

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

ITALIAN 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

NEW ENGLAND CLAM CHOWDER +8

MAINS

AVOCADO EGG TOAST

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

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

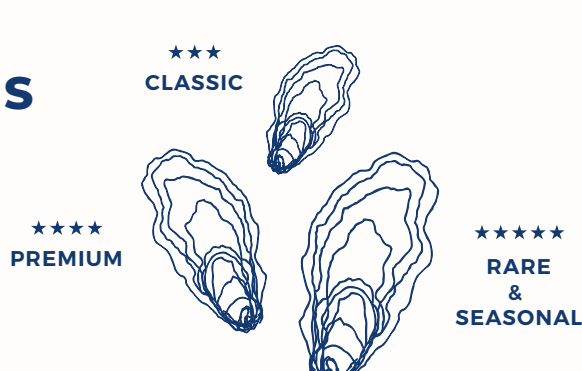
UPGRADE TO WHITE COFFEE +2

TO START

 TARAMOSALATA Roe of cod, sourdough, red wine shallots, jalapeños, Kalamata olives, dill, thyme	16
GALICIA PADRÓN PEPPER & CHORIZO CRUMBS Smoked sea salt, chipotle aioli	13
PEEKYTOE CRAB CAKE Smoky remoulade, Spanish onion, granny smith apple, shaved horseradish, charred lemon, chopped citrus salad	28
 APULIA BURRATINA & STRAWBERRY CONFIT Aged balsamic, sweet basil, strawberry rhubarb jam, tomatoes	28
RUSSET POTATO FRIES Choice of double-fried or truffled	12

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

MUSSELS Mariniere style with splash of Pernod, served with a side of toast.	
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 NZ JUMBO GREEN LIP MUSSELS (650g)	42
+ Russet potato fries	12
+ Rustic sourdough/baguette	4

Our shellfish is subject to seasonal availability.

WEEKDAY BRUNCH

TROPICAL AÇAÍ BOWL Manuka honey, bittersweet cacao nibs, cavendish banana, kiwi, fresh berries, toasted almonds, chia seeds	16
CLASSIC EGGS BENEDICT Poached eggs, hollandaise sauce, tater tots, side greens Choice of <i>thick-cut applewood smoked bacon</i> or <i>sautéed mushrooms</i>	21
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
AVOCADO EGG & TOAST Scrambled eggs on brioche, smashed garlic avocado, tater tots, side greens	19

SIDES

GRILLED KOMBU ALMOND BROCCOLINI	13
GRILLED ENOKI & KING OYSTER MUSHROOM Hazelnut burnt butter, parsley, lemon zest	13
THICK-CUT APPLEWOOD SMOKED BACON	6
KUROBUTA BRATWURST	8
ITALIAN PORK CHORIZO	7

CONDIMENTS 2 each

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

TRUFFLED KOMBU COLD PASTA

CLASSIC Sakura ebi, avruga caviar, tobiko	42
PRESTIGE Ikura mountain	58

SALADS

ANGIE'S GARDEN SALAD Rocket salad, candied walnuts, pomegranate, quinoa, manchego, onion, sundried tomato, carrot, 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

MAINS

SURF & TURF MAINE LOBSTER ROLL + KIMCHI BRATWURST ON BRIOCHE Beurre noisette, citrus aioli, celery, dill Choice of <i>Kurobuta bratwurst</i> or <i>Italian pork chorizo</i>	48
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 PRIME BLACK ANGUS TOP SIRLOIN (250g) (served medium rare) Confit garlic, dijon & wholegrain mustard, smoked salt Choice of 2: <i>chimichurri</i> <i>bordelaise</i> <i>bearnaise</i>	42
 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
 USDA BLACK ANGUS STEAK SANDWICH Balsamic caramelized onion, manchego, horseradish aioli (served medium rare)	28
USDA STEAK FRITES (180g) USDA top sirloin, sauce Diane, straight cut fries (served medium rare)	28
CHARCOAL GRILLED USDA BEEF RICE BOWL Savoury rice, grilled seasonal vegetables, confit garlic (served medium rare) + Extra beef	18 9
CHARCOAL IBERICO PORK JOWL RICE BOWL Savoury rice, grilled seasonal vegetables, confit garlic + Extra pork	16 7
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
 TRUFFLED MAC & CHEESE Candied bacon (optional), roquefort, aged cheddar, gruyere, mushroom, truffle + Shaved Summer Black Truffle (10g)	26 18

DESSERTS

STRAWBERRY LEMON MERINGUE PIE	15
S'MORES PIE	
BANANA ALMOND BRITTLE PIE	
APPLE FRANGIPANE RUM PIE Served with scoop of boutique ice cream. Extra scoop +4.5.	
GELATO COOKIES SANDWICH Sea salt chocolate chip cookies & a scoop of gelato/sorbet of your choice	12
GELATO OF THE DAY (1 scoop) Earl grey Vanilla Chocolate Raspberry sorbet Passionfruit sorbet Yuzu sorbet	
ARTISANAL CHEESE PLATTER Choice of three (3): Pepper Jack Gruyère Manchego Roquefort Bleu D'Augverne	22

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

BEVERAGE

ALCOHOLIC BEVERAGES

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

SAKÉS

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

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 TAI TIRA SAUVIGNON BLANC	16
2019 ALAMOS MALBEC	16
2018 CHATEAU LA CROIX LA BASTIENNE SAINT EMILION	16

CRAFT BEER

BROOKLYN BREWERY LAGER, DRAFT (pint)	17
BROOKLYN BREWERY DEFENDER IPA, DRAFT (pint)	17
MIRROR POND PALE ALE (bottle)	14

NON-ALCOHOLIC BEVERAGES

COLD-PRESSED JUICES

FRESH ORANGE JUICE	7
FRESH PASSION FRUIT LEMONADE	6

FRESH TEAS

HOMEMADE KOMBUCHA (served iced)	9
HOT FRESH MINT & LEMON (caffeine-free)	7
HOT LEMONGRASS + GINGER (caffeine-free)	7
ICED CITRUS TEA Earl grey sweet tea, lemon, orange, lime	7

COFFEE BY SARNIES

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 Oat mylk +1	

CRAFT TEAS Make it iced +1

PEPPERMINT SHISO (caffeine-free)	7
SENCHA PANDAN Sencha, black tea, pandan	7
CLASSICS Sencha Earl Grey English Breakfast Chamomile	5.5

BOTTOMLESS SODA

COKE, COKE ZERO, SPRITE, GINGER ALE, BITTER LEMON, TONIC WATER, SODA WATER	6
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STILL & SPARKLING WATER

FREE-FLOW NORDAQ PREMIUM WATER Still sparkling still warm	3/person
<i>"The water that gives a second chance"</i> 80% of the proceeds will be contributed towards The Helping Hands Singapore.	