



Smoky Beef Burger



WAKANUI Lamb Chop



Confit Chicken Leg



Angus Beef Slider 'BAO'



Deep Fried Baby Squid

SOUP & SALAD

- French Onion Soup 8**
Beef Consommé, Onion, Thyme and Cheese Crouton
- Field Mushroom Soup 10**
Sourdough Crouton, Chive
- Wakanui Mixed Green Salad 14**
Mixed Greens, Quail Egg, French Beans, Baby Potato, Purple Onion, Italian White Wine Vinaigrette

APPETIZER

- Char-Grilled Eel with Foie Gras 24**
Lily Puree, Radish, Shiso Leaves, Sansho and Beetroot Foam
- Lemongrass Chicken Brochette 12**
Pickled Vegetables, Kaffir Lime Mayonnaise
- Pork Belly "Char Siu" 14**
Chinese BBQ, Pickled Mustard Cucumber, Mustard & Apple Purée
- Deep Fried Baby Squid 10**
Curry Leaf Emulsion, Salted Egg Yolk
- Deep-Fried Chicken Mid Joint 12**
Confit & Marinated in Buttermilk, Tamarind Plum Sauce

BURGER & BAO

- WAKANUI Premium Burger 24**
- WAKANUI Steak Sandwich 28**
- Smoky Beef Burger with Fries 18**
Beef Patty, Streaky Bacon, Brown Onion, Smoky Barbeque Sauce
- Angus Beef Slider "BAO" 16**
Angus Pastrami Beef Short Rib, Pickled Cucumber, Asian Chimichurri

STEAK & SPRING LAMB

- Please allow at least 2 hours for preparation and delivery/pickup
- OP Ribeye 1kg 128**
 - OP Black Angus Beef Tomahawk 1.5kg 168**
 - Ocean Beef Ribeye Cut 350g 55**
 - Canterbury Grass-fed Fillet 250g 62**
 - WAKANUI Spring Lamb**
 - Half Rack 45**
 - Full Rack 82**
 - Lamb Chop**
 - 5 pcs 45**
 - 10 pcs 80**

MAIN

- Tiger Prawn & Sakura Ebi Capellini 22**
Garlic, Bird Eye Chilli, Thyme, Extra Virgin Olive Oil, Lemon
- Roasted Spring Chicken 18**
Thai Lemongrass Marinated, French Fries, Asian Slaw
- Barramundi Fish & Chips 18**
Hot Bean Tartar Sauce, Lemon, Green Mango Salad
- Confit Chicken Leg 20**
Yellow Dhal & Chickpea Masala, Apple Cucumber Raita, Cumin Mustard Jus
- Pork Cheeks "BBQ" 26**
Grilled "Bak Kwa" Style, Fermented Cabbage, Potato Mousseline, Caramel Vinegar
- Grilled Westholme Wagyu Beef Petite Tender MS6-7, 300gm 55**
Pan Fried Balsamic Shallot, Soy Caramel Beef Demi-Glace with Bone Marrow

SIDE

- Fried Cauliflower 8**
Gruyere Cheese, Dried Longan
- Mashed Potato 8**
Chive Butter Emulsion
- Fried Seaweed Koshihikari Rice 10**
Truffle, Pickled Seaweed
- Marinated Mushroom 12**
- Potato Wedges with Truffle Oil and Parmigiano Cheese 12**
- Japanese Garlic Fried Rice 10**

DESSERT

- Hokey Pokey Ice Cream (Pint) 12**
- Matcha Burnt Cheesecake 8**
- Saffron Lemon Meringue Tart 8**
- Baked New York Cheesecake 8**

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NON-ALCOHOLIC

Soft Drinks 3

Coke | Coke Zero | Sprite | Ginger Ale | Tonic Water | Soda Water

Flavoured Iced Tea 3 (200ml) | 9 (1lt)

House Blend | Peach | Mint

Iced Coffee 4

Bottled Water 5

San Pellegrino Sparkling Water | Aqua Panna Still Water

SIGNATURE COCKTAIL

Rising Star 12 (150ml) | 55 (750ml)

Fords Gin, Citrus Lychee, Cherry Bitters, House Kaffir Reduction

4th Wise Man 12 (75ml) | 75 (750ml)

Nikka from the barrel, JW Black Label, Jameson, Black Raspberry Liqueur, Dark Chocolate, Bitters

Son of a Peach 12 (120ml) | 60 (750ml)

Whiskey, Fresh Lime, House Peach Syrup, Orange Bitters

Bad Decision 12 (200ml) | 55 (750ml)

Cimmaron Blanco, House Spice Shrub, Grapefruit Bitters, Citrus Apple

TIMELESS CLASSIC COCKTAIL

Negroni 11 (90ml) | 65 (750ml)

Gin, Campari, Sweet Vermouth

Old Fashioned 11 (60ml) | 65 (750ml)

Bourbon, Sugar, Bitters

Whiskey Sour 11 (135ml) | 60 (750ml)

Bourbon, Fresh Lemon, Sugar Syrup, Bitters, Egg White (Optional)

Singapore Sling 12 (150ml) | 60 (750ml)

Gin, DOM Benedictine, Cherry Liqueur, Pineapple, Grenadine, Lime, Bitters

Aperol Spritz 60 (Good for 6 pax)

Aperol, Soda, 1 Bottle of

Val d'Oca Prosecco Blue Millesimato NV 750ml

BEER

Singapore Lager 330ml 6 | 6 bottles for 28

Pilsner Urquell 330ml 8 | 6 bottles for 38

Dodgy Tip 330ml 10 | 6 bottles for 45

Suntory Premium Malt's Pilsner Beer

1 btl 8

6 btls 35

12 btls 68

WINE

Val D' Oca Blue Prosecco NV 38

Bulletin Place Chardonnay 2018 28

Somerton Chardonnay 2018 28

Trimbach Classic Riesling 2017 35

Tohu Sauvignon Blanc 40

Rimapere Sauvignon Blanc 2018 (By Baron Rothschild) 39

Bouchard Pere et Fils Pouilly Fuisse 42

Bulletin Place Merlot 2018 28

Somerton Merlot 2018 28

Craggy Range Gimblett Gravels Merlot 48

Aguaribay Malbec 2017 (By Baron Rothschild) 40

Trimbach Pinot Noir 42

Rimapere Pinot Noir 50

Two Hands Sexy Beast Cabernet Sauvignon 2017 45

Il Poggione Brunello di Montalcino 375ml 40

Chateau d'Armailhac Grand Cru 375ml 80

Paul Jaboulet Cotes Du Rhone Rose 2017 35

Vietti Moscato d'Asti Cascinetta DOCG 38



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