



I N H A L E

I M B I B E



SPARKLING
Parés Baltà
Cava Brut Nature N.V
Penedès, Spain
(Xarel-Lo, Macabeo, Parellada)
65 / bottle



WHITE
Cloudy Bay
Sauvignon Blanc 2022
Marlborough, New Zealand
65 / bottle

60
MINUTE
FREEFLOW
SPARKLING,
Wine or BEER
55 per hr



ROSÉ
Château de Berne
Esprit Mediterranee 2019
Provence, France
(Cinsault, Grenache, Carignan,
Cabernet Sauvignon)
65 / bottle



RED
Pares Balta
Mas Petit
Penedes, Spain
(Cabernet Sauvignon, Garnatxa)
65 / bottle

All prices are subject to GST & Service Charge

SNACKS

VG	Toasted Focaccia	10
	Herb Butter, Organic Olive Oil, Long Pepper Salt	
	Crab Fries	20
	Curly Fries, Smoked Chilli, Crab Salad	
GF	OFC Dips	16
	Seasonal Dips with Homemade Corn Tortilla Chips	
V	Sweet Corn Soup	14
	Pili Nuts, Baby Corn, Moringa, Sourdough	

SIDES

VG	Two Tone Fries	15
VG	SG Green Salad	15
	Toasted Sourdough	7
	Extra Egg on Anything	3

SALADS

VG	Genting Tomato Salad	18
	Hay Dairies Ricotta, Farm Basils, Aloe Vera	
V GF	Raw Organics	18
	Raw Vegetables, Shoots, Leaves, Miso Purée	
VG	Warm Broccoli Salad	24
	Onsen Egg, Pickled Stems, Sunflower Seeds	
V GF	Kale & Pumpkin Bowl	22
	Pili Nuts, Pumpkin Seeds, Corn & Squash Salsa	

SUBSTANTIAL

	Brunch 'Carbonara'	28
	Thick Cut Pork Belly, Onsen Egg, Bacon, Black Pepper	
VG	Eggy-In-A-Basket	24
	Roasted Kin Yan Mushrooms, SG Greens	
	Red Dot Baked Eggs	28
	Charcoal You Tiao, Bolognese Baked Eggs, Chives	
	Beer Battered Barra	26
	Green Mango Slaw, Bilimbi Tartare, Lime & Lettuce	

SANDOS

	Smoked Salmon Open Face	28
	Toasted Focaccia, Ricotta, Pickled Mango, Dill	
	Soft Shell Crab Sammy	32
	Crab Salad, Fried Soft Shell, Pickled Cabbage	
	Impossible Burger	28
	Lettuce, Aioli, Pickles, House 'Chup	
	OFC Burger	30
	Carbon Neutral Beef, Jack Ketchup, Pickles + add sunnyside egg + 3	

SWEETS

V	OFC x Dearborn Granola Bowl	18
	Coconut Yoghurt, Seasonal Fruits	
VG	Guava in the Coconut	14
	Kaffir Cloud, Meringues, 	
	Single Origin Chocolate Brownie	14
	Served with Cacao Sorbet	