

EVENTS WITH



ANGIE'S

OYSTER BAR & GRILL



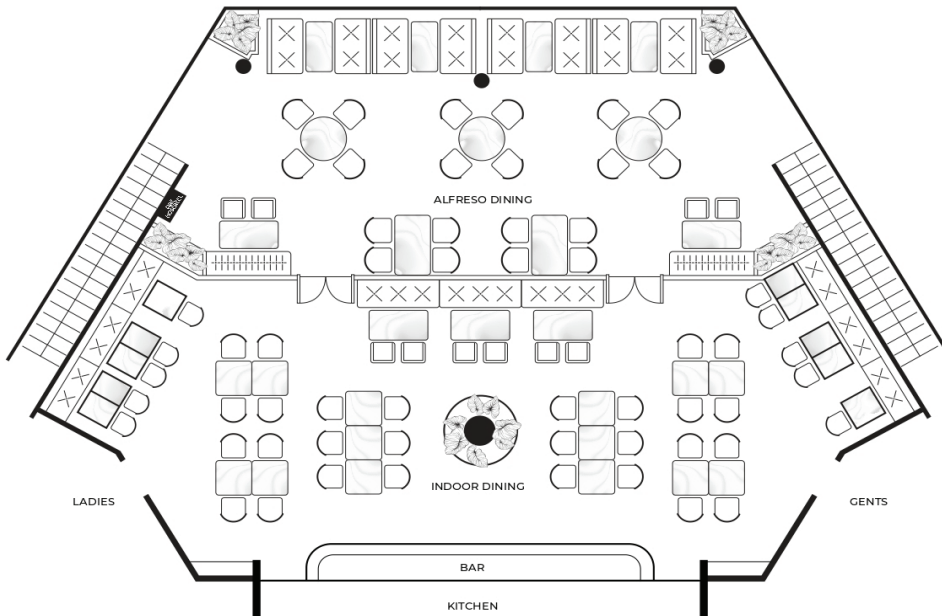
Angie's Oyster Bar & Grill brings the ocean to your table.

313 TAN BOON LIAT BUILDING, #02-01 | WWW.ANGIES.COM.SG
HELLO@ANGIES.COM.SG | +65 98167002

HIDDEN
DOOR
CONCEPTS

CAPACITY

FLOOR PLAN



Total seating:

Maximum Seating:

Indoor Dining : 70
Terrace Dining: 46
Cocktail: 130 standing

Recommended Seating:

Indoor Dining : 65
Terrace Dining: 35
Cocktail: 130 standing



TO START

CHARRED ROMAINE LETTUCE

Argula, Cherry Tomato, Grana Padano, Polenta, Dill, Sour Cream



QUINOA SALAD

Roasted Root Vegetables, Rice Chips



TARAMOSALATA

Roe of Cod, Sourdough, Red Wine Shallots, Jalapenos, Kalamanta Olive, Dill, Thyme



NEW ENGLAND CLAM CHOWDER

Supplementary

MAINS

USDA PRIME BLACK ANGUS TOP SIRLOIN

Confit Garlic, Choice of 2 condiment sauces



LINGUINE ALLA PUTTANESCA CON VONGOLE

Clams, White Wine, Basil, Extra Virgin Olive Oil



TRUFFLE RISOTTO (V)

Asparagus, Grana Padano, Black Summer Truffle



NEW ENGLAND CLAM CHOWDER

Supplementary

TO FINISH

ANGIE'S BANANA SPLIT

Fried Banana, Dark Chocolate Praline Crumb, Coconut Ice Cream



FRESH O'SLICE PIE WITH GELATO

ANGIE'S
OYSTER BAR & GRILL

ANGIE'S COURSE MENU

THREE | FOUR COURSE



ANGIE'S CUSTOMIZABLE MENU

TO START

CHARRED ROMAINE WEDGE (V)

Argula, Cherry Tomato, Grana Padano, Polenta, Dill



ANGIE'S OCEAN PLATTER (Sharing)

