

sin &
savage
bakehouse

We would like to wish you and your loved ones
a prosperous

happy chinese
new year!

SCROLL DOWN FOR FULL MENU



A CONCEPT BY

mixsensso

PRIVATE DINING



BRUNCH

TIL 3PM ONLY

POTATO ROSTI

ALL TIME CLASSIC ◆ 21

(with pork chipolata sausage, scrambled eggs, confit cherry on vine and sour cream)

O M G [OMEGA 3] ◆ 23

(with sliced avocado, smoked salmon, confit cherry on vine and sour cream)

BUTTERMILK PANCAKES

CLASSIC ◆ 13.9

(5 pieces with french butter and maple syrup)

CHAMPION BREAKFAST ◆ 19

(3 pieces with smoked bacon, scrambled eggs, hash brown, french butter & maple syrup)

NOT YOUR GRANDMA'S (NYGP) ◆ 18

(3 pieces with smoked bacon, sunny side eggs, special chili peanut sauce & maple syrup)

BOI BREAKFAST

 SMALL BOI ◆ 19

| CHOOSE: scrambled // sunny eggs |

| CHOOSE: pork chipolata // spicy chicken sausage // smoked bacon |

(with toast, sauteed mushrooms, baked beans, hash brown, side salad)

BIG BOI [GOOD FOR 2-3 PAX] ◆ 35

| CHOOSE: scrambled // sunny eggs |

(with toast, pork chipolata, spicy chicken sausage, smoked bacon, smoked salmon, sauteed mushrooms, baked beans, hash brown, side salad)

WEEKEND / PH SPECIALS

BENCAKES ◆ 17

(3 pieces pancakes, with smoked bacon, poached eggs, hollandaise, maple syrup)

 EGGS ROYALE ◆ 18

(sourdough toast, smoked salmon, poached eggs, hollandaise, side salad)

EGGS BENEDICT ◆ 16

(sourdough toast, sliced ham, poached eggs, hollandaise, side salad)

↳ V OPTION AVAILABLE: CHANGE HAM TO WHOLE AVOCADO ONLY + 3

ADD ONS

ADD ON TO ANY OF OUR DISHES

| | | | |
|----------------------------|-----|-----------------------|-----|
| SOURDOUGH TOAST (2 SLICES) | 3.5 | SMOKED SALMON | 6 |
| BAKED BEANS | 3 | SPICY CHICKEN SAUSAGE | 4.5 |
| EGGS (SCRAMBLED/SUNNY) | 3 | PORK CHIPOLATA | 4.5 |
| HASHBROWN | 3 | SMOKED BACON (3 PCS) | 4.5 |
| AVOCADO (HALF/WHOLE) | 5/6 | GRILLED CHICKEN THIGH | 5 |
| SMASHED POTATO | 3 | SAUTEED MUSHROOMS | 5 |
| ONSEN EGG (SOUS VIDE) | 2 | EXTRA SOUR CREAM | 1 |

SOUP

| COMES WITH
2 PIECES OF TOAST

V WILD MUSHROOM SOUP ◆ 9.9

(creamy blend of sautéed wild mushrooms
with croutons)

 V ROASTED TOMATO SOUP ◆ 10.9

(roasted roma tomatoes with charred brie
cheese)

HOT APPETIZER

 JAMAICAN SPICED PORK BELLY ◆ 19

(special in house roasted mild spicy capsicum marinade
with a zing)

SALADS

PROSCIUTTO BURRATA SALAD ◆ 19

(heirloom tomatoes, 18 month parma ham, wild rocket and balsamic glaze)

SMOKED SALMON & AVOCADO SALAD ◆ 17

(mesclun mix with cherry tomatoes and lemon vinaigrette)

└ V OPTION AVAILABLE: CHANGE SMOKED SALMON TO AVOCADO ONLY

GOMA SALAD ◆ 10

(mesclun mix with cherry tomatoes, orange segments and roasted sesame dressing)

└ SUGGESTED ADD ON: GRILLED CHICKEN THIGH + 5

BREAD & BUNS

V TOMATO PESTO TOAST ◆ 14.9

(sourdough toast, heirloom tomatoes in housemade pesto, wild rocket, side salad)

HAM & EGG TOAST ◆ 14.9

(sourdough toast with pork honey ham, scrambled eggs, side salad)

SMOKED SALMON & AVOCADO TOAST ◆ 18

(mesclun mix with cherry tomatoes, orange segments and roasted sesame dressing)

V └ V OPTION AVAILABLE: CHANGE SMOKED SALMON TO AVOCADO ONLY

CLASSIC BEEF BURGER ◆ 19

(juicy Australian beef patty with roma tomatoes, baby spinach, mayo and cheddar between our housemade brioche bun, side salad and fries)

V └ V OPTION AVAILABLE: CHANGE BEEF PATTY TO IMPOSSIBLE PATTY + 4

└ CHANGE FRIES TO: CHEESE FRIES + 3 | TRUFFLE FRIES + 4

PULLED PORK BUN ◆ 18

(tender bbq pulled pork over coleslaw in our housemade brioche bun; comes with mexican tortilla chips)

