

DINNER



TO START

WHIPPED BUFFALO MILK RICOTTA CHEESE 15
Truffle honey, grilled bread

IN-HOUSE AIR-DRIED BEEF & FIG SALAD 18
Watercress, button mushrooms, candied walnuts, bleu d'Auvergne, crispy red onions

NOVA SCOTIA LOBSTER & AVOCADO TOAST 21
Ossetra caviar, quail egg sunny side up, granny smith apple, coriander, pea tendrils, red sorrel

ROASTED BROCCOLI 14
Sweet pickled chili, sesame, lemon zest, honey Dijon & sriracha dressing, smoked Applewood cheddar cheese

BURRATA 21
Heirloom tomatoes, pickled purple cauliflower, red mustard greens & rocket shoots, celeriac, green sauce

PAD THAI FRIES 16
Sweet potato fries, chicken, prawns, peanuts, dried sakura shrimps, chili, Khun Por's pad Thai sauce

DUCK & FOIE GRAS SAUSAGE 18
Grainy mustard & house sweet pickle chips

THE DEAN MARTIN SHRIMP COCKTAIL 19
Four grilled tiger prawns, chunky garlic mash, whiskey beurre blanc, flowers topped with a cocktail umbrella

BARBECUE TURKEY MEATBALLS 16
Bourbon barbecue sauce, cheddar cheese sauce, fingerling potato chips

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

FROM LAND AND SEA



CANADIAN PRINCE EDWARD ISLAND BLACK MUSSELS 30
Thai green curry, fermented green mango, tomatoes, chili, coconut

CAST IRON CHICKEN BREAST 29
Parsnip, honey cremini mushrooms, peas, spring onion, pan juices

FRESH HOUSEMADE SMOKED SAUSAGE 29
Szechuan-style gong bao sauce, sweet potatoes, spiced cashew nuts, pork rind

CONFIT AUSTRALIAN LAMB SHANK 41
Roasted red peppers, Le Puy lentils in lamb Jus

USDA 365 DAY GRAIN-FED STRIPLOIN 340G 59
Smashed pan-fried potatoes, buttered greens, smoked cipollini onion emulsion

USDA 365 DAY GRAIN-FED RIB-EYE 340G 68
Chunky finger mashed, heirloom carrots, parmesan cheese, stout garlic butter

SIDE FARE

FINGERLING MASHED POTATOES 8

SHAVED BRUSSELS SPROUTS & PECORINO CHEESE 6

SHOE STRING FRIES 6
Roasted garlic aioli

GRILLED SOURDOUGH BREAD 6

POTATO & CHEDDAR PEROGIES 8
Sour cream

SAUTÉED WILD MUSHROOMS 8

TO SHARE

SURF & TURF 138
USDA 365 DAY GRAIN-FED RIB-EYE 400G, NOVA SCOTIA LOBSTER 600G
Fork crushed fingerling mash, clarified butter, stout garlic butter

COOK & BREW MEAT & CHEESE PLATE 26
Selection of cheeses, cured meats, kitchen treats, chutney, house pickles, green apple, grilled bread

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

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

COOK & BREW FAVORITES

MAPLE MISO COD 42
Chinese broccoli, pepperoncino chili, heirloom radish

SMOKED & GRATINATED BRITISH COLUMBIA PORK CHOP 600G 42
Cantaloupe, parmesan, pickled plums, sweet & sour jus

BEEF POT ROAST 39
USDA beef short ribs, goat cheese & mascarpone polenta, semi-dried tomato jus, shaved kale

BURGERS & BUNS

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

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

COOK & BREW CLASSIC CHEESE BURGER 29
Aged American cheddar, lettuce, tomatoes, red onions

HAWKER BURGER 32
USDA Beef Patty, Char siew-styled pork jowl, crispy pork belly, sambal mayonnaise, chili fries

OODLES OF NOODLES

GARGANELLI PASTA & DUCK CONFIT 32
Dry Riesling, butter, parmesan, cabbage, double-boiled duck broth

HANDMADE RICOTTA CAVATELLI 28
Coriander rocket pesto, cashew nuts, pecorino cheese, roasted pumpkin, yellow zucchini

SINGAPORE-STYLE FRIED BEE HOON 38
Char siew-style pork jowl, crispy pork belly, grilled half Nova Scotia lobster, side of sambal

DESSERT

PEANUT BUTTER & CHOCOLATE ICE-BOX CAKE 15
Toasted marshmallows, roasted peanuts, butterscotch sauce

MOLTEN STICKY TOFFEE PUDDING 14
Caramel sauce, baileys ice cream (20-minute waiting time)

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

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

STRAWBERRY MOUSSE 15
Rhubarb jam, fresh strawberries, lavender meringue

HOUSE-SPUN ICE CREAM 6
Baileys
Guanaja sorbet
Blood orange sherbet
Peanut Butter
Vanilla



signature spicy vegetarian contains pork contains nuts

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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