



**THE ART OF  
HIGHBALL**

## **TODAY'S SPECIAL**

from our Japanese kitchen

SERVED DAILY FROM 1PM-ONWARDS



**California Maki**

~~\$18.8~~ **\$15.8**

*Crabstick, tamago, cucumber, & cod roe.*

**加州寿司卷**

**Aburi Salmon Mentai Mayo**

~~\$18.8~~ **\$15.8**

*Sliced salmon with mentai mayo.*

**三文鱼明太寿司卷**



**Special Unagi Maki**

~~\$18.8~~ **\$15.8**

*River Japanese eel, cucumber, tamago, & crab stick.*

**特制鳗鱼寿司卷**



**"umai (うまい)"**

Visit our Japanese Restaurant for more!

📍 42 Pagoda St. Singapore 059201 | 6223 2578

  **theartofhighballsg**

All prices are subject to 10% service charge and prevailing GST

10042024



# LUNCH SPECIAL MENU

SERVED DAILY FROM 11AM - 6PM

**ALL AT \$10.8 EACH!**

## ABV SPECIALS

### ABV All-day Brekkie ☆

Bratwurst sausage, fried egg, garlic bread, mushrooms, tater tots, salad, guacamole

### Lemon & Herbs Roast Poussin Chicken

Oven-roast poussin chicken with lemon, herbs, and spices

### Crunch Breaded Chicken Cutlet

Crispy breaded chicken cutlet, coleslaw, fries, with tartar sauce

### Red Wine Braised Oxtail 1995 ☆

Slow cooked oxtail, onion, carrots, and herbs in red wine sauce

### Gochujang Glazed Norwegian Salmon

"Manuka Honey Gochujang Glazed" grilled salmon fillet, kimchi crisps, roasted potatoes, sauteed vegetables with kimchi tartar sauce

### Classic Fish & Chips 1995 ☆

Crispy breaded dory fish, coleslaw, fries, with tartar sauce

## BAKED RICE

### Salmon & Tuna

White rice, salmon, tuna, cream, mozzarella

### Baked Rice with Fried Chicken Cutlet

White rice, fried chicken cutlet, cream, mozzarella

## GREENS

### Burrata Salad 🌿 ☆

Pickled beetroot, burrata, oranges, cherry tomato, almonds, with homemade pesto dressing

### Smoked Duck Breast & Orange Salad

Japanese cucumber, smoked duck breast, baby radish, cherry tomato, orange segment served with honey mustard dressing

### Smoked Salmon Salad

Smoked salmon, Japanese cucumber, cherry tomato, baby radish, with roasted sesame dressing

## PASTA

### Truffle Baby Spinach Penne 🌿 ☆ *(gluten-free pasta)*

Truffle cream, sauteed mushrooms, baby spinach, shaved parmesan

### Mushroom Fusilli 🌿 *(gluten-free pasta)*

Sauteed mushrooms, garlic, chili flakes, and cream

### Prawn Pesto Fusilli *(gluten-free pasta)*

Prawns, parmesan, pine nuts, homemade pesto sauce

### Spaghetti Bolognese

Ground beef, tomato sauce, celery stalk, beef stock, carrots

### Spaghetti Carbonara

Bacon, egg yolks, parmesan cheese, white wine sauce

VEGETARIAN (INCLUSIVE OF DAIRY AND EGGS) 🌿

MUST TRY! ☆

ALL PRICES ARE SUBJECT TO 10 % SERVICE CHARGE & PREVAILING GST





# LUNCH SPECIAL MENU

SERVED DAILY FROM 11AM - 6PM

ALL AT \$10.8 EACH!

## PIZZA

### Margherita ☆

Blue cheese, truffle oil, tomatoes

### Seafood

Tuna, prawns, crab meat, arugula, mentai sauce

### Pepperoni

Pepperoni, mozzarella cheese

### Hawaiian

Chicken ham, capsicum, pineapple, mozzarella cheese

## BURGERS

### Southbridge's Burger ☆

Pan roast pork & beef patty, melted cheese, onion jam, mayonnaise, gherkins, tomato, lettuce, brioche buns- comes with fries

### Chicken Burger

Fried chicken cutlet, melted cheese, mayonnaise, tomato, lettuce, brioche bun- comes with fries

