

SUNDAY BRUNCH BUFFET | \$58

Children Below 12 Years Old | \$38

Children Below 5 Years Old | free

Free-Flow Booze: Prosecco, Half Pint Beer,
House Wine, Soft Drinks, Juices | \$45

WELCOME PLATTER

one serving per person

Irish Oysters (2 pcs)
Mignonette Sauce, Lemon

Tuna Tartare
Soy Citrus Dressing

Whipped Cod's Roe
Crispy Flatbread

SMALL PLATES

SOUP, SALADS & SNACKS

Grilled Calamari Salad

Shellfish Bisque
Gremolata, Garlic Sourdough

Fish Finger Sliders
Tartar Sauce

Cherry Tomato Salad (VG)
Red Pepper, Cucumber, Herbs,
Shallot, Croutons

Sautéed Kale & Spinach (VG)
Garlic, Crispy Sourdough

Smashed Avocado Toast (VG)
Hummus, Chilli, Lime, Toast

Butter-Roasted Cauliflower (V/N)
Hazelnut Pesto, Parmesan

Straight Cut Fries
Seaweed, Sriracha Aioli

Piquillo Hummus (VG)
Crispy Flatbread

SEAFOOD

Traditional Fish & Chips
Mushy Peas, Tartar Sauce,
Malt Vinegar

Mussels & Clams Marinière
Garlic Butter, Warm Sourdough

Cod & Smoked Salmon Pie
Buttered Mash

Roasted Barramundi
Ratatouille, Olive Oil, Gremolata

PASTA & RISOTTO

**Seafood Spaghetti Tomato &
Shellfish Sauce**

Linguine Vongole
White Clams, Garlic, Chilli

Aglio Olio Linguine (VG)
Broccoli, Kale, Edamame, Olive Oil

Impossible™ Bolognese Risotto (VG/N)
Cashew Parmesan, Tomato, Olive Oil

Truffle Mac & Cheese

Assorted Mushroom Risotto (V)
Parmesan, Crispy Sourdough, Chives

MEAT

Buttermilk Fried Chicken
Purple Cabbage Slaw

Grilled Pork Sausage
Mash, Onion Gravy

Beef Burger Sliders

Ribeye Steak (N)
Cauliflower, Hazelnut Pesto

DESSERTS

Strawberry Eton Mess (V)

Hazelnut Praline Tart (VG/N)

**Crunchy Choux
Cream Puffs (V)**

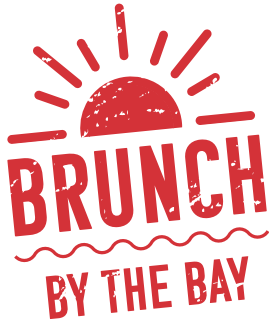
Bayswater's "Bounty Bar" (V)

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 + Soft Drinks

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

Beef Burger Sliders (3 pcs) 16

SIDES

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

VG **Cauliflower 'Wings'** 9

Truffle Mac n Cheese 14

V **Onion Rings Curried Aioli** 12

V **Straight Cut Fries** 9

DESSERTS

V **Strawberry Eton Mess** 12

VG/N **Hazelnut Praline 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

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
Ribeye 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 Wild Red Snapper
Lemon Vinaigrette, Fennel Salad
37 600g

VEGAN / VEGETARIAN

Vegetable Aglio Olio 24 (VG)
Broccoli, Kale, Edamame, House-Dried Tomatoes, Olive Oil

Assorted Mushroom Risotto 24 (V)
Parmesan, Crispy Sourdough, Chives