

starters

BABY SPINACH & AIR CURED DUCK BREAST SALAD

Button mushrooms, shallot, green beans, honey mustard, sesame dressing / 15

VEAL TERRINE

Sauce gribiche, pickled fennel, chervil, Kozlik’s triple crunch mustard / 19

ENDIVE, QUINOA, ASPARAGUS SALAD

Spiced walnuts, manchego cheese, caraway and lemon yogurt dressing / 13

SPICY PRAWN LETTUCE WRAPS

Palm sugar, lime, chili, water chestnut, cucumber, shallot / 16

BURRATA & ROOT VEGETABLES

Sweet potato, beetroot, carrot, eggplant, tomato, fried chickpeas / 21

HEIRLOOM TOMATOES & PLUMS

Buttermilk and gorgonzola cheese dressing, butter curd, pecan brittle / 17
Contains nuts

WHIPPED BUFFALO MILK RICOTTA

Truffle honey, grilled sourdough bread / 14

THE DEAN MARTIN SHRIMP COCKTAIL

Grilled tiger prawns, chunky garlic mash, whiskey beurre blanc, flowers, topped with a cocktail umbrella / 22

CANADIAN WHITE CLAMS IN CHOP MASALA

Tomato and onion gravy, whole wheat chapati flatbread / 16
Make it a main course / 12

TURKEY MEATBALLS

Tomato sauce, pecorino cheese, fried bread / 15
Add fresh cut pasta to make it a main course / 9

STICKY BEEF RIBS

Rosemary, pecans, molasses and ancho sauce / 14
Contains nuts

SOUP OF THE DAY

Ask for today’s selection / market price

mains

BLACK COD

Roasted sweet pepper, pimento, thyme, black mussels / 36

DUCK RAVIOLI

Double-boiled duck broth, blue foot mushrooms, chanterelles, Jerusalem artichoke, sage, 3-year aged gouda cheese / 36

COOK & BREW’S CASSOULET

Duck & foie gras sausage, lamb shank confit, house cured bacon, white beans / 42

PAPPARDELLE PASTA & SPICY LAMB SAUSAGE

Roasted tomatoes, Kalamata olives, toasted goat cheese, rosemary, sugar peas, parmesan / 29

SLOW-ROASTED CANADIAN PORK CHOP 600G

Ham hock, fork crushed fingerling mash, brussel sprouts, sweet and sour jus / 42

THE CHICKEN PARM

Breaded basil and yogurt marinated chicken, mushrooms, sweet peppers, tomato sauce, buffalo mozzarella / 28

HAND-MADE RICOTTA CAVATELLI

Pumpkin, fermented mustard, zucchini, soy beans, cabbage, almonds, pecorino cheese / 27

USDA 365-DAY GRAIN-FED STRIPLOIN 340G

Roasted mushrooms, charred romaine lettuce, stout, garlic butter / 57

USDA 365-DAY GRAIN-FED BEEF RIB-EYE 400G

Fork-crushed fingerling mashed potatoes, dressed rocket / 64

classics

HOUSE-MADE FRESH SMOKED PORK SAUSAGE

Bourbon creamed corn, brioche, asparagus, country pickles, Chef’s tomato jam / 24

BEEF POT ROAST

USDA beef short rib, potato and cheddar cheese perogies, heirloom carrot, garden green beans / 39

SINGAPORE-STYLE FRIED BEE HOON

Char siew-style pork jowl, crispy pork belly, sambal prawns / 26

NOVA SCOTIA LOBSTER & CHICKEN STEW

Dark rum, chicken dark meat, root vegetables, puff pastry / 58

burgers

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

COOK & BREW CLASSIC BURGER

Lettuce, tomato, red onion / 27

BROCCOLI & BACON CHEESE BURGER

Creamed broccoli, double thick bacon, American orange cheddar cheese, lettuce, tomato / 29

HAWKER BURGER

Char siew-styled pork jowl, crispy pork belly, sambal mayonnaise / 32

MUSHROOM BLUE CHEESE BURGER

Pan fried wild mushrooms, Kikorangi blue cheese, tomato, crispy red onion / 34

good for you or a few

FRIED CHICKEN

Whole country fried chicken, cucumber ranch, pineapple hot sauce, sweet and sour sauce / half bird 32 full bird 59

THE PLOUGHMAN’S SUPPER

Selection of cheeses, cured meats, kitchen treat, chutney, house pickles, fruit, grilled bread / 26

POUTINE “EH”

French fries, cheese curds, pulled pork, Magner’s cider gravy / 16

SURFED & TURFED

USDA 365-day grain-fed beef rib-eye 400g, Nova Scotia lobster 600g, fork-crushed fingerling mashed potatoes, clarified butter, avocado cream / 145

side fare

FINGERLING MASHED POTATOES / 6

HEIRLOOM CARROTS, HAZELNUTS, SOUR PICKLES, BACON BUTTER / 6

SHAVED BRUSSEL SPROUTS & PECORINO / 6

SHOE STRING FRIES / 6

GRILLED SOURDOUGH BREAD / 6

BRAISED BEANS & HAM HOCK / 6

SAUTÉED WILD MUSHROOMS / 8

SWEET POTATO FRIES / 6



vegetarian

contains pork

signature dish

spicy

Kindly notify one of our associates if you have any allergic intolerances.

All prices are in Singapore Dollars (S\$) and are subject to 10% service charge and 7% government tax.

CookAndBrew



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