ALL DAY

COLD PRESS JUICES

CITRUS SUNRISE 9.5
Pink grapefruit & orange.
GOO GOO GREEN 9.5
Green apple & celery.
ALRIGHT ORANGE 9.5
Carrot & orange.
GREEN APPLE 9.5
ORANGE 9.5

CRUSHED FRUIT SODAS

WILD BERRY COOLER 10.5
Forest fruits, mint & soda.
LYCHEE & LIME 10.5
MINT & LIME 10.5

KOMBUCHA

LEMON, LIME & MINT 11
WILD BERRY 11

FLOATS

COKE 9
SPRITE 9

ICE CREAM SHAKES

OREO 12
STRAWBERRY 12
DOUBLE CHOCOLATE 12

ICE COLD BEER

PERONI DRAUGHT Lager, Italy. 300ml / 500ml 15 / 19
STONE & WOOD ‘PACIFIC ALE’ Summer ale, Australia.
SPECIFIC GRAVITY Classic IPA, Singapore. 15

MINERAL WATER

ACQUA PANNA 7
SAN PELLEGRINO 7

WEEKDAY 1 FOR 1 until 6pm

APEROL SPRITZ

MIMOSA WEEKEND 1 FOR 1 until 4pm

PS. CLASSICS

WHITE BOUQUET SANGRIA 19
Marqués de Riscal Verdejo, lychee, longan, white chrysanthemum flowers, rambutan, lemon soda.

SANGRIA ROSSA 19
Red wine sangria, strawberry, orange, cinnamon.

LYCHEE BELLINI 19
Lychee fruit topped with prosecco.

BLOODY MARY 19
Our PS. bloody mary mix with vodka.

MIMOSA 23
Prosecco topped with fresh orange juice.

APEROL SPRITZ 22
Aperol topped with prosecco.

PS. MOJITO 22
Spiced rum, fresh mint, lime & soda.

WINE BY GLASS

OUR FULL WINE & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

SANTA MARGHERITA PROSECCO BRUT DOCG 18
PROSECCO. Italy

ILAURI ‘TAVO’ 17
PINOT GRIGIO. Italy

DURVILLEA BY ASTROLABE 19
SAUVIGNON BLANC. New Zealand

OLD COACH ROAD 20
PINOT NOIR. New Zealand

GAROFOLI ‘GUASCO’ 19
MONTEPULCIANO. Italy

ACQUA PANNA 7
MINERAL WATER 7
SAN PELLEGRINO 7

CRUSHED FRUIT SODAS

WILD BERRY COOLER 10.5
Forest fruits, mint & soda.
LYCHEE & LIME 10.5
MINT & LIME 10.5

KOMBUCHA

LEMON, LIME & MINT 11
WILD BERRY 11

FLOATS

COKE 9
SPRITE 9

ICE CREAM SHAKES

OREO 12
STRAWBERRY 12
DOUBLE CHOCOLATE 12

ICE COLD BEER

PERONI DRAUGHT Lager, Italy. 300ml / 500ml 15 / 19
STONE & WOOD ‘PACIFIC ALE’ Summer ale, Australia.
SPECIFIC GRAVITY Classic IPA, Singapore. 15

MINERAL WATER

ACQUA PANNA 7
SAN PELLEGRINO 7

WEEKDAY 1 FOR 1 until 6pm

APEROL SPRITZ

MIMOSA WEEKEND 1 FOR 1 until 4pm

PS. CLASSICS

WHITE BOUQUET SANGRIA 19
Marqués de Riscal Verdejo, lychee, longan, white chrysanthemum flowers, rambutan, lemon soda.

SANGRIA ROSSA 19
Red wine sangria, strawberry, orange, cinnamon.

LYCHEE BELLINI 19
Lychee fruit topped with prosecco.

BLOODY MARY 19
Our PS. bloody mary mix with vodka.

MIMOSA 23
Prosecco topped with fresh orange juice.

APEROL SPRITZ 22
Aperol topped with prosecco.

PS. MOJITO 22
Spiced rum, fresh mint, lime & soda.

