









**Beast &
Butterflies**
RESTAURANT & BAR



Starters

-   **Caesar Salad** 26
Sharing Portion (2-3 pax).
Romaine Lettuce, Bacon Bits, Parmesan Shavings, Fried Capers, Garlic Croutons, Anchovies, Caesar Dressing.
• Add-on Smoked Salmon: \$6.
• Add-on Grilled Chicken Breast: \$5.
-  **Niçoise Salad** 26
Sharing Portion (2-3 pax).
Heart of Romaine Lettuce, Potatoes, Red Radish, Fennel, Cherry Tomatoes, Quail Eggs, Olives, Anchovies, Lemon Dressing, Tomato Sauce, Lemon Dressing.
- Tomato & Burrata Salad** 26
Basil Sorbet, Heirloom Tomatoes, Kalamata Olives, Black Garlic, Fresh Basil Leaves, Sea Salt, Extra Virgin Olive Oil.
- Scallop Carpaccio** 23
Drizzled with Hot Corn & Sesame Oil, topped with Fresh Shiso Leaves, Shishito Peppers, Tempura Bits, Fried Shallots.
-  **Fresh Salmon & Alaskan Crab Salad** 24
Mixed Salad, Salmon Roe, Avocado, Shredded Nori, Kani Miso Dressing.
- Yuzu Soy Salmon Carpaccio** 24
Crispy Fried Ginger, Grated Garlic, Coriander Cress.
-  **Cold Cuts & Cheese Board** 46
Sharing Portion (2-3 pax).
Prosciutto Ham, Paris Ham, Parmesan, Comte, Herb & Garlic Cheese Spread. Served with French Baguette, Kalamata Olives, Pickled Gherkins.



 **Char-grilled, Bone-in Rib Eye Steak** 128

**Please allow for 20 minutes of preparation time.*

900gm - 1kg. Sharing Portion.

Mirin Soy Garlic Marinated.

• Choice of 2 sides.

  **Beef Tomahawk** 188

**Please allow for 25 minutes of preparation time.*

1.5 - 1.8kg. Sharing Portion.

Topped with Garlic Butter, Fresh Thyme & Rosemary,
Mustard, Sea Salt.


• Choice of 2 sides & 1 sauce.

Oven-baked Mao Tai Spring Chicken 35

**Please allow for 15 minutes of preparation time.*

Whole. Sharing Portion. Sous-vide for 4 hours.

Stuffed with Dried Shrimps, Chinese Mushroom, Waxed
Sausage Glutinous Rice, Sautéed Baby Spinach with
Garlic. Served with flaming alcohol.

 **Rib Eye Steak** 45

250gm.

• Choice of 1 side & 1 sauce.

Choice of Sides

- Chilled Japanese Potato Salad
- Beef Macaroni Goulash
- Mexican Grilled Corn Salad
- Char-grilled U.S. Asparagus
- Mesclun Salad
- Mashed Potatoes
- Mushroom Fricassee
- French Fries

Choice of Sauces


- Blue Cheese Cream Sauce
- Black Pepper Sauce
- Red Wine Sauce



Meats



Meats

 **Breast & Butterflies** 30

Seared Sous-vide Chicken Breast, Morel & Truffle Cream Sauce, Puff Pastry, Fresh Tarragon, Mushrooms.

• Add-on Butterfly Puff Pastries: **\$6.**

Baby Back Ribs 36



Tender Pork Ribs marinated & grilled with Home-made BBQ Sauce.

• Choice of 1 side.

Pork Collar 29

Sous-vide for 14 hours. Marinated with Orange Peels & Garlic Bulgogi Sauce.

• Choice of 1 side.

  **Beef Tartare** 28

Truffle Oil, Raw Egg, Yolk, Capers, Gherkins, Shallots, Chives.

• Served with Fries.

• Add-on Freshly Baked French Baguette Slices: **\$7.**

Choice of Sides

- Chilled Japanese Potato Salad
- Beef Macaroni Goulash
- Mexican Grilled Corn Salad
- Char-grilled U.S. Asparagus
- Mesclun Salad
- Mashed Potatoes
- Mushroom Fricassee
- French Fries

Choice of Sauces

- Blue Cheese Cream Sauce
- Black Pepper Sauce
- Red Wine Sauce

 **Beef Pasta**

Rigatoni, Braised Wagyu Beef Cheeks, Crushed Tomatoes, Root Vegetables, Parmesan Shavings, Fresh Herbs, Chopped Parsley, Red Wine Jus.

28

 **Spaghetti Vongole**

White Clams and Stock, Sliced Garlic, Chopped Parsley, Chili Flakes, Olive Oil, White Wine.

25

Prawn Tagliatelle Pasta

Tobiko Garlic Butter Cream Sauce, Onsen Egg, Fried Garlic Bits.

26

   **Beast Cheeseburger**

Wagyu Beef Patties, Grilled Back Bacon, Orange Cheddar Cheese, Gherkin Mayo, Potato Buns.

• Served with Fries or Salad.