### Smoked Salmon Burger

Smoked salmon, tomato, avocado, mayonnaise - comes with fries

## DESSERTS (good for 2-3 pax)

### Belgian Waffle Ice Cream ☆

Belgian waffle - comes with Movenpick ice cream

### Double Chocolate Fudge Cake

Classic sponge cake layered with rich premium couverture chocolate mousse - comes with Movenpick ice cream

### The Molten Lava ☆

Melted gooey hot chocolate awaiting for the anticipated explosion - comes with Movenpick ice cream

### Sea Salt Caramel Cheesecake

Immaculately balanced cheesecake with sweet caramel - comes with Movenpick ice cream

### Bear Cheesecakes

"Cute on the outside, surprisingly delicious on the inside cheesecakes"

Choose 1

1. Panda Raspberry Cheesecake
2. Bear Cheesecake Mousse

## DRINKS 1-for-1 with every 2 lunch order (\*\*T&C applies)

### soft drinks

Coke .....	4.9
Coke Light .....	4.9
Sprite .....	4.9
Ginger Ale .....	4.9
Singha Soda Water .....	4.9
Tonic Water .....	4.9
Juices (Orange/ Lime/ Pineapple/ Cranberry) .....	4.9
Jasmine Green Tea (Can) .....	4.9
House Iced Lemon Tea .....	4.9

### tea & coffee

Assorted Hot Tea (E.B/ Green/ Chamomile) .....	3.9
Iced Americano .....	6.9
Iced Latte .....	7.9
Iced Hazelnut Latte .....	8.9
Iced Caramel Latte .....	8.9
Iced Tiramisu Latte .....	8.9
Iced Pumpkin Spice Latte .....	8.9

VEGETARIAN (INCLUSIVE OF DAIRY AND EGGS) 

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N2

# NEW-AGE TAPAS



N3

## N1 Spicy Peanuts 8

Crunchy Peanuts Stir-Fried in Dried-Chili and Szechuan Peppercorns, Hot, Spicy and Mala!

## N2 Tater Tots 13

Deep-fried Tater Tots with Nacho Cheese, and Jalapeno Mayonnaise

## N3 King Oyster Mushroom 13

Battered King Oyster Mushrooms served with Truffle Mayonnaise

## N4 Southbridge Fries 13

With tomato/chili sauce and mayo on the side

## N5 Crunchy Anchovies 14

Deep-fried Dried Anchovies with Spices & Curry Leaves

## N6 Cheese Sticks 14

Deep-fried cheddar cheese rolls

## N7 Spiced Chicken Quesadilla 14

Filled Tortilla Flat Bread with Spiced Chicken served with Japanese Curry Aioli, and Tangy Salsa Dip

## N8 Satay Selection 14

Spiced Chicken, Mutton, or Pork Skewers. Comes with Spicy Peanut Sauce and Condiments

## N9 Chicken Tulip Karaage 14

Japanese Spiced Chicken Drumlets served with Black Pepper Aioli

## N10 Prawn Twisters 14

Blended Prawn Mousse in Crispy Spring Roll Pastry served with Salted Egg Tartar Sauce

## N11 Otah-Otah 14

Spiced Seafood Paste, Quail Eggs, and Salted Gula Melaka Tartar Sauce in Garlic Crostini

## N12 Bratwurst Sausage 14

Griddle Grilled German Pork Sausages served with Sauerkraut, Dijon Mustard & Beetroot Relish

## N13 Mentaiko Fries 15

Southbridge Fries with Mentaiko Mayo, Bonito, & Seaweed Flakes

## N14 Goma Teba Age 15

Deep-fried Sesame Chicken Wings

## N15 Smoked Salmon Bites 15

Smoked Salmon, Cucumber & Olives

## N16 Atlantic Octopus Kaarage 15

Deep-fried Battered Octopus Tentacles served with Spiced Dried Scallop Aioli



N12



N14



N7



N9



N9



N16



# Appetisers

## A2 Charred Iberico Pork Jowl (160GM) 18

Marinated BBQ Pork Jowl with Home Pickled Cucumber, Red Onion and Pineapple.

