

• BRUNCH •

PS. FRESH FRUIT SODAS

CRUSHED MINT & LIME SODA	9.5
MANGO & MINT SODA	10.5
LEMON GINGER SODA	9.5
LYCHEE & LIME SODA	9.5

FIZZES, FLOATS & SHAKES

FRENCH FIZZES	7.5
PASSIONFRUIT • BLACKCURRANT • BLUEBERRY PEACH & LYCHEE	
COKE • COKE LIGHT • SPRITE • ROOT BEER	6.5
PS. FLOATS	8
COKE • COKE LIGHT • SPRITE • ROOT BEER	
MILKSHAKES	9.5
VANILLA • STRAWBERRY • CHOCOLATE	
SPECIAL MILKSHAKES	10.5
BANANA • OREO	

WHITE WINE

SAUVIGNON BLANC	16
SILENI "THE STRAITS", MARLBOROUGH, NZ	
CHARDONNAY	16
YALUMBA UNWOODED, BAROSSA VALLEY, AUS	
RIESLING	16
LAKE CHALICE, MARLBOROUGH, NZ	
VIOGNIER	16
YALUMBA Y SERIES, BAROSSA VALLEY, AUS	

RED WINE

PINOT NOIR	16
SILENI "THE PLATEAU", HAWKES BAY, NZ	
MERLOT	16
FRANCES COPPOLA BLUE, NAPA VALLEY, USA	
CABERNET SAUVIGNON	16
KATNOOK FB, COONAWARRA, AUS	
SHIRAZ	16
SOUL GROWERS, BAROSSA VALLEY, AUSTRALIA	

CHAMPAGNE

VEUVE CLICQUOT	23
VEUVE CLICQUOT ROSÉ	25

SANGRIA

WHITE BOUQUET SANGRIA	19
NZ RIESLING, LONGAN, LYCHEE, RAMBUTAN, WHITE CHRYSANTHEMUM FLOWERS, LEMON SODA	
ROSÉ & BERRIES SANGRIA	19
ROSÉ, ROSE BUDS, SEASONAL FRUITS, LEMON SODA	

• MENU •

SIGNATURE COCKTAILS

 PS. CLASSIC MARGARITA	19
PATRON REPOSADO, AGAVE SYRUP, FRESH LIME	
 BLOOD ORANGE MARGARITA	19
PATRON REPOSADO, BLOOD ORANGE, CAMPARI, AGAVE	
 GINGER MARGARITA	19
PATRON REPOSADO, AGAVE, FRESH GINGER	
 BLACK SESAME MARTINI	19
VODKA, MALIBU, FRESH MILK, BLACK SESAME, DRY COCONUT SHAVING	
 YUZU DAIQUIRI	18
RUM, KOCHI YUZU JUICE, PANDAN SYRUP, FRESH POMELO FRUITS	
 LEMON BASIL MOJITO	16
RUM, LIME JUICE, SUGAR, MINT & BASIL LEAVES	
 IMPERIAL CAIPIRINHA	18
CACHAÇA, LYCHEE, MINT LEAVES, HONEY	
 VODKA CHENG TENG	19
DRIED LONGAN, BARLEY & RED DATE-INFUSED VODKA, PANDAN SYRUP, GINGKO NUTS	
 BEE STING	19
ZUBROWKA: PADI INFUSED VODKA, FRESH GINGER & HONEY	
 PIMM'S COOLER CUP	18
PIMM'S NO.1 CUP, SEASONAL FRUITS, GINGER ALE, MINT LEAVES SPRIG	
 PS SINGAPORE SLING	19
GIN, TEQUILA, GRAND MARINIER, FRESH PINEAPPLE JUICE	
 HENDRICK'S TWIST	19
HENDRICK'S, CAMPARI, TONIC	
 PS. BLOODY MARY	18
OUR PS BLOODY MIX WITH VODKA & LIME	

CLASSIC COCKTAILS

EVERY BAR IS DIFFERENT, JUST AS EVERY
PERSON IS DIFFERENT.

IF YOU HAVE A FAVORITE COCKTAIL THAT YOU
DO NOT SEE ON OUR LIST, OUR BARTENDERS
ARE PROUD TO HELP YOU FIND THE DRINK;
CLASSIC OR BESPOKE.

