

WEEKEND BOOST

Free Flow

"NO 'PAGNE, NO GAIN" 78/88 per pax

Free-Flow of Champagne Baron-Fuenté, Zardetto Prosecco & Bellevie Wines

PROSECC-OH YEAH! 48/58 per pax

Free-Flow of Zardetto Prosecco & Bellevie Wines

WINE NOT? 38/48 per pax

Free-Flow of Bellevie Wines
Bellevie Pavillion Sauvignon Blanc or Bellevie Pavillion Merlot

75MINS/120MINS FREE-FLOW, LAST POUR AT 3:45PM.

Free-flow only applicable for the entire table. T&Cs apply.

PICK-ME-UP

| | |
|--|----|
| WAKE-UP FIZZ | 19 |
| Gin, citrus, meiji milk, free-range egg white | |
| POMEGRANATE & BLUEBERRY SPRITZ | 18 |
| Pomegranate liqueur, vodka, blueberries | |
| MIMOSA | 19 |
| Freshly-squeezed Valencia orange, prosecco | |
| BLOODY MARY | 24 |
| Vodka, tomato juice, tobasco sauce, worcestershire sauce, lemon, topped with celery stalk, green olives, gerkins & bacon | |

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

WINES BY THE GLASS

| | |
|---|----|
| 2021 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 |
| 2022 ALMOS MALBEC | 16 |
| 2020 CHATEAU LA CROIX LA BASTIENNE | 16 |

CRAFT BEERS

| | |
|--|----|
| WARSTEINER PILSNER, DRAFT (Pint) | 15 |
| KONIG LUDWIG WEISSE, DRAFT (Pint) | 15 |
| NORTH COAST STELLER IPA, DRAFT (Pint) | 17 |
| MIRROR POND PALE ALE (Bottle) | 14 |
| STONE IPA (Bottle) | 14 |

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

COLD-PRESSED JUICES

| | |
|--|---|
| FRESH-PRESSED VALENCIA ORANGE JUICE | 7 |
| FRESH PASSION FRUIT LEMONADE | 8 |
| FRESH WATERMELON LEMONADE | 8 |
| FRESH GREEN APPLE | 8 |
| FRESH KALE JUICE | 9 |

FRESH TEAS

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

ARTISAN CRAFT TEAS Make it iced +1 7

| |
|------------------------------------|
| LYCHEE GREEN TEA |
| GENMAICHA |
| MINT MEDLEY (Caffeine-Free) |

STILL & SPARKLING WATER

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

BOTTOMLESS SODA 6

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

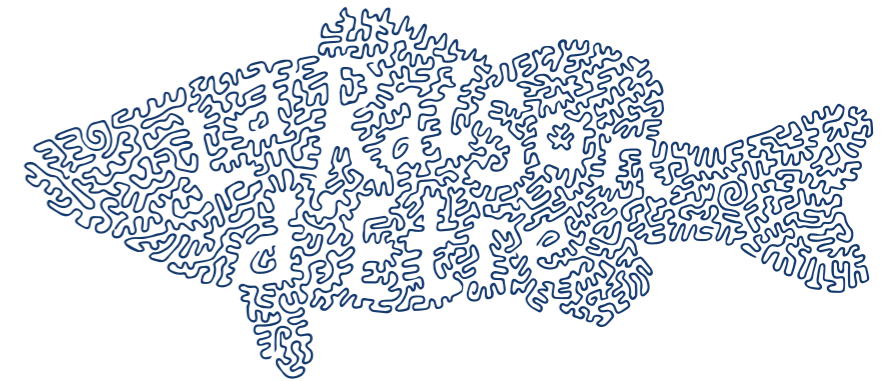
COFFEE

| | |
|-----------------------------------|-----|
| 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 |
| CARAMEL LATTE | 6.5 |
| Iced +1 | |

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

ANGIE'S
OYSTER BAR & GRILL

EST. 2014 SINGAPORE



BRUNCH



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.

WEEKEND BRUNCH

CLASSIC EGGS BENEDICT WITH THICK-CUT APPLEWOOD SMOKED BACON 21
Poached eggs, béarnaise sauce, tater tots, side greens

 **ANGIE'S BIG BREAKFAST** 27
Kurobuta pork sausage, sourdough, scrambled eggs, thick-cut applewood smoked bacon, rhubarb jam, tater tots, side greens

KUROBUTA PORK SAUSAGE OMELETTE 24
Roasted peppers, grilled zucchini, aubergine, roma tomatoes, tater tots, side greens

PEEKYTOE CRAB EGGS NEPTUNE 29
Poached egg on crab cake with béarnaise sauce

AVOCADO EGG & TOAST 19
Australian avocados, cream cheese, lentils, fried egg

HOT PEPPER GRILLED CHEESE SANDWICH 22
36-month aged cheddar, brie, gruyere, tater tots, gazpacho shot

MONTE CRISTO SANDWICH 19
Emmental, smoked ham, cranberry preserves, Dijon mustard, tater tots, side greens

ANGIE'S CLASSIC FRENCH TOAST 22
Brioche french toast, maple syrup, seasonal berries, maple chantilly cream

SIDES | BUILD YOUR OWN

EGGS ANY-WAY *Scrambled | Fried | Poached* 6

HOMEMADE SOURDOUGH 4

THICK-CUT APPLEWOOD SMOKED BACON 6

KUROBUTA SAUSAGE 8

SPANISH PORK CHORIZO 7

CALIFORNIA TATER TOTS 12

GRILLED KOMBU ALMOND BROCCOLINI 13

GRILLED ENOKI & KING OYSTER MUSHROOM 13

RUSSET POTATO FRIES 12

MAC & CHEESE PETIT *(Contains pork & mushrooms)* 15

CLAMS, MUSSELS & OYSTERS

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

LIVE KELONG GREEN LIP MUSSELS *(650g)* 36
Mariniere-style, Pernod, rustic sourdough


BOSTON BAY 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

USDA BLACK ANGUS STEAK SANDWICH 30
Beef Picanha, onions, cheddar cheese, salad, aioli *(recommended medium rare)*


 **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!**

JUMBO CRAB ROLL 28
Yuzu dill aioli, granny smith apples

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

BONE-IN DUROC D'OLIVES PORK TOMAHAWK 48
(For 2 pax)
Sautéed baby kale, caper cream fondue

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

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, mezzis 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

AUSTRALIAN WAGYU RIBEYE *(AUS, 250G)* 88

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

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

TASTING OF RIBEYE *(375G)* 91

AUSTRALIAN WAGYU RIBEYE *(AUS, 125G)*

BRANDT FAMILY CORN-FED *(USA, 125G)*

RAFAELA GRAIN-FED *(ARG, 125G)*

SWEET ENDINGS

GELATO or SORBET *(Per scoop)* 4.5
Seasonal selection

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

UBE CORNBREAD 18
Sweet cornbread, coconut gelato, ube mont blanc, mild cheddar custard, toasted coconut flakes

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

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

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