## A3 Smoked Duck & Orange Salad 18

Mesclun Mixed Lettuce, Japanese Cucumber, Baby Radish, Cherry Tomatoe, Orange Segment Served with Honey Mustard Dressing



# House Specials

## H1 South Bridge's Burger 24

Pan Roast Pork & Beef Patty with Melted Cheddar Cheese, Onion Jam, Mayonnaise, Gherkins, Tomato, and Lettuce in Brioche Bun. Comes with Fries and Cajun Garlic Aioli

## H2 Cheese Platter 24

Selection of Cheeses (4 Types)  
Quince Paste, Duo Crackers, Nuts and Dried Fruits





# Mains

## **C1 Norwegian Salmon 30**

"Manuka Honey Gochujang Glazed" Salmon Fillet, Kimchi Crisps, Roasted Potatoes, Sauteed Vegetables with Kimchi Tartar Sauce



## **C2 Fish & Chips 1995 26**

Crispy Battered Dory Fish, Coleslaw, French Fries Served with Tartar Sauce

## **C3 Grain Fed Ribeye Steak (210 GM) NZ 34**

Pan Roasted Ribeye Steak, Roasted Potatoes, Sauteed Vegetables with Red Wine Sauce

## **C4 Marinated Sirloin Steak 34**

Marinated Sirloin Steak, Roasted Potatoes, Sauteed Vegetables with Red Wine Shallot Sauce



## **C5 Braised Oxtail 1995 30**

Slow Cooked Oxtail, Onion, Carrot and Herbs in Red Wine Sauce

## **C6 Herb Rubbed Rack of Lamb AUS 38**

Grilled Spiced Lamb Cutlets, Roasted Potatoes, Sauteed Vegetables with House-Made Mint Sauce

## **C7 Pan Roast Spanish Bone in Pork Cutlet (200 GM) 30**

Seasoned Pork Chop, Grilled Pineapple Slice, Garlic Crushed Potatoes, Sauteed Vegetables with Ripe Pineapple Sauce



## **C8 Lemon & Herbs Roast Poussin Chicken 25**

Oven-Roast Poussin Chicken with Lemon, Herbs, and Spices



# Pasta

## The Italian Corner

### **P1 Spaghetti Aglio Olio** 21

Olive Oil, Sliced Garlic, Parsley, Chili Flakes and Dried Chili

### **P2 Spaghetti Carbonara** 21

Bacon, Egg Yolks, and Parmesan Cheese in White Wine Sauce

### **P3 Agrumi Spaghetti** 21

Egg Yolk, Citrus Extract, Peas, & Cream

### **P4 Mushroom Fusilli** 21

Sauteed Mushrooms with Garlic, Chili Flakes, and Whipping Cream

### **P5 Spicy Penne Ragu** 23

Minced Beef, Chopped Garlic, Celery Stalk, Carrot, and Tomato Sauce

### **P6 Linguine Marinara** 24

Tiger Prawn, Oceanic Mussels, and Baby Squid in Tomato Coullis



## Pizzas

### **P7 Parma Ham & Burrata** 26

Handcrafted Pizza, Tomato Sauce, Shredded Mozzarella, and Rocket Leaves

### **P8 Ocean Gem** 24

Prawn, Scallops, Blue Mussels, Baby Cuttlefish, Rocket Leaves and Parmesan Cheese

### **P9 Meat Galore** 24

Prosciutto, Pepperoni, Premium Ham, Cajun Chicken, Onion, Capsicum, and Mozzarella Cheese in Tomato Base

### **P10 Hawaiian** 20

Chicken Ham, Bell Pepper, Pineapple and Mozzarella Cheese in Tomato Base



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# Desserts

**D1 Seasalt Caramel Cheese Cake 9.8**

Immaculately Balanced with Sweet Caramel and Savoury Sea Salt to Give Wholesome Experience

**D2 Double Chocolate Fudge Cake 9.8**

Chocolate Lovers Unite! Classic Sponge Cake Layered with Rich Premium Couverture Chocolate Mousse

**D3 Lava Cake 16.8**

An All-time Favourite with Melted Goopy Hot Chocolate Awaiting for the Anticipated Explosion

**D4 Affogato 16.8**

Kahlua Coffee Liqueur, Single-Shot Espresso, and Movenpick Vanilla Ice-Cream

**D5 Movenpick Ice-Cream 6.8 / 10.8**

Single Scoop / Double Scoop

## MOVENPICK®

