

Sides

- Mac and Cheese** 12.8
macaroni with cheddar, gruyère,
mozzarella & parmesan
- Truffle Fries** 12
fries with truffle & parmesan,
served with house ketchup
- Charcoal-Grilled Broccolini** 14.5
grilled broccolini with crushed
hazelnut, topped with lemon zest
- Wild Mushroom Soup** 11
soup made with assortment of wild
mushrooms, served with puff pastry
- Fried Buttermilk Mid-Wings** 14
deep-fried buttermilk wings, served with
Seng's family chilli
- Crispy Squid Tentacles** 16.5
deep-fried squid tentacles, served with black
garlic mayonnaise & lemon wedges
- Yellowtail Crudo** 18.8
raw yellowtail slices freshly tossed in calamansi,
ginger flower, cucumber & red boat fish sauce
- Steakhouse-Style Baked Potato** 9
baked russet potato topped with bacon
bits, garlic butter, sour cream & chives



All prices are before 10% service charge

Desserts

- Donut Kiap** 10.8
deep-fried donut bun, sandwiched
with yam ice cream
- Durian Crème Brûlée** 12
caramelised durian pengat custard
- Cinni-Churros** 12
homemade churros with cinnamon,
vanilla ice cream & nostalgic peanut butter
- Chocolate Soufflé** 14.8
dark chocolate ganache with cocoa
powder, served with vanilla ice cream
- Mille Crêpe Cake
(Original / Rum Raisin)*** 9 / 12
stacked layers of crêpes with layers of
fresh pastry cream
**choice of two flavours available*
- Onde-Onde Ice Cream** 7.8
onde-onde-flavoured ice cream with
mochi bits & roasted coconut flakes

Add-Ons

- Vanilla ice cream (per scoop)** 5



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FOOD



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Morning Feeds

till 5pm

Seng Breakfast Club

20.8

charcoal-grilled toast with homemade kaya, chicken cheese sausage, shaved champagne ham, luncheon meat, button mushrooms, charred tomatoes & eggs*

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

Eggs on Toast

8.8

brioche with cream cheese & eggs*

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

Dirty Steak Sandwich

28.8

brioche with 200g charcoal-grilled ribeye, arugula, cheddar, tomatoes, topped with black pepper sauce & chips

Pork Swiss Sandwich

23.5

brioche with chestnut pork steak, creamy mushroom, emmental cheese & crispy pork skin

Yellow Curry Chicken Bowl

16.8

curry with boneless chicken, potatoes, tofu puffs & parsley in a sourdough bread bowl

Pancake Stack

14.8

pancakes with blueberries & caramelised bananas, drizzled with maple syrup

Super Bowl

14.8

açaí with bananas, blueberries, strawberries, homemade granola, peanut butter, coconut flakes, pumpkin seeds & rolled oats

Classic Caesar

19.5

romaine & kale mix with crispy bacon, croutons, parmesan & jammy egg

Add-Ons

Charred tomatoes

3

Eggs

3.5

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

Button mushrooms

4

Cheesy chicken sausage

4.8

Luncheon meat

4.8

Shaved champagne ham

4.8

Cream cheese

2

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Bakery

Brioche Toast

4

Charcoal-grilled toast with homemade kaya

3

Croissant

4.5

Pain au chocolat

4.5

Lunch

11am onwards

Hainanese Pork Chop

22.5

iberico pork deep-fried in cream cracker crumbs & green peas, drizzled with special hainanese sauce

Oxtail Stew

28.5

braised oxtail with mashed potato, carrots, celery & parsley

Wat Dan Hor

24.8

flat rice noodles in fish stock gravy with tiger prawns, black mussels & fried squid tentacles

Claypot Chicken Rice

18.8

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

Sunday Roast Chicken

19.8

half-roasted chicken with garlic-baked potato & black pepper sauce

British Fish & Chips

19.8

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

Spaghetti 1.0

24.8

handmade spaghetti sprinkled with freshly shaved black truffle

Linguine Bolognese

19

handmade linguine with pork bolognese & tomato concassé

Linguine Vongole

23.8

handmade linguine with white wine sauce, clams & chilli

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Dinner

6pm onwards

Confit de Canard

25.5

confit duck leg with barley risotto, charred shallots & red wine jus

Red Sea Barramundi

23.5

grilled barramundi served with homemade meesiam sauce & a rojak mix of diced jicama, pineapples, tofu puffs & crushed peanuts