27



Pasta + Burgers



Fish + Vegetarian

Crispy Red Snapper 37

Asian-spiced Coconut Sauce, Thai-Style Angel Hair Pasta, Sauteed Lady's Finger.

Pan-seared Salmon Fillet 28

Choice of 1 side & 1 sauce.

Pan-seared Barramundi Fillet 27

Choice of 1 side & 1 sauce.

Baked Cod Papilotte 34

Potatoes, Broccolini, Carrots, Soft-boiled Egg, Lemon Aioli.

Char-grilled Cauliflower Steak 26

Cajun Spice, Garlic & Basil Marinade, Hummus, Pine Nuts, Spinach Pesto, Extra Virgin Olive Oil, Char-grilled Lemon.

Aubergine Tomato Gratin 22

Mozzarella, Parmesan, Pesto. Served with French Baguette Slices.

Choice of Sides

- Chilled Japanese Potato Salad
- Beef Macaroni Goulash
- Mexican Grilled Corn Salad
- Char-grilled U.S. Asparagus
- Mesclun Salad
- Mashed Potatoes
- Mushroom Fricassee
- French Fries

Choice of Sauces

- Blue Cheese Cream Sauce
- Black Pepper Sauce
- Red Wine Sauce

Crispy Pork Knuckle

**Please allow for 15 minutes of preparation time.*
Oven Roasted Pork Knuckle, Sesame Soy Asian Sauerkraut, Spicy Nam Jim Sauce.

37 Full
24 Half

Lobster Porridge

Teochew-Style Lobster Rice Porridge in Crab Broth, Baby Abalone, Crispy Conpoy, Bonito Flakes, Fried Shredded Ginger & Scallions.

44

Chicken Claypot Rice (Dark Soy Sauce)

**Please allow for 15 minutes of preparation time.*
Fragrant Rice with Preserved Sausage and Salted Fish Cooked in Claypot, Marinated Chicken Thigh and Mushrooms.

20

White Claypot Rice

**Please allow for 15 minutes of preparation time.*
Ginger Marinated Chicken, Waxed Sausage, Salted Fish, Chinese Mushroom, Lard.

20

Double Delight Hor Fun

Truffle Flat Rice Noodles, Prawn Stock Gravy, Prawns, Choy Sum.

24

Mala Fried Rice

Spicy Mala Paste Fried Rice, Asparagus Dice, Chopped Pak Choy, Chicken Dice, Fried Egg.

19



Local Delights



Local Delights

Chilean Seabass Claypot 32

**Please allow for 15 minutes of preparation time.
Cooked with Scallions and Ginger, Hongkong Choy Sum, Carrots, Asparagus, Shimeiji Mushrooms.
· Add-on Fragrant Steamed Rice: \$2.*

Singapore Laksa 19

Rice Vermicelli Noodles, Prawns, Tau Pok, Teochew Fish Cake Bean Sprouts, Hard-Boiled Egg.

Nasi Goreng 20

Sambal Fried Rice with Shrimps and Mixed Vegetables, Fried Chicken, Fried Egg, Chicken Satay, Achar, Prawn Crackers.

Claypot Hokkien Mee 19

Braised Yellow Noodles & Rice Vermicelli in Prawn Stock, Prawns, Roast Pork, Bean Sprouts, Local Chive.

Kurobuta Pork Belly Claypot Rice 20

Onsen Egg, Fresh Scallions, Cod Fish Crackers, Pickles.

 Plain Fries	10
 Truffle Fries <i>with Parmesan Cheese.</i>	13
 Spam Fries <i>with Basil Cheese Dip.</i>	13
Chicken Satay <i>served with Red Onions, Cucumber & Pineapple Peanut Sauce.</i>	15
 Crispy Garlic Calamari <i>topped with Crispy Garlic & Scallions.</i>	15
Boneless Chicken Wings	18





Sides + Bar Bites



Sides + Bar Bites

 Mesclun Salad <i>with Balsamic Dressing.</i>	5
 Fries	7
 Beef Macaroni Goulash <i>with melted Mozzarella Cheese.</i>	7
 Chilled Japanese Potato Salad <i>with Bacon Bits & Chopped Chives.</i>	7
 Mushroom Fricassee <i>cooked in Thick Cream.</i>	7
 Char-grilled U.S. Asparagus	7
Mexican Grilled Corn Salad <i>with Avocado, Tomatoes, Capsicums, Parmesan Cheese & Cilantro.</i>	7
Mashed Potatoes <i>with Butter Cream.</i>	7
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Black Pepper Sauce	6
Red Wine Sauce	6
Blue Cheese Cream Sauce	6

 **Molten Chocolate Cake** 18
Served with Mini Magnum Ice-Cream.

 **Milo Hokkaido Dream** 13
Hokkaido Milk Pudding, Milo Dust.

 **Orh Nee Brûlée** 12
Yam Paste, Pumpkin Marmalade.

Coconut Lemongrass Pudding 12
*Coconut: Caramelized Crumble, Flesh,
Agar Agar, Gula Melaka.*

Hazelnut & Banana Cake 14
Nutella Chocolate Cream, Coconut Ice-Cream.



Homemade Sweets



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