

BREAKFAST UNTIL 12 NOON

breakfast is served until 12 pm weekdays and 3pm weekends | PH

Vegan Toast (VE), sauteed mushroom, spinach, hummus, grilled sourdough **24**

Warm Quinoa-Coconut Breakfast Bowl (VE) (GF), caramelised banana, fresh blueberries, toasted almonds **21**

Smashed Avocado on Sweet Potato (VE) (GF), Australian kumara (sweet potato), onion, cilantro, Ri's Garlic Chilli Oil, lime add: poached eggs **24 + 4**

The Big Middle Eastern Breakfast (V), vine leaves, fried egg, ful medames, zhoug, muhummara, labneh, hummus, turnip tourshi, olives, cucumber, cherry tomatoes, manakeesh (bread) **32**

The Big Dempsey Breakfast, eggs, sourdough toast, English pork sausages, bacon, sautéed mixed mushrooms, roasted vine tomatoes, baby spinach, baked beans, hash brown **31**

Gluten Free Banana Oat Pancakes (V), fresh berries, banana, maple syrup, greek yogurt make it coconut yogurt **25 + 3**

French Toast(V), berry compote, mascarpone, maple syrup, cinnamon, brioche **21**

Granola Bowl of Goodness (V), coconut almond, cashew nut, greek yogurt, strawberries, seasonal fruit, oats, pumpkin seeds, cold press organic coconut oil make it coconut yogurt **21 + 3**

Avocado on Sourdough Toast (V), house dukkah, onion, cilantro, lemon, feta add: scrambled or poached eggs **25 + 4**

Bacon & Egg Wrap, caramelised onions, grana padano, tortilla wrap, hash brown **25**

Huevos Rancheros (V), baked eggs, cheddar, jalapeno, bell pepper, tomato relish, guacamole, onion, tortilla **27**

Eggs Florentine, Norwegian smoked salmon, poached eggs, baby spinach, hollandaise sauce, English muffin **28**

Eggs Benedict, smoked ham, poached eggs, baby spinach, hollandaise sauce, English muffin **28**

Truffle Mushroom Omelette (V), mushrooms, feta, baby spinach, black truffle oil, grana padano make it egg white **29 + 4**

Extras
Norwegian Smoked Salmon | Smoked Leg Ham
Smoked Bacon | English Pork Sausage **9**

Baby Spinach | Avocado | Oven Roasted Vine Tomatoes
Baked Beans | Hash Browns | Mushrooms **7**

From the Bakery
Breakfast Bread Basket **14**
Croissant (Plain/ Chocolate) (V) **6**
Almond Croissant **8**
The Whole Kitchen GF Bread x2 slices (contains sesame) **8**

RIYANA'S CLEAN CORNER

Co-created with holistic nutritionist Riyana Rupani.

BREAKFAST (V, GF, DF, Paleo, Clean-in-15™) UNTIL 12 NOON

Ri's Smashed Avo & Egg on Grilled Sweet Potato, Australian kumara (sweet potato), eggs how you like them, Ri's Garlic Chilli Oil **28**

Ri's Middle Eastern Breakfast Platter, (contains butter), fried egg, ful medames, zhoug, hummus, turnip tourshi, olives, cucumber, cherry tomatoes, grain free seed crackers **32**

ALL-DAY MENU (GF, DF) FROM 12 NOON

Ri's Za'atar Chicken Skewers, hummus, fattoush salad, grain-free flatbread **30**

Ri's Chickpea/ Channa Masala (VE), GF kulcha, onion rings **30**

Ri's Fish & Coconut Curry, barramundi, zucchini, roasted cauliflower florets **32**

Ri's Lamb Shawarma, lamb shoulder, hummus, grain free flatbread **42**

SCONES & CORNISH CLOTTED CREAM fluffy scones, cornish clotted cream, strawberry preserve **11**

CREAM TEA An English Tea service of fluffy scones, cornish clotted cream, strawberry preserve & a pot of darjeeling tea **19**

