



Set Sail to experience the heart of the Mediterranean Sea with a gastronomic food adventure. Enjoy natural, fresh, delicate intensity that brings a hint of playfulness to your palate. A feast made complete by friends and food that makes you feel good.

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BITES TO SHARE

WHILE YOU DECIDE

- Truffle Fries** with parmesan cheese 13
- Plain Fries** 10
- Spam Fries** with basil cheese dip 13
- 5 Spice Boneless Chicken Wings** 18
- Blistered Padrón Peppers** 14
with extra virgin olive oil and sea salt
- Crispy Garlic Calamari** 15
- Chicken Satay (Half Dozen)** 13
with cucumber, red onions, longtong rice, pineapple peanut sauce
- Vegetables Crudites Platter** 14
- Choice of 1 Sauce
 - Herb Cheese Dip
 - Hummus
 - Smoked Salmon & Avocado Dip
- Cold Cuts and Cheese Board (For Sharing, 2 - 4 pax)**
Prosciutto Ham, Chorizo, Paris Ham, Parmesan, Burrata, Comte
Served with French Baguette, Kalamata Olives, Pickled Gherkins
- Half Metre** 44
- One Metre** 72

OPENING ACT

B&B APPETIZERS

- Caesar (For Sharing, 2 - 3 pax)** 26
Romaine Lettuce, Bacon Bits, Parmesan Shavings, Fried Capers, Garlic Croutons, Caesar Dressing
ADD ON: Smoked Salmon \$4 each
Grilled Chicken Breast \$4 each
- Tomato & Burrata** 28
Colored Heirloom Tomatoes, Kalamata Olives, Black Garlic, Fresh Basil Leaves, Olive Oil
- Pancetta & Spinach Salad** 22
Sautéed Asparagus, Yellow Frisée, Gorgonzola Cheese, Walnuts, Croutons, Raspberry Vinaigrette
- Traditional Niçoise Salad** 20
Gem Hearts, Tonnato Sauce, Baby Potatoes, Red Radish, Fennel, Vine Tomatoes, Spring Onions, Anchovies, Olives, Boiled Egg, Lemon Dressing
- Salmon Tartare** 19
Fresh Salmon Dice, Chopped Capers, Chives and Parsley, Olive Oil, Mustard, Lemon Juice
- Barramundi Crudo** 26
Fresh Barramundi Slices, Grilled Shishito Peppers, Sliced Shallots, Dehydrated Ginger, Cilantro, Lemon Dressing, Sea Salt
- Beef Tartare** 24
Raw Egg Yolk, Capers, Gherkins, Shallots, Chives
ADD ON: Fresh Black Truffles (5gm) \$15

Singapore & Asian Favourites

- Crispy Pork Knuckle**
Oven Roasted Pork Knuckle, Sesame Soy Asian Sauerkraut, Spicy Nam Jim Sauce
- Half** 24
- Whole** 37
- Lobster Porridge** 44
Teochew-Style Lobster Rice Porridge in Crab Broth, Baby Abalone, Crispy Conpoy, Bonito Flakes, Fried Shredded Ginger & Scallion
- Chicken Claypot Rice** 18
Fragrant Rice with Preserved Sausage and Salted Fish Cooked in Claypot, Marinated Chicken Thigh and Mushrooms
- Chilean Seabass Claypot** 32
Cooked with Scallions and Ginger, Hongkong Choy Sum, Carrots, Asparagus, Shimeji Mushrooms
ADD ON: **Fragrant Steamed Rice** \$2
- Nasi Goreng** 20
Sambal Fried Rice with Shrimps and Mixed Vegetables, Fried Chicken, Fried Egg, Chicken Satay, Achar, Prawn Crackers
- Crab Meat Bee Hoon** 38
Thick Rice Vermicelli, Goji Berries, Crab & Pork Broth, Sri Lanka Crab Claw, Pork Lard
- Mee Tai Mak Laksa** 16
Sliver Needle Noodles in Coconut and Spicy Dried Shrimps Broth, Cherrystone Clams, Prawns, Braised Tau Pok, Laksa Leaves
- Claypot Hokkien Mee** 16
Braised Yellow Noodles & Rice Vermicelli in Prawn Stock, Prawns, Roast Pork, Beans Sprouts, Local Chive
- Kurobuta Pork Belly Claypot Rice** 19
Soft-Boiled Egg, Fresh Scallions, Cod Fish Crackers, Pickles
- Mala Fried Rice** 19
Spicy Mala Paste Fried Rice, Asparagus Dice, Chopped Pak Choy, Chicken Dice, Fried Egg
- Pork Collar** 26
Sous-Vide for 14 hours, Marinated with Orange Peeled & Garlic Bulgogi Sauce (Choice of 1 Side)

