

Greenhouse

Global Pantry • Local Soul

Dining at Greenhouse is a celebration of artistry, heritage, and the joy of discovery.

Our culinary team has journeyed across continents — exploring, tasting and reimagining beloved dishes from around the world. To call it East meets West would hardly do it justice; their passports are now so full, they're due for renewal.

Each creation on our menu is like a postcard from those travels — a collection of timeless classics reinterpreted with a touch of Greenhouse soul.

Here, comfort meets creativity, and every dish tells a story worth sharing.

From the first bite to the final toast, every moment at Greenhouse is a dialogue between past and present — where lost tastes are revived, and familiar flavours rediscovered in delightful, unexpected ways.

So dine, linger, and celebrate the craft of good food and genuine hospitality. After all, at Greenhouse, the world truly comes together at your table.



Borscht Soup – 18

Beef cheek | tomato | beef bone broth | potato | cabbage | sour cream | toasted focaccia

A soup with a thousand stories, born at the crossroads of cultures — Singapore-style Borscht embodies the city's unique Eurasian and Hainanese heritage. Inspired by the Russian classic yet reimagined in colonial kitchens, it was always more than just a soup — a symbol of community that gathered families around the table.

At Greenhouse, we trade the traditional beet base for a bright tomato broth, simmered with beef bones, cabbage, carrots, potatoes, and onions, then enriched with slow-braised tender beef cheek for depth and soul. Finished with a silky swirl of sour cream and served with toasted focaccia, it's a heartfelt tribute to heritage — light, comforting, and distinctly Greenhouse.



Yum Salmon – 22

Salmon sashimi | chili | coriander | lime | mint

A vibrant Thai classic, Yum Salmon celebrates fresh, zesty flavours where sweet, sour, salty, and spicy come together in harmony.

At Greenhouse, we elevate this beloved salad with premium sashimi-grade salmon, paired with crisp herbs and a lively lime-chili dressing. Bright, refreshing, and beautifully balanced — a modern expression of Thai tradition.

Wine pairing recommendation:

Château Minuty M, Provence, France – 20

 SIGNATURE DISH  HERBIVOROUS  DUSIT BALANCE  GLUTEN-FREE
 CONTAINS ALCOHOL  CONTAINS NUTS  CONTAINS PORK  SPICY

All prices are in SGD and subject to service charge and prevailing GST.

Yellow Soft Shell Crab Curry – 28

Soft shell crab | curry | egg | chili | onion | coriander

Inspired by Thailand’s rich coastal cuisine, this curry showcases the country’s love for fragrant, aromatic flavours.

At Greenhouse, we reimagine the classic with tender, golden-fried soft-shell crab, gently simmered in a luscious yellow curry infused with lemongrass, turmeric, and coconut milk. The result is a vibrant, indulgent expression of Thai culinary heritage.

*Add on: Jasmine Rice – 2



Pad Krapow Gai – 21

Minced chicken | holy basil | cage-free egg | garlic | chili | onion | Jasmine rice

The quintessential Thai street-food favourite, Pad Krapow Gai is bold and aromatic.

At Greenhouse, we elevate the classic with wok-seared chicken mince infused with garlic, chili, and holy basil, then finished with a savoury glaze of soy and fish sauce.

Crowned with your choice of 1, 2, 3 or 4 crispy fried eggs — each with golden edges and runny yolks — every bite bursts with rich, satisfying indulgence.

Choice of

- | | |
|-------------|----|
| Double Yolk | 22 |
| Triple Yolk | 23 |
| Quad Yolk | 24 |



Confit Chicken à la King – 30

Confit chicken | velouté | mushroom | butter rice

Once the darling of New York’s grand hotel dining rooms and a symbol of indulgent comfort, Chicken à la King crossed oceans to find new life in Singapore, where inventive Hainanese chefs reimaged it for the British colonial tables.

At Greenhouse, we give this storied classic a modern revival: corn-fed chicken Maryland, slow-cooked confit-style, bathed in a velvety white wine and tarragon velouté accented with fragrant shallots and house mushrooms. Served with buttery rice, it is nostalgia refined — a cheeky nod to history and a juicy celebration of flavour.

