

# 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

<b>ANGIE'S SPRITZ</b> Ceylon, Pimm's No. 1, prosecco, fresh orange juice, mint, citrus, cucumber	18
<b>AFTERNOON DELIGHT</b> Earl grey, shochu, yuzu, lemon	18
<b>EUGENIA</b> Hibiscus, gin, St. Germain, passionfruit, grapefruit	18
<b>SIROCCO</b> 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.

Prices are subject to 10% service charge & prevailing government sales tax.

## 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

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

## ARTISAN CRAFT TEAS Make it iced +1

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

## STILL & SPARKLING WATER

<b>FREE-FLOW NORDAQ PREMIUM WATER</b> Still   Sparkling   Still Warm	2.8/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	7
Mocha, Caramel, Matcha, Hojicha	

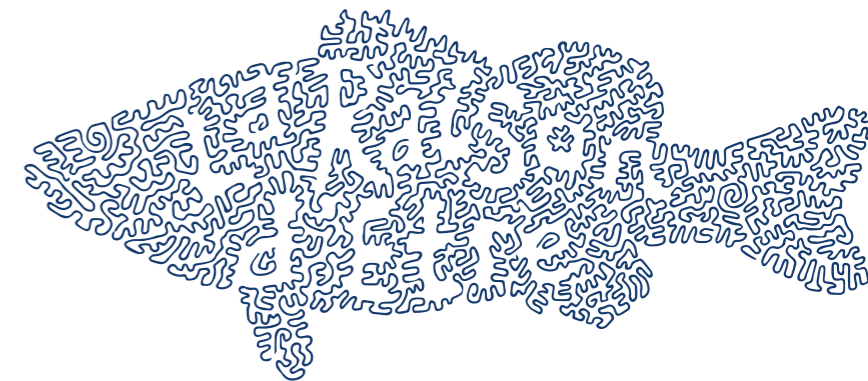
<b>MILK OPTIONS +1</b> Oat Milk, Soy Milk	
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Prices are subject to 10% service charge & prevailing government sales tax.

# ANGIE'S

OYSTER BAR & GRILL

EST. 2014 SINGAPORE



## LUNCH



### 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.

ANGIES.COM.SG

04.MATT19

## TO START

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

## CLAMS, MUSSELS & FISH

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

## MAINS

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

## PASTA

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


## WEEKDAY LUNCH BOWLS (Available Mon-Fri)

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

## WEEKEND BRUNCH (Available Sat & Sun)

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

## SWEET ENDINGS

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

**ANGIE'S**  
OYSTER BAR & GRILL

*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**