

WEEKEND BRUNCH

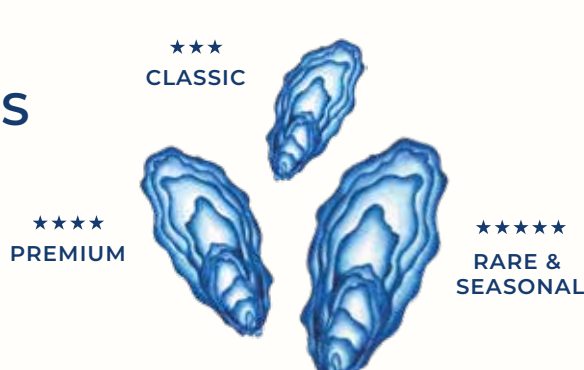
CLASSIC EGGS BENEDICT w THICK-CUT APPLEWOOD SMOKED BACON Poached eggs, hollandaise sauce, tater tots, side greens	21	AVOCADO EGG & TOAST Australia avocado, cream cheese, lentils, pickles, fried egg	19
ANGIE'S BIG BREAKFAST Kurobuta pork sausage, sourdough, scrambled eggs, thick-cut applewood smoked bacon, rhubarb jam, tater tots, side greens	27	HOT PEPPER GRILLED CHEESE SANDWICH Monterey pepper jack, 36-month aged cheddar, brie, gruyere, tater tots, gazpacho shot	22
KUROBUTA PORK SAUSAGE OMELETTE Roasted peppers, grilled zucchini, aubergine, roma tomatoes, tater tots, side greens	24	MONTE CRISTO SANDWICH Brie, smoked ham, pommery mustard, tater tots, side greens	19
MAINE LOBSTER BENEDICT Poached eggs, hollandaise sauce, tater tots, side greens	45		
PEEKYTOE CRAB EGGS NEPTUNE Poached eggs on Espelette pepper hollandaise sauce, horseradish, charred lemon, tater tots, side greens	29		

SIDES | BUILD YOUR OWN

EGGS ANY-WAY <i>Scrambled Fried Poached</i>	6	CALIFORNIA TATER TOTS	12
HOMEMADE SOURDOUGH	4	GRILLED KOMBU ALMOST BROCCOLINI	13
THICK-CUT APPLEWOOD SMOKED BACON	6	GRILLED ENOKI & KING OYSTER MUSHROOM	13
KUROBUTA SAUSAGE	8	RUSSET POTATO FRIES	12
SPANISH PORK CHORIZO	7	MAC & CHEESE PETIT <i>(Contains pork & mushrooms)</i>	15

LIVE OYSTERS

FRESHLY SHUCKED ON ORDER



Oysters selection varies daily, kindly refer to our specials menu for full list.

CLAMS	Steamed with umami broth, served with a side of toasted baguette	
MANILA CLAMS (300g/600g)		34/48
TUA TUA CLAMS (Limited stock)		MP
MANHATTAN CLAM CHOWDER	Clams, cold smoked arbequino olive oil, mirepoix, russet potato	18
MUSSELS	Mariniere style with splash of Pernod, served with a side of toasted baguette	
NZ JUMBO GREEN LIP MUSSELS (650g)		42
RUSSET POTATO FRIES		8
RUSTIC SOURDOUGH		4

Our shellfish is subject to seasonal availability.

PASTAS

LANGOUSTINE NERO PASTA	Argentinian red langoustine, squid ink, browned butter, tobiko	36
LINGUINE ALLA PUTTANESCA CON VONGOLE	Clams, white wine, basil, extra virgin olive oil	28
PANCETTA CARBONARA	Smoked bacon, crispy pancetta, parmigiano reggiano, Italian parsley, Sarawak pepper	26

SALADS

ANGIE'S GARDEN SALAD	Rocket salad, candied walnuts, pomegranate, quinoa, manchego, onions, sundried tomatoes, carrots, ginger passion fruit balsamic dressing	18
JERUSALEM ARTICHOKE & CELERIAC SLAW	Roasted sunchoke mousseline & chips, celeriac apple celery slaw, radish, jicama, candied walnuts, blue cheese	18
APULIA BURRANTINA & STRAWBERRY CONFIT	Aged balsamic, sweet basil, strawberry rhubarb jam, tomatoes	28
JOSPER GRILLED OCTOPUS SALAD	Kale leaves, green apple, dried cranberries, feta cheese, honey mustard dressing	36
CHARRED ROMAINE SALAD	Parmesan polenta chips, classic anchovy dressing	16