Wine pairing recommendation:

California Roots, Pinot Grigio, Napa Valley, USA – 16

Confit Duck Rice – 32

Confit duck leg | duck fat rice

Rooted in Teochew and Hokkien traditions brought by early Chinese immigrants, braised duck rice began as humble street fare before becoming a beloved hawker staple.

At Greenhouse, we give this classic a modern lift — duck leg gently confit until fall-off-the-bone tender, paired with fragrant rice infused with duck fat and a glossy master-stock glaze that honours its heritage.

Playful, indulgent, and sophisticated — it's duck rice dressed up for a night out.

Wine pairing recommendation:

Saint Claire, Pinot Noir, Marlborough, New Zealand – 19



Crispy Sweet & Sour Pork – 30

Kurobuta pork collar | hawthorn | bell pepper | onion

A Cantonese classic, Sweet and Sour Pork began as home-style fare — pork scraps lightly fried and tossed in a tangy sauce of vinegar and preserved fruits.

Greenhouse elevates this beloved dish with Kurobuta pork collar from England's Berkshire countryside, gently crisped and glazed in a vibrant sauce enriched with hawthorn berries for natural tang and depth. The result: a harmonious balance of succulent pork, bright fruit acidity, and glossy refinement.

***Add on:** Jasmine Rice – 2



SIGNATURE DISH



HERBIVOROUS



DUSIT BALANCE



GLUTEN-FREE



CONTAINS ALCOHOL



CONTAINS NUTS



CONTAINS PORK



SPICY

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🍤 Singapore Laksa with Jumbo Shrimp – 28

Jumbo shrimp | spicy coconut broth | rice noodles | jade sprouts | chili padi

Born from Peranakan culinary traditions where Chinese and Malay influences converge, Laksa is a hallmark of Singapore’s food heritage.

At Greenhouse, we present a luxe rendition with jumbo shrimp gently poached to reveal their natural sweetness, resting in a velvety coconut broth infused with lemongrass, galangal, and dried shrimp. Served with silky rice noodles, jade sprouts, and a hint of chili padi, it’s a sumptuous harmony of spice, comfort, and tradition.

Wine pairing recommendations:

Saint Claire, Sauvignon Blanc, Marlborough, New Zealand – 16



🍷 Chef’s Striploin with Café de Paris Butter – 68

300g striploin | smoked mashed potato | watercress salad | house vinaigrette

A classic of French bistro cuisine, Entrecôte Café de Paris originated in Geneva in the 1930s, famed for its signature herbed butter — a blend of herbs, mustard, capers, and spices.

At Greenhouse, we elevate this icon with a premium 300g striploin cooked over coals for smoky depth, served with Café de Paris butter, smoked mashed potatoes, and watercress salad.

Rich, aromatic, and indulgent — French tradition refined with Greenhouse flair.

Wine pairing recommendation:

Richard Hamilton Colton’s GSM, McLaren Vale, Australia – 20



🍴 Moo Ping – 18

Pork | nam jim jeaw | sticky rice | cabbage | cucumber

A beloved staple of Thailand's bustling street markets, Moo Ping embodies the heart of Thai comfort food. Our rendition features tender pork marinated in aromatic Thai spices, then slow-grilled over binchotan charcoal for a perfect balance of sweetness, savouriness, and gentle smoke.

Served with sticky rice, nam jim jeaw, and crisp vegetables — an ode to the vibrant simplicity of Thai street fare, elevated with Greenhouse refinement.

🍴 Som Tum & Fried Chicken – 18

Green papaya | chicken | chili | cherry tomato | lime | peanut | salted egg

Originating from Thailand's Isan region, Som Tum began as a humble green papaya salad — a zesty mix of chili, lime, and fish sauce pounded to life in a mortar. Street vendors soon paired it with crispy fried chicken, the juicy crunch perfectly balancing the salad's fiery tang.

At Greenhouse, we honour this beloved duo with fresh green papaya, cherry tomatoes, salted egg, and roasted peanuts — a vibrant dance of spice, texture, and indulgence.



🍴 Charcoal Grilled Satay – 20

Choice of beef, lamb or chicken | rice cake | peanut sauce | cucumber | shallot

Rooted in Malay tradition and perfected on Singapore's vibrant streets, satay is a celebration of fire, spice, and togetherness.

Our version features skewers of tender marinated meat grilled over charcoal — their edges kissed with smoky caramelisation. Served with our rich peanut sauce, rice cake, and traditional accompaniments, it's a timeless taste of heritage — comforting, aromatic, and deeply satisfying.



