineken
Asahi
Guinness, Surger

14
16
18

Shaken & Stirred

No. 35	Gin, Lemongrass & Ginger Syrup, Butterfly Pea Soda, Lemon Juice	20
Tom Collins	Gin, Lemon Juice, Simple Syrup, Soda	20
Daiquiri	White Rum, Lime Juice, Simple Syrup	20
Margarita	Tequila, Triple Sec, Lime Juice, Simple Syrup	20
Aperol Spritz	Aperol, Prosecco, Soda	20
Singapore Sling	Gin, Triple Sec, Cherry Liqueur, Dom Benedictine, Angostura, Pineapple Juice, Lime Juice, Grenadine Syrup, Soda	24
Whiskey Sour	Whiskey, Lemon Juice, Simple Syrup, Foamee	24
Old Fashioned	Bourbon Whiskey, Angostura, Simple Syrup	24
Manhattan	Rye Whiskey, Sweet Vermouth, Dry Vermouth	24
Espresso Martini	Vodka, Kahlua, Nespresso Shot, Simple Syrup	24



Vodka

Stolichnaya	30ML 14
42 Below	16
Grey Goose, Belvedere	18

Gin

Tanqueray	14
Bombay, Roku	16
Gin Mare, Hendricks, Botanist, Citadelle	18

Rum

Bacardi Superior, Bacardi Oro	14
Sailor Jerry	16
Havana 7 Years	18
Cachaca	20

Agave/Tequila

Cimarron	14
Espolon Blanco	16
Don Julio Reposado, Vida Mezcal	18

Whiskey

Wild Turkey, Bulleit, Jameson	14
Jack Daniel's, Chivas Regal 12 Years, Glenlivet 12 Years, Glenfiddich 12 Years, Bulleit Rye	18
Port Charlotte 10 Years	18
Blantons, Macallan 12 Years, Glemorangie Nectar	20
Macallan 18 Years	22
	38

Cognac

Remy Martin V.S.O.P.	16
Hennessy V.S.O.P., Pierre Ferrand 1840	18
Hennessy XO	48

Liqueurs

Martini (Rosso or Bianco), Campari, Aperol, Bailey's Irish Cream, Triple Sec, Sambuca, Kahlua, Cherry Heering, Frangelico, Cherry or Apricot Brandy	14
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Tawny Ports

Taylor's Tawny 14

Sherry

Harveys Bristol Cream, Tio Pepe Dry Sherry 14

SO/ Bubbly

Santa Margherita Prosecco 16

Taittinger Brut Réserve, France 28

SO/ Blanc

Pierre Ferraud, Sauvignon Blanc, France 10

M. Chapoutier, Marius Terret-Vermentino, France 15

Miguel Torres, Santa Digna Chardonnay, Chile 17

SO/ Rouge

Pierre Ferraud, Cabernet Sauvignon, France 10

Vina Ventisquero, Classic Merlot, Chile 12

M. Chapoutier, Marius Grenache Syrah, France 15

SO/ Rosé

Rosé AIX Domaine Saint AIX 2015 18

BOTTOMLESS XPERIENCE

Add 2hrs free-flow house Beer, Wine & Prosecco for \$48*
Additional \$20 to include Taittinger Brut & Gin Cart*

Just Say SO!

TAKE THE XPERIENCE WITH YOU

Bottled Cocktails & Takeaway Food Menu Available Now

Just Say SO!

