



**Beast &
Butterflies**
RESTAURANT AND BAR @ MSOCIAL



Welcome to our Dining Experience

*Enjoy natural, fresh, & delicate cuisines that brings
a hint of playfulness to your palate. A feast made
complete by friends and food that makes you feel good.*

“Dine like a Beast, Social like Butterflies”



SCALLOP CARPACCIO

Starters

- Warm Asparagus Pancetta Salad** 15
Mixture of Baby Spinach and Yellow Frisée, Parmesan, Croutons, Raspberry Vinaigrette, Gorgonzola Cheese
-  **Roasted Chickpea Salad** 15
Cherry Tomatoes, Lettuce, Avocado, Tahini
-  **Crab and Spinach Salad Bowl** 17
Avocado, Boiled Egg, Fried Shallots, Baby Radish, Shredded Nori, Kani Miso Dressing
- Salmon Tartare** 18
Avocado, Japanese Cucumber, Tomatoes, Sliced Shallot, Numbing Peppercorn, Cilantro, Rice Crispies
-  **Scallop Carpaccio** 19
Drizzled with Hot Corn & Sesame Oil, Topped with Fresh Shiso Leaves, Shishito Peppers, Tempura Bits, Fried Shallots
-  **Tomato & Burrata Salad** 19
Basil Sorbet, Heirloom Tomatoes, Kalamata Olives, Black Garlic, Fresh Basil Leaves, Sea Salt, Extra Virgin Olive Oil

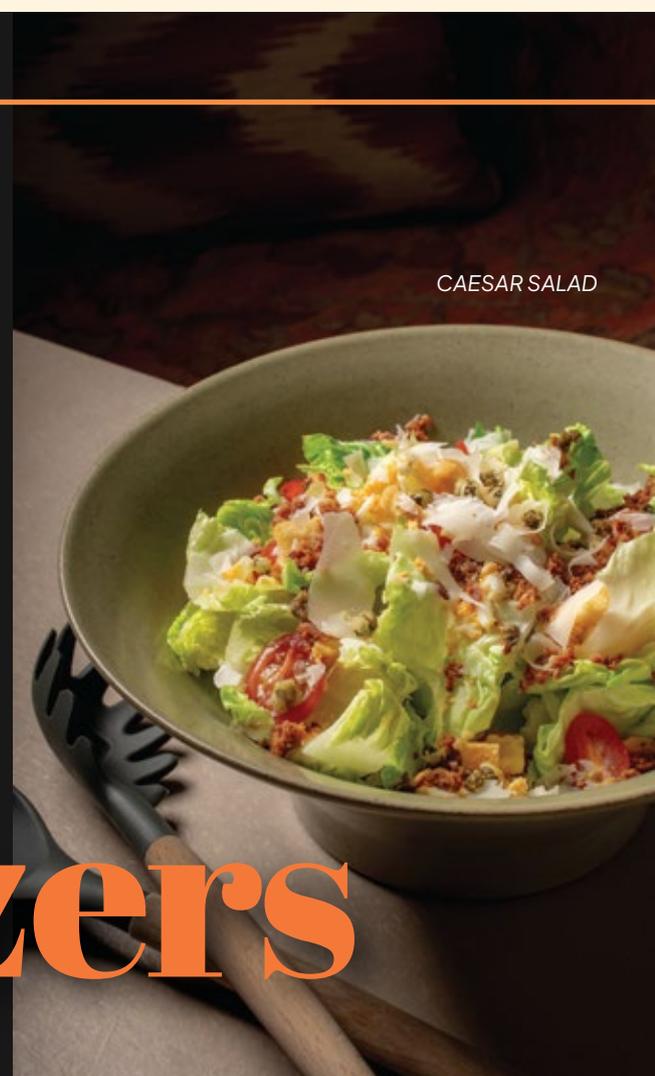
 **Chef's Recommendation**  **Vegetarian**

Prices subjected to prevailing GST and service charge.