*Boston Lobster, Alaskan Snow Crab, Oysters Au Naturel,
Argentinian Carabineros Prawns, Chilled Hokkaido Scallops
NZ Blue Mussels, Mignonette*

MAINS

SLOW-ROASTED BLACK ONYX RIBEYE

Russet Potato, Beer Battered Onion Chips, Sauce Diane



GRILLED RED SEA BREAM

Asparagus, Shimeiji Mushroom, Charcoaled Truffle Sauce

TO FINISH

ANGIE'S BANANA SPLIT

Fried Banana, Dark Chocolate Praline Crumb, Coconut Ice Cream

ANGIE'S
OYSTER BAR & GRILL

EXAMPLE



ANGIE'S CANAPES MENU

SAVOURY CANAPES

- Crystal Bay Prawn Wrapped in Filo Pastry with Wasabi Aioli
- Lewis' Citrus Cured Salmon Tartare on Toasted Brioche & Crème Fraiche *
- Tuna Tartare, Sancho Pepper & Avocado Mousse on Toast *
- Caribbean Salted Prawn Accras, Sriracha Aioli
- Homemade Mackerel Otah on Ciabatta
- Teochew Style Crispy Beancurd with Minced Pork & Water Chestnut
- Soy Braised Pork, Century Egg & Compressed Watermelon
- Mini Pira Wagyu Slider with Crispy Onion Rings
- Gourmet Cheese Melt with Ham & Fried Quail's Egg
- Canadian Grain Fed & Slow Cooked Beef Skewer with Spicy BBQ Glaze
- Homemade Pate Champagne with Quince Jam & Rye Bread
- Bocconcini Mozzarella & Cherry Tomato Skewer, Organic Basil Oil +
- Stuffed Paris Mushrooms with Goats Cheese Mousse +
- Roasted Butternut Squash, Pine Nut & Feta Tart + #
- Olive Medley with Gardan Rosemary +
- Pira, Smoked Tomato Soup with Mac & Cheese

DESSERT CANAPES

- Neoteric Fruit Skewer, Garden Mint
- Raspberry Trifle & Whipped Meringue Cream
- Mini Homemade Opera Cake
- IPA French Toast, Chocolate Banana Cheesecake, Chantilly Cream with Baileys Coffee Liquor Drizzle
- Selection of Ice Cream Rounds Dipped in Cocoa Berry Chocolate (Bon Bon Style)
- Yuzu Black Sesame - Yuzu Mousse, Black Sesame Sponge & Coconut
- Espresso Tiramisu - Creamy Mascarpone, Kahlua Jelly & Espresso Savoiardi
- Kalamansi Coconut - Kalamansi Curd, Coconut Mousse & Banana Crème Brûlée
- Chocolate Paradise - Dark Chocolate Mousse, Chocolate Pudding & Chocolate Sponge
- Caramel Praline - Caramel Mousse, Chocolate Chantilly & Peach Jam
- Black Forest - Dark Chocolate Kirsch Mousse, Chocolate Sponge & Grittiness Jelly
- Rich Chocolate Tarte - Raspberry Jam, Chocolate Filling, White Chocolate Ganache

(+) Vegetarian (*) Raw (#) Contains Nuts (-) Deep Fried



PREMIUM CANAPES MENU

CANAPES MENU

Canapes starting from:
4 types: \$50++/pax
Additional: \$6++/pax

PREMIUM CANAPES

- Seasonal Oysters & Chorizo Tempura with Avruga Caviar ~
- Prawn & Avocado with Salmon Roe
- Broiled Lobster, Béarnaise Sauce & Ikura
- Tender Sliced Jamon Bellota & Compressed Watermelon, Organic Hazelnut
- Truffled Scrambled Egg White (Served in it's shell) with Perigot Truffle

ANGIE'S
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PAST EVENTS



Our venue is perfect for cocktail parties, networking, corporate events, seminars, product launches, weddings, solemnizations, birthdays and occasional celebrations.

Corporate Networking Event, 2021



Wedding Reception, 2022



Company D&D, 2022



Private Client Birthday Event, 2022



PAST EVENTS