 Laab Hed - 16

Mushroom | coriander | rice powder | chili | shallot

A sophisticated interpretation of the Northern Thai favourite. Greenhouse-grown mushrooms are lightly charred over binchotan charcoal to enhance their earthy richness, then tossed with toasted rice powder, chili, shallots, and fresh herbs. Vibrant, aromatic, and full of texture — a modern expression of laab that balances tradition with contemporary finesse.



 Tom Yum Goong - 22

Prawn | straw mushroom | kaffir lime | lemongrass | galangal | chili

Believed to originate along the Chao Phraya River, Tom Yum Goong showcases the vibrant essence of Thai cuisine. At Greenhouse, plump prawns are simmered in a fragrant broth of lemongrass, kaffir lime, galangal, and chili — balancing fiery heat with citrusy brightness and savoury depth. This iconic soup is restorative, aromatic, and unforgettable — a true expression of heritage and finesse.

***Add on:** Jasmine Rice - 2

 Double-Boiled Soup - 20

Corn-fed chicken | mushroom | Chinese herbs

A centuries-old Cantonese tradition, double-boiling is a meticulous craft that coaxes pure, delicate flavours from premium ingredients. At Greenhouse, our rendition features in-house grown mushrooms and Chinese herbs, gently double-boiled with chicken to create a broth that is earthy, nourishing, and profoundly restorative. A dish where culinary artistry meets wellness — honouring both heritage and refinement.





Nam Tok Moo – 24

Pork jowl | mint | coriander | chili | sticky rice

Meaning “waterfall pork” in Thai, Nam Tok Moo is a beloved street-food classic from the Isan region, celebrated for its bold, rustic flavours.

At Greenhouse, tender pork cheek is grilled over hot coals until smoky and charred, then sliced thin and tossed with rice powder, lime, chili, and fresh herbs, and served with sticky rice.

Vibrant, zesty, and irresistibly moreish — a true expression of Thai street cuisine, elevated with Greenhouse finesse.



Pad Thai – 26

Thai rice noodle | cage-free egg | tofu | peanut | chili | lime | chicken | prawn

One of Thailand’s most iconic dishes, Pad Thai was popularised in the 1930s to celebrate Thai identity and promote rice noodles.

At Greenhouse, we honour this classic with stir-fried rice noodles tossed with tofu, chicken, prawn, cage-free egg, crushed peanuts, and finished with chef’s special Pad Thai sauce.

Served with a delicate egg net and a hint of lime, it’s a vibrant, balanced, and timeless expression of Thai street cuisine.



Confit Duck Red Curry – 32

Duck leg | red curry | lychee | cherry tomato | Thai basil | chili | prata

A modern evolution from Central Thailand, duck red curry blends the richness of roast duck — introduced through Chinese culinary influence — with the luxurious depth of Thai red curry.

At Greenhouse, duck leg is gently confit until fall-off-the-bone tender, then bathed in a beautifully balanced red curry crafted in-house.

Lychee adds tropical sweetness, while cherry tomatoes and Thai basil bring brightness and aroma. Served with prata, it’s an elegant union of Thai spice and Chinese heritage — indulgent, fragrant, and refined.



SIGNATURE DISH



HERBIVOROUS



DUSIT BALANCE



GLUTEN-FREE



CONTAINS ALCOHOL



CONTAINS NUTS



CONTAINS PORK



SPICY

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🦑 Sambal Squid – 30

Squid | house-made sambal | shrimp paste | tamarind | calamansi

Deeply rooted in Malay and Peranakan culinary traditions, sambal has been a cornerstone of local cooking since chillies first arrived in Southeast Asia through the spice trade.

At Greenhouse, we showcase this heritage with tender whole squid, lightly charred over flame for a subtle smokiness, paired with our house-crafted sambal of chili, shrimp paste, and tamarind.

Served with calamansi — a refined balance of heat, depth, and coastal elegance.

***Add on:** Jasmine Rice – 2



🍜 Char Kway Teow – 20

Jumbo prawn | flat rice noodles | Chinese sausage | cockles | jade sprouts | chili

A beloved staple of Singapore’s hawker heritage, Char Kway Teow traces its roots to Southern China, where Teochew immigrants first brought the dish to Southeast Asia. Once a humble meal for labourers, it has since become a national favourite.