For Sharing

-  **Caesar Salad** 26
(Sharing Portion, 2 – 3 pax)
Romaine Lettuce, Bacon Bits, Parmesan Shavings, Fried Capers, Croutons, Caesar Dressing
Add on: *Smoked Salmon | 5*
Grilled Chicken Breast | 4
-  **Niçoise Salad** 26
(Sharing Portion, 2 – 3 pax)
Romaine Lettuce, Tuna Tataki, Potatoes, Quail Eggs, French Beans, Cherry Tomatoes, Sliced Red Onions, Capers, Kalamata Olives, Niçoise Dressing
- Cold Cuts and Cheese Board**
Prosciutto Ham, Chorizo, Paris Ham, Parmesan, Burrata, Comte, Kalamata Olives, Gherkins. Served with French Baguette,
Half Meter (2 – 3 pax) 45
One Meter (6 – 8 pax) 73

CAESAR SALAD



Appetizers



Prices subjected to prevailing GST and service charge.

Signature

Kindly allow 15 to 25 mins of preparation time upon ordering.

- 🦋 Crispy Pork Knuckle**
 Oven Roasted Pork Knuckle, Sesame Soy Asian Sauerkraut, Spicy Nam Jim Sauce

Half	24
Whole	37

- 🦋 Tomahawk Mangalica Pork Rack** 78
 (Sharing Portion, 1 - 2 pax)
 Soy Mirin Garlic Ginger Marinated
 Choice of 1 Side & 1 Sauce

- 🦋 Beef Tomahawk** 168
 (Sharing Portion, 3 - 4 pax)
 Topped with Garlic Butter, Fresh Thyme & Rosemary, Pommery, Mustard, Sea Salt
 Choice of 2 Sides and 1 Sauce

Choice of Sides: Mesclun Salad, Beef Macaroni Goulash, Mashed Potatoes, Chilled Japanese Potato Salad, Mushroom Fricassee, Mexican Grilled Corn Salad, Fries

Choice of Sauces: Red Wine, Black Pepper, Blue Cheese Sauce, Kampong Sauce



CRISPY PORK KNUCKLES

Mains

Meat

Pork Collar 26
Sous-Vide for 14 hours, Marinated with Orange Peeled & Garlic Bulgogi Sauce
Choice of 1 Side

Baby Chicken 26
Marinated with Cajun Spice & Fresh Herbs
Choice of 1 Side & 1 Sauce

Beef Tartare 26
Truffle Oil, Raw Egg Yolk, Capers, Gherkins, Shallots, Chives. Served with Fries
Add on: Freshly Baked French Baguette Slices | 5

Baby Back Ribs 36
Tender Pork Ribs Marinated and Grilled with Home-Made BBQ Sauce
Choice of 1 Side

