

WEEKEND BOOST

Free Flow

"NO 'PAGNE, NO GAIN" 78/88 per pax
Free-Flow of NV Nicolas Feuillatte Reserve Exclusive Brut, Zardetto Prosecco & Bellevie Wines

PROSECC-OH YEAH! 48/58 per pax
Free-Flow of Zardetto Prosecco & Bellevie Wines

WINE NOT? 38/48 per pax
Free-Flow of Bellevie Wines
Bellevie Pavillion Sauvignon Blanc or Bellevie Pavillion Merlot

75MINS/120MINS FREE-FLOW, LAST POUR AT 3:45PM.
Free-flow only applicable for the entire table. T&Cs apply.

CRAFT BEERS

WARSTEINER PILSNER, DRAFT (Pint)	15
KONIG LUDWIG WEISSE, DRAFT (Pint)	15
NORTH COAST STELLER IPA, DRAFT (Pint)	17
MIRROR POND PALE ALE (Bottle)	14
STONE IPA (Bottle)	14

TEA-INFUSED COCKTAILS

ANGIE'S SPRITZ Ceylon, Pimm's No. 1, prosecco, fresh orange juice, mint, citrus, cucumber	18
AFTERNOON DELIGHT Earl grey, shochu, yuzu, lemon	18
EUGENIA Hibiscus, gin, St. Germain, passionfruit, grapefruit	18
SIROCCO White tea, rum, lemongrass, mint, lime, free-range egg white	18

HAPPY HOUR DEALS

WHITE SANGRIA
\$9.5
PER GLASS

MON - FRI
UNTIL 7

HAPPY HOUR OYSTER
FROM

\$2.5/pc
MON - THU
5 - 6:30PM

*while stocks last

DRAFT BEER
\$10
PER PINT

MON - FRI
UNTIL 7

Happy Hour deals are not available on eve of PH & PH.

COLD-PRESSED JUICES

FRESH-PRESSED VALENCIA ORANGE JUICE	7
FRESH PASSION FRUIT LEMONADE	8
FRESH WATERMELON LEMONADE	8
FRESH GREEN APPLE	8
FRESH KALE JUICE	9

FRESH TEAS

HOMEMADE KOMBUCHA Original Yuzu Passionfruit	9
HOT FRESH MINT TEA	7
HOT LEMONGRASS + GINGER	7
ICED CITRUS TEA Earl grey sweet tea, fresh orange, lemon & lime	7
ICED MINT TEA Earl grey sweet tea, fresh mint	7

ARTISAN CRAFT TEAS Make it iced +1

LYCHEE GREEN TEA	7
GENMAICHA	
EARL GREY LAVENDER	
POMEGRANATE HIBISCUS	
CHAMOMILE ANISE	
RIESLING TEA	
MUSCAT OOLONG	
MINT MEDLEY (Caffeine-Free)	

STILL & SPARKLING WATER

FREE-FLOW NORDAQ PREMIUM WATER Still Sparkling Still Warm	1.8/person
<i>"The water that gives a second chance"</i> 80% of all proceeds will be donated to The Helping Hands Singapore.	

BOTTOMLESS SODA

Coke, Coke Zero, Sprite, Ginger Ale, Tonic Water	6
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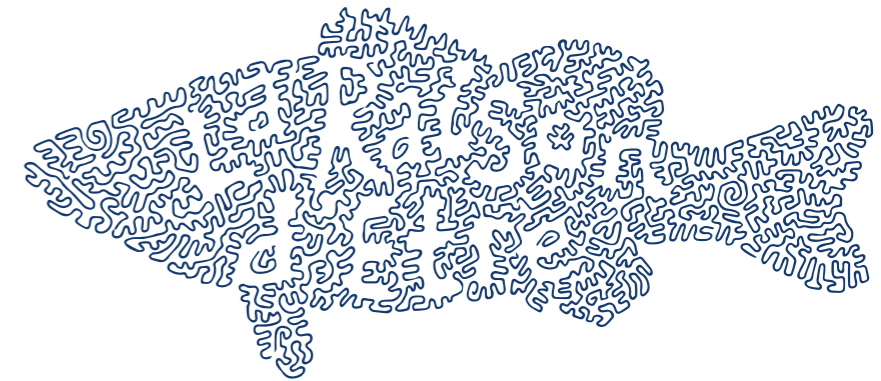
COFFEE Make it iced +1