At Greenhouse, we honour its origins with hand-stirred flat rice noodles infused with irresistible wok hei, tossed with succulent jumbo prawns, Chinese lap cheong, and briny cockles. Finished with jade sprouts and a hint of chili — smoky, hearty, and deeply nostalgic.

Wine pairing recommendation:
Emiliana Novas, Riesling, Bio Bio Valley, Chile – 19



🐞 Greenhouse Cantonese Fried Rice – 29

Prawn | tobiko | char siew | cage-free egg | spring onion | Jasmine rice

A refined take on a timeless Cantonese favourite. Fragrant jasmine rice is wok-tossed over a roaring flame to achieve that coveted wok hei, then enriched with the aroma of prawns, tobiko, spring onion and cage-free egg.

Finished with a whisper of premium soy, this dish transforms humble comfort into a luxurious expression of tradition — simple, elegant, and deeply satisfying.



🥩 Black Pepper Wagyu Beef – 35

Wagyu beef | bell pepper | oyster sauce | black pepper | leek

An elegant evolution of a beloved Chinese classic. Luxurious wagyu beef, celebrated for its marbling and tenderness, is wok-seared over high heat to seal in succulence, then glazed with a bold black pepper sauce balanced by savoury oyster notes and aromatic spice.

Served with bell peppers, and leek — a refined expression of comfort, elevated to indulgence.

***Add on:** Jasmine Rice – 2

Wine pairing recommendation:
Moulins de Citran, Cabernet Merlot, Haut-Medoc, France – 22

Scorched Bone Marrow – 18

Beef bone marrow | salsa verde | toasted focaccia | pangrattato

A rustic European indulgence, bone marrow has long been celebrated for its rich, velvety texture and deep flavour. At Greenhouse, we gently scorch marrow bones to release their natural richness, then serve them with zesty salsa verde, crunchy pangrattato, and toasted focaccia — creating the perfect balance of creaminess, freshness, and texture. Bold, decadent, and utterly irresistible — a timeless classic refined with Greenhouse flair.



V Truffle Pide – 18

Provolone | fontina | chive

If pizza had a globe-trotting cousin, it would be the pide. Born on the Black Sea coast of Turkey, this boat-shaped flatbread has carried families through centuries of feasts, laughter, and late-night stories. At Greenhouse, it's topped with earthy truffle, creamy provolone, nutty fontina, and fresh chives — a harmonious balance of richness and aromatic depth. Rustic yet refined, it's bold, indulgent, and delightfully memorable.

Salmon Tartare – 20

Hand-stretched lavosh | capers | shallot | dill | chive | cured egg yolk

A modern classic popularised in the 1980s at Le Bernardin, New York, salmon tartare became a symbol of refined simplicity. At Greenhouse, we reinterpret this favourite with hand-cut salmon and a delicately cured egg yolk aged for seven days for sweet, salty, creamy depth. Accented with capers, shallot, dill, and chive, and served with hand-stretched lavosh — elegant, fresh, and unmistakably Greenhouse.



 Charred Caesar Salad – 20

Baby romaine | maple candied bacon | confit corn-fed chicken | cured egg | focaccia croutons | parmesan cream

Originating in Tijuana, Mexico in 1924, the Caesar salad was created by Italian immigrant Caesar Cardini.

At Greenhouse, we reimagine this classic with lightly charred baby romaine for subtle smokiness, confit corn-fed chicken, in-house cured egg, and maple candied bacon for a touch of sweetness. Finished with focaccia croutons and parmesan cream, it's smoky, indulgent, and thoroughly modern.



 Roasted Cauliflower – 28

Cauliflower | piccalilli | chive | chervil oil

Golden, caramelised cauliflower florets reveal a delicate, nutty sweetness kissed by the fire of the oven.

At Greenhouse, we pair them with tangy, vibrant house-made piccalilli, aromatic chervil oil, and a sprinkle of sea salt.

Rustic yet refined — a vegetable dish elevated with depth, texture, and flair.



V Pizza Margherita – 26

Tomato | buffalo mozzarella | basil | olive oil

A timeless Neapolitan classic featuring a wood-fired sourdough base topped with San Marzano tomatoes, creamy buffalo mozzarella, and fresh basil.

