

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



All prices are subject to service charge & prevailing GST

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
banana walnut bread, 'kopi' butter & homemade gula melaka, 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



All prices are subject to service charge & prevailing GST

FOOD



SENG
HOUSE

Follow us on @senghousesg

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 mix 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

All prices are subject to service charge @ prevailing GST

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

**choice of spaghetti / linguine*



All prices are subject to service charge @ prevailing GST

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

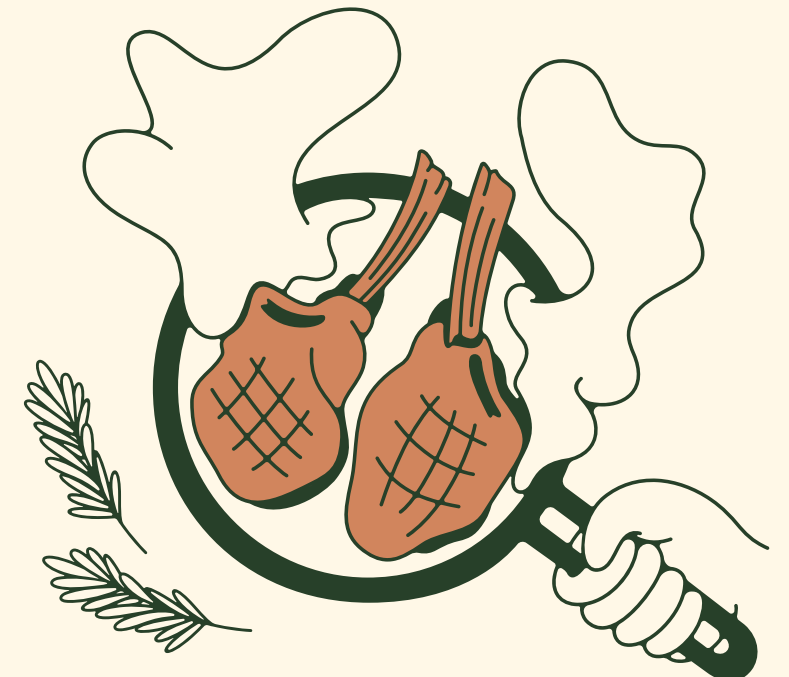
Sauces by bottle (180g)

Seng's family chilli

10.8

Tartar

10



All prices are subject to service charge @ prevailing GST

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

2018 Markus Molitor, Riesling Kinheimer Rosenberg Kabinett 64
Mosel, Germany

2019 Olivier Merlin, Bourgogne Blanc 68
Burgundy, France

2020 The Spring, Chardonnay 85
Marlborough, New Zealand

2019 The Hilt, Chardonnay Estate Santa Rita Hills 102
California, USA

2022 Jean-Marie Fourrier, Vigne Comte de Chapelle Bourgogne Blanc 120
Burgundy, France

2019 00 Wines, Chardonnay VGW 188
Oregon, USA

Red

2020 Anne Gros, Jean Paul Tollot IGP Cotes du Brian Les Combettes 65
Languedoc-Roussillon, France

2021 Ambrosia de Tupungato, Luna Llana Gran Malbec 72
Mendoza, Argentina

2019 Frescobaldi, Nipozzano Riserva Chianti Rufina 75
Tuscany, Italy

All prices are subject to service charge & prevailing GST

2021 Jean-Marie Fourrier, Bourgogne Rouge 113
Burgundy, France

2020 Domaine Claude Dugat, Bourgogne Rouge 116
Burgundy, France

2020 Tenuta San Guido, Guidalberto 118
Piedmont, Italy

2016 Bass Phillip, Bin 17k Pinot Noir 120
Victoria, Australia

2021 By Farr, Farrside Pinot Noir 135
Victoria, Australia

2021 Domaine Claude Dugat, La Gibryotte Gevrey Chambertin 135
Burgundy, France

2021 Bass Phillip, Pinot Noir Estate 180
Victoria, Australia

2021 Domaine Claude Dugat, Gevrey Chambertin 203
Burgundy, France



All prices are subject to service charge & prevailing GST

DRINKS



Follow us on @senghousesg

Classic Coffee

Espresso	3.5 / -
Piccolo	4.5 / -
White	5 / 6
Black	5 / 6
Mocha	6 / 7
Dirty	- / 7
Affogato	- / 8

Extras – decaf / soy / oat / espresso + 1

In-House Specials (Coffee-Based)

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

Filter Coffee

Yirgacheffe Kochere Debo Premium Lot G1 (Ethiopia) notes: jasmine, black tea, honey	8 / 9
Kiambu AA Top (Kenya) notes: dried blackcurrant, tangerine, cedar wood, raspberry, ebony, roselle	8 / 9
Tarrazu Canet Musician Series Mozart (Costa Rica) 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



All prices are subject to service charge & prevailing GST

Hot / Iced

Hot / Iced

Hot / Iced

Non-Coffee

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

Tea by the Pot

Mango Sticky Rice genmaicha, black tea, roasted barley, mango dices & candied coconut	8.5
Peach Perfect black tea, peach blossoms, dry peaches, ginger root & natural flavouring	9.5
Chamomile Lavender chamomile flowers, lavender & marigold	8
Pomme Verte apple pieces, apple pomace, sweet black berry leaves and natural flavouring	8
Once in a Blue Moon earl grey pu-erh with blue berries, blue corn flower and blue lavender	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

All prices are subject to service charge & prevailing GST

Hot / Iced

Hot / Iced

Hot / Iced

Hot / Iced

Hot / Iced

Hot / Iced

Hot / Iced

Hot / Iced

Hot / Iced

Hot / Iced

Hot / Iced

Hot / Iced

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



All prices are subject to service charge & prevailing GST