

**TO START**

<b>GALICIA PADRÓN PEPPER &amp; CHORIZO CRUMBS</b> Smoked sea salt, chipotle aioli	13
<b>TARAMOSALATA</b> Roe of cod, sourdough, red wine shallots, jalapeños, Kalamata olives, dill, thyme	16
<b>APULIA BURRATINA &amp; STRAWBERRY CONFIT</b> Aged balsamic, sweet basil, strawberry rhubarb jam, tomatoes	28
<b>PEEKYTOE CRAB CAKE</b> Smoky remoulade, Spanish onion, granny smith apple, shaved horseradish, charred lemon, chopped citrus salad	28
<b>TRUFFLED MAC &amp; CHEESE</b> Candied bacon (optional), roquefort, aged cheddar, gruyere, mushroom, summer black truffle + Shaved Summer Black Truffle (10g)	26
<b>RUSSET POTATO FRIES</b> Choice of double-fried or truffled	12
<b>GRILLED KOMBU ALMOND BROCCOLINI</b>	13
<b>GRILLED ENOKI &amp; KING OYSTER MUSHROOM</b> Hazelnut burnt butter, parsley, lemon zest	13
<b>THICK-CUT APPLEWOOD SMOKED BACON</b>	6
<b>KUROBUTA BRATWURST</b>	8
<b>ITALIAN PORK CHORIZO</b>	7

**SALADS**

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

**TRUFFLED KOMBU COLD PASTA**

Sakura ebi, avruga caviar, tobiko  
42

**LIVE OYSTERS**  
FRESHLY SHUCKED ON ORDER



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

**ANGIE'S OCEAN PLATTER**

148 / 198  
Daily airflown seafood medley of snow crab legs, oysters, prawns, scallops & shellfish  
Limited servings per day subject to seasonal availability.

**CLAMS**

Steamed with umami broth, served with a side of toasted baguette

<b>MANILA CLAMS (300g/600g)</b>	34/48
<b>TUA TUA CLAMS (Limited stock)</b>	MP

<b>MANHATTAN CLAM CHOWDER</b> Clams, cold smoked arbequino olive oil, mirepoix, russet potato	18
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**MUSSELS**

Mariniere style with splash of Pernod, served with a side of toasted baguette

<b>NZ JUMBO GREEN LIP MUSSELS (650g)</b>	42
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<b>RUSSET POTATO FRIES</b>	8
<b>RUSTIC SOURDOUGH</b>	4

Our shellfish is subject to seasonal availability.

**BY SEA**

<b>OBSIBLUE PRAWN TARTARE</b> Lime zest, poblano pepper, cilantro, kombu, celery salt	26
<b>SURF &amp; TURF MAINE LOBSTER ROLL+ KIMCHI BRATWURST ON BRIOCHE</b> Beurre noisette, citrus aioli, celery, dill Choice of Kurobuta bratwurst or Spanish pork chorizo	48
<b>MAINE LOBSTER ROLL</b> citrus aioli, celery, dill, straight cut fries	45
<b>ANGIE'S ORIGINAL FISH 'N CHIPS</b> NZ wild-caught ling fish, stout tempura battered, crushed peas, jalapeño tartare sauce	28
<b>78°C (120g-130g)</b> Pistou, burnt cauliflower purée, olives, chorizo crumbs	36

**BY LAND**

<b>USDA PRIME BLACK ANGUS TOP SIRLOIN (250G)</b> (served medium rare) Confit garlicm dijon & wholegrain mustard, smoked salt Choice of 2: Chimichurri   Bordelaise   Bearnaise	42
<b>USDA PREMIUM PRIME BEEF BURGER</b> Thick-cut applewood smoked bacon, homemade oregano ketchup, pickled cucumber & onions, 36-month aged cheddar, russet potato fries. <b>ASK FOR ANGIE'S HOT SAUCE!</b>	26
<b>SEASONAL PREMIUM CUTS</b> Please refer to our Specials Menu.	MP

**PASTAS**

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

**SIGNATURE CONDIMENTS 2**

**TRUFFLE AIOLI**  
**JALAPEÑO TARTAR SAUCE**  
**SHALLOT MIGNONETTE**

**ARTISANAL FRENCH BUTTER**  
**CHIMICHURRI**  
**BORDELAISE**  
**BERNAISE**

**DESSERTS**

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

**HAPPY HOUR DEALS**

<b>ONE FOR ONE PIMM'S CUP</b> BEFORE 7PM Mon-Fri	<b>HAPPY HOUR OYSTER</b> FROM \$1.5/pc* MON-THU 5-6:30PM *while stocks last	<b>DRAFT BEER \$10 PER PINT</b> MON-FRI UNTIL 7
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Happy Hour deals are not available on eve of PH & PH.

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

**BEVERAGE**

**ALCOHOLIC BEVERAGES**

**TEA-INFUSED COCKTAILS**

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

**SAKÉ'S**

<b>SAYKOH JUNMAIGINJO OMACHI</b> Filtered sparkling sake	112
<b>SAYKOH NIGORI</b> Unfiltered sparkling sake	108

**WINES BY THE GLASS**

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

**CRAFT BEERS**

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

**NON-ALCOHOLIC BEVERAGES**

**COLD-PRESSED JUICES**

<b>FRESH-PRESSED VALENCIA ORANGE JUICE</b>	7
<b>FRESH PASSION FRUIT LEMONADE</b>	6

**FRESH TEAS**

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

**COFFEE**

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

**ARTISAN CRAFT TEAS** Make it iced +1

<b>WHITE TEA, LEMON MYRTLE, SAFFLOWER</b>	7
<b>LAVENDER EARL GREY &amp; BERGAMOT</b>	
<b>JASMINE ROSE TEA</b>	
<b>LYCHEE GREEN TEA</b>	
<b>GENMAICHA</b>	
<b>MUSCAT OOLONG</b>	
<b>MINT MEDLEY (Caffeine Free)</b>	
<b>CHAMOMILE &amp; ANISE (Caffeine Free)</b>	
<b>POMEGRANATE HIBISCUS (Caffeine Free)</b>	

**BOTTOMLESS SODA**

Coke, Coke Zero, Sprite, Ginger Ale, Tonic Water	6
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**STILL & SPARKLING WATER**

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

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