



SOUTH SIDE

Menu



By popular demand:

Roasted French Poulet



Now available for lunch!

Please kindly note that a preparation time of
15-20 minutes is required.

Ardor

Mother's Day Special:

Raspberry Rose

Available in limited quantities from now till 12 May!



Order yours now at:
<http://ardor.sg>

Our Raspberry Rose Cake marries the delicate sweetness of rose-infused Chantilly cream with the tartness of raspberry confit. Each bite reveals layers of moist castella sponge, perfectly complemented by the subtle crunch of shredded coconut, ensuring a harmonious blend of flavours. This treat is sure to leave a lasting impression of warmth and contentment when enjoyed with loved ones.

Cakes are available in limited quantities from 3-12 May.

HAPPY HOUR GOLDEN HOUR

5pm - 7pm daily

Enjoy draft beers, cocktails on tap, and house pour wines at \$12.



@SouthSideKeppel

SOUTH SIDE

COFFEE | BRUNCH | DINNER

BAKES

WEEKDAYS: 9AM - 11AM, 3PM - 5PM
WEEKENDS: 9AM - 10AM, 3.30PM - 5PM

QUICHE

Whole quiche (\$40, 8") available for order 3 days in advance.

Quiche Lorraine 7

Bacon, onion, mozzarella, Grana Padano

Truffled Mushroom 7

Sautéed mixed mushroom, truffle paste, mozzarella, Grana Padano

SOURDOUGH TOAST

Smoked Salmon 12.5

Norwegian smoked salmon, butter

Smashed Avocado (V) 8.5

Avocado, butter

Chicken Breast 8.5

Chicken cubes, special sauce, mayo, butter

BAGEL

Smoked Salmon 12.5

Norwegian smoked salmon, dill cream cheese, capers

Basic (V) 6.5

Dill cream cheese

Pink (V) 8.5

Mixed berries jam, cream cheese

Add-on:

Norwegian Smoked Salmon	6	Cream cheese	3
Chicken Breast	6	Dill cream cheese	4
Smashed Avocado	5		

Complete the meal with freshly brewed coffee* for just \$3.

*Promotion is available till 11am on weekdays and 10am on weekends for coffee only. Add-ons are available accordingly.

Prices are subject to a 10% service charge and applicable taxes.



1. Maple Glazed Tempeh

2. Caesar Salad

3. Wild Forest Mushroom Soup

4. Garlic Parmesan
Chicken Chunks

5. Baked Miso Corn Ribs

SOUTH SIDE

COFFEE | BRUNCH | DINNER

SHARING

WEEKDAYS: 11AM ONWARDS
WEEKENDS & PH: 10AM ONWARDS

TATER TOTS (V) 8

Tater gems, sour cream powder. Served with citrus yogurt sauce.

MAPLE GLAZED TEMPEH (VG) 10

Baked tempeh, maple ginger soy glaze, white sesame seeds.

TRUFFLED PARMESAN FRIES (VGO) 12

Stealth fries, truffle paste, white truffled oil, shaved parmesan.

KOREAN SPAM FRIES 12

SPAM®, tossed with cayenne pepper and paprika. Served with gochujang mayo.

GARLIC PARMESAN CHICKEN CHUNKS 14

Crispy chicken cubes, garlic, parmesan. Served with BBQ mayo.

BAKED MISO CORN RIBS (VG) 8

Sweet corn, miso glaze, teriyaki glaze, EV00.

WILD FOREST MUSHROOM SOUP (V) 12

Wild forest mushroom mix, truffled oil, cream, chopped chives, sourdough with gouda toast.

PITA & HUMMUS (V) 12

Chickpea hummus, green olives, sun-dried tomato, parmesan, almond, walnut, chives, EV00, pita.

MESCLUN SALAD (VGO) 12

Mesclun, cherry tomatoes, edamame, red onions, parmesan, baby potato, crouton, almond, walnut, citrus vinaigrette.

