



THE ENVOY

Colonial-Inspired DUNCH MENU

\$480

EVERY SATURDAY
7PM-11PM
LAST CALL 10:30PM

SMALL PLATES

to share

PANI PURI

- Traditional: Potatoes & Chickpeas ■ ■
- Mango & Tomato Salsa ■ ■
- Lemongrass Chicken & Aromatic Broth ■ ■

served with traditional condiments of green chilli chutney, tamarind, spiced yoghurt, fresh coriander & chili

SPICED TUNA WONTON CUPS ■

chopped tuna in sesame dressing and topped with fresh coriander



Salad
to share

GREEN PAPAYA & GLASS NOODLES SALAD ■

with cucumber, red onion, carrot, basil, almond & coriander chipotle sauce

OCTOPUS & POTATO SALAD ■ ■

with cherry tomatoes, baby radish, onion & chili lime dressing

SALMON & CRAB ROLL ■

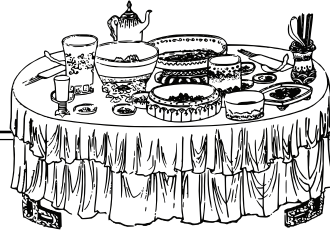
caviar & tartar cream

MUSHROOM PANCAKE ■

spring onion, mushroom pâté, crème fraîche

CARAMELIZED ONION MINI TART ■

cherry tomatoes & goat cheese



BIG PLATES

to share

TANDOORI SPICED SEA BREAM AND PRAWN

with spring onion, garlic, red chili, chickpea lentil mash

SEAFOOD LASKA FETTUCCINE

with crab meat, shrimps, cherry tomatoes, red onion, chives, chili flakes, soya puff

BEEF CUT PLATTER ■ ■

Chef's selection of 3 different cuts with sautéed vegetables & mashed potato with "Colonial-Inspired" homemade sauce, sambal sauce, onion gravy & creamy English mustard

FISH FINGERS

furikake, seaweed and honey mustard sauce

CHORIZO & PRAWN ■

cajun spicy powder

BANGER & MASH BITE

with spicy British sausage, mashed potato & gravy

PEKING DUCK TORTILLA ■

served with hoisin sauce, sweet & sour plum sauce

IBERICO PORK MOMO ■

[vegetable option available] served with spicy tomato coriander sauce

Dessert
to share

PANDAN CREPES

lemon sorbet

MILO & CHOCOLATE TRUFFLE MOUSSE BOMB

coffee macaroon & sea salt ice-cream



FREE FLOW DRINKS

[+\$160 for an extra hour]

CHAMPAGNE

G.H. Mumm Cordon Rouge Brut

RED WINE

Emilio Moro Finca Resalso Tempranillo Ribera Del Duero / Spain / 2021

WHITE WINE

Pierre Chainier, "Les Calcaires" Sauvignon Blanc Bordeaux / France / 2020

ROSÉ

Château Minuinity 'M de Minuinity' Rosé Provence / France / 2021

BEER

Peroni Bottle

EARLY BIRD

Vodka, pineapple juice, passion fruit puree, lemon juice, vanilla syrup, bitters

DEWDROPS OF THE HEART

Pandan-redistilled vodka, green tea & jasmine double strength tea, homemade pandan syrup, carbonated in a perlini shaker

WATERFALL

Thyme-Infused vodka, elderflower cordial, homemade thyme syrup, yuzu juice, soda water

NEGRONI

House-blended gin, carpano classico, campari, cynar

+\$420

SOFT DRINKS

Coca-Cola/ Coca-Cola Zero/ Sprite

JUICES

Apple/ Orange/ Pineapple/ Cranberry

FRESH WATER

Elderflower cordial, homemade thyme syrup, yuzu juice, soda water

MORNING DEW

Green tea & jasmine double strength tea, homemade pandan syrup, carbonated in a perlini shaker

FRUIT PUNCH

Orange juice, pineapple juice, cranberry juice, grenadine, soda water

+\$160

■ Vegetarian ■ Gluten-Free ■ Non-Dairy

*minimum 2 persons

subject to 10% service charge