

# ◆ DINNER ◆

## 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

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

## WHITE WINE

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

## RED WINE

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

## CHAMPAGNE

<b>VEUVE CLICQUOT</b>	23
<b>VEUVE CLICQUOT ROSÉ</b>	25

## SANGRIA

<b>WHITE BOUQUET SANGRIA</b>	19
NZ RIESLING, LONGAN, LYCHEE, RAMBUTAN, WHITE CHRYSANTHEMUM FLOWERS, LEMON SODA	
<b>ROSÉ &amp; BERRIES SANGRIA</b>	19
ROSÉ, ROSE BUDS, SEASONAL FRUITS, LEMON SODA	

# ◆ MENU ◆

## SIGNATURE COCKTAILS

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

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

## 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

## STARTERS

#### CRISPY CALAMARI 17

WITH STICKY SPICED DIP

#### CRISPY TRIPLE CHEESE TOAST 18

WITH HOMEMADE TOMATO SOUP DIP

#### COD & CAPER RILLETTE 19

WITH CHARGRILLED TOAST POINTS, WHOLEGRAIN MUSTARD & CORNICHONS

#### SINGAPORE CHILLI CRAB CAKE 24

HOME-MADE BREADED CRAB CAKE  
DRIZZLED WITH TOMATO-CHILI SAUCE

## SALADS

#### PS. HOUSE 19

FRESH GREENS, ROCKET, CHERRY TOMATO,  
JAPANESE CUCUMBER AND EDAMAME TOSSED  
IN OUR HOUSE GINGER MISO CHILLI DRESSING

#### 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

OUR BIG CAESAR COMPLETE WITH A 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

#### FLAMED PRAWN TORTIGLIONI 29

TIGER PRAWNS FLAMED IN BRANDY CREAM SAUCE  
WITH SHALLOTS, SNOW PEAS, GRILLED ASPARAGUS &  
BASIL, SERVED WITH A CHARGRILLED BAGUETTE

#### 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, CRISPY BAGUETTE,  
BREADSTICKS & 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

## CATCH OF THE DAY

\*PLEASE SEE BOARD OR ASK YOUR SERVER  
FOR OUR DAILY OFFERING

### MOROCCO MIRACLE STACK 26

ROASTED PORTOBELLO MUSHROOM, FRESH HERBS, GRILLED VEGETABLES, MOROCCAN COUSCOUS  
AND SPICE-INFUSED CHERRY TOMATOES LAYERED WITH SMOKED EGGPLANT & TAHINI PUREE

### TIGER BEER-BATTERED FISH & CHIPS 32

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

### 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

### MISO COD 42

AWASE MISO-BROILED PACIFIC COD FILLET WITH ROASTED PUMPKIN,  
LEMON & HONEY DRESSED SOBA VEGETABLE SALAD

### PS. CHICKEN IN THE BASKET 29

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

### 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

### ROTISSERIE CHICKEN 36

WHITE WINE MARINATED WHOLE SPRING CHICKEN ROASTED WITH THYME, ROSEMARY, GARLIC  
& A HINT OF PAPRIKA, SERVED WITH FRIES & A SIDE SALAD

### ST. LOUIS RIBS 34

BABY BACK PORK RIBS WITH SMOKEY STICKY BBQ SAUCE SERVED WITH TANGY VEGETABLE SLAW,  
SMASHED BAKED SPUD & A DOLLOP OF SOUR CREAM WITH CRISPY BACON & CHIVES

### PS. STEAK SANDWICH 32

SLICED 400+ DAY GRAIN-FED SIRLOIN STEAK ON GRILLED SOURDOUGH WITH CRUNCHY GREENS,  
GRILLED ONIONS & GINGERED GARLIC-TERIYAKI GLAZE, SERVED WITH TOASTED SESAME  
& NORI SEASONED SHOESTRING FRIES

### CHARGRILLED CHEESEBURGER 29

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

### BEEF BURGUNDY PIE 29

SLOW-BRAISED TENDER BEEF & MUSHROOMS IN RED WINE WITH BUTTERY MASHED POTATO  
& GLAZED SPRING VEGETABLES

## FROM THE GRILL

### PORK CHOP 36

CHARGRILLED AUSTRALIAN GRAIN FED PORK, BONE-IN,  
LEAN & SUCCULENT, SERVED WITH OUR HOMEMADE APPLE  
COMPOTE & HEARTY GRAVY

### SIRLOIN ON THE BONE 65

RICH YET MELLOW BONE-IN CUT. EXCELLENT MARBLING,  
TENDER & SUCCULENT. OUR CUT IS 120 DAY GRAIN FED  
HEREFORD ANGUS BEEF DRY AGED FOR 21 DAYS

### LAMB TENDERLOIN 42

CHARGRILLED AUSTRALIAN PASTURE-FED LAMB, TENDER &  
FULL OF FLAVOUR, SERVED WITH OUR HOMEMADE MINT SAUCE

### FILLET MIGNON 52

BACON-WRAPPED, TENDER & LEAN CUT  
OF 150 DAY CORN FED US PRIME BEEF TENDERLOIN

#### WITH OUR SELECTION OF SIDES: 9 EACH

- ◆ CREAMY SPINACH
- ◆ PS. CRISPY ONIONS
- ◆ MASHED POTATO

- ◆ SIDE SALAD
- ◆ SAUTÉED BROCCOLI
- ◆ SAUTÉED MUSHROOMS

#### AND ONE OF OUR SAUCES:

- ◆ BÉARNAISE
- ◆ PEPPERCORN
- ◆ RED WINE JUS