SHAREABLE FROM 12 NOON

Dips & Crackers (V), hummus, red pepper, madzoon, olives **21**

Spicy Fish Fingers, barramundi, crumb fry, sambal mayo **26**

Cauliflower Wings (VE), spicy glaze, tangy dip **22**

Tofu & Mushroom Gyoza (V), gari, house sauce **23**

Prawn & Chive Gyoza, gari, house sauce **25**

Avocado on Sourdough Toast (V) **25**

Vegetable Samosa (V), pea & potato filling **20**

Streetstyle Dahi Papdi Chaat (V) **20**

Truffle & Parmesan Fries (V), truffle dip, bois boudran sauce **19**

Sweet Potato Fries (V), sriracha mayo **12**

Skin on Fries (V), aioli, bois boudran sauce **12**

Wagyu Beef Nachos (GF), GF tortilla chips **23**

Veg Nachos (V) (GF), kidney beans chilli, GF tortilla chips **21**

BOWLS, SOUPS & SALADS

Weekly Seasonal Soup with toasted garlic bread **17**

Ayurvedic Wellness Khichdi Bowl (V) (GF) , mixed lentils & rice, butternut squash, carrots, turmeric, cilantro, cumin, date, chilli garlic tadka **25**

Baby Spinach & Balsamic Beetroot (V) (GF) , quinoa, walnut, crumbled feta, pomegranate, balsamic dressing **26**

TDP Chicken Cobb Salad, poached chicken, avocado, egg, bacon, lettuce, cherry tomato, house dressing, croutons **28**

If you have any food allergies, please let your server know

NEO-NEAPOLITAN PIZZA

A Taste of Naples... the signature pillowy & chewy crust with a charred ballooned rim

Margherita (V) San Marzano tomato DOP, Parmigiano Reggiano DOP, mozzarella, fresh basil **28**

Truffle (V) Parmigiano Reggiano DOP, Taleggio DOP, sautéed mushrooms, white truffle cream, white truffle extra virgin olive oil **34**

4 Cheeses (V) Taleggio DOP, Gorgonzola DOP, Parmigiano Reggiano DOP, mozzarella **34**

Prosciutto di Parma San Marzano tomato DOP, Prosciutto di Parma, mozzarella, fresh basil **36**

Chorizo Iberico Salami San Marzano tomato DOP, Chorizo iberico, mozzarella, fresh basil **36**

Mortadella Parmigiano Reggiano DOP, Mortadella, pistachio, fresh basil **36**

WRAPS & SANDWICHES

Red Curry Tempeh Quesadilla (VE), chickpeas, kale, baby spinach & walnut salad, creamy coriander dip **30**

Falafel Wrap (V), labneh, hummus, tomatoes, iceberg, red onions, pickled veggie, tortilla, skin on fries **29**

Lamb Kebab Roll, spiced lamb, egg, cilantro, onions, roti, green chutney, skin on fries **31**

Chilly Cheese Toast (V), sourdough toast, smoky cheddar, red holland pepper, green chilli, coriander add: scrambled or poached eggs **25 + 4**

TDP Club Sandwich, smoked paprika pulled chicken, egg, bacon, avocado, ham, aioli, smoky cheddar cheese, cucumber, tomato, salad leaves, brioche bun, coleslaw, skin on fries **30**

TDP Wagyu Beef Burger, bacon, smoky cheddar cheese, truffle mayo, bois boudran sauce, pickles, yellow mustard, balsamic onion, mesclun, house-made brioche bun **32**

FROM OUR WALK-IN CHEESE ROOM

Cheese Mongers Selection Board, a selection of 3 cheese and a charcuterie recommended by our cheese monger, mixed olives, apple chutney, balsamic vinegar, EVOO, fresh & dried fruits, home-made crisp bread, fresh bread **40**

Truffle Cheese Platter, brie royal aux truffle, moliterno truffle, truffle gouda, mixed olives, fresh & dried fruits, home-made crispbread, fresh bread **48**

French Platter, brie de meaux, comte arnaud, fourme d'ambert, duck rilette pate, smoked leg ham, mixed olives apple chutney, EVOO, balsamic vinegar, fresh & dried fruits, home-made crisp bread, fresh bread **44**

Spanish Platter, manchego, chorizo iberico, jamon serano, smoked ham, cornichons, quince paste, mixed olives, balsamic vinegar, fresh & dried fruits, apply chutney, EVOO, home-made crispbread, fresh bread **40**