Spaghetti 2.0

24.8

handmade spaghetti & tiger prawns tossed in olive oil, chilli & garlic

Grilled Argentinian Ribeye

38.8

300g grilled Argentinian ribeye with pommery mustard & red wine jus

Sakura Pork Tomahawk

42.8

300g sakura pork tomahawk with grilled romaine, paired with caramelised apple sauce



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House Wine

Sparkling

NV Divici Prosecco DOC Rose Organic Millesimato 12 / 52
Veneto, Italy

White

2021 Two Rivers Of Marlborough, Convergence Sauvignon Blanc 12 / 52
Marlborough, New Zealand

2019 Markus Molitor, Riesling Haus Klosterberg 13 / 58
Mosel, Germany

Red

2020 Botter, Appassimento Rosso Puglia IGT Passito 12 / 52
Veneto, Italy

Wine

White

2020 Clairault Wines, Semillon Sauvignon Blanc 58
Margaret River, Australia

2018 Clairault Wines, Chardonnay 60
Margaret River, Australia

2020 Karku, Mistico Chardonnay Gran Reserva 55
Do Maule, Chile

2019 Olivier Merlin, Bourgogne Blanc 68
Burgundy, France

2018 Domaine Xavier Monnot, Meursault Chevalieres 158
Burgundy, France

Red

2017 Clairault Wines, Cabernet Sauvignon Merlot 62
Margaret River, Australia

2018 Karku, Mistico Cabernet Sauvignon Gran Reserva 55
Do Maule, Chile

2021 Ambrosia de Tupungato, Luna Llena Gran Malbec 68
Mendoza, Argentina

2018 La Spinetta (Giorgio Rivetti), Chianti Riserva Casanova DOCG 73
Tuscany, Italy

2019 Tenuta dell'Ornellaia, Le Volte 80
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

2015 Chateau Pape Clement, La Chapelle de Pape Clement 108
Pessac-Leognan, Bordeaux, France

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



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DRINKS



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Coffee

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

Non-Coffee

Babycino	4
Chocolate	6 / 7
Matcha latte	6.5 / 7.5
Hōjicha latte	6.5 / 7.5
Matcha azuki (red bean)	8

Extras: Decaf / Soy / Oat / Espresso +1

Cold Brew

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

Filter Coffee

Ethiopia Yirgacheffe Idido G1 notes: peach, yuzu, lemon & red tea	8
Kenya Kiambu AA Top notes: dried blackcurrant, tangerine, cedar wood, raspberry, ebony & roselle	8
Costa Rica Tarrazu Canet Musician Series Mozart notes: rose, mixed berries aroma, strawberry & dried mango	9

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Hot / Iced

Tea

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
Mandarin Red blend of <i>hong cha</i> (red tea), orange peels & lily blossoms	8.5

Iced Tea

Cranberry Sweetie apple & cranberry pieces, blackcurrant leaves, hibiscus petals, orange peels & rosehips	8
Mango Sticky Rice <i>genmaicha</i> (brown rice tea), black tea, roasted barley, diced mangoes & candied coconut with milk foam	8.5
Homemade Lemon Tea	7.8
Matcha Green Tea	7.8

Cold-Pressed Juice

Orange	5.5
The Sunset carrot, orange & passionfruit	7.5
Green Happiness <i>bok choy</i> , green apple, green pepper, celery, lemongrass & spirulina	8

Kombucha

Lemon Lime & Mint certified organic raw kombucha, lemon juice, natural mint & lime flavours, natural sweeteners	8
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	9
Brooklyn Stonewall IPA, 330ml lively citrus hop with notes of lemon peel & fresh grapefruit zest	9
Jing-A Mandarin Wheat, 330ml bright notes of mandarin orange peel	10
Jing-A Worker's Pale Ale, 330ml fresh notes of grapefruit & specialty malts	10

Cocktail

Espresso Martini grey goose vodka, espresso & kahlua	18
Super Mojito plantation dark rum, bacardi rum, mint, demerara sugar & lime	18
Old Fashioned maker's mark bourbon & bitters	16.5
Thirsty Mary grey goose vodka, tomato, worcestershire sauce, tabasco sauce, lemon, black pepper & sea salt	18
Gimlet roku gin, lime & sugar	16.5



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