Dinner

6PM TO 9PM

amazing value \$25 dinner

TO START

Singapore Borscht Warm Camembert & Pear Salad Braised Angus Mille-feuille French Onion Soup Grilled Cauliflower Salad Wild Mushroom Soup

TO SAVOUR

Angus Beef Brisket Pan-Roasted Chicken Miso Aged Cod & Spaghettini Ribeye Steak Grilled Seabass Prawn & Crabmeat Aglio Olio

TO DRINK (+3)

Spiced Pear Tea Apple Earl Grey Honey Lime Iced Tea Vanilla, Mint & Caramelised Lemon

TO WINE (+9)

Shiraz (Australia) Pasqua Pinot Grigio (Italy)



APPETISERS

Braised Angus Mille-feuille, 16 Flaky, buttery pastry layered with Angus beef brisket & garlic tomatoes. Served with smoky cacao gravy. The gravy for this wonderful dish is made with awfully chocolate 60% Dark Chocolate from our chocolate taps.

Truffle Fries, 12 With garlic aioli for dipping

Freshly Baked Bread Board with Cocoa & Dashi Butter, 12 The day's pick of artisanal bread: epi baguette, truffle brioche, focaccia, soft Japanese milk buns. Served with freshly-whipped awfully chocolate Cocoa and Dashi Butter

SOUPS & SALADS

Singapore Borscht, 16 Rich broth, tender beef, cabbage, beetroot, sour cream, served with fresh soft roll and butter

Warm Camembert & Pear Salad, 16 Soft camembert, caramelised pears, roasted candied walnuts & baby spinach with balsamic dressing

French Onion Soup, 15 Caramelised onions in rich broth served with cheese crostini

Grilled Cauliflower Salad, 16 Arugula and grilled cauliflower tossed in smoked paprika, anchovy dressing, pine nuts & parmesan snow

Wild Mushroom Soup, 16 Portobello mushroom soup served with freshly baked soft roll & butter

Angus Beef Brisket, 25

Tender braised beef brisket, cep mushroom-infused pearl barley risotto

A LA CARTE MAINS

Pan Roasted Chicken, 22

Tender chicken breast with cacao-infused portobello & chestnut puree, grilled broccolini

Miso Aged Cod & Spaghettini, 28 Porcini mushroom tapenade spaghettini, white wine beurre blanc

Ribeye Steak, 25

Tender ribeye cut, portobello, peppercorn pan sauce & truffle fries

Grilled Seabass, 22

Fillet of seabass seared with herb garni, aubergine, spinach, grilled cauliflower & caper aioli

Onsen Egg & Black Fungus Tagliatelle, 18 Soft onsen egg in cream broth, black fungus, tagliatelle. Vegetarian option available

Prawn & Crabmeat Aglio Olio, 22 Chunky crabmeat, prawns, spicy chilli flakes, garlic & fresh basil

Beverages

awfullychocolate SIGNATURE DRINKS

HOT

Hot Chocolate, 8 Choice of: 45% Dark Milk 60% Dark Chocolate 70% Dark Chocolate

Chocolate Espresso, 8

Caramel Mocha Latte, 8

CHILLED

Really Fresh Chocolate Milk, 6 Our Really Fresh Chocolate Milk is made with ///chocolate 100% Premium Dark Cocoa freshly frothed with quality Hokkaido milk

Mocha, 9

Club Milkshake, 10

Chocolate Affogato, 8

SPIKED

Baileys & Chocolate, 12 70% Dark Martini, 15 Chocolate Espresso Martini, 18

ICED TEA

Spiced Pear Tea, 7 Chamomile & Mint, 7 Apple Earl Grey, 7

Honey Lime Iced Tea, 7

TEA Add Ice or Oat Milk (+1)

All Day Breakfast, 7 Red Tea, 7 Green Tea, 7 Chamomile, 7 Masala Chai Tea, 7 Peppermint, 7 Soba Tea, 7 Earl Grey, 7

COFFEE

Single Espresso, 3.8 Latte, 7 Double Espresso, 4.8 Con Panna, 7 Piccolo, 4.8 Long Black, 5 Macchiato, 4.8 Flat White, 7 Cappuccino, 7 Romano, 4.8

CLUB SODA

Brewed Pear Cider, 8

Pickled Ginger Ale & Muscovado, 8

Fresh Lemon, Rosemary & Honey, 8

Apple Cider Vinegar & Green Lime, 8

Spiced Burnt Orange, 8

Vanilla, Mint & Caramelised Lemon, 8

HOUSE WINE 15/gls, 58/btl

Pete's Pure Sauvignon Blanc Pemberton, Western Australia

Pasqua Pinot Grigio Veneto, Italy

Azueira Pateo Das Cantigas Branco Chardonnay Lisboa, Portugal

Pete's Pure Shiraz New South Wales, Australia

Famiglia Grillo Merlot Tuscany, Italy

CRAFT BEER

Singapore Lager, 14

Stolen Boat Summer Ale, 14

Brickhead Pilsner, 14

Dodgy Tip APA, 14