Italian Platter, taleggio, gorgonzola piccante, parmigiano, parma ham, mixed olives, apple chutney, EVOO, balsamic vinegar, fresh & dried fruits, home-made crisp bread, fresh bread **40**

Prices are subjected to service charge and prevailing GST

MAINS

Spiced Plant-Protein Tacos (VE), diced bell peppers onions, creamy coriander dip, sweet chilli sauce **29**

Lao-Style Coconut Curry (VE) (GF), eggplant, protein cubes, crispy basil, peanuts, roasted chillies, steam rice **29**

Tofu Sichuan Mala Nodles (VE), mala sauce **29**

TDP Chickpea/ Channa Masala (V), kulcha, onion rings **30**

Grilled Asparagus & Saffron Pasta (VE), sunflower seed dukkah (make it gluten-free pasta +3) **32**

Mediterranean Meze (V), falafel, fattoush, manakeesh, batata harra, ful medames, hummus, muhamara, madzoon, pita add: sautéed chicken **32 + 5**

Truffle Mushroom Risotto (V) (GF), black truffle oil, grana padano **30**

Grilled Prawn Sichuan Mala Noodles, mala sauce **35**

Beef Rendang (GF), rice, nyonya achar, toasted coconut **39**

Spicy Seafood Aglio e Olio, spaghetti, clams, squid, prawn, chilli, white wine, spicy garlic oil (make it gluten-free pasta +3) **35**

Crab Angel Hair Pasta, baby spinach, spicy garlic oil grana padano, white wine (make it gluten-free pasta +3) **36**

Beef Cheek Pappardelle, (24-hour beef ragu), grana padano, baby spinach, cherry tomatoes, red wine (make it gluten-free pasta +3) **34**

Chicken Coconut Curry (GF), whole chicken leg, crispy basil, peanuts, roasted chillies, steam rice **33**

Gochujang Grilled Chicken, gochujang marinated chicken , mashed potatoes, house salad **33**

Honey Soy Glazed Salmon (GF), edamame, pickled ginger sliced cucumber, rice **38**

Beer Batter Fish & Chips, barramundi, tartar sauce **34**

Smoky BBQ Pork Ribs, chipotle glaze, potato mash, corn **37**

SOMETHING SWEET

Dark Chocolate Pot with Cookie Crumble (VE)(GF) **19**

Cookies & Cream Berry Parfait (VE)(GF), fresh berries **19**

Espresso Chocolate Mousse Crunch (GF) (DF) (Refined Sugar Free) (Keto Friendly) (Paleo Friendly) Single Origin coffee **16**

Saffron & Orange Cake (GF) (DF) (Refined Sugar Free), poached citrus slices **14**

Almond & Coconut Cake (GF), dark chocolate glaze, vanilla ice cream **14**

Chocolate Fudge Brownie (GF), vanilla bean ice cream **16**

Strawberry Trifle, fresh strawberry, vanilla sponge, strawberry compote, custard, cream **16**

Sticky Toffee Pudding, date pudding, salted caramel sauce, vanilla ice cream **16**

Death by Chocolate, brownie, chocolate mousse, chocolate ganache **14**

Apple Crumble, vanilla bean ice cream **14**

Lemon Meringue Tart, lemon curd, meringue, flaky crust **12**

SOFTHAUS ICE CREAM by JANICE WONG

Cookies & Cream | Pistachio | Sea Salt Caramel **8**
70% Dark Chocolate (Reduced-Sugar) | Espresso **8**
VEGAN: Strawberry Watermelon Rose Sorbet **8**
Add: Cone | Waffle Bowl **1**

(V): Vegetarian (VE): Vegan (GF): Gluten-Free (DF): Dairy-Free

COFFEE

Seasonal beans	
Espresso Piccolo	6
Long Black	6
Cappuccino Cafe latte Flat white	6
Mocha	8
Babyccino	4
Single Origin Pour-Over	10
Cold Brew, single origin	8
Iced Long Black	8
Iced Latte	9
Iced Mocha	9
EXTRAS	2
Extra shot Decaf <small>(all coffees are double shot except piccolo)</small>	
Milk Alternatives (Oat / Almond / Soy)	

LOOSE LEAF TEAS AND INFUSIONS

Our handpicked teas are custom blended in India. The single-origin whole leaf teas range from classic blacks, greens to whole leaf floral teas & herbal infusions.