ESPRESSO	4.5
CAFFE AMERICANO	5.5
CAFFE LATTÉ	6
FLAT WHITE	6
CAPPUCCINO	6
ANGIE'S HOMEMADE HOT CHOCOLATE	7
FLAVOURED LATTÉS/TEAS Mocha, Caramel, Matcha, Hojicha	7

MILK OPTIONS +1
Oat Milk, Soy Milk

ANGIE'S
OYSTER BAR & GRILL

EST. 2014 SINGAPORE



LUNCH



angiesoysterbarsg



angiesoysterbar

WARNING

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

04.MATT19

ANGIES.COM.SG


TO START

 HOMEMADE RICOTTA ON TOAST 6-hour freshly fermented homemade ricotta, seaweed caviar, honey & yuzu olive oil on toasted sourdough	15
TARAMOSALATA Roe of cod, sourdough, red wine shallots, jalapeños, Kalamata olives, dill	16
 PEEKYTOE CRAB CAKE Smoky remoulade, shaved horseradish, granny smith apple, arugula, shaved fennel, yuzu vinaigrette	28
TRUFFLED MAC & CHEESE Candied bacon, gorgonzola dolce, aged cheddar, gruyere, truffle	26
ANGIE'S GARDEN SALAD Arugula, pomegranate, quinoa, manchego, sundried tomatoes, toasted cashews, ginger passion fruit balsamic dressing	18
JERUSALEM ARTICHOKE & CELERIAC "SLAW" Roasted sunchoke mousseline & chips, celeriac apple celery slaw, jicama, candied walnuts, blue cheese	18
 GRILLED OCTOPUS SALAD Kale leaves, green apple, dried cranberries, feta, honey mustard, quinoa, roasted pistachio	36
CHARRED ROMAINE WEDGE Parmesan polenta chips, anchovy vinaigrette, crispy bacon	16
<u>OPEN-FIRE GRILL</u>	
<i>Served with confit garlic, Viking sea salt, mustard, choice of peppercorn or bordelaise sauce</i>	
USDA STEAK FRITES (180g) USDA top sirloin, peppercorn sauce, straight cut fries	30
AUSTRALIAN WAGYU RIBEYE (AUS, 250G)	88
BRANDT FAMILY CORN-FED RIBEYE (USA, 250G)	65
RAFAELA GRAIN-FED RIBEYE (ARG, 250G)	58
BONE-IN DUROC D'OLIVES PORK TOMAHAWK Sautéed baby kale, caper cream fondue	58
<u>SIDES</u>	
RUSSET POTATO FRIES Double-fried or truffled	12
GRILLED KOMBU ALMOND BROCCOLINI	13
GRILLED ENOKI & KING OYSTER MUSHROOM Hazelnut burnt butter, parsley	13

CLAMS, MUSSELS & FISH

JAPANESE LITTLE NECK CLAMS (300g/600g) Steamed with umami broth, rustic sourdough	34/48
LIVE KELONG GREEN LIP MUSSELS (650g) Mariniere-style, Pernod, rustic sourdough	36
BOSTON BAY BLUE MUSSELS (350g/700g) Mariniere-style, Pernod, rustic sourdough	28/52
PINK CLAM CHOWDER New England meets Coney Island style	18
 ANGIE'S ORIGINAL FISH 'N CHIPS NZ wild-caught Halibut fish fillet, stout batter, crushed peas, jalapeño tartare sauce	28
 CHARCOAL GRILLED SPANISH TURBOT (1.2kg) Bearnaise, chimichurri, shaved horseradish, charred lemon	88

MAINS

 SMOKED CHIPOTLE AHI TUNA BURGER 100% yellowfin tuna, guacamole, smoked chipotle aioli	26
JUMBO CRAB ROLL Blue swimmer crab, yuzu dill aioli, granny smith apple	28
USDA BLACK ANGUS STEAK SANDWICH Beef picanha, cheddar cheese, onion <i>(recommended medium rare)</i>	30
USDA PREMIUM PRIME BEEF BURGER Thick-cut applewood smoked bacon, homemade oregano ketchup, pickled cucumber & onions, 36-month aged cheddar ASK FOR ANGIE'S HOT SAUCE!	26