MAINS

USDA BLACK ANGUS STEAK SANDWICH	Balsamic caramelized onion, manchego, horseradish aioli (served medium rare)	28
USDA PREMIUM PRIME BEEF BURGER	Thick-cut applewood smoked bacon, homemade oregano ketchup, pickled cucumber & onions, 36-month aged cheddar, russet potato fries. ASK FOR ANGIE'S HOT SAUCE!	26
MAINE LOBSTER ROLL	citrus aioli, celery, dill, straight cut fries	45
ANGIE'S ORIGINAL FISH 'N CHIPS	NZ wild-caught ling fish, stout tempura battered, crushed peas, jalapeño tartare sauce	28
USDA STEAK FRITES (180g)	USDA top sirloin, sauce Diane, straight cut fries (served medium rare)	28

DESSERTS

CAST IRON APPLE PIE	Ginger cinnamon, puff pastry, coconut ice cream	18
DOUBLE-FRIED BANANA WITH COCONUT ICE CREAM	Coffee dust, chocolate glaze	15
GELATO OF THE DAY (1 scoop)	Earl grey Vanilla Chocolate Raspberry sorbet Passionfruit sorbet Yuzu sorbet	4.5
ARTISANAL CHEESE PLATTER	(Choice of 3) : Pepper Jack Gruyère Kikorangi blue Manchego	22

Prices are subject to 10% service charge & prevailing government sales tax.

SIGNATURE CONDIMENTS 2

TRUFFLE AIOLI
JALAPEÑO TARTAR SAUCE
SHALLOT MIGNONETTE
ARTISANAL FRENCH BUTTER
CHIMICHURRI
BORDELAISE
BERNAISE

BEVERAGE

ALCOHOLIC BEVERAGES

WEEKEND BOOST

PICK-ME-UP

WAKE-UP FIZZ	Gin, citrus, meji milk, free-range egg white	19
POMEGRANATE & BLUEBERRY SPRITZ	Pomegranate liqueur, vodka, blueberries	18
MIMOSA	Freshly-squeezed Valencia orange, prosecco	19

TEA-INFUSED COCKTAILS

ANGIE'S SPRITZ	Ceylon, Pimm's No. 1, prosecco, fresh orange juice, mint, citrus, cucumber	18
AFTERNOON DELIGHT	Earl grey, shochu, yuzu, lemon	18
EUGENIA	Hibiscus, gin, passion fruit, grapefruit	18
SIROCCO	White tea, rum, lemongrass, mint, lime	18

BOTTOMLESS BUBBLY

PROSECCO 58 per person
CHAMPAGNE 88 per person
 3 HOURS FREE-FLOW, LAST POUR AT 3:45PM.
T&CS APPLY.

WINES BY THE GLASS

2020 LA SOURCE GABRIEL ROSÉ	17
ZARDETTO PROSECCO EXTRA DRY	17
DELAMOTTE BRUT	22
2020 CECILIA BERETTA LUNA PINOT GRIGIO	16
2021 TWO TRACKS SAUVIGNON BLANC	16
2019 ALAMOS MALBEC	16
2018 CHATEAU LA CROIX LA BASTIENNE SAINT EMILION	16

CRAFT BEERS

BROOKLYN BREWERY LAGER, DRAFT (Pint)	17
BROOKLYN BREWERY DEFENDER IPA, DRAFT (Pint)	17
MIRROR POND PALE ALE (Bottle)	14
STONE IPA (Bottle)	14

NON-ALCOHOLIC BEVERAGES

COLD-PRESSED JUICES

FRESH-PRESSED VALENCIA ORANGE JUICE	7
FRESH PASSION FRUIT LEMONADE	6

FRESH TEAS

HOMEMADE KOMBUCHA <i>(Original, Passionfruit, Blackcurrant)</i>	9
HOT FRESH MINT TEA	7
HOT LEMONGRASS + GINGER	7
ICED CITRUS TEA	7
Earl grey sweet tea, lemon, orange, lime	
ICED MINT TEA	7
Earl grey sweet tea, fresh mint	

COFFEE

ESPRESSO double shot	4.5
WHITE w/ steamed milk	6
BLACK w/ hot water	5.5
PICCOLO w/ steamed milk	5.5
MACCHIATO w/ dry milk foam	5.5
Iced +1	

ARTISAN CRAFT TEAS Make it iced +1 7

WHITE TEA, LEMON MYRTLE, SAFFLOWER	
LAVENDER EARL GREY & BERGAMOT	
JASMINE ROSE TEA	
LYCHEE GREEN TEA	
GENMAICHA	
MUSCAT OOLONG	
MINT MEDLEY (Caffeine Free)	
CHAMOMILE & ANISE (Caffeine Free)	
POMEGRANATE HIBISCUS (Caffeine Free)	

BOTTOMLESS SODA 6

Coke, Coke Zero, Sprite, Ginger Ale, Tonic Water

STILL & SPARKLING WATER

FREE-FLOW NORDAQ PREMIUM WATER	2.8/person
Still sparkling still warm	
<i>"The water that gives a second chance"</i>	
80% of proceeds will be donated to The Helping Hands Singapore.	

Prices are subject to 10% service charge & prevailing government sales tax.