Finished with extra virgin olive oil and a touch of sea salt — simple, vibrant, and beautifully balanced.



🐷 Pizza Fungi – 28

Mushroom | ham | fontina | olive | truffle oil

A rustic, earthy delight featuring Greenhouse-grown mushrooms layered on a wood-fired sourdough base with creamy Fontina Milano, savoury ham, and briny olives.

Finished with a drizzle of truffle oil, it's a harmonious blend of umami, richness, and aromatic elegance.

V Pizza Bianca – 26

Ricotta | mozzarella | fontina | baby spinach

Celebrating purity of flavour and artisanal technique, this wood-fired pizza features a sourdough base topped with velvety ricotta, creamy mozzarella, nutty fontina, and tender baby spinach.

Subtly elegant and deeply satisfying — a refined expression of simplicity.





 Pizza Capricciosa - 28

Prosciutto | artichoke | olive | mushroom

A celebration of Italian rustic tradition.

This wood-fired pizza is crowned with prosciutto, artichokes, olives, and mushrooms — delivering a perfect harmony of savoury, earthy, and aromatic flavours.

Simple, authentic, and elevated with Greenhouse finesse.

 Pizza Salami - 28

Tomato | sopressa | milano | fontina | house-made chili honey

A bold Italian classic featuring a wood-fired sourdough base topped with San Marzano tomato, creamy Fontina Milano, spicy sopressa, and a drizzle of our house-made chili honey.

Each slice delivers the perfect balance of heat, depth, and indulgence — rustic tradition reimagined with Greenhouse flair.



 Conchiglie Carbonara - 29

Conchiglie | smoked bacon | cage-free egg yolk | pecorino

A Roman classic reimagined for the modern table.

At Greenhouse, hand-crafted conchiglie are chosen to cradle a silken emulsion of cage-free egg yolk and pecorino, enriched with the delicate smokiness of crispy bacon and finished with freshly cracked pepper.

Elegant, comforting, and timeless — an Italian favourite elevated with finesse.



16-hour Braised Beef Cheek Ragout Spätzle – 38

Beef cheek | spätzle | mushroom | carrot | celery | onion | chive

A classic of European slow-cooking, beef cheek ragout celebrates deep, savoury flavours developed over time.

At Greenhouse, the cheeks are marinated in red wine for 24 hours, then slow-cooked for 16 hours in a rich beef jus with mirepoix vegetables.

Paired with handmade spätzle and mushrooms from our in-house farm — hearty, indulgent, and refined with meticulous care.

Wine pairing recommendations:
Mas Andes, Merlot, Central Valley, Chile – 20

American Burger – 32

Wagyu beef | brioche | cheese | burger sauce | egg | bacon | lettuce | tomato | fries

A celebration of America’s burger heritage.
Our American Burger features a juicy wagyu patty pressed onto a sizzling grill for a perfectly caramelised crust, layered with cheese, egg, bacon, and our house-made burger sauce on a soft brioche bun.
Served with golden fries — bold, messy, and unapologetically satisfying.



Charred Barramundi – 32

Barramundi | caper and lemon butter | smoked mashed potato | parsley

Cooked over glowing coals to highlight its delicate, flaky texture, this dish pairs charred barramundi with smoked mashed potato and bright caper-lemon butter.
Finished with fresh parsley — simple, elegant, and deeply satisfying.

Wine pairing recommendation:
Miles from Nowhere Estate, Chardonnay, Margaret River, Australia – 20

-  SIGNATURE DISH
-  HERBIVOROUS
-  DUSIT BALANCE
-  GLUTEN-FREE
-  CONTAINS ALCOHOL
-  CONTAINS NUTS
-  CONTAINS PORK
-  SPICY

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🍴🍗 Piri Piri Whole Chicken – 38

Corn-fed chicken | piri piri | watercress | house dressing | mashed potato

Born from the spice routes of Portugal and Africa, Piri Piri marries chili heat, citrus brightness, and smoky depth.

At Greenhouse, a whole corn-fed chicken is marinated in this fiery, aromatic blend and slow-cooked over glowing coals to capture the essence of open-fire cooking.

Served with mashed potato, watercress, house dressing, and piri piri sauce — a dish made for sharing, celebrating warmth, tradition, and togetherness.

