



# PEPPERMINT

MENU

# FARM TO TABLE DINING CONCEPT

“Every chef dreams of the freshest, locally produced ingredients. Peppermint’s Urban Farm, therefore, is a dream come true for me.”

— Executive Chef Chan Tuck Wai





**Nasi Goreng, Sambal Baked Prawns**



**Braised Hokkien Tiger Prawn Noodle on Opeh Leaf**



**Spicy Prawn Aglio Olio**



**Roasted Baby Spring Chicken**

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## BREAKFAST MENU

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### À LA CARTE & BREAKFAST SET

#### Peppermint Breakfast 28

Choice of Scrambled, Sunny Side Up or Over Easy

Chicken Chipolata, Asparagus, Sautéed Mushroom, Baked Beans, Hashbrown, Toasted Muffin, Fresh Garden Greens

Additional Egg 3

Additional Plant-based Sausage 4

Additional Smoked Salmon 6

#### Mushroom, Chicken Ham and Egg Benedict 28

Two Poached Eggs, Asparagus, Sautéed Mushroom, Baked Beans, Chicken Ham, Hollandaise Sauce on Toasted Muffin, Fresh Garden Greens

#### Omelette (Meatless) 26

Egg Omelette, Asparagus, Sautéed Mushroom, Baked Beans, Hashbrown, Toasted Muffin, Fresh Garden Greens

Choice of Filling — Tomato, Bellpepper or Mushroom

#### Two Eggs 26

Choice of Scrambled, Sunny Side Up or Over Easy

Asparagus, Sautéed Mushroom, Baked Beans, Hashbrown, Toasted Muffin, Fresh Garden Greens

#### Continental Breakfast Set 20

Four Types of Danish Pastries and Croissant of the Day, Two Slices of White or Wholemeal Bread, Fruit Marmalade, Honey, Butter

## WESTERN

#### Breakfast Burrito 25

Choice of Chicken Patty or Plant-based Sausage

Avocado, Tomato, Egg, Hashbrown, Lettuce, Tortilla

*Vegan option is available*

#### Belgian Waffle (Contains Dairy) 20

Homemade Berries Compote, Whipped Cream, Maple Syrup

#### Maple Pancakes (Contains Dairy) 20

Homemade Berries Compote, Whipped Cream, Maple Syrup

#### Seasonal Fresh Fruit Platter 15

Sliced Seasonal Fresh Fruit with Berries

### Elevate Your Wholesome Breakfast at SGD14

Includes the following:

#### A Choice of Hot Beverage

Tea, Coffee, Hot Chocolate

#### Bakery Basket (Two Pieces)

A Choice of Farmer's Bread, Mini Soft Roll, Hard Roll, White Bread, Wholemeal Bread

#### A Choice of Cereal

Corn Flakes, Mueslix Raisin & Almond, Koko Krunch

#### A Choice of Yoghurt

Plain, Passionfruit & Peach, Raspberry, Strawberry

#### A Choice of Juice or Fruit Platter

Apple, Orange, Pineapple or Fresh Fruit Platter

## ASIAN

#### Nasi Lemak with Condiments 28

Crispy Chicken, Seafood Otah, Sunny Side Up, Ikan Bilis, Peanut, Sambal Chilli

#### Dim Sum Basket 24

Steamed Chicken Char Siew Pau, Prawn Har Gow, Chicken Siew Mai, Prawn Beancurd Roll

#### Hong Kong Congee 22

Choice of Chicken, Fish or Shredded Dried Scallop

Dough Fritter, Braised Peanut, Pickled Lettuce



Vegetarian



Conscious Dining

All prices are subject to 10% service charge and prevailing government taxes.

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## À LA CARTE MENU

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### STARTERS

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- Crustacean on Ice** • Serves Two 62  
Boston Lobster, Snow Crab Leg, Tiger Prawn  
Cocktail Sauce, Asian Chili Dip, Lemon Wedge
- Freshly Shucked Oysters** • Half-Dozen 30  
Tabasco, Lemon Wedge
- Fresh Salmon Sashimi** 24  
Pickled Ginger, Shoyu, Wasabi
- Grilled Chicken Satay** 18  
Peanut Sauce, Onion, Cucumber
- Thick Hand-cut Fries** 14  
Sea Salt


