

SUNDAY BRUNCH BUFFET | \$68

Children Below 12 Years Old | \$38

Children Below 5 Years Old | free

Add \$45 For Free-Flow Prosecco + Archipelago Beer (Half Pint) + House Red/White Wine + Juices

(Add Another \$20 For Free-Flow Mumm Champagne)

WELCOME SNACK

Irish Oysters (2 pcs)
Mignonette Sauce, Lemon

PLEASE SELECT ONE ITEM

Sunday Roast

Choose from **Chicken (Free-Roaming)** or **Beef Ribeye**

Yorkshire Pudding, Cauliflower Cheese, Roasted Potatoes, Broccoli, Bacon & Cabbage, Peas, Carrots, Gravy

or

Fisherman's Feast

Linguine, Prawn, Mussel, Clam, Squid, Assorted Fish (& whatever else is in season), cooked with Seafood Stock & Tomato

or

Whole Grilled Red Snapper (600g)

Dressed Salad, Fries, Lemon Dressing

or

Butcher's Platter for Two

Hanger Steak (200g), Beef Cheek, Lamb T-Bone (2), Lamb Sausage, Fries

GO WITH THE (FREE) FLOW

Grilled Calamari Salad

Seared Tuna Nicoise Salad

Cherry Tomato Salad (VG)

Herbs, Shallot

Shellfish Bisque

Gremolata, Spiced Aioli, Garlic Sourdough

Smashed Avocado Toast (VG)

Chilli, Lime, Toast

Traditional Fish & Chips

Mushy Peas, Tartar Sauce, Malt Vinegar

Cod & Smoked Salmon Pie with Buttered Mash

Leek, Whole Grain Mustard, Greens

Fish Finger Burger

Tartar sauce, Lettuce

Spaghetti Alle Vongole

White Clams

Roasted Barramundi

Creamed Potato

Soft-Shell Crab Burger

Seaweed Bun, Spicy Slaw, Avocado, Fries

Mussels & Clams In A Pot

Marinière, Garlic Butter, Warm Sourdough

Grilled Chicken Leg

Salad, Pickled Shallot

Grilled Bacon Cheese Burger

Lettuce, Tomato

SIDES

Butter-Roasted Cauliflower (V/N)

Cashew 'Creamed' Corn (VG/N)

Mixed Berry Pavlova (V)

Raw Chocolate Tart (VG/N)

Truffle Mac n Cheese

Straight Cut Fries (V)

Crunchy Choux Cream Puffs (V)

Bayswater's "Bounty Bar" (V)

810 million kilograms* of food waste was generated in Singapore in 2017.

Do your part by not ordering excessively. If you do, we might have to charge you accordingly.

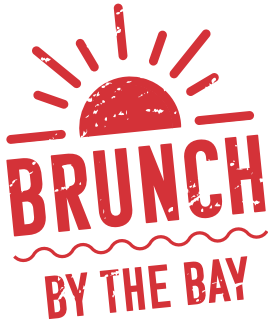
*according to the National Environment Agency (NEA)

VG Vegan
V Vegetarian
N Contains nuts

Some dishes can be made vegetarian or vegan-friendly. Please check with your server.

We serve free flow Nordaq FRESH sparkling/still water. To cover the cost of running this eco-friendly filtration system, we charge a \$1 contribution per person. If you do not wish to support this cause, please feel free to let us know.

Prices are subject to 10% service charge & GST.



SUNDAY BRUNCH A LA CARTE

Add \$45 For Free-Flow Prosecco + Archipelago Beer (Half Pint)
+ House Red/White Wine + Juices
(Add Another \$20 For Free-Flow Mumm Champagne)

SOUP & SALADS

Shellfish Bisque 13
Gremolata, Spiced Aioli, Garlic Sourdough

Grilled Calamari Salad 18

Seared Tuna Nicoise Salad 20

VG **Cherry Tomato Salad** 11
Herbs, Shallot

SNACKS

Freshly Shucked Oysters
Each 6 | Half Dozen 33

Crisp Calamari 12
Curry Aioli Dip

VG **Smashed Avocado** 8
Chilli, Lime, Toast

Fillet-O-Fish Finger Sliders (3 pcs) 16

VG **Smoked Eggplant Bruschetta** 9

Beef Burger Sliders (3 pcs) 16

SIDES

V/N **Butter-Roasted Cauliflower** 10

VG/N **Cashew 'Creamed' Corn** 9

Truffle Mac n Cheese 14

V **Onion Rings Curried Aioli** 12

V **Straight Cut Fries** 9

DESSERTS

V **Mixed Berry Pavlova** 12

VG/N **Raw Chocolate Tart** 10

V **Crunchy Choux Cream Puffs** 10

V **Sorbet** (per scoop) 4

V **Bayswater's "Bounty Bar"** 12

SHARING

Fisherman's Feast 38 per person (min 2)
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 (2pp), Beer-Battered Cod, Soft Shell Crab, Grilled Calamari, Mussels & Clams, Tuna Tartare, Oyster (2pp), Onion Rings

Butcher's Platter for Two 98
Hanger Steak (200g), Beef Cheek, Lamb T-Bone (2), Lamb Sausage, Fries

MEAT

Sunday Roast
Choice of **Chicken, Free-Roaming** 32 or **Beef Ribeye** 38
Yorkshire Pudding, Cauliflower Cheese, Roast Potatoes,
Broccoli, Bacon & Cabbage, Peas, Carrots, Gravy

Grilled Bacon Cheese Burger
Lettuce, Tomato, Caramelized Onions, Fries
26

Steak, Egg & Frites
Grilled Hanger Steak, Cage-Free Egg
35 220g

SEAFOOD

Spaghetti Alle Vongole
White Clams
22

Traditional Fish & Chips
Mushy Peas, Tartar Sauce,
Malt Vinegar
26 220g

Mussels & Clams In A Pot
Marinière, Garlic Butter,
Warm Sourdough
25

Grown-Up Fish Fingers Burger
Lemon Mayonnaise,
Gem Lettuce, Fries
20

Lobster & Prawn Roll
Onion Rings, Brioche Bun, Fries
38

Soft-Shell Crab Burger
Seaweed Bun, Spicy Slaw,
Avocado, Fries
25

**Cod & Smoked Salmon Pie with
Buttered Mash**
Leek, Whole Grain Mustard, Greens
28

Whole Grilled Squid
Chimichurri, Salad, Fries
28 500g

Whole Grilled Wild Red Snapper
Lemon Vinaigrette, Fennel Salad
37 600g