

EVENTS WITH



# ANGIE'S

OYSTER BAR & GRILL



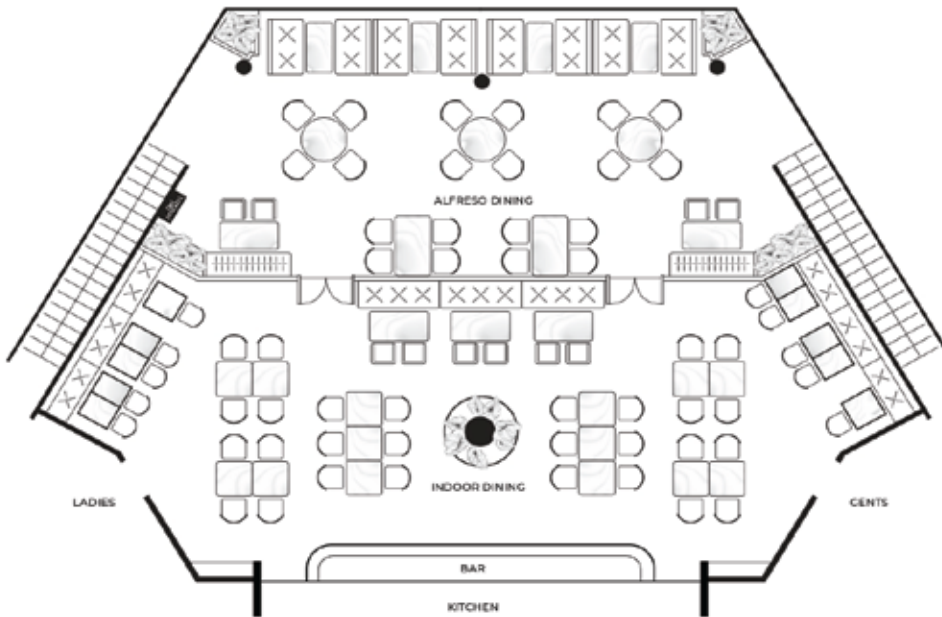
Angie's Oyster Bar & Grill brings the ocean to your table.

313 TAN BOON LIAT BUILDING, #02-01 | [WWW.ANGIES.COM.SG](http://WWW.ANGIES.COM.SG)  
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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



Terrace Dining



Indoor Dining

## 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*



### MANHATTAN 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*

## TO FINISH

### DOUBLE-FRIED BANANA W COCONUT ICE CREAM

*Coffee Dust, Chocolate Glaze*



### CAST IRON APPLE PIE

*Ginger Cinnamon, Puff Pastry, Coconut Ice Cream*

# 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

### DOUBLE-FRIED BANANA W COCONUT ICE CREAM

*Coffee Dust, Chocolate Glaze*

**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  
OYSTER BAR & CO. LLC



# 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

