

INSPIRE }

SPRMRKT
Kitchen + Bar

} DAILY
LIFE

LUNCH

Main **30**
2-Course **38**
3-Course **46**

..... APPETIZER

SPRMRKT Fish Crudo	<i>Pickled Shallot, Garlic, Lemon, Parsley</i>
Brussels & Roots	<i>Brussel Sprouts, Root Vegetables, Tomato Confit, Parmesan</i>
Pork Croquettes	<i>Tomato, Bacon Jam</i>

..... MAIN

Coq Au Vin	<i>Red Wine, Bacon, Mushrooms, Braised Vegetables</i>
Pan Roasted Seabass	<i>Parmesan, Polenta, Ratatouille</i>
Lobster Tail Pasta (+5)	<i>Linguine, Pesto, Pine Nuts, Aged Parmesan</i>

..... DESSERT

Tiramisu	<i>Espresso Ice Cream, Hazelnut Liqueur Granita, Mascarpone Foam</i>
Earl Grey Crème Brûlée	<i>Earl Grey Custard, Lemon Lavender Streusel, Fresh Seasonal Fruits</i>
Two Scoops Ice Cream	<i>Triple Chocolate or Flavour Of The Day</i>

Every lunch set is served with coffee or tea

All prices are subject to government tax and a 10% service charge.

BRUNCH

Scotch Egg	Poached Egg, Ground Pork, Bacon, Arugula, Avocado	15
Smoked Chicken Ravioli	Chorizo, Mushrooms, Tomato Sauce, Aged Parmesan	22
Oyster Mornay	Pacific Oysters, Gruyère, White Wine, Cream	12
Baked Camembert	Garlic, White Wine, Honey, Herbs	15
Weekend Roast	180g Pork Belly or Wagyu Rump, Vine-Ripened Tomato, Mixed Mushrooms, Yorkshire Pudding, Jus	34
Savoury French Toast	Ground Pork, Worcestershire, Avocado, Mixed Greens	23
Oxtail Eggs On Toast	Sourdough, 63° Egg, Paprika Hollandaise	24
Classic 2-Egg Omelette	Choice of Three: San Daniele Ham, Smoked Salmon, Mixed Mushrooms, Spinach, Tomatoes or Mozzarella	20
Pocket Pizza Sandwich	Crust, Mozzarella, Vine-Ripened Tomato, 70° Egg & Choice of One: Smoked Salmon, San Daniele Ham, Pork Belly or Wagyu Rump	20
Croque-Madame	Farmer's White, Ham, Gruyère, Béchamel, Egg	20
Chicken Pot Pie	Carrots, Celery, Potato, Puff Pastry	18
Pork Belly Carbonara	Handmade Pasta, 63° Egg, Cream, Parmesan	25
Arugula & Mushroom Pasta	Smoked Tomato Sauce, Aged Parmesan	22
Courgette & Beet Salad	Kyuri, Mixed Greens, Cauliflower, Carrot Purée	18
Bacon & Bourbon Pancakes	Maple-Glazed Bacon, Arugula, Pine Nuts	19
Coffee Crumble Pancakes	Coffee Anglaise, Vanilla Ice Cream	19
Bread & Butter Pudding	Custard, Vanilla Ice Cream	10
Two Scoops Ice Cream	Triple Chocolate or Flavour Of The Day	10

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DINNER

› TEASER ‹

..... *To Share*

Freshly Shucked Oyster	<i>Pacific Oyster, Red Wine Mignonette, Lemon</i>	6
Gratinated Oyster	<i>Pacific Oyster, Mornay Sauce</i>	6
Tempura Oyster	<i>Pacific Oyster, Aioli</i>	6
Pork Rilette	<i>Apple, Calvados Reduction, Toast</i>	18
Brussel Sprouts	<i>Grilled Corn, Harissa Chili, Lime, Pomegranate</i>	15

..... *To Start*

Octopus & Prawn	<i>Escabeche, Capsicum, White Wine Vinegar</i>	24
Fjord Trout	<i>Mix Berry Coulis, Carrot, Celery, Court Bouillon</i>	19
Landaise Salad	<i>Marinated Beets, Candied Walnuts</i>	18
Firefly Squid	<i>Smoked Cauliflower, Herbs, Garlic Bread Crumbs</i>	24
Potato & Butter Soup	<i>Fried Parma</i>	15

