

**ANGIE'S**  
OYSTER BAR & GRILL

# Weekday LUNCH SET

## 2-COURSE 28

1 Main & 1 Appetizer **OR** 1 Dessert

## 3-COURSE 36

1 Main & 2 Appetizers, **OR**  
1 Main, 1 Appetizer & 1 Dessert

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

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

## APPETIZER

**JERUSALEM ARTICHOKE &  
CELERIAC "SLAW"**

**GRILLED ALMOND BROCCOLINI**

**TARAMOSALATA**

**PINK CLAM CHOWDER +8**

## MAIN

**FRENCH BRISKET DIP**

**USDA PREMIUM PRIME BEEF BURGER**

**LINGUINE ALLA PUTTANESCA  
CON VONGOLE +10**

**USDA STEAK FRITES +5**

**CHARCOAL GRILLED ANA PAULA  
BLACK ANGUS RICE BOWL**

**CHARCOAL GRILLED IBERICO  
PORK JOWL RICE BOWL**

**ABURI SALMON OVER  
PARMESAN ORZO**

**FREE-RANGE GRILLED CHICKEN  
RICE BOWL**

## DESSERT

**DOUBLE-FRIED BANANA  
W COCONUT GELATO**

**ASSORTMENT OF CHEESES +10**

## DRINKS

**DRAFT BEER +10**

**WINES BY THE GLASS +10**

**BOTTOMLESS SOFT DRINKS +1**

Coke | Sprite | Soda

**UPGRADE TO WHITE COFFEE +1**

## SIDES

Available with purchase with the lunch set

**THICK CUT APPLEWOOD  
SMOKED BACON +6**

**A SIDE OF MAC & CHEESE +15**

**SPANISH PORK CHORIZO +7**

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

COLD-PRESSED JUICES

FRESH-PRESSED VALENCIA ORANGE JUICE	7
FRESH PASSION FRUIT LEMONADE	6
FRESH KALE JUICE	9

FRESH TEAS

HOMEMADE KOMBUCHA Original   Yuzu   Passionfruit	9
HOT FRESH MINT TEA	7
HOT LEMONGRASS + GINGER	7
ICED CITRUS TEA Earl grey sweet tea, fresh orange, lemon & lime	7
ICED MINT TEA Earl grey sweet tea, fresh mint	7

ARTISAN CRAFT TEAS Make it iced +1

WHITE TEA, LEMON MYRTLE, SAFFLOWER	7
LAVENDER EARL GREY & BERGAMOT	
LYCHEE GREEN TEA	
GENMAICHA	
MUSCAT OOLONG	
MINT MEDLEY <small>(Caffeine-Free)</small>	
CHAMOMILE & ANISE <small>(Caffeine-Free)</small>	

STILL & SPARKLING WATER

FREE-FLOW NORDAQ PREMIUM WATER Still   Sparkling   Still Warm	2.8/person
<i>“The water that gives a second chance”</i> 80% of all proceeds will be donated to The Helping Hands Singapore.	

BOTTOMLESS SODA

Coke, Coke Zero, Sprite, Ginger Ale, Tonic Water	6
--	---

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
MOCHA	6.5
Iced +1	

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, St. Germain, passionfruit, grapefruit	18
SIROCCO White tea, rum, lemongrass, mint, lime, free-range egg white	18

WINES BY THE GLASS

2020 LA SOURCE GABRIEL ROSÉ	17
ZARDETTO PROSECCO EXTRA DRY	17
NV CHAMPAGNE BARON-FUENTÉ BRUT	22
2021 CECILIA BERETTA LUNA PINOT GRIGIO	16
2021 TWO TRACKS SAUVIGNON BLANC	16
2021 LA POSTA PIZZELLA MALBEC	16
2018 CHATEAU LA CROIX LA BASTIENNE	16

