



OUR BRUNCH MENU

Saturday & Sunday, 11.30am to 3pm

♪ f @ beastandbutterfliessg



FREEFLOW COCKTAILS
(Choice of Sangria & Mimosa)

\$29.50⁺⁺

ADD ON
PINEAPPLE MIMOSA

\$5⁺⁺/glass

BITES TO SHARE

🍄 **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

DON'T BE TOO SALTY

🦋 **French Cassolette** | 21

Baked Potatoes, Sauteed Mushrooms with Onions,
Cheese, Jumbo Cheese Sausage, Pancetta, Sunny-Side-Up.
Served with Garlic Bread

Spanish Omelette | 22

Chicken Chipolata Sausage, Potatoes & Onions, Mixed
Capsicums, Mushrooms, Manchego Cheese, Chopped Parsley,
topped with Sliced Heirloom Tomato. Served with Garlic Bread

🦋 **Croque-Monsieur** | 24

Cheddar, Parmesan, Gruyere in Crusty Sourdough, Paris
Ham, Apple & Fig Jam. Served with Fries or Mesclun Salad
ADD ON: Sunny Side Up | 2

Smoked Salmon & Poached Egg Tartine | 20

Toasted Sourdough Bread, Smashed Avocado, Smoked
Salmon, Herbed Creme Cheese. Served with Fries or
Mesclun Salad

🍄 **Egg Benedict** | 16

Two Poached Eggs with Hollandaise Sauce Served on
Freshly Baked Sourdough with Sauteed Mushrooms

🍄 **Scrambled Egg Croissant** | 15

Soft and Creamy Scrambled Eggs on Warm Butter Croissant

Tomato & Beef Macaroni | 18

Beef Brisket, Carrots, Green Peas, Crushed Roma Tomatoes

Bacon & Egg Cup Toast | 20

Avocado, Cheddar Cheese, U.S. Asparagus, Grilled Tomatoes

Add on

Smoked Salmon / Sliced Avocado | 5

Streaky Bacon / Creamy Spinach | 4

WHILE YOU DECIDE

SINGAPORE & ASIAN FAVOURITES

🦋 **Crispy Pork Knuckle**

Oven Roasted Pork Knuckle, Sesame Soy Asian
Sauerkraut, Spicy Nam Jim Sauce

Half | 24

Full | 37

🦋 **Lobster Porridge** | 44

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

Claypot Hokkien Mee | 16

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

🦋 **Mala Fried Rice** | 19

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

🍄 **Mee Tai Mak Laksa** | 16

Sliver Needle Noodles in Coconut and Spicy
Dried Shrimps Broth, Cherrystone Clams, Prawns,
Braised Tau Pok, Laksa Leaves

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 Liquor 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 Liquor, Espresso

SWEETNESS AWAITS YOU

Banana Split Waffle | 14

Chocolate, Strawberry & Vanilla
Ice-Cream, Whipped Cream,
Crushed Peanuts

Greek Yoghurt Parfait | 12

Granola, Fresh Berries, Honey,
Cinnamon Powder



Chef's Recommendation



Spicy



Vegetarian

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