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Menu 13.0



Franco Asian Cuisine

Spring season arrived this march, so thus is our Menu 13.0.

As the doors of The Masses were swung open on 15th April 2017, so began our hospitality journey.

Our menu changes every 4months, with Menu 13.0, the focus is on bringing back happy food, spring season produce with flavors that evoke nostalgia and importantly tantalized your taste buds.

This new menu change also revolves around the usage of the Jospier Oven, where our vegetables and meat are cooked in a lychee wood Jospier Oven to bring more dynamic flavor profile to the dishes.

You will be seeing lot's of flavorful greens this season and we are lovin it!

Menu 13.0 with our latest menu change. Some ingredients that will be gracing

Iberico Secreto

Lamb

Asparagus

Globe Artichoke

Escargot

Morels

Burrata

Lemon Sole

Truffle

Quail

OUR starters

Our ideal flavor profile of starters/appetizer or entrées as you may call it,
is liken to a combustible chemicle reaction ;
where flavors bounces off each other in harmony yet
resulting in deep flavors combustion.

Each dish is created with the produce in mind
with flavors that is layered with elements of nostalgia,
the mindfulness of fat and acidity, the consciousness of texture
and elements of surprise, that makes you goes,
“Ohh Laa laa”

S N A C K

SEASONAL OYSTERS
*watermelon granita, calamansi
perilla*

SGD 16 (3 pcs)
SGD 30 (6 pcs)
SGD 58 (Dozen)

CRABMEAT KUEH PIE TEE
*jicama, XO sauce
(3 pcs)*

SGD 9

Bread Butter

B R E A D

Homemade Sourdough *(or)*
Petit Brioche *(or)* Mix
(2 pcs)

SGD 4.50

S P R E A D

Umami Butter *(or)*
Homemade Caramel Kaya *(or)* Mix

SGD 3.50

S T A R T E R S

Truffle & Globe Artichoke Soup

*black truffle, roasted artichoke, pickled onions, croutons
(+\$5 for extra shaved truffle)*

SGD 17.90

Hamachi “yu seng” (New)

yuzu dashi vinaigrette, lettuce, fried shallot, trio sesame, rojak flowers

SGD 21.90

Burrata (V/New)

apple balsamico, broccolini, asparagus, pine nut, lemon verbena

SGD 23.90

Pork & Foie Gras Pithivier

granny smith apple, chestnut, cherry vinaigrette

SGD 21.90

Escargot A La Provence (New)

parsley, chervil, chive, garlic shoot, sourdough

SGD 20.90

Jerusalem Artichoke (V)

miso butter, hazelnut, kucai, chive oil

SGD 15.90

Stuffed Tiger Prawn (New)

popiah, courgette, apple, fennel, horseradish, bonito flake

SGD 16.90

Truffle Pomme Frites

shaved black truffle, truffle mayo, parmigiano reggiano

SGD 24.90

STARTERS

Our Signatures

C&C&C&C Pasta

*crabmeat, chorizo, caviar,
confit lemon, lobster sauce
(served cold)*

(Starter) SGD 17.90
(Main) SGD 24.90
(+Sea Urchin) Seasonal Price

Charsiew Lamb Rib

pomelo, pomegranate, mint labneh

 SGD 17.90

Purple Cabbage

*scallop, ikura, green oil,
dashi beurre blanc, prawn head butter*

 SGD 17.90

Octopus

*lobster porridge, xo sauce,
scallion, rice puff*

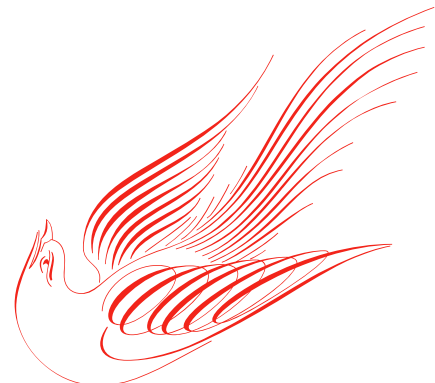
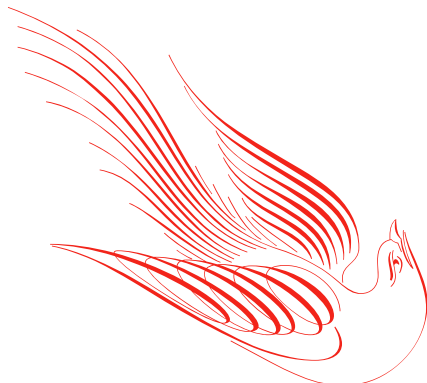
 SGD 22.9

