

TO START

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

SALADS

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

**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. MP

CLAMS

Steamed with umami broth, served with a side of toast.

MANILA CLAMS (300g/600g) 34/48

MUSSELS

Mariniere style with splash of Pernod, served with a side of toast.

- NZ JUMBO GREEN LIP MUSSELS (650g)** 42
- + Russet potato fries 12
- + Rustic sourdough/baguette 4

*Our shellfish is subject to seasonal availability.*

WEEKDAY LUNCH

- CHARCOAL-GRILLED USDA PRIME BEEF RICE BOWL** 20  
Confit garlic, grilled seasonal greens, savoury rice. Extra beef +9
- CHARCOAL-GRILLED IBERIC PORK RICE BOWL** 16  
Confit garlic, grilled seasonal greens, savoury rice. Extra pork +7
- ABURI SALMON RICE BOWL** 23  
Brown rice, avocado, peas, sweet cherry tomatoes
- FREE-RANGE CHICKEN RICE BOWL** 18  
Brown rice, sautéed mushrooms, peas, sweet cherry tomatoes

MAINS

- MAINE LOBSTER ROLL** 45  
citrus aioli, celery, dill, straight cut fries
- ANGIE'S ORIGINAL FISH 'N CHIPS** 28  
NZ wild-caught ling fish, stout tempura battered, crushed peas, jalapeño tartare sauce
- USDA PRIME BLACK ANGUS TOP SIRLOIN (250g)** 42  
(served medium rare)  
Confit garlic, dijon & wholegrain mustard, smoked salt  
Choice of 2: chimichurri | bordelaise | bearnaise
- USDA PREMIUM PRIME BEEF BURGER** 26  
Thick-cut applewood smoked bacon, homemade oregano ketchup, pickled cucumber & onions, 36-month aged cheddar, russet potato fries.  
ASK FOR ANGIE'S HOT SAUCE!
- USDA STEAK FRITES (180g)** 28  
USDA top sirloin, sauce Diane, straight cut fries (served medium rare)

PASTAS

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

SIGNATURE  
CONDIMENTS 2

TRUFFLE AIOLI  
JALAPEÑO TARTAR SAUCE  
SHALLOT MIGNONETTE

ARTISANAL FRENCH BUTTER  
CHIMICHURRI  
BORDELAISE

BERNAISE

DESSERTS

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

HAPPY HOUR DEALS

**ONE FOR ONE PIMM'S CUP BEFORE 7PM**  
Mon-Fri

**HAPPY HOUR OYSTER FROM \$1.5/pc\***  
MON-THU 5-6:30PM  
\*while stocks last

**DRAFT BEER \$10 PER PINT MON-FRI UNTIL 7**

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

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

SAKÉS

- SAYKOH JUNMAIGINJO OMACHI** 112  
Filtered sparkling sake
- SAYKOH NIGORI** 108  
Unfiltered sparkling sake

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 (Original, Passionfruit, Blackcurrant)** 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
- "The water that gives a second chance"*  
80% of proceeds will be donated to The Helping Hands Singapore.

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

**ANGIE'S**  
OYSTER BAR & GRILL

*Weekday*  
**LUNCH SET**

**2-COURSE 28**

1 Starter or Dessert + 1 Main

**3-COURSE 36**

2 Starter(s) or Dessert(s) + 1 Main

**Complimentary Black Coffee or Tea**  
with every set lunch purchased.

*Additional Sides*

Available with purchase with the lunch set

**THICK-CUT APPLEWOOD SMOKED BACON +6**

**A SIDE OF MAC & CHEESE +7**

**SPANISH PORK CHORIZO +6**

\*Minimum purchase of one main or salad per seated guest.

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

**STARTERS**

**JERUSALEM ARTICHOKE & CELERIAC SLAW**

**GRILLED ALMOND BROCCOLINI**

**APULIA BURRATINA & STRAWBERRY CONFIT +6**

**TARAMOSALATA**

**MANHATTAN CLAM CHOWDER +8**

**MAINS**

**USDA PREMIUM PRIME BEEF BURGER**

**LINGUINE ALLA PUTTANESCA CON VONGOLE +10**

**USDA STEAK FRITES +5**

**CHARCOAL GRILLED USDA PRIME BEEF RICE BOWL**

**CHARCOAL GRILLED IBERICO PORK JOWL RICE BOWL**

**ABURI SALMON RICE BOWL**

**FREE-RANGE CHICKEN RICE BOWL**

**DESSERTS**

**BOUTIQUE GELATO/SORBET OF THE DAY**

**ASSORTMENT OF CHEESES +12**

**ADDITIONAL DRINKS**

**HH DRAFT BEER +10**

**WINE BY THE GLASS +10**

**BOTTOMLESS SOFT DRINK +1**

Coke | Sprite | Soda

**UPGRADE TO WHITE COFFEE +2**