

♦ ALL DAY ♦






CLASSIC FIZZ

 COKE	6.5
 COKE ZERO	6.5
 SPRITE	6.5

MINERAL WATER

 ACQUA PANNA	7
 SAN PELLEGRINO	7

CRUSHED FRUIT SODAS

 LYCHEE & LIME	11
 MINT & LIME	11
 WILD BERRY COOLER Forest fruits, mint and soda	11
 CALAMANSI & UME COOLER Ume, calamansi, lime, mint and soda	12
 SOURSOP PASSIONFRUIT COOLER Soursop, passionfruit, lemon and soda	12

KOMBUCHAS

 LEMON, LIME & MINT	11
 WILD BERRY	11

ICED COLD BEERS

ESTRELLA DAMM Lager, Spain	15
BLUE MOON Wheat, USA	17

COLD-PRESSED JUICES

 ALRIGHT ORANGE Carrot and orange	9.5
 CITRUS SUNRISE Pink grapefruit and orange	9.5
 GOODY GREEN Green apple and celery	9.5
 GREEN APPLE	9.5
 ORANGE	9.5



♦ MENU ♦

WINES BY GLASS

OUR FULL WINES & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST


SANTA MARGHERITA BRUT DOCG Prosecco, Italy	16
LE CONTESSE PROSECCO ROSÉ Prosecco, Italy	18
SILENI Sauvignon Blanc, New Zealand	15
THE WILD ONES Chardonnay, South Australia	17
TE KAIRANGA ESTATE Pinot Noir, New Zealand	15
FIORINI CHIANTI SUPERIORE DOCG Sangiovese, Italy	17
MITOLO JESTER Shiraz, Australia	19

PS. CLASSICS

 MIMOSA Prosecco and orange	21
 PS. MOJITO Spiced rum, fresh mint, lime and soda	19
 WHITE BOUQUET SANGRIA Marques de riscal verdejo, lychee, longan, white chrysanthemum flowers, rambutan and lemon soda	19
 SANGRIA ROSSA Red wine sangria, strawberry, orange and cinnamon	19
 PS. MARGARITA Tequila, cointreau, agave and lime	19
 BLOODY MARY Our PS. bloody mary mix with vodka	20
 SINGAPORE SLING Gin, cherry brandy, DOM benedictine, pineapple, lime and grenadine	23
 ESPRESSO MARTINI Vodka, coffee liqueur, espresso and vanilla	22
 OLD FASHIONED Bourbon, maple, aromatic bitters and cherry	20
 NEGRONI Spiced gin, campari and rosso vermouth	23

PS. SPRITZ COCKTAILS

 STRAWBERRY & MINT SPRITZ Strawberries, rosé prosecco, white wine and mint	21
 APEROL SPRITZ Aperol topped with prosecco	22

**WEEKDAY
1-FOR-1**
until 6pm
**APEROL
SPRITZ**

**MIMOSA**
**WEEKEND
1-FOR-1**
until 4pm

TO START OR SHARE

V	PS. TRUFFLE FRIES	Full 18 Half 12
	PS.Cafe truffle oil, shoestring fries and grated parmesan	
V	PECORINO CAULIFLOWER GRATIN	15
	Béchamel, garlic and sesame crumb	
V	PORTOBELLO MUSHROOM SOUP	15
	Fresh watercress and truffle oil	
V	TOMATO & BASIL BISQUE	15
	Basil pesto	
	CHICKEN BITES IN THE BASKET	21
	Combination of crispy charcoal garlic and tempura chicken with Szechuan pepper, tamarind chilli and kaffir lime aioli	
★	CRISPY TYPHOON CALAMARI	22
	Crispy batter coating comprising of potato flakes, Szechuan pepper, crispy garlic, fermented black bean, scallion and chilli flakes with a lemon chilli dip	
★	LAKSA PRAWN DUMPLING	22
	Crispy vermicelli and sambal spinach	

SALADS

VM	PS. CAESAR	Regular 24 Small 17
	Baby cos, bacon, parmesan, baked croutons and poached egg	
	♦ With grilled chicken	+5
	♦ With grilled prawns	+8
V	PS. SUPERFOOD	Regular 27 Small 19
	Blueberries, pumpkin, quinoa, freekeh, edamame, almond & sunflower seeds with orange rosemary dressing	
VM	THAI CARAMELISED STEAK	Regular 32 Small 22
	Green mango, cherry tomatoes, crushed peanuts, salted shrimp, desiccated coconut and spicy palm sugar dressing	

SANDWICHES

	PS. CLUB	28
	Toasted turkish bread, bacon, chicken, fried egg, cheddar, creamed spinach, tomato relish, gherkins and cranberry vinaigrette greens	
	PS. STEAK	32
	Grain-fed full blood wagyu steak, cheddar, house sourdough, caramelised onion & raisin relish and shoestring fries	

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 beef or pork sausage, cherry tomato, mesclun mixed with honey truffle dressing	
♦ with egg white, scrambled or omelette	+5

PASTAS

V	GREEN GODDESS PESTO PENNE	26
	Green garden vegetables, homemade herb and pine nut pistou	
VM	CHICKEN ROSSA PENNE	27
	Sautéed chicken, smoked bacon, spinach and roasted mushrooms with garlic-tomato cream sauce	
VM	PS. SPAGHETTINI BOLOGNESE	27
	Spaghettini, homemade sauce and crispy basil leaves	
VM	SPAGHETTINI CARBONARA	27
	Spaghettini, garlic cream sauce and smoked bacon	
VM	SPICY KING PRAWN AGLIO OLIO	30
	Spaghettini, toasted sesame breadcrumbs and fresh herbs	
★	SEAFOOD SPAGHETTINI ARRABBIATA	35
	Squid, king prawn, sofrito, harissa, eryngii and truss tomato	