Australian Rib Eye (250gm) 45
Choice of 1 Side & 1 Sauce

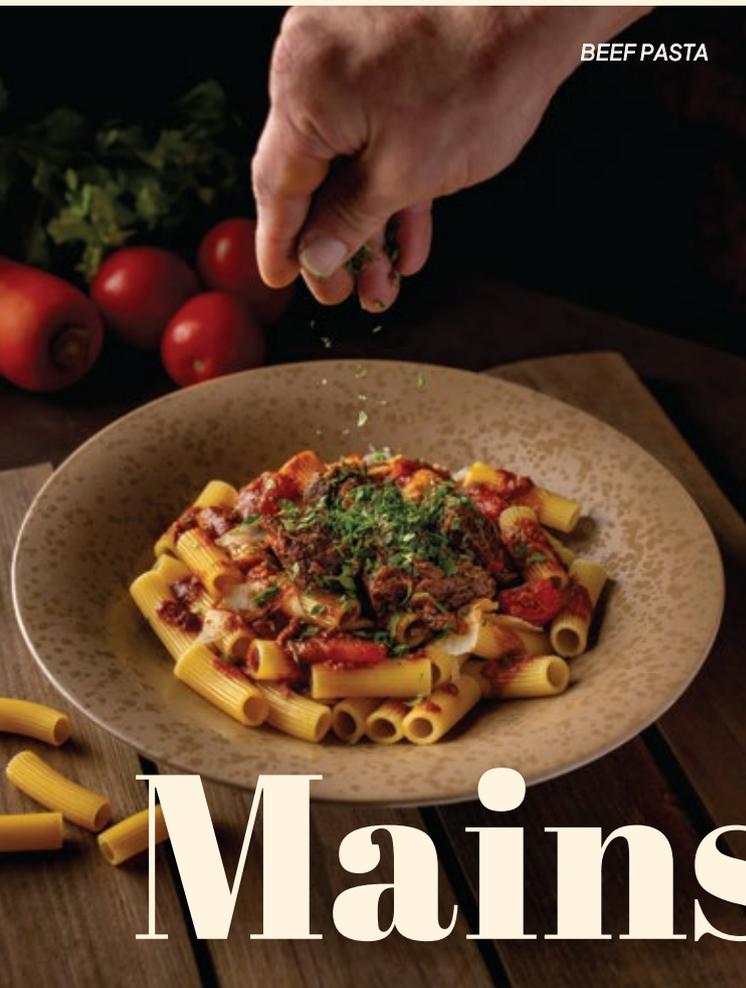
Choice of Sides: Mesclun Salad, Beef Macaroni Goulash, Mashed Potatoes, Chilled Japanese Potato Salad, Mushroom Fricassee, Mexican Grilled Corn Salad, Fries

Choice of Sauces: Red Wine, Black Pepper, Blue Cheese Sauce, Kampong Sauce

Chef's Recommendation



BABY BACK RIBS



BEEF PASTA

Pasta/Burgers

Spaghetti Vongole 24
White Clams and Stock, Sliced Garlic, Chopped Parsley, Chili Flakes, Olive Oil

Beast Cheeseburger 27
Wagyu Beef Patties, Grilled Back Bacon, Orange Cheddar Cheese, Potato Bun, Gherkin BBQ Mayo
Served with Fries or Salad.

Beef Pasta 28
Rigatoni, Braised Wagyu Beef Cheeks, Crushed Tomatoes, Root Vegetables, Parmesan Shavings,

Mains

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Fish

Pan-Seared Barramundi <i>Choice of 1 Side & 1 Sauce</i>	27
Pan-Seared Salmon Fillet <i>Choice of 1 Side & 1 Sauce</i>	27
🦋 Baked Cod Papillote <i>Kindly allow 15 to 25 mins of preparation time upon ordering. Potatoes, Broccolini, Carrots, Hard-Boiled Egg, Lemon Aioli</i>	33
Salt-Baked Whole Red Snapper <i>(400 - 500gm) Kindly allow 15 to 25 mins of preparation time upon ordering. Choice of 1 Side</i>	34

🦋 **Chef's Recommendation**

AUBERGINE TOMATO GRATIN



Vegetarian Mains

🦋 Aubergine Tomato Gratin <i>Mozzarella, Parmesan, Pesto. Served with French Baguette Slices</i>	20
Gnocchi <i>Mushroom Cream Sauce, Grated Parmesan, Chopped Parsley</i>	22
Char-Grilled Cauliflower Steak <i>Cajun Spice, Garlic and Basil Marinated, Hummus, Pine Nuts, Spinach Pesto, Extra Virgin Olive Oil</i>	26

Prices subjected to prevailing GST and service charge.

Mains



FRIES

MUSHROOM FRICASSEE

CHARGRILLED
U.S ASPARAGUS

MEXICAN GRILLED
CORN SALAD

MESCLUN SALAD

MASHED POTATOES

BEEF MACARONI GOULASH

CHILLED JAPANESE POTATO SALAD

Prices subjected to prevailing GST and service charge.

