

◆ LUNCH ◆

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	

30/03/2016 ASL

◆ 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	

30/03/2016 ASL

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

SOUP & SANDWICH

ANY ONE OF OUR SOUPS AND A CHOICE OF: 25

GRILLED VEGETABLES

GARLIC-OREGANO GRILLED VEGETABLES WITH FETA & PUMPKIN SEED PESTO

SMOKED SALMON

WITH SPANISH ONION, AVOCADO SALSA, CUCUMBER & CAPER-DILL MAYO

MAPLE ROASTED PORK

WITH CARAMELISED APPLES, ROCKET & CRISPY SHALLOT MAYO

PLOUGHMAN'S

ARDENNE SMOKED HAM WITH VINTAGE CHEDDAR & VEGETABLE PICKLE

ON ONE OF OUR HOMEMADE BREADS :

MULTIGRAIN LOAF • ORGANIC SOY & LINSEED SOURDOUGH
ORGANIC ASH WHITE • M'S ORGANIC CIABATTA

SPECIALITY SANDWICHES

★ CROQUE MONSIEUR 25

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

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

PS. TURKEY CRANBERRY 25

HOMEMADE TOASTED CARAWAY BREAD, LAYERED WITH SMOKED TURKEY, GRILLED MOZZARELLA, BACON, MAYO & CRANBERRY JAM, SERVED WITH FLINDERS MIXED SALAD & CRANBERRY-PUMPKIN SEED PESTO

CHICKEN TIKKA 25

SLICED TIKKA CHICKEN, RAITA, MAYO & SWEET DATE-ONION CHUTNEY ON TOASTED TURKISH BREAD WITH A RADISH, SHALLOT & PEA SHOOT SALAD

PS. STEAK 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

★ ALSO AVAILABLE AT TEA TIME

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 SHOOT, 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, BEANSPOUTS, 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

STARTERS & SIDES

★ 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

★ 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. TRUFFLE SHOESTRING FRIES 15

TOSSED WITH TRUFFLE OIL, GRATED PARMESAN & PARSLEY

★ ALSO AVAILABLE AT TEA TIME

MAINS

QUICHE OF THE DAY

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

CATCH OF THE DAY

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

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

MISO COD 42

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

ROTISSERIE CHICKEN 36

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

BEEF BURGUNDY PIE 29

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

★ 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

PASTA

THE ORIGINAL LAKSA LEAF PESTO SPAGHETTINI 25

SPAGHETTINI TOSSED WITH LAKSA PESTO, COCONUT CREAM, KING PRAWNS &
FISHCAKE, 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

FLAMED PRAWN TORTIGLIONI 29

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

★ 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 A RICH, CHUNKY TOMATO SAUCE, BACON & MOZZARELLA CHEESE,
TOPPED WITH A DOLLOP OF BASIL PESTO

★ ALSO AVAILABLE AT TEA TIME