WINE BY GLASS

OUR FULL WINE & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

SANTA MARGHERITA PROSECCO BRUT DOCG 18
PROSECCO. Italy

ILAURI ‘TAVO’ 17
PINOT GRIGIO. Italy

DURVILLEA BY ASTROLABE 19
SAUVIGNON BLANC. New Zealand

OLD COACH ROAD 20
PINOT NOIR. New Zealand

GAROFOLI ‘GUASCO’ 19
MONTEPULCIANO. Italy

ACQUA PANNA 7
MINERAL WATER 7
SAN PELLEGRINO 7

CRUSHED FRUIT SODAS

WILD BERRY COOLER 10.5
Forest fruits, mint & soda.
LYCHEE & LIME 10.5
MINT & LIME 10.5

KOMBUCHA

LEMON, LIME & MINT 11
WILD BERRY 11

FLOATS

COKE 9
SPRITE 9

ICE CREAM SHAKES

OREO 12
STRAWBERRY 12
DOUBLE CHOCOLATE 12

ICE COLD BEER

PERONI DRAUGHT Lager, Italy. 300ml / 500ml 15 / 19
STONE & WOOD ‘PACIFIC ALE’ Summer ale, Australia.
SPECIFIC GRAVITY Classic IPA, Singapore. 15

MINERAL WATER

ACQUA PANNA 7
SAN PELLEGRINO 7

WEEKDAY 1 FOR 1 until 6pm

APEROL SPRITZ

MIMOSA WEEKEND 1 FOR 1 until 4pm

PS. CLASSICS

WHITE BOUQUET SANGRIA 19
Marqués de Riscal Verdejo, lychee, longan, white chrysanthemum flowers, rambutan, lemon soda.

SANGRIA ROSSA 19
Red wine sangria, strawberry, orange, cinnamon.

LYCHEE BELLINI 19
Lychee fruit topped with prosecco.

BLOODY MARY 19
Our PS. bloody mary mix with vodka.

MIMOSA 23
Prosecco topped with fresh orange juice.

APEROL SPRITZ 22
Aperol topped with prosecco.

PS. MOJITO 22
Spiced rum, fresh mint, lime & soda.
EVERYDAY BRUNCH
SERVED TILL 4PM

PS. BIG BREAKFAST 29
Two eggs (poached, fried or scrambled), smoked bacon, wilted spinach, buttered toast, baked beans with angus / pork sausage, cherry tomato, mesclun mixed with honey truffle dressing.
* for egg white scrambled or omelette +5

PASTAS

V GREEN GODDESS PESTO PENNE 26
Green garden vegetables, homemade herb & pine nut pistou.

VM SPICY KING PRAWN AGLIO OLIO 30
Spaghettini, toasted sesame breadcrumbs & fresh herbs.

VM CHICKEN ROSSA PENNE 27
Sautéed chicken, smoked bacon, spinach & roasted mushrooms with garlic-tomato cream sauce.

VM PS. SPAGHETTINI BOLOGNESE 27
Spaghettini in homemade sauce & crispy basil leaves.

VM SPAGHETTINI CARBONARA 27
Garlic cream sauce, smoked bacon.

FROM THE PIZZA OVEN

Crafted with Caputo “00” flour, our pizza dough is hand stretched per order and baked @600F giving it a crisp, charred ring of crust. Our finishing touch is our home recipe crunchy chilli oil - a must try!

V OUR SMOKEY MARGHERITA 23
Tomato, scamorza, mozzarella, cheddar.

V BIANCA FUNGI 27
Portobello, king oyster & button mushrooms, sage, mozzarella, truffle oil, garlic & white wine cream.

PS. BOLOGNESE 26
Tomato, beef, mozzarella, parmesan, basil.

WAIKIKI 29
Tomato, ham, pineapple, mozzarella, basil, parmesan.

GARLIC PRAWN 31
Pancetta, mozzarella, rosemary, rocket.

