

Lunch 2-Course Set

\$28+

11am to 5pm
Only available on weekdays (excluding PFD)

Comes with your choice of Hot Coffee or Tea

Starter

Soup Of The Day

Or

Kale Salad

Kale, mixed mushrooms & pomegranates with goma dressing

Main

Szechuan Pepper La-Mian

Homemade la-mian, aburi pork belly, spring onion & shiso pork dumplings

Or

Chicken Roulade

*Mushroom & spinach wrapped with fresh chicken thigh, mash potato
& chicken jus*



All prices are before
10% service charge

Lunch 3-Course Set

\$35+

11am to 5pm
Only available on weekdays (excluding PH)

Comes with your choice of Hot Coffee or Tea

Starter

Soup Of The Day

Or

Kale Salad

Kale, mixed mushrooms & pomegranates with goma dressing

Main

Szechuan Pepper La-Mian

Homemade la-mian, aburi pork belly, spring onion & shiso pork dumplings

Or

Chicken Roulade

*Mushroom & spinach wrapped with fresh chicken thigh, mash potato
& chicken jus*

Dessert

Cempedak Crème Brûlée

A fragrant local take on a classic

Or

Chocolate Lava Cake (+\$3)

Chocolate soil & berries, served with vanilla ice cream



All prices are before
10% service charge

Sides

11:00am
to
9:45pm

**Garlic Parmesan
Brussel Sprouts** 14.0

Truffle / Mentaiko Fries 12.0 / 13.0

Fried Nan Lu Chicken 12.0
Served with house-made chilli dip

 **Golden Triangle** 12.0
*Crispy tortilla chips with nacho
cheese dip*

 **Mentaiko Mac & Cheese** 16.0
Bacon, mentai cream & mozzarella cheese

Clams in White Wine Sauce 17.0
Served with garlic bread

Grilled Baby Squid 15.0

 **Grilled Ribeye Beef Cubes** 18.0
Served with garlic chips & yuzu kosho

 **Seng's Picks**

 **Vegetarian**

Desserts

11:00am
to
9:45pm

 **Cempedak Creme Brulee** 10.0
A fragrant local take on a classic

 **Chocolate Lava Cake** 13.0
*Chocolate soil & berries, served
with vanilla ice cream*

Berry Waffle 16.0
*Buttermilk waffle & mixed berry
compote infused with umeshu,
served with vanilla ice cream*

Triple Chocolate Waffle 15.0
*Ferrero rocher, chocolate stick
& chocolate dust, served with triple
chocolate ice cream*

In-House Special Mille Crêpes

**Whole cake requires 2 days advanced order*

Original 9.0 (slice)
85.0 (whole*)

Pistachio 10.0 (slice)
95.0 (whole*)

Food



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All prices are before 10% service charge

Breakfast

All-day
Breakfast
till 5pm

Small Breakfast 8.0

Sourdough with grilled vine cherry tomatoes & choice of eggs*

*Sunny-side-up / scrambled / omelette / poached

Breakfast Feast 20.0

Sourdough with grilled bacon, grilled cheese sausage, sautéed mushrooms, sautéed baby spinach, grilled vine cherry tomatoes, guacamole & choice of eggs*

*Sunny-side-up / scrambled / omelette / poached

Grilled Four-Cheese Toast 10.0

Sourdough with emmental, cheddar, feta & parmesan

Ngh Hiang Pork Burger 15.0

Ngh hiang pork patty with scrambled eggs, cheddar, tomato, wild rocket & homemade calamansi mayo, served with homemade chilli

Crab Meat Eggs Benedict 18.0

English muffin with crab meat*, poached egg, ikura, topped with Chef Chua's hollandaise sauce

*Choice of smoked salmon option available

Original Croissant 4.0

Add-Ons

Sourdough	2.5
Grilled vine cherry tomatoes	2.5
Sautéed baby spinach	2.5
Sautéed mushrooms	3.0
Choice of two eggs	3.0
Grilled bacon	4.0
Grilled cheese sausage	4.0
Guacamole	4.0
Smoked salmon	5.0

Mains

11:00am
to
9:45pm

Fried Cod Fish Burger 24.0

Miso cod fish topped with Chef Chua's tartar sauce on brioche bun, served with truffle fries

Double Trouble Burger 22.0

Waygu beef patty topped with ketchup, sweet relish, onion & cheddar, served with fries

Truffle Mushroom Risotto 18.0

Truffle mushroom, parmesan, parsley & Niigata Koshihikari rice

Pork Belly Risotto 22.0

Aburi pork belly, American asparagus, collagen broth, spring onion, shoyu quail egg, parmesan & Niigata Koshihikari rice

