

Sides

Guacamole and Cheese Nachos	12.8
Mac and Cheese macaroni with cheddar, gruyère, mozzarella & parmesan	12.8
Truffle Fries fries with truffle & parmesan, served with house ketchup	12
Roasted Vegetable Rainbow green & yellow zucchini, french bean, cherry tomatoes & baby potatoes	14.8
Wild Mushroom Soup soup made with assortment of wild mushrooms, served with puff pastry	11
Fried Buttermilk Mid-Wings deep-fried buttermilk wings, served with Seng's family chilli	14
Crispy Squid Tentacles deep-fried squid tentacles, served with black garlic mayonnaise & lemon wedges	16.5



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Desserts

Donut Kiap deep-fried donut bun, sandwiched with yam ice cream	10.8
Durian Crème Brûlée caramelised durian pengat custard	12
Cinni-Churros churros with cinnamon, vanilla ice cream & nostalgic peanut butter	12
'Kopi' Butter Banana Treat banana walnut bread served with 'kopi' butter & vanilla ice cream	13.8
Mille Crêpe Cake (Original / Rum Raisin)* stacked layers of crêpes with layers of fresh pastry cream <i>*choice of two flavours available</i>	9 / 12
Onde-Onde Ice Cream onde-onde-flavoured ice cream with mochi bits & roasted coconut flakes	7.8

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, pork chipolata sausage, black forest ham, hash brown, button mushrooms, charred tomatoes & eggs*

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

Avocado Toast 12.8

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

Dirty Steak Sandwich 28.8

sourdough with 200g charcoal-grilled ribeye, iceberg lettuce, cheddar, tomatoes, topped with black pepper sauce & fries

Grilled Fishwich 20.8

sourdough with red sea barramundi, iceberg lettuce & tartar, served with grilled mixed vegetables

Sunny Salmon Toast 16.8

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

Pancake Stack 15.8

pancakes with blueberries, strawberries, bananas & walnuts, drizzled with maple syrup

(waiting time approx. 30 minutes)

Super Bowl 14.8

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

Add-Ons

or build your own breakfast!

Peanut butter	2	Nacho cheese	4
Charred tomatoes	3	Black Forest ham	4
Hash brown	3	Button mushrooms	4
Feta cheese	3.5	Pork chipolata sausage	4.8
Eggs	3.8	Whole avocado	6
<i>(choice of fried egg, omelette, scrambled or 63°C sous vide)</i>		Smoked salmon	6.5
		Burrata	8



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Bakery

Charcoal-grilled toast with homemade kaya/peanut butter	3	Sourdough	4.5
		Croissant	4.5
		Pain au chocolat	4.5

Lunch

11am to 10pm

Garden Fresh* 14.8

mesclun, fennel, baby radish, walnuts, served with yuzu soy

**add-on options available – smoked salmon +6.5, buratta +8*

Hainanese Pork Chop 23.5

iberico pork deep-fried in cream cracker crumbs with fries, 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, iberico pork & 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 homemade potato wedges & black pepper sauce

British Fish & Chips 20.8

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

Spinach Pasta 20.8

handmade spinach pasta with four types of mushroom (button, shiitake, enoki, shimeiji), cherry tomatoes, garlic & shio kombu

Linguine Bolognese 19.8

handmade linguine with pork bolognese & tomato concassé

Spaghetti 3.0 24.8

aglio-style handmade squid ink spaghetti with tiger prawns, asparagus & english parsley, tossed in prawn stock

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Dinner

6pm onwards

Rustic Duck Confit Gnocchi 25.8

handmade potato gnocchi, confit duck leg, asparagus & duck stock, garnished with english parsley

Barramundi in Tamarind Curry 24.8

barramundi, grilled nasu, cherry tomato, lady's fingers, tofu & leek in tamarind fish curry

Lobster Bisque Bliss with Angel Hair 35.8

handmade angel hair pasta with lobster bisque, hokkaido scallops, king prawns & asparagus

Grilled Argentinian Ribeye 38.8

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

Crispy Pork Knuckle 44.8

pork knuckle served with handmade potato wedges & roasted vegetables; recommended for sharing

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

Filter Coffee

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

Coffee Beans (130g)

Brazil blend	14
Colombia blend	15.5

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Hot / Iced

Tea

Lychee Oolong	8.5
fujian oolong scented with lychee	
Peach Perfect	9.5
black tea, peach blossoms, dry peaches, ginger root & natural flavouring	
Chamomile Lavender	8
chamomile flowers, lavender & marigold	
Mandarin Red	8.5
blend of hong cha (red tea), orange peels & lily blossoms	

Hot / Iced

Iced Tea

Homemade Lemon Tea	8
Cranberry Sweetie	8
notes: apple, cranberry, blackcurrant, hibiscus, orange peel, lemon & espresso	
Belgium Midnight	8.5
english red tea, chocolate & oat milk	
Geisha	8.5
yuri matcha with milk foam	

Cold-Pressed Juice

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

Kombucha

Lemon Lime & Mint	8
certified organic raw kombucha, lemon juice, natural mint & lime flavours, natural sweeteners	
Apple Crisp	8
certified organic raw kombucha, lemon juice, natural apple flavour, natural sweeteners	
Ginger Lemon	8
certified organic raw kombucha, ginger juice, lemon juice, natural ginger flavour, natural sweeteners	

Craft Beer

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

Cocktail

Espresso Martini	19
grey goose vodka, espresso & kahlua	
Super Mojito	19
plantation dark rum, bacardi rum, mint, demerara sugar & lime	
Old Fashioned	17.5
maker's mark bourbon & bitters	
Thirsty Mary	19
grey goose vodka, tomato, worcestershire sauce, tabasco sauce, lemon, black pepper & sea salt	
Gimlet	17.5
roku gin, lime & sugar	



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