



Christina's








Wood-fired Grill & Bar

BRUNCH SETS




Comes with granola yoghurt, juice of choice, and freshly brewed coffee/tea

Pancake Set 	24
Blueberry & cinnamon cream	
Smashed Avocado Poached Egg	26
Sourdough, avocado	
Shakshuka Set 	28
Homemade pita bread, spiced baked eggs	
Christina's Big Breakfast	32
Two eggs your way, sausage, pork bacon	
Add on: Avocado/Bacon/Chicken Sausage	6
Add on: Seasonal Black Truffle	10
Top Up Tipples!	12/20
House prosecco or Veuve Clicquot champagne	

STARTERS

Wood-fired Pita Bread 	12
Served with homemade hummus, crispy chickpea	
Christina's Bruschetta 	16
Anchovy, Stracciatella cheese, tomatoes, basil	
Padron Peppers  	16
Salsa verde, basil oil	
Crispy Calamari with Paprika	22
Crispy fried calamari, aioli, lemon	
Artisanal Mac & Cheese with Gruyere 	22
Macaroni, aged cheddar cheese, gruyere, breadcrumbs	
Burrata Cheese  	26
125g fresh burrata, aged balsamic, tomato marmalade toast, olive	


SOUPS & SALADS

Mediterranean Chickpea & Chicken Soup 	18
Tomatoes, chickpeas, chicken, spinach	
Watermelon & Feta Salad  	22
Rucola salad, olives, pickled red onion, feta cheese, cucumber, vine tomatoes	
Buddha Bowl  	22
Rucola salad, broccolini, edamame, wakame, spinach, green lentil, konbu, tahini herb dressing	
Quinoa Avocado Chicken Salad 	26
Quinoa, grilled chicken, cucumber, tomatoes, avocado, pickled red onion	
Mediterranean Fisherman's Stew 	26
Jumbo shrimp, scallop, clams, squid, mussels	

FROM THE JOSPER GRILL

Slow Cooked Grilled Chicken Breast 	32
Wood-fired grilled chicken, salt-baked banana shallot, roasted topinambur puree	
Grilled Octopus 	36
Spanish octopus, romesco sauce, paprika, basil oil, chervil	
Casarecce Seafood Pasta	36
Casarecce pasta, shrimp, clams, bouillabaisse, calamari	
Mediterranean Sea Bass Fillet   	36
Grilled Atlantic sea bass, garlic sprout, beurre blanc sauce	
Gambas al Ajillo  	36
Wood-fired jumbo prawn, garlic, potato cream, chilli	
Josper-grilled Iberico Pork Rack 	36
Pork rack, smoked apple glaze, charred baby gem	
Signature Wagyu Cheeseburger 	36
Christina's signature sauce, 200gm wagyu beef patty with brioche bun	
Mediterranean Seafood Paella 	42
Wood-fired baked rice with assorted seafood Perfect for two	
Shio Koji-cured Wagyu Bavette Steak 	38
Grilled wagyu bavette 200gm MB4-5, black garlic, chives	

LOCAL DELIGHTS







Singapore Laksa with Grilled Jumbo Prawn 	26
Rice vermicelli, hard-boiled egg, fish cake, bean sprout, tofu puff	
Chilli Crab	26
Mud crab, fried mantou, sweet & spicy sauce	
Chicken Satay (8pcs)  	28
Charcoal-grilled chicken satay, peanut sauce, cucumber, shallot, rice cake	

SIDES

Also available in a smaller portion at \$8 per side when paired with a main

Deep-fried Corn Ribs	16
Mashed Potato 	16
Truffle Fries	18
Grilled Broccolini  	18

DESSERTS

Creme Brulee 	16
Vanilla creme brulee, wild berries, sesame tuile	
Lemon Torte 	16
Silky lemon cream, strawberry compote, white wine jelly	
Pistachio Tiramisu  	18
Pistachio cream, coffee syrup, crispy tuile	
Raspberry Noir Delight  	18
Valrhona 70% Dark Chocolate Mousse, macadamia crunch, fresh raspberry	

 sustainably fished

 vegetarian  signature  gluten-free  nuts

Please let us know if you have any allergies or dietary requirements.
Our dishes are made here and may contain trace ingredients.
All prices are subjected to GST and service charge.

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SPARKLING

	<i>gls/btl</i>
Bottega Prosecco Millesimato Brut Glera Veneto, Italy	20/100
Veuve Cliquot Yellow Label NV Pinot Noir, Pinot Meunier, Chardonnay Champagne, France	29/170

WHITE

	<i>gls/btl</i>
Pizzolato Pinot Grigio Venezia DOC Pinot Grigio Veneto, Italy	21/100
Silvio Carta Su Puddu Vermentino Di Sardegna DOC Vermentino Sardinia, Italy	22/110
Chateau La Rose Bellevue Grappe Diem White Sauvignon Blanc, Muscadelle Bordeaux, France	23/115
Schlumberger Riesling Les Prince Abbes Riesling Alsace, France	25/125

RED

	<i>gls/btl</i>
Tyrrell's Shiraz Shiraz Hunter Valley, Australia	16/80
Brancaia Chianti Classico DOCG Sangiovese Tuscany, Italy	22/115
Enate Crianza Tempranillo Cabernet Sauvignon Tempranillo, Cabernet Sauvignon Somotano, Spain	24/120
Domaine Pascal Jolivet Attitude Pinot Noir Pinot Noir Loire, France	25/125

SWEET

	<i>gls/btl</i>
Michele Chiarlo Nivolo Moscato d'Asti DOCG Moscato Bianco Piedmont, Italy	20/100

ROSE

	<i>gls/btl</i>
Chateau d'Escalans Whispering Angel Grenache, Cinsault, Rolle Cotes de Provence, France	22/120

SOMMELIER SELECTIONS

SPARKLING

Moet & Chandon Imperial Mini 20cl Pinot Noir, Pinot Meunier, Chardonnay Champagne, France	35
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WHITE

Els Vinyerons - Vins Naturals Xarello Penedes Lluerna Xarel-lo Penedes, Spain	90
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Vincent Girardin Bourgogne Cuvée Saint-Vincent Chardonnay Burgundy, France	95
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Franz Haas Manna Riesling, Chardonnay, Gewurztraminer, Sauvignon Blanc, Kerner Alto Adige, Italy	125
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RED

E. Guigal Cotes du Rhone Rouge Syrah, Grenache, Mourvèdre Rhone Valley, France	90
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Donnafugata Sherazade Nero d'Avola Sicily, Italy	98
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Chateau La Tour de By Medoc Cabernet Sauvignon, Merlot, Petit Verdot Bordeaux, France	112
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DRAUGHT BEER

	<i>gls</i>
Peroni Nastro Azzurro Vigevano, Italy	18
Asahi Kuronama Black Tokyo, Japan	20

CLASSIC COCKTAILS

Spicy Margarita Los Altos Plata tequila, Cointreau, lime, firewater tincture	25
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50/50 Martini Bombay Sapphire gin/Grey Goose vodka , Noilly Prat , orange bitters	25
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Espresso Martini Grey Goose vodka, Mr Black cold brew, espresso	25
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Whisky Sour Buffalo Trace bourbon, lemon, egg white	25
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Old Fashioned Buffalo Trace bourbon, Angostura bitters, sugar	25
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Classic Negroni Bombay Sapphire gin, Campari , Martini Rubino vermouth, chocolate bitters	25
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