 Vegetarian

-  **Mesclun Salad/Balsamic Dressing** 5
- Beef Macaroni Goulash** 7
Melted with Mozzarella Cheese
-  **Mashed Potatoes** 7
Butter Cream
- Chilled Japanese Potato Salad** 7
Bacon Bits, Fresh Sliced Scallions
-  **Mushroom Fricassee** 7
Cooked in Thick Cream
-  **Char-Grilled U.S. Asparagus** 7
- Mexican Grilled Corn Salad** 7
Avocado, Tomatoes, Capsicums, Parmesan Cheese, Cilantro
-  **Fries** 7

CRISPY GARLIC CALAMARI

Bites to share

-  **Plain Fries** 10
-  **Truffle Fries** 13
with parmesan cheese
- Spam Fries** 13
with basil cheese dip
- Chicken Satay (Half Dozen)** 13
with cucumber, red onions, lontong rice and pineapple peanut sauce
- Crispy Garlic Calamari** 15
- Five Spice Boneless Chicken Wings** 18

Sides

SEAFOOD SAMBAL SHANG MEE



MEE TAI MAK LAKSA

Claypot Hokkien Mee

Braised Yellow Noodles & Rice Vermicelli in Prawn Stock, Prawns, Roast Pork, Beans Sprouts, Local Chives

16

Mee Tai Mak Laksa

Sliver Needle Noodles in Spicy Coconut Dried Shrimp Broth, Clams, Prawns, Tau Pok, Laksa Leaves

17

Chicken Claypot Rice

Kindly allow 15 to 25 mins of preparation time upon ordering. Fragrant Rice with Waxed Sausage and Salted Fish Cooked in Claypot, Marinated Chicken Thigh and Mushrooms

19

Mala Fried Rice

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

19

Kurobuta Pork Belly Claypot Rice

Kindly allow 15 to 25 mins of preparation time upon ordering. Soft-Boiled Egg, Fresh Scallions, Cod Fish Crackers, Pickles

20

Local Delights



LOBSTER PORRIDGE

CRAB MEAT BEE HOON

NASI GORENG

Nasi Goreng

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

20

Seafood Sambal Shang Mee

Crispy Egg Noodles, Seafood, Vegetables, Sambal Gravy

24

🦋 Chilean Seabass Claypot

Cooked with Scallions and Ginger, Hong Kong Choy Sum, Carrots, Asparagus, Shimeiji Mushrooms
Add on: Fragrant Steamed Rice | 2

32

Crab Meat Bee Hoon

Thick Rice Vermicelli, Goji Berries, Fresh Crab Broth, Milk, Pork Lard

38

🦋 Lobster Porridge

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

44



BANAMISU

ORH NEE BRÛLÉE

COCONUT
LEMONGRASS
PUDDING

MOLTEN CHOCOLATE CAKE

HAZELNUT & BANANA CAKE

Prices subjected to prevailing GST and service charge.

Coconut Lemongrass Pudding

10

Fresh Coconut Milk, Whipping cream,
Lemon Grass, Agar Agar and Gula Melaka

Orh Nee Brûlée

12

Yam Paste, Pumpkin Marmalade

Bana-Misu

12

Fragrant Rum Caramelized Lady's Finger Bananas,
Mascarpone Cheese, Sponge Cake, Coffee Liquor, Espresso

Hazelnut & Banana Cake

14

Nutella Chocolate Cream, Coconut Ice-Cream

Molten Chocolate Cake

18

Served with Mini Magnum® Ice-Cream

Desserts

 Chef's Recommendation



Looking for an Event Space?

Beast & Butterflies is available for bookings & buy-outs for every occasion, be it weddings, birthday dinners, company events, or more.

Approach our staff to find out more or email us at events.mss@millenniumhotels.com

Max Capacity: 170 people



SCAN FOR MORE:



@beastandbutterfliessg