Wine pairing recommendation:
Miles from Nowhere Estate, Chardonnay, Margaret River, Australia – 20

🍴🍖 Asado Lamb Rack – 45

Lamb | salsa verde | duck fat potato | house salad | steak cut fries

Inspired by the South American asado tradition, tender lamb loin is grilled over coals to develop subtle smokiness and natural depth of flavour.

Served simply to honour the purity of the meat, with vibrant salsa verde, duck fat potatoes, and a house salad — bold, aromatic, and soulfully satisfying.

Wine pairing recommendation:
Richard Hamilton Colton's GSM, McLaren Vale, Australia – 20



🍴🍖 500g Delmonico Ribeye – 95

Ribeye | mashed potato | mushroom | asparagus | port and marrow jus

Made famous by Delmonico Steakhouse in the 1930s, the Delmonico Ribeye became a symbol of American steakhouse excellence.

At Greenhouse, we use the same prized cut, served with smoked mashed potato, coal-fired in-house mushrooms, and tender poached asparagus.

Finished with a rich port and marrow jus — a luxurious expression of tradition, flavour, and indulgence.

Wine pairing recommendation:
Moulins de Citran, Cabernet Merlot, Haut-Medoc, France – 22

Mineral Water

Acqua Panna Still (500ml / 750ml)	6.5 / 9.5
San Pellegrino Sparkling (500ml / 750ml)	6.5 / 9.5

Soft drinks

100plus	5.50
Coke	5.50
Coke Zero	5.50
7up	5.50
Ginger Ale	5.50
Singha Soda	9

Fruit Juice

Orange	9
Apple	9
Carrot	9
Watermelon	9
Fresh Juice Jug	24
Mixed Juice Jug	27

Smoothies

Made with Plain or low fat yogurt

Banana	12
Mango	12
Pineapple	12
Mixed Berries	12

Milkshakes

Vanilla Salted caramel sauce homemade cream	12
Chocolate Hershey sauce homemade cream	12
Strawberry Strawberry sauce homemade cream	12
Coconut Dried coconut flakes	12

Local and Thai Speciality

Fresh Tender Coconut	7
Cha Yen Paradise Thai Iced Tea	8
Cha Manao Thai Iced Lime Tea	8
Gafae Yen Thai Iced Coffee	8

Health & Wellness

Detox Red Apple, Pineapple, Lemon, Turmeric	12
Energiser Banana, Strawberry, Orange	12
Laguna Cooler Cucumber, Apple, Lemon Juice, Honey	12

Mocktail

Ginger Kiss Spiced syrup ginger beer	14
Pandan Lemongrass Pandan lemngrass ginger sugar	14
Hibiscus Fizz Dried hibiscus sugar soda	14
Virgin Mojito Lime wedges mint leaf mint syrup lime concentrate sprite	14
Tropical Fizz Watermelon syrup guava syrup lemon concentrate soda	14

Lavazza Coffee

Long Black	4
Espresso	6
Latte	6
Cappuccino	6
Double Espresso	9

TWG Tea

English Breakfast	6
Earl Grey	6
Peppermint	6
Chamomile	6
Green	6

Others

Milk (Skim)	6
Oat Milk	6
Soy Milk	6
Full Cream Milk	6
Hot Chocolate (Valrhona Dark)	8

Kids' Menu – SGD 15 each

Spaghetti Bolognese

Beef ragout | parmesan

Mini Beef Burger

Beef | cheddar | ketchup | fries

Chicken Nuggets

Fries | ketchup

V Pizza Margherita

Mozzarella

Dessert – SGD 15 each

Thai Tea Lava Cake

Chocolate ice-cream | pistachio

Durian Pengat

Durian | gula melaka | coconut

Pulut Hitam Cake

Black glutinous rice | coconut | rock sugar

Mango Sticky Rice

Mango | sticky rice | coconut milk |
roasted mung bean

Kluay Buat Chi Cake

Banana | coconut | sago

Osmanthus Jelly

Osmanthus | wolf berry | aloe vera

Tiramisu

Mascarpone | Disaronno | espresso |
savoardi

Basque Cheesecake

Vanilla ice-cream | cherry compote |
chocolate crumble

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 CONTAINS ALCOHOL  CONTAINS NUTS  CONTAINS PORK  SPICY

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