*allow 20-30 mins
### MAINS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRAB TART</td>
<td>33</td>
</tr>
<tr>
<td>Handpicked blue swimmers, chilli, kaffir, prawn bisque, lemon-dressed greens &amp; herb pesto, encased within a buttery shortcrust.</td>
<td></td>
</tr>
<tr>
<td>TIGER BEER-BATTERED FISH &amp; CHIPS</td>
<td>32</td>
</tr>
<tr>
<td>Pacific ocean hoki fillets, tartar &amp; kaffir lime aioli.</td>
<td></td>
</tr>
<tr>
<td>SIMPLY SEARED BARRAMUNDI</td>
<td>33</td>
</tr>
<tr>
<td>Shrimp, coconut &amp; lemongrass risotto.</td>
<td></td>
</tr>
<tr>
<td>CRISPY ROAST CHICKEN</td>
<td>32</td>
</tr>
<tr>
<td>French onion &amp; garlic bread sauce.</td>
<td></td>
</tr>
<tr>
<td>STICKY BBQ RIBS</td>
<td>39</td>
</tr>
<tr>
<td>Smokey sticky sauce, cabbage &amp; walnut slaw.</td>
<td></td>
</tr>
<tr>
<td>PS. BURGER</td>
<td>32</td>
</tr>
<tr>
<td>Australian barley fed angus patty, vintage cheddar, wilted spinach, crispy smoked bacon, tomato, crispy onions, toasted sesame bun &amp; shoestring fries.</td>
<td></td>
</tr>
</tbody>
</table>

| PS. IMPOSSIBLE BURGER                    | 32    |
| Impossible patty, vintage cheddar, wilted spinach, sauteed mushrooms, tomato, crispy onions, toasted sesame bun & shoestring fries. |       |

### STREET

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PS. CRAB &amp; PRAWN LAKSA</td>
<td>28</td>
</tr>
<tr>
<td>Julienne fish cake, silver sprouts, quail eggs, laksa pesto, fresh chilli paste.</td>
<td></td>
</tr>
<tr>
<td>THAI CHICKEN &amp; BASIL BOWL</td>
<td>26</td>
</tr>
<tr>
<td>Wok-fried basil chicken, fresh prawn salad, sunny egg, steamy jasmine rice, toasted coconut.</td>
<td></td>
</tr>
<tr>
<td>PS. PRAWN NOODLE SOUP</td>
<td>29</td>
</tr>
<tr>
<td>Traditional brew, king prawn, sliced iberico pork, vermicelli, chilli powder, shallot pork crumb.</td>
<td></td>
</tr>
<tr>
<td>SUZY’S SPAGHETTI CRAB ‘MEE GORENG’</td>
<td>28</td>
</tr>
<tr>
<td>Wok-fried with fresh crab, king prawns, spicy tomato sauce, silver sprouts.</td>
<td></td>
</tr>
<tr>
<td>DUCK CONFIT CURRY WITH CRISPY ROTI</td>
<td>29</td>
</tr>
<tr>
<td>Crispy duck leg, potato cutlets, fresh grilled roti.</td>
<td></td>
</tr>
<tr>
<td>SAMBAL BLACK COD NASI PADANG</td>
<td>29</td>
</tr>
<tr>
<td>Mixed green wing beans salad, cucumber and pineapple pickle, fried poached egg, steamed jasmine rice and toasted coconut.</td>
<td></td>
</tr>
</tbody>
</table>

### JUNIOR

For children 12 yrs and under
All items in the kids menu include a bowl of ice cream, option of chocolate or strawberry sauce.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPAGHETTI BOLOGNESE</td>
<td>15</td>
</tr>
<tr>
<td>A kid’s version of our classic.</td>
<td></td>
</tr>
<tr>
<td>CARBONARA PASTA</td>
<td>15</td>
</tr>
<tr>
<td>Cream sauce, bacon &amp; parmesan.</td>
<td></td>
</tr>
<tr>
<td>GRILLED HAM &amp; CHEESE TOASTIES</td>
<td>15</td>
</tr>
<tr>
<td>Served with fries.</td>
<td></td>
</tr>
<tr>
<td>CHEESEBURGER &amp; FRIES</td>
<td>15</td>
</tr>
</tbody>
</table>

Vegetarian (V) / Vegetarian Modifiable (VM)

Please let your server know if you have any food allergies.
BEVERAGES

**COFFEE & CHOCOLATE**

Our PS.Cafe Blend is served double shot and has been created through the careful selection and artful combination of 100% Arabica beans...hailing from India, Uganda and Ethiopia. Each bean is optimally roasted to develop its full potential and are then blended together to give the final character with an aroma of dark chocolate, butterscotch, dried prunes and lingering spices with a luscious syrupy body.