PASTA

PANCETTA CARBONARA Smoked bacon, crispy pancetta, parmigiano reggiano, Sarawak pepper	26
LINGUINE ALLA PUTTANESCA CON VONGOLE Little neck clams, white wine, basil, basted capers, sundried tomatoes	28
 ROASTED PEPPER & CRAB CAPELLINI Blue swimmer crab, roasted pepper medley, sweet basil, mediterranean herbs	28
SEAFOOD MARINARA NZ mussels, little neck clams, red prawns, mezzis paccheri	38
 LANGOUSTINE NERO PASTA Argentinian red langoustine, squid ink, browned butter	36

WEEKDAY LUNCH BOWLS (Available Mon-Fri)


**Not available during PH*

CHARCOAL-GRILLED ANA PAULA BLACK ANGUS RICE BOWL Confit garlic, grilled seasonal greens, savoury rice. Extra beef +9	20
ABURI ORZO NZ SALMON BOWL Parmesan orzo, avocado, peas, sweet cherry tomatoes	23
FREE-RANGE GRILLED CHICKEN RICE BOWL Brown rice, sautéed mushrooms, peas, sweet cherry tomatoes	18

WEEKEND BRUNCH (Available Sat & Sun)

CLASSIC EGGS BENEDICT WITH THICK-CUT APPLEWOOD SMOKED BACON Two poached eggs, béarnaise sauce, tater tots, side greens	21
 ANGIE'S BIG BREAKFAST Kurobuta pork sausage, sourdough, scrambled eggs, thick-cut applewood smoked bacon, rhubarb jam, tater tots, side greens	27
KUROBUTA PORK SAUSAGE OMELETTE Roasted peppers, grilled zucchini, aubergine, roma tomatoes, tater tots, side greens	24
PEEKYTOE CRAB EGGS NEPTUNE Two poached eggs on peekytoe crab cake, béarnaise sauce, tater tots, side greens	29
AVOCADO-MASH EGG & TOAST Australian avocados, cream cheese, two eggs sunnyside, tater tots, side greens	19
HOT-PEPPER GRILLED CHEESE SANDWICH 36-month aged cheddar, brie, gruyere, gazpacho shot	22
MONTE CRISTO SANDWICH Emmental, smoked ham, Dijon mustard, side greens	19
ANGIE'S CLASSIC FRENCH TOAST Brioche french toast, seasonal berries, maple chantilly cream	22

SWEET ENDINGS

DOUBLE-FRIED BANANA W COCONUT GELATO	15
UBE CORNBREAD Ube mont blanc, sweet cornbread, coconut gelato, mild cheddar custard, toasted coconut	18
CAST IRON APPLE PIE W COCONUT GELATO	18
 BRANDIED BRIOCHE SUZETTE (For 2-3 pax) Served with homemade gelato	26
SEASONAL SELECTION OF GELATO or SORBET <i>(Per scoop)</i>	4.5

Weekday LUNCH SET

2-COURSE 28

1 Main & 1 Appetizer **OR** 1 Dessert

3-COURSE 36

1 Main & 2 Appetizers, **OR**
1 Main, 1 Appetizer & 1 Dessert

Complimentary Black Coffee or Tea
with every set lunch purchased.

**Minimum purchase of one main or salad
per seated guest*

APPETIZER

**JERUSALEM ARTICHOKE &
CELERIAC "SLAW"**

GRILLED ALMOND BROCCOLINI

TARAMOSALATA

PINK CLAM CHOWDER +8

MAIN

**SMOKED CHIPOTLE AHI
TUNA BURGER (Limited)**

USDA PREMIUM PRIME BEEF BURGER

**LINGUINE ALLA PUTTANESCA
CON VONGOLE +10**

USDA STEAK FRITES +5

**CHARCOAL GRILLED ANA PAULA
BLACK ANGUS RICE BOWL**

**ABURI SALMON OVER
PARMESAN ORZO**

**FREE-RANGE GRILLED CHICKEN
RICE BOWL**

DESSERT

**DOUBLE-FRIED BANANA
W COCONUT GELATO**

ASSORTMENT OF CHEESES +10

DRINKS

DRAFT BEER +10

WINES BY THE GLASS +10

SOFT DRINKS +1

Coke | Sprite | Soda

UPGRADE TO WHITE COFFEE +1

SIDES

Available with purchase with the lunch set

**THICK CUT APPLEWOOD
SMOKED BACON +6**

A SIDE OF MAC & CHEESE +15

SPANISH PORK CHORIZO +7