



- SNACKS**
- Whipped Cod's Roe**, Crisp Flatbread 9
 - Freshly-Shucked Irish Oysters** 33 (½ dozen), 6 (each)
 - Crisp Calamari**, Lemon Garlic Sauce 12
 - Fish Finger Sliders**, Tartar Sauce 14
 - V **Spiced Piquillo Hummus**, Crisp Flatbread 8
 - Chicken Liver Parfait**, Pickled Shallot, Toasted Sourdough 10
 - Beef Burger Sliders**, Spicy Aioli 14
- STARTERS**
- Ocean Trout Carpaccio**, Avocado, Citrus Dressing, Radish 19
 - Tuna Tartare**, Avocado, Lime Dressing, Crispy Shallot 19
 - Chargrilled Octopus Tentacle**, Smoked Roe, Gremolata, Borlotti Beans 26
 - Crab & Tomato Salad**, Dressed Rocket, Lemon 20
 - Shellfish Bisque**, Crab Ravioli, Herbs 18
 - Mussels & Clams Mariniere**, Garlic Butter, Fries, Sourdough 23
 - Seared Beef Tataki**, Wasabi Dressing, Eggplant 22
- MAINS**
- Roasted Barramundi**, Mussels, Leeks, Lovage, Shellfish Broth 35
 - Hand-Rolled Linguini Vongole**, Chilli, Garlic, Lemon 27
 - Seafood Risotto**, Prawns, White Clams, Mussels, Chorizo, Squid, Tomato 37
 - Slow-Cooked Free-Roaming Chicken** (Breast & Thigh), Mushroom Puree, Glazed Onion, Leek 30
 - Duroc Pork Chop**, Baked Kohlrabi, Apple, Radish, Chervil 35 (250g)
 - Bacon Cheeseburger**, Smashed Avocado, Caramelised Onions, Salad, Fries 28
 - Braised Ox Cheek**, Crushed Carrot & Swede, Beetroot, Beef Jus 36

SHARING

- Fisherman's Feast** 38 *per person* (min 2)
Hand-Rolled Linguine, Prawn, Mussel, Clam, Squid, Assorted Fish (& whatever else is in season), cooked with Seafood Stock & Tomato
- Chef's Seafood Platter** 45 *per person* (min 2)
Grilled Prawn (2 pp), Beer-Battered Cod, Soft Shell Crab, Grilled Calamari, Mussels & Clams, Tuna Tartare, Oyster (2 pp), Onion Rings
- Grilled Grain-Fed Rib Eye** 78 (400g)
Sautéed Greens, Fries



FROM THE GRILL

(all served with house salad & fries)

- Wild Red Snapper** (whole), Lemon Vinaigrette 37 (600g)
- New Zealand Maori Lakes Lamb T Bone Mint Jus** 42 (300g)
- Margaret River Angus Grain-Fed Tenderloin**, Choice of Béarnaise or Beef Jus 55 (200g)
- Australian Grain-Fed Hanging Tender**, Choice of Béarnaise or Beef Jus 35 (200g)

SIDES

- V/N **Butter-Roasted Cauliflower**, Parmesan, Hazelnut Pesto 10
- V **Chargrilled Pumpkin**, Harissa Yoghurt, Pumpkin Seeds 9
- V **Peas**, Shallot, Mint 9
- V **Sautéed Tuscan Kale**, Baby Spinach, Garlic 12
- V **Straight Cut Fries** 9
Seaweed 'Shake It Till You Make It', Sriracha & Garlic Dip

V Vegetarian
N Contains nuts
VG Vegan

Menu Is Subject To Change. Please call 6776 0777 or email info@bayswaterkitchen.com.sg to enquire about the latest menu.

Prices are subject to 10% service charge & GST.



VEGETARIAN

- SNACK** VG **Spiced Piquillo Hummus, Crisp Flatbread** 8
- TO START** N **Butter-Roasted Cauliflower, Parmesan, Hazelnut Pesto** 10
- Chargrilled Squash, Harissa Yoghurt, Pumpkin Seeds** 9
- N **Baked Beetroot, Hazelnut, Parmesan, Herbs** 15
- TO FOLLOW** **Baked Eggplant, Grilled Zucchini, Cracked Wheat, Olive, Tomato, Yoghurt** 23
- Aged Parmesan Hand-Rolled Linguine, Crispy Sourdough** 22
- Asparagus & Pea Hand-Rolled Linguine, Aglio Olio** 20
- SIDES** **Sautéed Tuscan Kale, Baby Spinach, Garlic** 12
- Straight Cut Fries** 9
- Seaweed 'Shake It Till You Make It', Sriracha & Garlic Dip

DESSERTS

- v **Bayswater's "Bounty Bar"**, 70% Chocolate Bar, Coconut Sorbet 12
- v **Baked Apple**, Puff Pastry, Cinnamon, Toffee 12
- v/N **Yoghurt Panna Cotta**, Cherries, Almonds 10
- v **Whipped Strawberry Cheesecake**, Shortbread, Lemon 10
- v **Mixed Berry Pavlova**, Chantilly Cream, Mint 12

DESSERT WINES

	GLS 75ml
Muscat Torbreck "The Bothie" 2012 Barossa Valley, Australia	18
Disznoko Late Harvest 2015 Tokaj, Hungary	13
Moscato Riondo Oro Cuvée Excelsa N.V. Veneto, Italy	14

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N Contains nuts

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