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DINNER

..... MAINS		
Slow Braised Pork Neck	<i>Lentils, Mustard, Lardon</i>	32
Steak Frites	<i>200g Ribeye, Chips, Béarnaise</i>	36
Half Spatchcock	<i>Braised Seasonal Légume</i>	27
Twice Cooked Chicken Roulade	<i>Spinach & Mushroom Duxelles, Asparagus Tempura, Cauliflower Purée</i>	28
Smoked Lobster Tail	<i>Pumpkin, Three Cheese, Macaroni</i>	42
Seabass Meunière	<i>Quinoa, Apples, Vine-Ripened Tomatoes, Sesame Nut Dressing</i>	33
..... PASTA		
Malbec Oxtail Pasta	<i>Handmade Pappardelle, Smoked Cheese, Veal Jus</i>	32
Pasta Primavera	<i>Handmade Fettuccine, Asparagus, Mixed Mushrooms, Spinach, Smoked Tomato Sauce</i>	24
Smoked Chicken Ravioli	<i>Hand Rolled Ravioli, Chorizo, Smoked Veal Jus</i>	26
..... GOOD FOR TWO		
Stockyard Côte de Bœuf	<i>200 Days Grain-Fed, 600g Bone-In Beef Ribs, Mixed Mushrooms, Potatoes, Vine-Ripened Tomatoes</i>	94
Whole Fish	<i>600g Catch Of The Day, Seasonal Tomatoes, Olive Salsa, Arugula Salad, Lemon Jam</i>	64
..... DESSERT		
Tiramisu	<i>Espresso Ice Cream, Hazelnut Liqueur Granita, Mascarpone Foam</i>	18
Three Beet Lava Cake	<i>70% Valrhona Dark Chocolate, Beetroot Sorbet, Candied Beets</i>	18
Earl Grey Crème Brûlée	<i>Earl Grey Custard, Lemon Lavender Streusel, Fresh Seasonal Fruits</i>	16

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Available on
Fridays & Saturdays

LATE NIGHT WEEKENDS

From
9:30PM to Midnight

TO TEASE

BAKED CAMEMBERT CHEESE 15
*camembert, garlic, white
wine, honey, herbs*

FISH CRACKLING 8
fish skin, wasabi mayo

PORK CROQUETTES 12
bacon, tomato jam

BRUSSEL SPROUTS 10
*grilled corn, harissa
chilli, lime, pomegranate*

CHIPS 10
*choice of: garlic & parsley,
tom yum or wasabi*

TO SATISFY

CHICKEN ROULADE 20
*spinach & mushroom duxelles,
aioli*

PASTA PRIMAVERA 20
*asparagus, mixed mushrooms,
spinach, smoked tomato sauce
add chicken, +4
add pancetta, +4*

TO SHARE

BACON FLAMMENKÜCHE 18
*mozzarella, silver onions,
béchamel*

VEGETARIAN 15
FLAMMENKÜCHE
*zucchini, tomatoes,
mozzarella, silver onions,
béchamel*

TO COMPLETE

TIRAMISU 15
*espresso ice cream, hazelnut
liqueur granita, mascarpone
foam*

CAKE OF THE DAY -
*please ask your server for
the cake of the day*

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GIN		CRAFT BEER	
Martin Millers	15	Magic Hat, Pale Ale	11
Hendrick's	17	Crabbie's, Ginger Beer	11
Monkey 47	21	Brewdog, Punk IPA	11
VODKA		Pure Blonde, Premium Lager	11
Ketel One	15	Mac's, Great White Beer	11
Boyd & Blair	16	Hitachino Nest, Red Lager	16
Grey Goose	17	Hitachino Nest, Red Rice Ale	17
TEQUILA		DRAUGHT BEER	
Ocho Reposado	15	Kronenbourg 1664 Blanc	
Cimarron	15	½ pint	10
Tepoz	16	Full pint	18
RUM		Asahi Super Dry	
Chalong Bay	15	½ pint	10
Mount Gay Eclipse Gold	15	Full pint	18
Ron Zacapa 23yrs	21	
SCOTCH WHISKY		SPARKLING	19/ gls
Haig Club	16	2015 Spagnol Dol de Sas, Prosecco di Valdobbiadene Superiore "Extra Dry"	90/ btl
Talisker 10yrs	19	100% Glera Italy - Veneto
Springbank 10yrs	22	WHITE	15/ gls
BOURBON		2015 Chateau Rioublanc, Bordeaux Blanc	70/ btl
Wild Turkey 81 Proof	15	60% Sauvignon Blanc, 30% Semillon, 10% Colambard France - Bordeaux
Elijah Craig 12yr	17	RED	15/ gls
Woodford Reserve	22	2012 Chateau Rioublanc, Bordeaux Rouge	70/ btl
RYE WHISKEY		70% Merlot, 20% Cabernet Sauvignon, 6% Cabernet Franc, 4% Malbec France - Bordeaux
Bulleit Rye	16	
Highwest Double Rye	18	
Rittenhouse 100 Proof	18	
JAPANESE		
Iwai Tradition	19	
Nika Miyagikyo Nas	26	
Kindly approach our servers for the complete alcohol & wine list.		

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NON-ALCOHOLIC
- DRINK MENU -

FRESH JUICES	Orange	8
	Apple	8
	Carrot	8
	Beetroot	8
	Pink Grapefruit	8
	+ Ginger Shot	3
COFFEE	Espresso	5
	Macchiato	5
	Long Black	5
	Cappuccino	6
	Latte	6
	Flat White	6
	Mocha	8
	+ Extra Shot	1
TEA	Sencha Saemidori Fukamishi	6
	Mi Xiang Oolong	8
	French Peppermint	6
	Moroccan Rosebud	6
SOFT DRINKS	Lemonade	7
	Iced Tea	7
	Coke	5
	Coke Light	5
	Ginger Ale	5
	Ginger Beer	5
	Soda	5
	Tonic	5
WATER	Badoit (750ml)	10
	<i>Naturally sparkling mineral water</i>	
	Evian (750ml)	10
	<i>Still mineral water</i>	