### FRESH GREENS

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-  **Burrito Bowl** 24  
Cherry Tomato, Kidney Beans, Corn Kernels,  
Tamago, Cucumber, Guacamole, Sour Cream,  
Quinoa on Fresh Garden Greens
- Add Protein**
- Smoked Salmon 6  
Pan-seared Chicken Breast 6
- Caesar Salad** 22  
Baby Romaine Lettuce, Poached Egg,  
Turkey Bacon, Focaccia Crouton, Caesar Dressing
- Add Protein**
- Smoked Salmon 6  
Pan-seared Chicken Breast 6
-  **Urban Farm Salad** 18  
Mesclun Mix, Fresh Garden Greens,  
Brie Cheese, Watermelon, Tomato,  
Focaccia Crouton, Citrus Dressing
- Add Protein**
- Smoked Salmon 6  
Pan-seared Chicken Breast 6

### SOUP

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-  **Double-Boiled Abalone and Chicken Soup** 20  
Sustainable Abalone, Organic Chicken
- Wild Mushroom Soup** (Contains Dairy) 16  
Purée of Wild Mushroom, Garlic Crostini



### GOURMET BREADS

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-  **Black Angus Beef Burger** 30  
Pan-seared 100% Angus Beef, Toasted Oatmeal  
Brioche Bun, Crispy Onion Ring, Lettuce,  
Tomato, Fried Egg, Fresh Garden Greens,  
Thick Hand-cut Fries
- Ebi Katsu Burger** 30  
Double Shrimp Katsu Patty on Toasted Oatmeal  
Brioche Bun, Japanese-style Cabbage Slaw,  
Lettuce, Tomato, Fresh Salad, Thick Hand-cut Fries
- Triple Decker Club Sandwich** 26  
Pan-seared Chicken Breast, Turkey Ham,  
Mayonnaise, Lettuce, Tomato, Thick Hand-cut Fries
- Chicken Katsu, Tamago, Brioche Sandwich** 26  
Thick Hand-cut Fries, Fresh Garden Greens

### ASIAN MAINS

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-  **Singapore Lobster Laksa** 38  
Thick Rice Noodle, Half Lobster, Prawn,  
Scallop, Thick Rempah Gravy, Asian Herbs,  
Coconut Cream
- Lamb Shank Rendang** 36  
Served with Urban Farm Pandan-scented  
Coconut Rice, Achar, Cracker, Sambal Chilli
-  **Braised Hokkien Tiger Prawn Noodle on Opeh Leaf** 26  
Yellow Noodle, Thick Rice Noodle, Prawn Stock,  
Prawn, Squid, Fishcake, Sambal Chilli, Calamansi
- Hainanese Chicken Rice** 26  
Poached Chicken, Pandan and Ginger-flavoured  
Rice, Local Greens, Chicken Soup, Minced Ginger,  
Dark Soya Sauce, Chilli
- Hong Kong-style Wonton Noodle Soup** 26  
Egg Noodles with Shrimp & Chicken Wonton,  
Local Greens, Anchovies & Soya Bean Broth
-  **Nasi Goreng, Sambal Baked Prawns** 26  
Fragrant Spicy Fried Rice, Sambal Baked  
Prawn, Chicken Satay, Over Easy Egg, Achar,  
Prawn Cracker



Signature



Conscious Dining

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## À LA CARTE MENU

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### WESTERN MAINS

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<b>Grilled Black Angus Beef Ribeye</b>	48
Choice of Mashed Potato, Thick Hand-cut Fries or Roasted Potato Carrot, Asparagus, Porcini Mushroom Ragout	
<b>Chili Crab Pasta</b>	36
Choice of Penne or Linguine Deep-fried Soft Shell Crab with Signature Chili Crab Sauce	
<b>Pan-seared Sustainable Salmon</b>	32
Mashed Potato, Saffron Shellfish Emulsion, Fresh Garden Greens	
<b>Halibut Fish and Chips</b>	30
Battered Sustainable Halibut Fish Deep-fried to Crispy Perfection, Thick Hand-cut Fries, Homemade Coleslaw, Fresh Garden Greens	
<b>Roasted Baby Spring Chicken</b>	30
Paprika Marinated Baby Spring Chicken, Porcini Mushroom Ragout, Mashed Potato, Urban Farm Thyme Jus, Fresh Garden Greens	
<b>Spicy Prawn Aglio Olio</b>	30
Choice of Penne or Linguine Fresh Tiger Prawn Sautéed in Garlic, Chili, Extra Virgin Olive Oil, Urban Farm Herbs	