Mains

- Beef Pasta** 28
Rigatoni, Braised Wagyu Beef Cheeks, Crushed Tomatoes, Root Vegetables, Parmesan Shavings
- Spaghetti Vongole** 22
White Clams, Sliced Garlic, Chopped Parsley, Chili Flakes, Olive Oil
- Prawn Linguine** 27
Fresh Tiger Prawns, Fresh Dill, Roma Tomatoes, Shellfish Bisque
- Beast Cheeseburger** 27
Wagyu Beef Patties, Grilled Back Bacon, Cheddar Cheese Gherkin, BBQ Sauce, Jap Mayo, Potato Bun
- Aioli Cod Fillet Papillote** 32
Potatoes, Broccolini, Carrots
- Choice of 1 Side and 1 Sauce
- Sirloin 250gm** 42
Home-Made Herb Butter & Grilled Lemon
- Rib Eye 250gm** 44
Home-Made Herb Butter & Grilled Lemon

Choice of 1 Side and 1 Sauce

- Baby Chicken**
Marinated with Cajun Spice, Fresh Herbs, Grilled Lemon
- Half** 16
- Whole** 25
- Chicken Thigh** 22
Marinated with Fresh Basil Leaves, Garlic, Chili Flakes
- Pan-Seared Barramundi** 27
- Pan-Seared Salmon Fillet** 27

Choice of 1 Side

- Salt-Baked Whole Red Snapper** 34
400-500gm
- Baby Back Ribs** 36
Tender Pork Ribs Marinated and Grilled with Home-Made BBQ Sauce
- Char-Grilled Cauliflower Steak** 26
Cajun Spice, Garlic and Basil Marinated, Hummus, Pine Nuts, Spinach Pesto, Extra Virgin Olive Oil, Char-Grilled Lemon

Fancy Pants Homemade Desserts

- Molten Chocolate Cake** 18
Served with Mini Magnum® Ice-Cream
- Classic Meringue Lemon Tart** 18
Served with Lime & Lemon Sorbet in Italian Liqueur and Lime Jelly
- Orh Nee Brûlée** 12
Yam Paste, Pumpkin Marmalade
- Gin & Tonic Cheesecake** 15
Monkey 47 Gin, Cream Cheese, Digestive Biscuits, Lemon Zest
- Bana-Misu** 12
Fragrant Rum Caramelized Lady's Finger Bananas, Mascarpone Cheese, Sponge Cake, Coffee Liqueur, Espresso

Sauces

- Extra sauce at additional cost
- Red Wine Sauce 6
 - Black Pepper Sauce 6
 - Blue Cheese Cream Sauce 6

Sides

- Extra side at additional cost
- Fries 6
 - Mesclun Salad 6
 - Braised Australian 7
 - Leeks in White Wine & Butter 7
 - Mushroom Fricassee ... 7
 - Grilled U.S 7
 - Classic 7
 - Dauphinoise Potatoes
 - Bacon & Chives 7
 - Mashed Potatoes
 - Mexican Grilled 8
 - Corn Salad
 - Blistered Padron 9
 - Peppers

Chef's Recommendation Spicy Vegetarian Pescatarian

All prices are in Singapore dollars, subject to prevailing goods and services tax.