Creamy Crab Tom Yum Explosion 26.0

Soft-shell crab, freshly-made pappardelle, lime zest & vine cherry tomatoes

Wagyu Beef Bolognese 21.0

Minced wagyu beef, rigatoni, parsley, tomato concassé & parmesan

Vongole Pasta 23.0

Fresh venus clams, chilli padi, freshly-made linguine & garlic chips

Rosti 19.0

Russet potato pancake, sunny-side-up egg, grilled cheese sausage & fried kale

Yolked Up Pork Cutlet 23.0

Hokkaido snow pork, salted egg sauce, sunny-side-up egg & homemade coleslaw

Seared Salmon Steak 25.0

Salmon, bagna càuda sauce, dill, vine cherry tomatoes, grilled spinach & smashed baby potato

Seafood Stew 22.0

Tiger prawns, squid, seabass, black mussels, prawn bisque & garlic bread

Kale Salad 15.0

Kale, mixed mushrooms, pomegranates, vine cherry tomatoes, pine nuts, topped with goma (sesame) dressing

Seng's Condiments

House-Made Chilli (200g) 10.0

Chef Chua's Curry Mayo (200g) 10.0

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 Seng's Picks
 Vegetarian

House Wine

Sparkling

NV Divici Prosecco DOC Rose Organic Millesimato 12 / 58
Veneto, Italy

White

2021 Two Rivers Of Marlborough, Convergence Sauvignon Blanc 12 / 58
Marlborough, New Zealand

2021 Markus Molitor, Riesling Haus Klosterberg 13 / 65
Mosel, Germany

Red

2021 Frescobaldi, Maremma Toscana Cabernet Terre More Ammiraglia 12 / 58
Piedmont, Italy

Wine

White

2020 Clairault Wines, Semillon Sauvignon Blanc 58
Margaret River, Australia

2021 Dog Point, Sauvignon Blanc 75
Marlborough, New Zealand

2020 Karku, Mistico Chardonnay Gran Reserva 55
Maule, Chile

2019 Olivier Merlin, Bourgogne Blanc 68
Burgundy, France

2019 Domaine Vincent Latour, Meursault Clos des Magny 158
Burgundy, France

Red

2017 Clairault Wines, Cabernet Sauvignon Merlot 62
Margaret River, Australia

2018 Karku, Mistico Cabernet Sauvignon Gran Reserva 58
Do Maule, Chile

2021 Ambrosia de Tupungato, Luna Llana Gran Malbec 68
Mendoza, Argentina

2019 Frescobaldi, Nipozzano Riserva Chianti Rufina 75
Tuscany, Italy

2020 Tenuta San Guido, Guidalberto 118
Piedmont, Italy

2019 Chateau Terrier des Cailloux, Blaye Cotes de Bordeaux 62
Blaye de Bordeaux, France

2014 Chateau De La Dauphine 89
Fronsac, Bordeaux, France

2016 Chateau Haut Simard, Saint-Emilion Grand Cru 108
Pessac-Leognan, Bordeaux, France

2019 Domaine Xavier Monnot, Beaune Toussaints 158
Beaune, Burgundy, France

Drinks



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Coffee

	Hot / Iced
Espresso	3.5
Piccolo	4.5
White	5.0 / 6.0
Black	5.0 / 6.0
Mocha	6.0 / 7.0
Dirty	7.0
Affogato	7.0

Non-Coffee

	Hot / Iced
Chocolate	6.0 / 7.0
Mint chocolate	6.5 / 7.5
Matcha latte	6.5 / 7.5
Hōjicha latte	6.5 / 7.5
Rose latte	6.5 / 7.5

Cold Brew

Secret White (220ml) Cold brew coffee Tasting notes: chocolate, hazelnut & caramel	8.0
Black Panther (220ml) Black cold brew coffee Tasting notes: strawberry ice cream, raspberry & chocolate brownie	8.0
Secret Mocha (220ml) Cold brew coffee Tasting notes: white chocolate, hazelnut & oat milk	8.0

Add-Ons

Espresso shot	1.0
Soy milk	1.0
Oat milk	1.0

Tea

Chamomile Lavender Fragrant infusion of golden chamomile flowers, lavender & marigold	8.0
Lychee Kris Grey Black tea, green tea, blue cornflowers, blue pea flowers, bergamot, lychee flavouring & silver dust	9.0
Muscat Blanc White tea, black tea, rose hips & dried grapes	9.0
Peach Blossom Green tea, floral blend of japanese sencha & rose petals	9.0

Iced Tea

Summer Set Black tea, sunflower petals, with tasting notes of papaya, pineapple & passion fruit	7.0
Peary Good Japanese sencha, marigold petals, peach blossoms, natural pear, apple & honey	8.0
Pomme Verte Apple pieces, apple pomace, sweet blackberry leaves & honey	8.0

In-House Specials

Strawberry Moon Strawberry, sparkling & floral cold brew coffee	8.0
Pinky Aloha Guava, tea shaken with orange peels & jelly cubes	8.0

Cold-Pressed Juice

Orange	6.5
The Sunset Orange, passionfruit & carrot	7.5

Beer On Tap

	Half / Full
Asahi	9.0 / 13.0
Asahi Black	9.0 / 13.0
Kronenbourg Blanc	9.0 / 13.0

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