

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

CLASSICS

Classic 2-Egg Omelette (Add-Ons, +5)	Choice of Three: San Daniele Ham, Smoked Salmon, Avocado, Mushrooms, Spinach, Tomato Or Mozzarella	20
Bacon & Hash French Toast	Homemade Brioche, Olives, Sunny Side-Up, Salad & Salsa	25
Croque-Madame	Homemade Farmer's White, San Daniele Ham, Emmental, Béchamel, Panko Fried Soft Boiled Egg	24
Smoked Cheese Steak Tartine	Homemade Bread, Beef, Smoked Scamorza, Chips	28

PASTA

Vegetable Lasagna	Mixed Mushrooms, Béchamel, Tomato, Mozzarella, Aged Parmesan, Arugula, Pine Nuts	26
Pasta Primavera	Handmade Pasta, Spinach, Mushrooms, Asparagus, Carrots, Tomato Sauce, Aged Parmesan	25
Suruga Bay Shrimp Pasta	Handmade Pasta, Capers, Olives, Cherry Tomato, Aged Parmesan	27

MEAT

Weekend Roast	200g USDA Ribeye, Vine-Ripened Tomatoes, Mixed Mushrooms, Yorkshire Pudding, Homemade Ricotta, Jus	42
Bangers & Mash	Chicken Harissa, Farmer's Pork, Caramelised Onions, Potato Mousseline, Red Wine Jus	28
Pork En Crouete	Minced Pork, Brioche Dough, Salad & Salsa	28
Chicken Parmigiana	Chicken Breast, Tomato Sauce, Mozzarella, Aged Parmesan, Mash, Salad & Salsa	26
Chicken Pot Pie	Carrots, Celery, Potato, Puff Pastry	20

SIDES TO SHARE

Oyster Mornay	3 Pacific Oysters, Emmental, Aged Parmesan, Béchamel	16
Baked Camembert	Garlic, White Wine, Honey, Herbs, Toast	15
Scotch Egg	Ground Pork & Bacon, Arugula, Avocado	16
Brussel Sprouts	Grilled Corn, Harissa Chili, Lime, Pomegranate, Sambal Mayo	15
Garlic Chips	Straight Cut Fries, Garlic, Herbs	12

SWEETS

Cast Iron Pancake	Choice Of Mixed Berries Or Caramelised Banana & Walnut, Dulce de Leche, Ice Cream (+5)	19
Bread & Butter Pudding	Custard, Homemade Vanilla Ice Cream	8
Ice Cream Of The Day	Homemade Ice Cream	5

INSPIRE }

SPRMRKT
Kitchen + Bar

} DAILY
LIFE

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

INSPIRE }

SPRMRKT
Kitchen + Bar

} DAILY LIFE

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

INSPIRE }

SPRMRKT

Kitchen + Bar

} DAILY LIFE

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*

INSPIRE

SPRMRKT

Kitchen + Bar

DAILY
LIFE

GIN		CRAFT BEER	
Tanqueray	15	Hitachino Nest, Red Rice 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	Celtic Marches, Thundering	20
Grey Goose	17	Molly Apple Cider	
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	
Haig Club	16	2015 Spagnol Col del Sas, Prosecco di Valdobbiadene Superiore "Extra Dry"	19/ gls
Talisker 10yrs	19	100% Glera Italy - Veneto	90/ btl
Springbank 10yrs	22		
BOURBON		WHITE	
Wild Turkey 81 Proof	15	2015 Chateau Rioublanc, Bordeaux Blanc	15/ gls
Elijah Craig 12yr	17	60% Sauvignon Blanc, 30% Semillon, 10% Colambard France - Bordeaux	70/ btl
Woodford Reserve	22		
RYE WHISKEY		RED	
Bulleit Rye	16	2012 Chateau Rioublanc, Bordeaux Rouge	15/ gls
Highwest Double Rye	18	70% Merlot, 20% Cabernet Sauvignon, 6% Cabernet Franc, 4% Malbec France - Bordeaux	70/ btl
Rittenhouse 100 Proof	18		
JAPANESE			
Iwai Tradition	19		
Nika Miyagikyo Nas	26		
Kindly approach our servers for the complete alcohol & wine list.			

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

INSPIRE }

SPRMRKT
Kitchen + Bar

{ DAILY
LIFE

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>	