DINNER

TO START

BABY SPINACH & AIR-CURED DUCK BREAST SALAD 15
Button mushrooms, shallots, green beans, honey mustard and sesame dressing

ENDIVE, QUINOA & ASPARAGUS SALAD 13
Spiced walnuts, manchego cheese, caraway and lemon yogurt dressing

WHIPPED BUFFALO MILK RICOTTA 14
Truffle honey and grilled bread

BURRATA 19
Heirloom tomatoes, pickled purple cauliflower, red mustard greens, celeriac and green sauce

KOREAN BEEF CARPACCIO 18
USDA striploin, gochujang, cucumber kimchi, tornado potato skewers, grilled corn and chili

PAD THAI FRIES 15
Sweet potato fries, chicken, prawns, dried sakura shrimps, peanuts and Khun Por's pad thai sauce

CANADIAN WHITE CLAMS IN CHOP MASALA 16
Tomato and onion gravy, whole wheat chapati flatbread
Make it a main course 12

BBQ BEEF RIBS 14
Rosemary, pecans, anchovy & molasses sauce and green onion rings

VEAL TERRINE 19
Sauce gribiche, pickled fennel, chervil and pickled mustard seeds

THE DEAN MARTIN SHRIMP COCKTAIL 24
Four grilled tiger prawns, garlic mash, whiskey beurre blanc and flowers topped with a cocktail umbrella

TURKEY MEATBALLS 8 / 15
Tomato sauce, pecorino cheese and fried bread
Add fresh cut pasta to make it a main course

SOUP OF THE DAY market price
Ask us for today's selection

FROM LAND AND SEA

MAPLE MISO COD 41
Chinese broccoli, peperoncino chili and heirloom radish

HOUSEMADE FRESH SMOKED PORK SAUSAGE 26
Bourbon creamed corn, toast, asparagus, country pickles and Chef's tomato jam

SLOW-ROASTED CANADIAN PORK CHOP 600G 42
Ham hock, fork crushed fingerling mash, brussel sprouts and sweet & sour jus

USDA 365 DAY GRAIN-FED STRIPLOIN 340G 56
Roasted mushrooms, charred romaine and stout garlic butter

USDA 365 DAY GRAIN-FED RIB-EYE 450G 68
Fork crushed fingerling mash, rocket salad, parmesan cheese and first pressed olive oil

SNAPPER EN PAPILLOTE HONG KONG-STYLE 32
Chinese sausage, tofu, bok choy and Hong Kong-style fish sauce

SIDE FARE

FORK CRUSHED FINGERLING MASH 6

SHAVED BRUSSEL SPROUTS & PECORINO CHEESE 6

SHOE STRING FRIES 6
Roasted garlic aioli

GRILLED SOURDOUGH BREAD 6

BRAISED WHITE BEANS & HAM HOCK 6

SAUTÉED WILD MUSHROOMS 8

TO SHARE

SURF & TURF
USDA 365 DAY GRAIN-FED RIB-EYE 400G AND NOVA SCOTIA LOBSTER 600G 148
Fork crushed fingerling mash, clarified butter and stout garlic butter

THE PLOUGHMAN'S SUPPER 24
Selection of cheeses, cured meats, kitchen treats, chutney, house pickles, fruit and grilled bread

POUTINE "EH" 16
French fries, cheese curds, pulled pork and Magner's cider gravy

BLACK TRUFFLE FRIED CHICKEN
HALF BIRD 32
FULL BIRD 59
Orange ginger & lime pickle dipping sauce

COOK & BREW FAVORITES

COOK & BREW'S CASSOULET 42
Foie gras, duck & foie gras sausage, lamb shank confit, bacon and braised white beans

THE CHICKEN PARM 28
Breaded basil & yogurt marinated chicken cutlet, mushrooms, sweet peppers, tomato sauce and buffalo mozzarella

BEEF POT ROAST 39
USDA beef short ribs, potato & cheddar perogies, heirloom carrots and garden green beans

BURGERS & BUNS

All burgers are made with USDA beef and served with house-brined sour pickles and fries

LOBSTER & FOIE GRAS ROLL 49
Nova Scotia lobster, basil wasabi mayonnaise, sour pickles, foie gras torchon, cucumber salad and fried brioche

BROCCOLI & BACON CHEESE BURGER 31
Creamed broccoli, double thick bacon, American orange cheddar cheese, lettuce and tomatoes

COOK & BREW CLASSIC CHEESE BURGER 28
American cheddar cheese, lettuce, tomatoes and red onions

HAWKER BURGER 32
Char siew-styled pork jowl, crispy pork belly and sambal mayonnaise

OODLES OF NOODLES

DUCK RAVIOLI 36
Double roasted & boiled duck broth, blue foot mushrooms, chanterelles, Jerusalem artichokes, sage and 3-year aged gouda cheese

PAPPARDELLE PASTA & SPICY LAMB SAUSAGE 29
Roasted tomatoes, Kalamata olives, toasted goat cheese, parmesan cheese, rosemary and sugar peas

HANDMADE RICOTTA CAVATELLI 27
Pumpkin & fermented mustard green broth, zucchini, soy beans, cabbage, almonds and pecorino cheese

SINGAPORE-STYLE FRIED BEE HOON 38
Nova Scotia lobster, char siew-style pork jowl, pork belly and sambal

DESSERT

ANNA OLSON'S STEAMED CARROT CAKE 14
Frozen cream cheese frosting and caramel vanilla sauce

MOLTEN STICKY TOFFEE PUDDING 14
Vanilla ice cream (20-minute waiting time)

CARAMEL BUTTER TART 13
Tonka bean chantilly, caramelized macadamia nut and blood orange sherbet

CHOCOLATE RASPBERRY & HAZELNUT CRUNCH CAKE 15
Flourless chocolate cake, hazelnuts and chocolate guanaja sorbet

STRAWBERRY BASIL & RHUBARB 15
Sweet basil cake, balsamic lime strawberries, rhubarb jam and vanilla ice cream

HOUSE-SPUN ICE CREAM 6
Choice of Baileys / Guanaja Sorbet/ Blood Orange Sherbet / Frozen Cream Cheese / Vanilla

cook & brew

signature · spicy · vegetarian · contains pork

Kindly notify one of our associates if you have any allergic intolerances. All prices are in Singapore dollars and subject to service charge and GST.
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