

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

**SMOKED CHIPOTLE AHI
TUNA BURGER (Limited)**

USDA PREMIUM PRIME BEEF BURGER

**LINGUINE ALLA PUTTANESCA
CON VONGOLE +10**

USDA STEAK FRITES +5

**CHARCOAL GRILLED ANA PAULA
BLACK ANGUS 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

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

COLD-PRESSED JUICES

FRESH-PRESSED VALENCIA ORANGE JUICE	7
FRESH PASSION FRUIT LEMONADE	8
FRESH WATERMELON LEMONADE	8
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 <i>(Caffeine-Free)</i>	
CHAMOMILE & ANISE <i>(Caffeine-Free)</i>	

STILL & SPARKLING WATER

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

BOTTOMLESS SODA

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

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

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
2021 LA POSTA PIZZELLA MALBEC	16
2020 CHATEAU LA CROIX LA BASTIENNE	16

CRAFT BEERS

WARSTEINER PILSNER, DRAFT <i>(Pint)</i>	15
KONIG LUDWIG WEISSE, DRAFT <i>(Pint)</i>	15
NORTH COAST STELLER IPA, DRAFT <i>(Pint)</i>	17
MIRROR POND PALE ALE <i>(Bottle)</i>	14
STONE IPA <i>(Bottle)</i>	14

HAPPY HOUR DEALS

<p>ONE FOR ONE</p> <p>WINE BY GLASS (HOUSE POUR)</p> <p>12-5PM Mon & Tues</p>	<p>HAPPY HOUR OYSTER</p> <p>FROM \$2/pc*</p> <p>MON-THU 5-6:30PM <small>*while stocks last</small></p>	<p>DRAFT BEER</p> <p>\$10</p> <p>PER PINT</p> <p>MON - FRI UNTIL 7</p>
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Happy Hour deals are not available on eve of PH & PH.

ANGIE'S

OYSTER BAR & GRILL

EST. 2014 SINGAPORE



LUNCH



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

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

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

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
(For 2 pax)
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, 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

USDA PRIME BLACK ANGUS TOP SIRLOIN (250g) 42

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)

WEEKDAY LUNCH BOWLS

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

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

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