└ CHANGE TORTILA CHIPS TO: PLAIN FRIES + 3 | CHEESE FRIES + 3 | TRUFFLE FRIES + 4

SIDES

PLAIN OLE FRIES 8
TRUFFLE FRIES 12.9
CHEESE FRIES 10
TWISTER FRIES 14
CRISPY SQUID 15

TWISTER FRIES 14
TATER TOTS 13
TRUFFLE TOTS 15
MAC N CHEESE 7

MAINS

STEAK FRITES ◆ 27

(argentinian striploin 200g, skinny fries with chimichurri)

[RECOMMENDED DONENESS: MEDIUM]

ROASTED PETIT POULET ◆ 21.9

(half griller chicken with smashed potato, seasonal salad and lemon sage cream)

[MIN. COOKING TIME: 20- 25 MINUTES]

SEAFOOD STEW ◆ 24

(aromatic vegetables with French style pomme puree)

V FISH & CHIPS ◆ 18.9

(light & crisp battered hake fish with fries, side salad and tar tar sauce)

SMOKED BBQ SPARERIBS [GOOD FOR 1-2 PAX] ◆ 36.9

(full slab of ribs lathered with our smokey bbq sauce, skinny fries and coleslaw)

[MIN. COOKING TIME: 20- 25 MINUTES]

PASTA

BEEF LASAGNA ◆ 21.9

(layers of minced beef & pepperoni in tomato sauce with creamy bechamel and mozzarella cheese)

ORECCHIETTE ◆ 19.9

(smokey spiced beef with cherry tomatoes, baby spinach)

TRUFFLE BACON ◆ 18.9

(creamy truffle sauce with smoked bacon, bacon bits, onsen egg and pecorino)

PESTO PASTA ◆ 16

V (freshly made pine nut pesto with sauteed wild mushrooms)

SMOKED DUCK AGLIO OLIO ◆ 20

(spaghetti in olive oil, garlic and chili flakes)

DESSERTS

PISTACHIO BURNT BASQUE CHEESECAKE ◆ 13

YUZU CITRON TART ◆ 9.9

70% DARK CHOCOLATE TART ◆ 8

MORE DESSERTS / BAKES AND PASTRIES AT OUR
DISPLAY COUNTERS.

DRINKS

COFFEE // STANDARD DOUBLE SHOT

(COMES UNSWEETENED)

LAST ORDER FOR COFFEE: 7:30PM

ESPRESSO 3.9

WHITE

LATTE 5 5.8

CAPPUCCINO 5 5.8

MOCHA 6.5 7

BLACK

AMERICANO 4.5 5

ADD FLAVOURED SYRUP

FRENCH VANILLA / HAZELNUT /
SALTED CARAMEL

+ 1

NOT COFFEE

CHAI LATTE 6.5 7

(SPECIAL IN HOUSE SPICE BLEND, PRESWEETENED)

SINFUL CHOCOLATE 6 7

(IN HOUSE 40% CHOCOLATE, FROTHED MILK AND CACAO NIBS)

BABYCCINO (180ML) 3.9

(FROTHED MILK TOPPED WITH COCOA POWDER)

CHANGE TO

OAT MILK

SOY MILK

+ 1



SKIM MILK

JUICES 5.5

FRESHLY SQUEEZED LEMONADE
(COMES PRESWEETENED IN OUR SPECIAL RECIPE)

APPLE JUICE

ORANGE JUICE

BOOZEY DRINKS

COCKTAIL 13

VERY BERRY

(cabernet sauvignon, blackcurrant liqueur,
raspberry puree, thyme)

SODAWARI (HIGHBALL) 12

HACHI MUGI - BARLEY

HACHI KOKUTO - BROWN SUGAR

HACHI IMO - SWEET POTATO

BEER // BY THE BOTTLE 10

HOEGAARDEN

BLUE MOON

TERRA

ORION

SHAKEN, NOT STIRRED 7.5

LEMON TEA 50 - 50

MOCKTAILS 6.9

PERKY LYCHEE

(lychee, ginger ale, lemon)

ROUGE

(cranberry, pomegranate, ginger ale, lime)

HOTTIE . HOT TEA 6.5

(COMES UNSWEETENED, ALL NATURAL INFUSED TEA LEAVES)

GREEN ROOBOIS (DECAF)

YUZU GREEN TEA

CHAMOMILE HOJICHA

FLAVOURED ICED TEA 6.5

PASSIONFRUIT

GREEN APPLE

HIBISCUS

SODA // BY THE CAN 3.5

COKE

COKE ZERO

SPRITE

GINGER ALE

A&W ROOTBEER

WINE NOT?

WINE // BY THE GLASS 10

Wine of the Day

WHITE 12

CABLE CAR 2017 (187ML)
CHARDONNAY
CALIFORNIA, USA

RED 12

CABLE CAR 2017 (187ML)
CABERNET SAUVIGNON
CALIFORNIA, USA

OTHER LABELS AND VARIETIES AVAILABLE.
PLEASE APPROACH ONE OF OUR FRIENDLY STAFF.