CRAFT BEERS

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

HAPPY HOUR DEALS

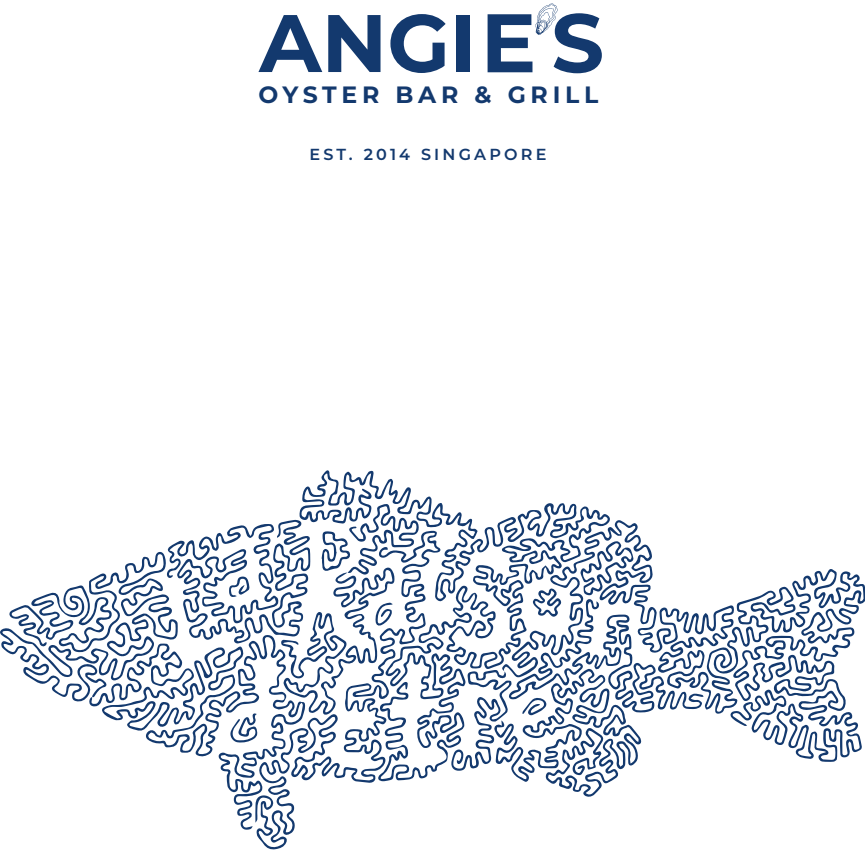
20% OFF OYSTERS BEFORE 5PM, MON-FRI

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.



LUNCH

angiesoysterbarsg

angiesoysterbar

WARNING

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TO START

TARAMOSALATA 16  
Roe of cod, sourdough, red wine shallots, jalapeños, Kalamata olives, dill, thyme

PEEKYTOE CRAB CAKE 28  
Smoky remoulade, shaved horseradish, granny smith apple batons, arugula, shaved fennel, yuzu vinaigrette

TRUFFLED MAC & CHEESE 26  
Candied bacon(optional), gorgonzola dolce, aged cheddar, gruyere, mushrooms, summer black truffle  
+ Summer Black Truffle (10g) +18

RUSSET POTATO FRIES 12  
Double-fried or truffled

GRILLED KOMBU ALMOND BROCCOLINI 13

GRILLED ENOKI & KING OYSTER MUSHROOM 13  
Hazelnut burnt butter, parsley

SALADS

ANGIE’S GARDEN SALAD 18  
Rocket salad, candied walnuts, pomegranate, quinoa, manchego, onions, sundried tomatoes, carrots, ginger passionfruit balsamic dressing

JERUSALEM ARTICHOKE & CELERIAC SLAW 18  
Roasted sunchoke mousseline & chips, celeriac apple celery slaw, radish, jicama, candied walnuts, blue cheese

GRILLED OCTOPUS SALAD 36  
Kale leaves, green apple, dried cranberries, feta, honey mustard, pine nuts