Foie Gras

*dark chocolate crèmeux, passionfruit, coconut
pain perdu, almonds*

SGD 25.90

 - Lychee Wood Jospers Grilled



OUR

Chains

If the entrees seems like the fashionista in da family,
the main course or “plat principal” will be liken to a friend who only has
black or white colors of clothes in the wardrobe. But it never fails to surprise you
with its inner characteristic , just like our mains ; steady flavors, not over the top
but you do know still water runs deep with this fella.

The flavors partnering with seasonal produce
arouses a special X-Factor in each dish.

To Continue

 - Lychee Wood Jasper Grilled

12hrs Braised Claypot Angus Beef Cheek
pomme puree, pancetta, local vegetables, tamarind jus
SGD 27.90

Iberico Secreto (New)
asian spice rub, japchae, glass noodles, kale, citron jus
SGD 29.90 

Wild Caught Lemon Sole 500/600g (New)
asian grenobloise, salted vegetables, almonds, mala chye poh, brown butter
SGD 39.9 

Wagyu Tri Tip -160G (New)
bone marrow, green pickles, wild mushrooms, marmite glaze
SGD 42 
+ 5 for shaved truffles

Spring Vegetables Risotto (V/New)

kelp butter, asparagus, broccolini, snap pea, grana padano

SGD 23.90

Quail “chicken rice” (New)

ginger scallion sauce, garlic pomme puree, sesame jus

SGD 24.90 

Duck Confit

*“Wok Hey” rice noodles, mushroom, home-cured egg yolk,
plum vinaigrette*

SGD 21.90

New Zealand Lamb Loin

jin hua ham, pea ala francaise, salt bake celeriac, lamb jus
(6 - 9 months old Lamb)

SGD 27.90





Everyone needs a reliable side kick .

Truffle Pomme Frites

SGD 14.90

Grilled Spring Vegetables

SGD 12

Pomme Puree

SGD 8

“Wok Hey”
Rice Noodles

SGD 8

Roasted Bone Marrow

SGD 19

SIDE

*The
Masses*

DISH

OUR

*Sweet
Ending*

All good things have to come to an end,
for us we want to make sure its a happy ending.

Deep Fried Camembert

*granola, ricotta
strawberry & rhubarb jam,
yogurt ice cream, chamomile honey*

SGD 13.90

Strawberry & Chamomile

texture of strawberry, mascarpone, sorrel, hokkaido milk ice cream

SGD 15.90

Chocolate Mousse

70% guanaja chocolate, pistachio ice cream, sarawak pepper soil

SGD 14.90

SEVERAGES

Coffee *by Santoni*

	<u>Hot</u>	<u>Iced</u>
Espresso	3	-
Double Espresso	4	-
Espresso Macchiato	3.50	-
Double Espresso Macchiato	4.50	-
Long Black	3.50	4
Latte	4.50	5
Cappuccino	4.50	5
Flat White	4.50	5

Gryphon Tea by the Pot

Earl Grey Lavender	4	4.50
Lemon, Ginger & Mint <i>Caffeine Free</i>	4	4.50
Pineapple, Mango & Basil <i>Caffeine Free</i>	4	4.50

K O M B U C H A



KNOWN AS THE TEA OF IMMORTALITY AND AROUND FOR CENTURIES, IT IS FERMENTED TEA MADE WITH THE SYMBIOTIC COLONY OF BACTERIA AND YEAST (SCOBY).

Original	5
White Peach & Mint	7
Strawberry & Basil	7
Mango & Cinnamon	7
Cucumber & Thyme	7
Cranberry & Mint	8

M O C K T A I L S

Lemon Lime Bitters
Lime, Sprite, Angostura bitters

7

Apple Enchant
Apple juice, Mint, Lime, Cucumber, Sprite

7