Black	8
English Breakfast	
Earl Grey	
First Flush	
Masala Chai	
Green	8
Classic Green Tea	
Second Flush	8
Digestive Tea, green tea, Indian rose petal, mint leaves	9
Immunity Tea, green tea, ashwagandha, turmeric, ginger, black pepper and himalayan tulsi	9
Decaf	
Find your passion, hibiscus, wild apple, rose petals, clove, cinnamon, rose-hip, citrus peel	9
Chamomile	8
Darjeeling	10
First Flush First Invoice 'Singbulli Tea Estate'	
Moonlight Margaret's Hope Tea Estate	

WARM DRINKS

Hot Chocolate, with velvety marshmallows	9
Chai Latte, slow brewed tea and spices with milk & honey	8

THE DEMPSEY PROJECT SIGNATURES

Nimbu Pani (Fresh Lime), lime juice, sugar, secret spice blend	12
Caffe Crema (Cold Coffee), coffee, milk, secret rich blend	12
Protein Shake, vanilla, blueberries	14

ALCOHOL FREE

	Glass Bottle
Noughty 0% Alcohol Sparkling Rose	14 58
Noughty 0% Alcohol Sparkling Chardonnay	15 64
Drop Bear Tropical IPA Beer <0.5%	13

MOCKTAILS

South China Virgin, cranberry, coconut, lychee, lime	14
Thai Virgin, apple, kaffir lime, lemongrass	14

FRESH JUICES

Orange Carrot Green Apple Celery Watermelon	10
Green Goddess: baby spinach, celery, cucumber, orange, banana	12
Green Detox Lemonade: apple, celery, lemon & cucumber	11
Immune Boosting ABC: green apple, beetroot & carrot	11
Lemon Ginger Zinger: ginger, lemon, apple & carrot	11
Sunrise: carrot, orange, beetroot	11
Un-beet-able: beetroot, carrot, green apple & ginger	11
Turmeric Tonic: turmeric, carrot, ginger & orange	11

SMOOTHIES

Rockstarams Pick Me Up:	12
Coffee, cocoa powder, banana, baby spinach, milk	
Partnering Natalie Dau for her charity run, "Project 1000" to raise money to empower underprivileged girls through sport.	
Every sip contributes to the cause, as proceeds from sales will directly support her charity run.	

Avocado Matcha: avocado, matcha, almond milk, banana	12
Acai Berry: acai, coconut water, banana, chai seeds	12
Strawberry & Banana: strawberry puree, banana yoghurt, milk, honey	12

WILD BOCHA KOMBUCHA

Strawberry & Mint Yuzu & Lavendar	12
Lemongrass, Ginger & Turmeric	12

MILKSHAKES

Strawberry Chocolate Vanilla Salted Caramel Oreo	12
--	----

HOMEMADE ICED TEAS

Orange Earl Grey Lemon & Lemongrass	9
---------------------------------------	---

SPARKLING ORGANICE SODAS

Mole Cola Mole Sugar Free Cola	8
----------------------------------	---

WATER & MIXER

Voss Artesian Water - Still Sparkling (S L)	5 8
Fever Tree - Indian Tonic Soda Water	6
Diet Coke	6

SIGNATURE COCKTAILS

South China Martini	22
vodka, orange, lychee, coconut, bitters	
Japanese Mojito	22
gin, midori melon, yuzu, mint, orange	
Caribbean Bonfire	22
whisky, sweet vermouth, cacao blanc, ginger, orange	
Thai Daiquiri	22
white rum, kaffir lime, lemongrass	

CLASSIC COCKTAILS

Negroni	22
gin, campari, sweet vermouth	
Spicy Margarita	22
tequila, orange liqueur, lemon juice, togarashi salt rim	
Aperol Spritz	22
aperol, prosecco, orange slice	