JUICES

CRANBERRY • LIME • ORANGE	8
GOODY GREEN	9.5
KIWI + CUCUMBER + GREEN APPLE	
MELLOW YELLOW	9.5
PINEAPPLE + BANANA + MANGO + ORANGE	
ALRIGHT ORANGE	9.5
ORANGE + CARROT + APPLE + GINGER	

BRUNCH COCKTAILS

	PS. BLOODY MARY 18 VODKA, HOUSE BLEND TOMATO JUICE, HOUSE SPICE MIX, WORCESTERSHIRE SAUCE
	MIMOSA 19 DOMAINE CHANDON, ORANGE JUICE
	BASIL & MINT LEMON MOJITO 16 WHITE RUM, LEMON, BASIL, MINT LEAVES
	BELLINI 19 DOMAINE CHANDON, BLOOD ORANGE / LYCHEE / PEAR PUREE
	ROSÉ & BERRIES SANGRIA 19 ROSÉ, SEASONAL FRUITS, ROSE BUDS, MIXED BERRIES, LEMON SODA
	WHITE BOUQUET SANGRIA 19 NZ RIESLING, LYCHEE, LONGAN, WHITE CHRYSANTHEMUM FLOWERS, RAMBUTAN, LEMON SODA

SOUPS

SOUP OF THE DAY

*PLEASE ASK YOUR SERVER FOR OUR DAILY OFFERING

ROASTED ROMA TOMATO 14 WITH SHEEP'S MILK FETA & CHILLI PESTO
PORTOBELLO MUSHROOM 14 WITH WATERCRESS & TRUFFLE OIL

SALADS

BIG NIHON 28 SOY-CURED SALMON WITH JULIENNED KABOCHA, EDAMAME, PEA SHOOTS, BUCKWHEAT NOODLES, CUCUMBER, TOFU & TOMATOES TOSSED WITH CARAMELISED GINGER & TOASTED GOMA VINAIGRETTE
SUPERFOOD 26 BLUEBERRIES, ROASTED ALMONDS, SUNFLOWER SEEDS, GOJI, BAKED PUMPKIN, QUINOA, BROCCOLI, BABY SPINACH & CRISP ROMAINE LETTUCE, TOSSED IN AN ORANGE & ROSEMARY DRESSING
PS. GADO GADO 25 SHREDDED RED CABBAGE, SUGAR SNAP PEAS, CHAT POTATO, BEANSPROUTS, AVOCADO & QUAIL EGGS, WITH FRAGRANT PEANUT SATAY SAUCE, CRISPY TOFU NOODLES & CASHEW NUT CRUNCH

PS. CAESAR 23 COMPLETE WITH POACHED EGG, CRISPY SMOKED BACON, BABY COS AND BAKED CROUTONS TOSSED IN OUR CHEF'S DRESSING WITH FRESHLY SHAVED PARMESAN
◆ WITH ROSEMARY-HONEY DIJON CHICKEN 27
◆ WITH GRILLED PRAWNS 29
◆ WITH BLACKENED SALMON 28

PASTA

LAKSA LEAF PESTO SPAGHETTINI 25 SPAGHETTINI TOSSED WITH LAKSA PESTO, COCONUT CREAM, KING PRAWNS & FISHCAKES TOPPED WITH LONG BEAN SAMBAL, CORIANDER AND CHILLI
GREEN GODDESS PESTO PENNE 26 SEASONAL MELANGE OF GREEN GARDEN VEGETABLES TOSSED WITH WHOLEWHEAT PENNE & OUR HOMEMADE HERB PINE NUT PISTOU
SPICY KING PRAWN AGLIO OLIO 29 GRILLED KING PRAWNS, SPINACH & SPAGHETTINI TOSSED WITH GARLIC, OLIVE OIL, CHILLI, FRESH HERBS & TOASTED SESAME BREADCRUMBS
PS. BOLOGNESE 27 SPAGHETTINI TOSSED WITH HOMEMADE GROUND BEEF, BACON & TOMATO SAUCE AND TOPPED WITH HAND- GRATED PARMESAN & CRISPY BASIL LEAVES
LULU'S 'LEFTOVERS' LASAGNE 28 GROUND BEEF LAYERED WITH GREEN GARDEN VEGETABLES TOSSED IN HERB PESTO, SPICY CARAMELISED MEATBALLS, PENNE PASTA WITH RICH, CHUNKY TOMATO SAUCE, BACON & MOZZARELLA CHEESE, TOPPED WITH A DOLLOP OF BASIL PESTO

SIDES

CRISP & THREE DIPS 19 BOARD OF TOASTED TURKISH BREAD, CRISP LAVOSH & CIABATTA THINS SERVED WITH OUR DAILY SELECTION OF HOMEMADE DIPS
VEG & THREE DIPS 18 AN ASSORTMENT OF FRESH CRUNCHY RAW VEGETABLE STICKS SERVED WITH OUR DAILY SELECTION OF HOMEMADE DIPS
UNCLE FREDDY'S FRIES 16 SHOESTRING FRIES WITH, BACON, MUSHROOMS, RED WINE JUS & MELTED GRUYÈRE CHEESE
PS. CHEESEBOARD 29 ASSORTED CHEESES, HOMEMADE BREADS, QUINCE PASTE, FRUITS & NUTS