<table>
<thead>
<tr>
<th>COFFEE</th>
<th>ICED COFFEE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>Americano</td>
</tr>
<tr>
<td>Americano</td>
<td>Latte</td>
</tr>
<tr>
<td>Long black</td>
<td>Mocha</td>
</tr>
<tr>
<td>Macchiato</td>
<td>Honey milk latte</td>
</tr>
<tr>
<td>Flat white</td>
<td>Add a scoop of ice cream</td>
</tr>
<tr>
<td>Cappuccino</td>
<td></td>
</tr>
<tr>
<td>Piccolo latte</td>
<td></td>
</tr>
<tr>
<td>Latte</td>
<td></td>
</tr>
<tr>
<td>Mocha</td>
<td></td>
</tr>
<tr>
<td>Honey milk latte</td>
<td></td>
</tr>
<tr>
<td>CHOCOLATE (hot / iced)</td>
<td></td>
</tr>
<tr>
<td>Chai latte</td>
<td></td>
</tr>
</tbody>
</table>

| CHAI LATTE      |                |
| Prana chai tea, soy milk & manuka honey. |    |

<table>
<thead>
<tr>
<th>COFFEE</th>
<th>ICED COFFEE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>Americano</td>
</tr>
<tr>
<td>Americano</td>
<td>Latte</td>
</tr>
<tr>
<td>Long black</td>
<td>Mocha</td>
</tr>
<tr>
<td>Macchiato</td>
<td>Honey milk latte</td>
</tr>
<tr>
<td>Flat white</td>
<td>Add a scoop of ice cream</td>
</tr>
<tr>
<td>Cappuccino</td>
<td></td>
</tr>
<tr>
<td>Piccolo latte</td>
<td></td>
</tr>
<tr>
<td>Latte</td>
<td></td>
</tr>
<tr>
<td>Mocha</td>
<td></td>
</tr>
<tr>
<td>Honey milk latte</td>
<td></td>
</tr>
<tr>
<td>CHOCOLATE (hot / iced)</td>
<td></td>
</tr>
<tr>
<td>Chai latte</td>
<td></td>
</tr>
</tbody>
</table>

| CHAI LATTE      |                |
| Prana chai tea, soy milk & manuka honey. |    |

**TEAS & INFUSIONS**

**LOOSE LEAF TEAS by ETTE TEA COMPANY**

- English breakfast • earl grey
- Japanese sencha • lychee green lily • calming chamomile • lemongrass blue pea

**PS. FRESH INFUSIONS**

- Fresh mint moroccan • old ginger root

**HONEY LEMON SOOTHER**

- Manuka honey & fresh lemon juice.

**PS. ICED TEAS**

- Lemon lime • peach
- Longan

**MINERAL WATER**

| ACQUA PANNA | 7 |
| SAN PELLEGRINO | 7 |

**DESSERTS**

| DOUBLE CHOCOLATE BLACKOUT CAKE | 18 |
| P.S. CARROT CAKE | 15 |
| STICKY DATE PUDDING | 15 |
| ULTIMATE FUDGY BROWNIE | 18 |
| MIXED BERRY CHEESECAKE BROWNIE | 18 |
| DARK CHOCOLATE BANANA CHEESECAKE | 16 |
| GOLDEN BANANA BUTTERSCOTCH BUNDT | 16 |
| FLORIDA KEY LIME PIE | 15 |
| SWEET & SOUR LEMON TART | 15 |
| P.S. PROFITEROLES | 16 |
| CHOCOLATE RED VELVET CAKE | 16 |
| P.S. APPLE PIE A LA MODE | 15 |

ことがありますので、ご相談ください。

ALL PRICES ARE NOT INCLUSIVE OF STATUTORY GOVERNMENT GOODS AND SERVICES TAX & SERVICE CHARGE