

Sides

Warm Salad* 13

herb roasted potato, zucchini, feta cheese & nuts, served with salad basil dressing

**add-on options available – burratini +6.5 / smoked salmon +7*

Crabmeat Carrot Cake 12.5

crabmeat, dried shrimp, eggs & chai poh (preserved radish), served with homemade chilli oil

Mac and Cheese 12.8

macaroni with cheddar, feta, mozzarella & parmesan

Truffle Fries 13

fries with truffle & parmesan, served with house ketchup

Wild Mushroom Soup 11.5

soup made with assortment of wild mushrooms, served with puff pastry

Fried Buttermilk Mid-Wings 14

deep-fried buttermilk wings made with homemade secret fry chicken flour, served with Seng's family chilli

Crispy Squid Tentacles 16.5

deep-fried squid tentacles, served with homemade honey lime mayonnaise



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Desserts

Donut Kiap 11.8

mango & coconut sorbet sandwiched between deep-fried brioche bun

Durian Crème Brûlée 12

durian pengat, creamy caramelised custard, blueberries & strawberries

Cinni-Churros 12.8

churros with cinnamon, vanilla ice cream & nostalgic peanut butter

'Kopi' Butter Banana Treat 14

gula melaka banana walnut bread & homemade 'kopi' butter, served with coconut sorbet

Onde-Onde Ice Cream 7.8

onde-onde-flavoured ice cream with mochi bits & roasted coconut flakes

Choco-cha Volcano Cake 16.8

chocolate matcha lava cake, berries & kiwi, served with vanilla ice cream

Add-Ons

Vanilla ice cream (per scoop) 5



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FOOD



SENG
HOUSE

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Morning Feeds

till 5pm

Big Breakfast Bash (BBB) 24.8

homemade pork sausage patties, bacon, portobello mushroom, baby spinach, hash brown, cannellini bean stew, charcoal-grilled toast with kaya & eggs*

**choice of fried egg, omelette, scrambled or 63°C sous vide*

Avocado Toast 13.8

avocado & burrata on sourdough, served with balsamic glaze & extra virgin olive oil

Power UP 26.8

180g charcoal-grilled ribeye, black pepper sauce & eggs*, served with herb roasted potato

**choice of fried egg, omelette, scrambled or 63°C sous vide*

Sunny Salmon Toast 16.8

smoked salmon, sunny side up, gherkin & feta on sourdough, served with salad

Super Bowl 14.8

açaí with kiwi, blueberries, strawberries, coconut flakes, pumpkin seeds, rolled oat & peanut butter

Tangy Twist Pancake 16.8

orange pancakes with blueberries, kiwi, strawberries & walnut, drizzled maple syrup & icing sugar

Prawn-zing Burger 22.8

tiger prawn patty with tangy aioli on homemade brioche bun, served with mixed cabbage salad & fruit dressing

Add-Ons

or build your own breakfast!

Peanut butter	2	Pork sausage patties	4
Hash brown	3	Sauteed baby spinach	4.5
Bacon	3.5	Whole avocado	6
Eggs	3.8	Cannellini bean stew	6
<i>(choice of fried egg, omelette, scrambled or 63°C sous vide)</i>		Burrata	6.5
Feta cheese	4	Smoked salmon	7
		Portobello mushrooms	10
		<i>(2pcs)</i>	

Bakery

Charcoal-grilled toast with homemade kaya/peanut butter	3.5	Sourdough	4.5
		Croissant	4.5
		Pain au chocolat	4.5

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Lunch

11am onwards

Golden Cheese Toastie* 16.8

grana padano, feta cheese, mozzarella & sourdough, served with homemade tomato jammy

**add-on options available – burratini +6.5 / smoked salmon +7*

Hainanese Pork Chop 23.8

hokkaido snow pork loin deep-fried in cream cracker crumbs, green peas, drizzled with special hainanese sauce

Wat Dan Hor 24.8

flat rice noodles in fish stock gravy with tiger prawns, hokkaido snow pork & fried squid tentacles

Claypot Chicken Rice 19.8

boneless chicken thigh cooked with ginger, spring onion & chicken consommé, served with Seng's family chilli

Grandma's Roast Chicken 19.8

half-roasted garlic herb chicken with warm salad & homemade BBQ sauce

Double Bacon Smash Burger 26.8

double wagyu patties, bacon, cheddar cheese, sliced gherkin, onion, tomatoes, butterhead lettuce & classic boom-boom sauce with homemade brioche bun, served with fries

British Fish & Chips 22.8

battered haddock with fries, mashed peas, caramelised lemon, tartar sauce & malt vinegar

Spinach Pasta* 20.8

handmade spinach linguine with white button mushrooms, fried enoki mushroom, cherry vine tomatoes & shio kombu

**choice of spaghetti / linguine / pappardelle +3*

Linguine Bolognese* 19.8

handmade linguine with pork bolognese & tomato concassé

**choice of spaghetti / pappardelle +3*

Black Sea Pappardelle* 26.8

handmade pappardelle pasta with tiger prawns, baby squid, squid ink, shirasu, cherry vine tomatoes & italian basil

**choice of spaghetti / linguine*



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Dinner

6pm onwards

Rustic Duck Confit Gnocchi 25.8

handmade potato gnocchi, confit duck leg, asparagus & duck jus

Oxtail Stew 29.8

overnight braised oxtail with creamy mashed potato, carrots & celery

Barramundi in White Clam Sauce 24.8

barramundi, baby squid, fresh clams, asparagus & cherry vine tomatoes

Traditional Italian Carbonara 22.8

homemade spaghetti with guanciale, pecorino romano & fresh egg yolk

Lobster Bisque Bliss with Angel Hair 35.8

handmade angel hair pasta with lobster bisque, tiger prawns, asparagus & seaweed

Grilled Argentinian Ribeye 42.8

250g ribeye served with cheese-baked portobello mushroom, sauteed spinach & chimichurri