### DESSERTS

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<b>Chocolate Lava Cake with Vanilla Ice Cream</b>	18
<b>Classic Apple Pie with Vanilla Ice Cream</b>	18
<b>Red Fruit Cheese Cake with Wild Berries Compote</b>	18
 <b>Sago with Gula Melaka in Coconut</b>	18
Sago, Attap Seed, Red Bean, Coconut Flesh, Gula Melaka, Homemade Coconut Ice Cream	
<b>Seasonal Fresh Fruit Platter with Mixed Berries</b>	15

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## VEGETARIAN / VEGAN

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### ASIAN MAINS

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-  **Indian Vegetarian Set** 24  
**Meatless, Contains Dairy, Garlic, Onion**  
Saffron Briyani Rice, Buttered Naan, Crackers,  
Three Vegetarian Curries Of The Day
-  **Vegetarian Seafood,  
Mushroom, Macaroni Soup** 22  
**Meatless**
-  **Braised Mee Tai Mak,  
Plant-based Meat, Mushroom,  
Seasonal Vegetables** 22
-  **Singapore-style Fried Bee Hoon** 22  
Mushroom, Seasonal Vegetables

### WESTERN MAINS

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-   **Guilt-free Burger** 32  
**Meatless**  
Plant-based Burger Patty, Crispy Kale,  
Vegan Bun, Thick Hand-cut Fries
-  **Avocado Sandwich** 24  
Avocado, Tomato, Lettuce, Cucumber,  
Olive Oil, Ciabatta
-  **Al-funghi Cream Penne Pasta** 24

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## GLUTEN-FREE

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### ASIAN MAINS

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-   **Claypot Braised Mee Tai Mak** 26  
Clam, Prawn, Vegetables
-  **Singapore-style Fried Bee Hoon** 26  
Seafood, Seasonal Vegetables

### WESTERN MAINS

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-  **Pan-seared Sustainable Salmon** 32  
Pan-seared Sustainable Salmon with Freshly  
Harvested Garden Greens on Cilantro Lime  
Quinoa, Saffron Shellfish Emulsion
-  **Roasted Baby Spring Chicken** 30  
Paprika Marinated Spring Chicken, Porcini  
Mushroom Ragout, Fresh Garden Greens on  
Cilantro Lime Quinoa and Lemon Vinaigrette
-   **Avocado Gluten-free Sandwich,  
Grilled Chicken** 28  
Avocado, Tomato, Lettuce, Cucumber,  
Grilled Chicken, Gluten Free Bread, Olive Oil

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## KIDS MENU

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### BENTO

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- Halibut Fish and Chips** 22  
Battered Halibut, Sea Salt Fries, Coleslaw,  
Corn, Sliced Fruit, Petite Pastry of the Day
- Junior Chicken Sausage** 22  
Chicken Sausage, Soft Roll, Barbeque Dip,  
Mayonnaise, Thick Hand-cut Fries, Coleslaw,  
Corn, Sliced Fruit, Petite Pastry of the Day

### PASTA

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- Baked Macaroni and Cheese** 14  
Chicken Ham, Tomato, Broccoli






BEVERAGES

COLD BEVERAGES

<b>Soft Drinks</b>	9
Bitter Lemon	
Coca-Cola	
Coke Zero	
Diet Coke	
 Ginger Ale	
Soda Water	
Sprite	
 Tonic Water	

<b>Coffee / Tea / Chocolate</b>	11
Iced Coffee	
 Iced Cappuccino	
 Iced Café Latte	
 Iced Café Mocha	
 Iced Chocolate	
Iced Tea	

<b>Additional shot of Espresso</b>	1
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<b>Freshly Squeezed Juice</b>	12
 Carrot	
 Green Apple	
 Orange	
 Pineapple	
 Watermelon	


<b>Fruit Juice</b>	9
 Apple	
 Cranberry	
 Grapefruit	
 Guava	
 Lime	
 Mango	
 Orange	
 Pineapple	
Tomato	

MINERAL WATER

<b>San Pellegrino Sparkling Water</b>	10
750ml	
<b>Acqua Panna</b>	10
750ml	

HOT BEVERAGES

<b>TWG</b> (Served by pot)	10
Chamomile	
Earl Grey	
English Breakfast	
Grand Jasmine	
Moroccan Mint	

<b>Coffee / Chocolate</b>	10
Americano	
 Café Latte	
 Café Mocha	
 Cappuccino	
Espresso	
 Hot Chocolate	

<b>Additional shot of Espresso</b>	1
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Nutri-Grade is based on default preparation (before addition of ice).  
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