PS. TRUFFLE SHOESTRING FRIES 15 TOSSED WITH TRUFFLE OIL, GRATED PARMESAN & PARSLEY

MAINS

FRESH FRUIT & BERRY PLATE 22

A MOUND OF FRESH BERRIES & SEASONAL FRUITS TOPPED WITH A DOLLOP OF GREEK YOGHURT & DRIZZLED WITH ORGANIC HONEY

HOMEMADE TOASTED MUESLI 19

GREEK YOGHURT & BERRY COMPOTE TOPPED WITH OUR HOMEMADE ALMOND & SEED, HONEY-TOASTED MUESLI

BLUEBERRY & BANANA PANCAKES 24

BLUEBERRY PANCAKES TOPPED WITH CARAMELISED BANANAS, FRESH WHIPPED BUTTER & MAPLE SYRUP

EGGS BENEDICT 26

POACHED EGGS WITH HAM & HOLLANDAISE ON A TOASTED ENGLISH MUFFIN

EGGS FLORENTINE 25

POACHED EGGS WITH SAUTÉED SPINACH & HOLLANDAISE ON A TOASTED ENGLISH MUFFIN

EGGS ROYALE 32

POACHED EGGS WITH NORWEGIAN SMOKED SALMON, WILTED SPINACH, AVOCADO & HOLLANDAISE ON A TOASTED ENGLISH MUFFIN

SPICY SHAKSHUKA 26

CHORIZO, BACON, FETA, WILTED SPINACH, CHICKPEAS & EGGS BAKED IN A SPICY TOMATO SAUCE WITH GRILLED TURKISH BREAD

PORTOBELLO BRUNCH STACK 25

POACHED EGGS STACKED WITH ROASTED PORTOBELLO MUSHROOMS, CRISPY SMOKED BACON, WILTED SPINACH, CREAMY SMOKED CHEDDAR POTATO GRATIN & ARTISANAL BREAD

PS. BIG BREAKFAST 26

TWO EGGS (POACHED, FRIED OR SCRAMBLED) SERVED WITH OVEN-ROASTED TOMATO, BASIL PESTO, CRISPY SMOKED BACON, BUTTERED TOAST, HOMEMADE BAKED BEANS & BEEF SAUSAGE

◆ FOR EGG WHITE SCRAMBLED OR OMELETTE +5

◆ FOR CHORIZO INSTEAD OF BEEF SAUSAGE +3

ALL DAY BREAKFAST CLUB 26

PAN FRIED EGG, ROASTED ASPARAGUS, OVEN DRIED TOMATO, MIXED GREENS, CRISPY BACON, HERB MAYO & SMOKED GOUDA CHEESE ON TOASTED TURKISH BREAD

BRUNCH BURGER 30

CHARGRILLED WAGYU & US CHUCK PATTY TOPPED WITH MELTED GRUYERE & MOZZARELLA CHEESE, A FRIED EGG, TOMATO, MESCLUN GREENS, SAUTEED MUSHROOMS & CRISPY ONIONS ON A TOASTED SESAME BUN WITH PS. SHOESTRING FRIES

CROQUE MONSIEUR 25

SHAVED ARDENNE SMOKED HAM WITH GRATINÉED MONTEUX GRUYÈRE CHEESE ON RUSTIC BREAD

CROQUE MADAME 26

OUR CROQUE MONSIEUR TOPPED WITH A FRIED EGG

CRAB TART 32

HANDPICKED BLUE SWIMMER CRAB SPICED WITH CHILLI & KAFFIR LIME AND BAKED IN A BUTTERY SHORTCRUST, SERVED WITH PRAWN BISQUE, LEMON-DRESSED GREENS & HOMEMADE HARISSA

TIGER BEER-BATTERED FISH & CHIPS 32

CRISPY BEER-BATTERED SNAPPER FILLET, SHOESTRING FRIES & VEGGIE STICKS SERVED WITH TARTAR SAUCE & KAFFIR LIME AIOLI

CHICKEN PARMIGIANO 29

PAN-SEARED CHICKEN BREAST TOPPED WITH CHUNKY TOMATO SAUCE, GARLIC CIABATTA CROUTONS, WILTED SPINACH, SLOW-ROASTED ROMA TOMATO, GRATINÉED CHEESE & GRILLED LEMON

PS. CHICKEN IN THE BASKET 29

LIGHTLY BREADED CHICKEN TENDERS SERVED WITH SHOESTRING FRIES, VEGGIE STICKS, KAFFIR LIME AIOLI AND CHILLI-TAMARIND DIP