Sauces by bottle (180g)

Seng's family chilli	10.8
Tartar	10



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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

2019 Markus Molitor, Riesling Haus Klosterberg 13 / 65
Mosel, Germany

Red

2020 Botter, Appassimento Rosso Puglia IGT Passito 12 / 58
Veneto, 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
Do 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 Llena Gran Malbec 68
Mendoza, Argentina

2019 Frescobaldi, Nipozzano Riserva Chianti Rufina 75
Tuscany, Italy

2020 Tenuta San Guido, Guidalberto 118
Piedmont, Italy

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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

2018 Domaine Xavier Monnot, Beaune Toussaints 158
Beaune, Burgundy, France



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DRINKS



**SENG
HOUSE**

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Classic Coffee

Espresso	3.5 / -
Piccolo	4.5 / -
White	5 / 6
Black	5 / 6
Mocha	6 / 7
Dirty	- / 7
Affogato	- / 8
<i>Extras – decaf / soy / oat / espresso +1</i>	

In-House Specials (Coffee-Based)

Espresso Tonic	- / 8
Pandan Latte	5 / 6
Black Tiramisu	- / 8

Filter Coffee

Yirgacheffe Kochere Debo Premium Lot G1 (<i>Ethiopia</i>) notes: jasmine, black tea, honey	8 / 9
Kiambu AA Top (<i>Kenya</i>) notes: dried blackcurrant, tangerine, cedar wood, raspberry, ebony, roselle	8 / 9
Tarrazu Canet Musician Series Mozart (<i>Costa Rica</i>) notes: rose, mixed berries aroma, strawberry and dried mango	9 / 10

Cold Brew

Secret White notes: chocolate, hazelnut & honey	8
Secret Black notes: strawberries, raspberries & pink fruits	8
Secret Mocha notes: chocolate, hazelnut & oat	8

Coffee Beans (130g)

Brazil blend	14
Colombia blend	15.5



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Hot / Iced

Non-Coffee

Babycino	4 / 5
Chocolate	6 / 7
Matcha Latte	6.5 / 7.5
Hōjicha Latte	6.5 / 7.5
Matcha Dream	- / 7.5
notes: sweet potato, creamy matcha	

Tea by the Pot

Lychee Oolong fujian oolong scented with lychee	8.5
Peach Perfect black tea, peach blossoms, dry peaches, ginger root & natural flavouring	9.5
Chamomile Lavender chamomile flowers, lavender & marigold	8

Iced Tea

Homemade Lemon Tea	8
Cranberry Sweetie notes: apple, cranberry, blackcurrant, hibiscus, orange peel, lemon & espresso	8
Peach Cooler notes: black tea, peach & nata de coco	8

Cold-Pressed Juice

Orange	6.5
The Sunset carrot, orange & passionfruit	8
Green Happiness bok choy, green apple, green pepper, celery, lemongrass & spirulina	8

Kombucha

Apple Crisp certified organic raw kombucha, lemon juice, natural apple flavour, natural sweeteners	8
Ginger Lemon certified organic raw kombucha, ginger juice, lemon juice, natural ginger flavour, natural sweeteners	8

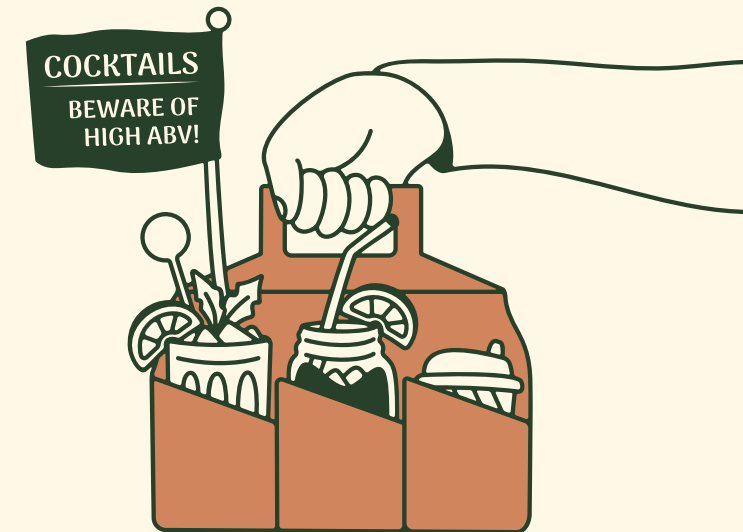
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Craft Beer

Brooklyn Lager, 330ml cold grapefruit & smooth, toasty caramel notes	10
Brooklyn Stonewall IPA, 330ml lively citrus hop with notes of lemon peel & fresh grapefruit zest	10
Jing-A Mandarin Wheat, 330ml bright notes of mandarin orange peel	10

Cocktail

Espresso Martini grey goose vodka, espresso & kahlua	19
Thirsty Mary grey goose vodka, tomato, worcestershire sauce, tabasco sauce, lemon, black pepper & sea salt	19
Gimlet roku gin, lime & sugar	17.5
New York Sour maker's whiskey, lemon, sugar & red wine	17.5
Dark 'n' Stormy dark rum, lime & ginger beer	17
Gin Tonic	17



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