CHAMPAGNE

Louis Roederer Collection 243 MV	158
France Champagne	
Billecart Salmon Brut Reserve NV	158
France Champagne	

SPARKLING

	Glass Bottle
Zonin Special Cuvee Prosecco	17 75
Italy Veneto	
Zonin Rose Prosecco	80
Italy Veneto	

SWEET WINE

	Glass Bottle
Prunotto Moscato d'Asti DOCG 2020 (Moscato) Italy Piedmont	17 75
Sachi, Soy Wine, 187 ml	23
Singapore	

ROSÉ

	Glass Bottle
Les Sardines Rose 2022 (Cinsault, Grenache) France Pays d'OC	17 75
Domaines Ott, By Ott Rose 2021 (Grenache, Cinsault) France Provence	98

SAKE

Hakurakusei Junmai Daiginjo	130
Japan Miyagi	

SPIRITS & BEER & CIDER

Roku Gin Monkey 47	18 21
Lagavulin 16 YO Glenfiddich 15 YO Whisky	23
Grey Goose Belvedere Vodka	19
Don Julio Blanco Tequila	19
Ron Zacapa Centranario 23 Rum	19
Guinness Draught Beer (550 ml)	20
Peroni Nastro Azzurro Corona Extra (330 ml)	15
Easy IPA Craft Beer (330ml)	18
The Hills Apple Cider, Australia	18

WHITE WINE

	Glass Bottle
Somerset Estate Sauvignon Blanc 2022 (Sauvignon Blanc) New Zealand Marlborough	17 75
L & C Poutout Chablis 2022 (Chardonnay) France Burgundy	21 95
The Winery of Good Hope Bush Vine Chenin Blanc 2021 (Chenin Blanc) South Africa Stellenbosch	75
Bertani Pinot Grigio DOC 2021 (Pinot Grigio) Italy Friuli	80
E. Guigal Cotes du Rhone Blanc 2022 (Rhone White Blend) France Rhone	85
Nittardi Ben Vermentino 2020 (Vermentino) Italy Toscana	88
Fritz Haag Riesling 2021 (Off-Dry Riesling) Germany Mosel	98
Javier Sanz Rueda 2020 (Verdejo) Spain Castilla Y Leon	90
Domaine Cédric Bardin Sancerre 2021 (Sauvignon Blanc) France Loire Valley	98
Pico Maccario Gavi di Gavi DOCG 2020 (Cortese) Italy Piedmont	100
Taron Rioja Blanco 2017 (Viura) Spain Rioja Alta	100
(Lafite) R de Rieussec 2020 (Sémillon, Sauvignon Blanc) France Bordeaux	125
Domaine Vincent Dampt Chablis 2020 (Chardonnay) France Burgundy	130

RED WINE

	Glass Bottle
Mc Guigan Single Batch Project Shiraz 2018 (Shiraz) South Australia Barossa Valley	17 75
Catena Zapata Malbec 2020 (Malbec) Argentina Mendoza	21 95
Doppio Passo Primitivo Rosso 2021 (Primitivo) Italy Apulia	75
Bliss Family Vineyards Estate Bottled Merlot 2018 (Merlot) USA Mendocino	80
E. Guigal Cotes du Rhone Rouge 2019 (GSM blend) France Rhone	80
(Lafite) Los Vascos Cromas Gran Reserva 2019 (Cabernet Sauvignon) Chile Colchagua Valley	90
Bodegas Franco-Españolas Rioja Bordon Gran Reserva 2012 (Tempranillo, Graciano, Mazuelo) Spain Rioja	120
Clos Henri Petit Clos Pinot Noir 2020 (Pinot Noir) New Zealand Marlborough	128
Château La Mission Lalande-de-Pomerol 2018 (Merlot, Cabernet Franc) France Bordeaux	130
Giacomo Montesor Amaron Della Valpolicella 2016 (Amarone blend) Italy Veneto	150
Cordella Brunello di Montalcino DOCG 2017 (Sangiovese) Italy Tuscany	180
Pio Cesare Barolo DOCG 2018 (Nebbiolo) Italy Piedmont	190
Marchesi Antinori Tignanello Toscano IGT 2018 (Sangiovese Blend) Italy Tuscany	398