STREET

★	JYPSY CHICKEN KATSU	26
	Japanese curry with shredded cabbage, scallion, goma dressing and an onsen egg	
	THAI CHICKEN & BASIL BOWL	26
	Wok-fried basil chicken, fresh prawn salad, sunny-side-up egg, steamy jasmine rice and toasted coconut flakes	
	PS. CRAB & PRAWN LAKSA	28
	Julienne fish cake, silver sprouts, quail eggs, laksa pesto and fresh chilli paste	
VM	SPAGHETTI CRAB MEE GORENG	28
	Wok-fried with fresh crab, king prawns, spicy tomato sauce and silver sprouts	
	PS. PRAWN NOODLE SOUP	29
	Traditional brew, king prawn, sliced iberico pork, vermicelli, chilli powder and shallot pork crumb	

MAINS

DUCK CONFIT CURRY WITH CRISPY ROTI	29
Crispy duck leg, potato cutlets and a fresh grilled roti	
BEER BATTERED FISH & CHIPS	32
Pacific ocean hoki fillets, tartare and kaffir lime aioli	
CRISPY ROAST CHICKEN	32
French onion and garlic bread sauce	
PS. BURGER	32
Australian barley-fed angus patty, vintage cheddar, wilted spinach, smoked bacon, tomato, crispy onions, toasted sesame bun and shoestring fries	
PS. IMPOSSIBLE™ BURGER	32
Impossible™ patty, vintage cheddar, wilted spinach, sautéed mushrooms, tomato, crispy onions, toasted sesame bun and shoestring fries	
SIMPLY SEARED BARRAMUNDI	33
Shrimp, coconut and lemongrass risotto	
STICKY BBQ RIBS	39
Smokey sticky sauce, cabbage and potato walnut slaw	
★ MISO BLACK COD	43
Cha soba, air-flown greens, cherry tomatoes, Japanese cucumber, edamame with a wafu dressing	
ABERDEEN ANGUS CENTRE CUT TENDERLOIN (200G)	56
Porcini mushroom sauce and shoestring fries	

RAFFLES CITY EXCLUSIVE

BUTTERMILK FRIED CHICKEN	27
With jalapeño aioli and BBQ sauce	
RED PESTO RIGATONI	28
Aubergine, baby spinach, sugar snap, broccolini, cherry tomato, red pesto and herbed labneh	

JUNIOR MENU

FOR KIDS 12 YEARS AND BELOW

CARBONARA PASTA	14	GRILLED HAM & CHEESE TOASTIES	14
Cream sauce, bacon and parmesan		Served with shoestring fries	
CHEESEBURGER & FRIES	14	SPAGHETTINI BOLOGNESE	14
Angus beef patty, vintage cheddar, mayonnaise and toasted sesame bun		A kid's version of our classic	

New ★ / Vegetarian (V) / Vegetarian Modified (VM) - can be modified for vegetarians

Please let your server know if you have any food allergies











BEVERAGES


COFFEES & 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.







COFFEES


 Espresso	6
 Americano	6.5
 Cappuccino	6.5
 Flat White	6.5
 Latte	6.5
 Long Black	6.5
 Macchiato	6.5
 Piccolo Latte	6.5
 Honey Milk Latte	7
 Mocha	7

 CHOCOLATE (Hot / Iced)	7.5
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 CHAI LATTE	8.5
Prana chai tea, soy milk and manuka honey	

ICED COFFEES


 Americano	7
 Latte	7
 Crème Brûlée Latte	7.5
 Honey Milk Latte	7.5
 Mocha	7.5
 Add a scoop of ice cream	3.5


 AFFOGATO	9.5
Espresso, vanilla bean ice cream	


IRISH COFFEE	18
Black coffee, Irish whiskey and double cream	

Decaf • extra shot • organic soy milk • oat milk	+1
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TEAS & INFUSIONS

 TEAS	
English Breakfast • Earl Grey	6.5
Balancing • Calming • Digestive • Sencha	7.5

 PS. FRESH INFUSIONS	7
Fresh Mint Moroccan • Old Ginger Root	

 HONEY LEMON SOOTHER	8
Manuka honey and fresh lemon juice	

PS. ICED TEAS

 Lemon Lime	8
 Peach	8
 Cloudy Apple Tea	9.5
 Longan	9.5

NUTRI-GRADE
A B C D

DESSERTS

SINGLE CHOCOLATE BLACKOUT CAKE	14
A single layer of our classic served with a dark chocolate sauce	

DOUBLE CHOCOLATE BLACKOUT CAKE	18
With dark chocolate sauce	

FLORIDA KEY LIME PIE	15
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PS. CARROT CAKE	15
With candied walnuts	


STICKY DATE PUDDING	15
With lashings of toffee sauce	

CHOCOLATE RED VELVET CAKE	16
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DARK CHOCOLATE BANANA CHEESECAKE	16
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GOLDEN BANANA BUTTERSCOTCH BUNDT	16
With lashings of toffee sauce	

ULTIMATE FUDGY BROWNIE	18
With dark chocolate sauce	

 Comes with a scoop of ice cream, add a scoop +3.5

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