CHARRED ROMAINE WEDGE 16  
Parmesan polenta chips, anchovy vinaigrette, crispy bacon

CHARCOAL GRILLED SPANISH TURBOT

(APPROX. 1.2 KG)

Bearnaise, chimichurri, shaved horseradish, charred lemon

88

CLAMS & MUSSELS

JAPANESE LITTLE NECK CLAMS (300g/600g) 34/48  
Steamed with umami broth, rustic sourdough

NZ GREEN LIP MUSSELS (650g) 36  
Mariniere-style, Pernod, rustic sourdough

CANADIAN BLUE MUSSELS (350g/700g) 28/52  
Mariniere-style, Pernod, rustic sourdough

PINK CLAM CHOWDER (CONTAINS PORK) 18  
New England meets Coney Island style

REFER TO OUR DAILY SPECIALS FOR FULL SELECTION OF DAILY AIR-FLOWN OYSTER DELIVERIES MP

MAINS

JUMBO CRAB & BAY SHRIMP ROLL 28  
Yuzu kosho aioli, green apples

ANGIE'S ORIGINAL FISH 'N CHIPS 28  
NZ wild-caught Hoki fish fillet, stout batter, crushed peas, jalapeño tartare sauce

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!

BONE-IN DUROC D’OLIVES PORK TOMAHAWK 48  
Sautéed baby kale, caper cream fondue

PASTAS

LANGOUSTINE NERO PASTA 36  
Argentinian red langoustine, squid ink, browned butter

LINGUINE ALLA PUTTANESCA CON VONGOLE 28  
Clams, white wine, basil, capers, olives, sundried tomatoes, extra virgin olive oil

PANCETTA CARBONARA 26  
Smoked bacon, crispy pancetta, parmigiano reggiano, Italian parsley, Sarawak pepper

SEAFOOD MARINARA 38  
NZ mussels, clams, red prawns, mezzi paccheri

OPEN-FIRE GRILL

Served with confit garlic, Viking sea salt, mustard, choice of peppercorn or bordelaise sauce

USDA STEAK FRITES (180g) 30  
USDA top sirloin, peppercorn sauce, straight cut fries

USDA PRIME BLACK ANGUS TOP SIRLOIN (250g) 42

GALICIAN 60-DAY DRY-AGED RIBEYE (ESP, 250G) 88

BRANDT FAMILY CORN-FED RIBEYE (USA, 250G) 65

RAFAELA GRAIN-FED RIBEYE (ARG, 250G) 58

TASTING OF RIBEYE (375G) 91

GALICIAN 60-DAY DRY-AGED RIBEYE (ESP, 125G)

BRANDT FAMILY CORN-FED (USA, 125G)

RAFAELA GRAIN-FED (ARG, 125G)

WEEKDAY LUNCH BOWLS

CHARCOAL-GRILLED ANA PAULA BLACK ANGUS RICE BOWL 20  
Confit garlic, grilled seasonal greens, savoury rice. Extra beef +9

CHARCOAL-GRILLED IBERICO PORK RICE BOWL 16  
Confit garlic, grilled seasonal greens, savoury rice. Extra pork +7

ABURI ORZO SALMON BOWL 23  
Parmesan orzo, avocado, peas, sweet cherry tomatoes

FREE-RANGE GRILLED CHICKEN RICE BOWL 18  
Brown rice, sautéed mushrooms, peas, sweet cherry tomatoes

SWEET ENDINGS

BRANDIED BRIOCHE SUZETTE (For 2-3 pax) 26  
Served with homemade gelato

CAST IRON APPLE PIE 18  
Ginger cinnamon, puff pastry, coconut gelato

DOUBLE-FRIED BANANA W COCONUT GELATO 15  
Coffee dust, chocolate glaze

GELATO or SORBET (Per scoop) 4.5  
Seasonal selection

ARTISANAL CHEESE PLATTER (Choice of 3) 22  
Seasonal selection of cheeses