

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>PEEKYTOE CRAB CAKE</b> Smoky remoulade, Spanish onion, granny smith apple, shaved horseradish, charred lemon, chopped citrus salad	28
<b>APULIA BURRATINA &amp; STRAWBERRY CONFIT</b> Aged balsamic, sweet basil, strawberry rhubarb jam, tomatoes	28

<b>TRUFFLED KOMBU COLD PASTA</b>	
<b>CLASSIC</b> Sakura ebi, avruga caviar, tobiko	42
<b>PRESTIGE</b> Ikura mountain	58

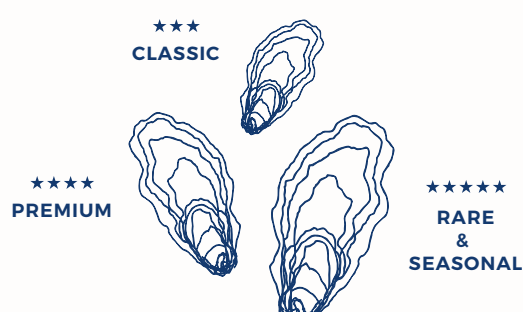
<b>TRUFFLED MAC &amp; CHEESE</b> Candied bacon (contains pork), roquefort, aged cheddar, gruyere, mushroom, truffle + Shaved Summer Black Truffle (10g)	26 +18
<b>RUSSET POTATO FRIES</b> Choice of double-fried or truffled	12

SALADS

<b>ANGIE'S GARDEN SALAD</b> Rocket salad, candied walnuts, pomegranate, mancho, onion, sundried tomato, carrot, 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

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.

<b>MANILA CLAMS (300g/600g)</b>	34/48
+ Rustic sourdough/Baguette	4
+ Russet potato fries	12

MUSSELS

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

<b>NZ JUMBO GREEN LIP MUSSELS (650g)</b>	42
+ Rustic sourdough/Baguette	4
+ Russet potato fries	12

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 Italian pork chorizo	48
<b>MAINE LOBSTER ROLL</b> Citrus aioli, celery, dill, russet potato 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 OCTOPUS (120-130g)</b> Pistou, burnt cauliflower purée, olive, chorizo crumbs	36

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, extra virgin olive oil	34
<b>PANCETTA CARBONARA</b> Smoked bacon, crispy pancetta, parmigiano reggiano, Italian parsley, Sarawak pepper	29

BY LAND

<b>USDA PRIME BLACK ANGUS TOP SIRLOIN (250g)</b> (served medium rare) Confit garlic, dijon & wholegrain mustard, smoked salt Choice of 2: chimichurri   bordelaise   bearnaise	42
<b>RIBEYE TASTING PLATE (300g   100g each)</b> Rafaela Argentinian grain-fed ribeye Brandt USA corn-fed ribeye Black Onyx Australian wagyu MBS3 Grain-fed ribeye Confit garlic, dijon & wholegrain mustard, Viking salt	88
<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

SIDES

<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

SIGNATURE CONDIMENT 2

<b>TRUFFLE AIOLI</b>
<b>JALAPEÑO TARTAR SAUCE</b>
<b>SHALLOT MIGNONETTE</b>
<b>FRENCH SALTED BUTTER</b>
*CHIMICHURRI
*BORDELAISE
*BEARNAISE

DESSERTS

<b>STRAWBERRY LEMON MERINGUE PIE</b>	15
<b>S'MORES PIE</b>	
<b>BANANA ALMOND BRITTLE PIE</b>	
<b>APPLE FRANGIPANE RUM PIE</b>	
<i>Served with scoop of boutique ice cream. Extra scoop +4.5.</i>	
<b>GELATO OF THE DAY (1 scoop)</b> Earl grey   Vanilla   Chocolate Raspberry sorbet   Passionfruit sorbet   Yuzu sorbet	
<b>ARTISANAL CHEESE PLATTER</b>	22
Choice of three (3): Pepper Jack   Gruyère   Kikorangi blue   Manchego	

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 SPECIALS

<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 TAI TIRA SAUVIGNON BLANC</b>	16
<b>2019 ALAMOS MALBEC</b>	16
<b>2018 CHATEAU LA CROIX LA BASTIENNE SAINT EMILION</b>	16

CRAFT BEER

<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

NON-ALCOHOLIC BEVERAGES

CRAFT TEAS

<b>PEPPERMINT SHISO (caffeine-free)</b> Peppermint, shiso, ginseng, dill, lemon myrtle	7
<b>SENCHA PANDAN</b> Sencha, black tea, pandan	7
<b>CLASSICS</b> Sencha   Earl Grey   English Breakfast   Chamomile	5.5

FRESH TEAS

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

COLD-PRESSED JUICES

<b>FRESH ORANGE JUICE</b>	7
<b>FRESH PASSIONFRUIT LEMONADE</b>	6

BOTTOMLESS SODA

<b>COKE, COKE ZERO, SPRITE, GINGER ALE, BITTER LEMON, TONIC WATER, SODA WATER</b>	6
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STILL & SPARKLING WATER

<b>FREE-FLOW NORDAQ PREMIUM WATER</b> 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.	

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