CAESAR SALAD (VO) 12

Baby romaine lettuce, candied bacon, onsen egg, cherry tomato, parmesan, crouton, caesar dressing.

☆ Chef Recommended

GF Gluten-Free

VO Vegetarian / Vegetarian Option

VGO Vegan / Vegan Option

Please kindly inform us of any dietary restrictions.

Prices are subject to a 10% service charge and applicable taxes.



1. Switz Rosti with Smoked Salmon
2. Switz Rosti with Wagyu Steak and Ikura
3. Switz Rosti with Cheese and Mushroom
4. Switz Rosti with Smashed Avo and Onsen Egg

BRUNCH

WEEKDAYS: 11AM - 3PM
WEEKENDS & PH: 10AM - 3:30PM

☆ BIG BREAKFAST (VO)	22	☆ ROASTED HALF FRENCH CHICKEN	24
Choice of egg, candied bacon, cheese sausage, sauteed mushroom, smoked bean stew, cracked potato, cherry tomato, mesclun, sourdough.		Roasted French Poulet, cracked potato, carrot puree, cherry tomato, garlic confit, chicken jus.	
Choice of egg: Sunny-side up / Scrambled / Onsen		PESTO FETTUCCINE (V)	16
		Housemade basil pesto, fettuccine, pine nuts, parmesan.	
BAKED MISO SALMON GRAIN BOWL	18	TRUFFLE MUSHROOM LINGUINE (V)	18
Japanese short grain rice, baked miso salmon, tobiko, mentaiko mayo, onsen egg, pickled daikon, edamame, cherry tomato.		Sauteed mushroom, truffle salsa, truffle cream, linguine.	
GRILLED CHICKEN BREAST GRAIN BOWL	16	SPICY UMAMI MUSHROOM FUSILLI (VG)	16
Japanese short grain rice, slow poached chicken breast, onsen egg, pickled daikon, edamame, cherry tomato, basil pesto, furikake.		Spicy umami sauce, sauteed mushroom, cherry fusilli, tomato, peanut. Choice of spice levels 1 to 3.	
☆ WAGYU GRAIN BOWL	20	SMASHED AVO & EGG TOAST (V)	14
Japanese short grain rice, Grain-fed wagyu, ikura, onsen egg, pickled daikon, edamame, cherry tomato, yakiniku sauce, furikake.		Smashed avocado, onsen egg, sauteed mushroom, kombu, hollandaise sauce, balsamic glaze, sourdough.	
BUDDHA BOWL (VG)	14	☆ SWITZ ROSTI (VGO)	12
Japanese short grain rice, teriyaki tofu, maple glaze tempeh, cherry tomato, edamame, pickled daikon, assorted nuts, wafu dressing.		Shredded russet potato, sour cream, lemon wedge.	
SMASHED BURGER WITH FRIES	20	<i>CHEESE & MUSHROOM (V)</i>	6
Smashed Black Angus patty, sunny-side up, smoked cheddar cheese, caramelised onion, tomato chutney, BBQ mayo, butter-toasted brioche bun.		<i>SMASHED AVO & ONSEN EGG (V)</i>	6
		<i>SMOKED SALMON</i>	8
		<i>GRILLED SALMON</i>	10
		<i>WAGYU STEAK & IKURA</i>	14
		☆ CRISPY CHICKEN & WAFFLE	22
		Crispy boneless chicken leg, sunny-side up, bacon jam, waffle, maple syrup.	

Prices are subject to a 10% service charge and applicable taxes.



1. Grilled Chicken Breast Grain Bowl

2. Baked Miso Salmon Grain Bowl

3. Buddha Bowl

4. Wagyu Grain Bowl

Option to change to cauliflower rice +4



1. Switz Rosti with Wagyu Steak & Ikura
2. Crispy Duck Confit & Waffle
3. Iced White

4. Smashed Burger with Fries
5. Roasted Half French Chicken

DINNER

5 PM - 8:30 PM daily

CRISPY CHICKEN & WAFFLE 22

Crispy boneless chicken leg, sunny-side up, bacon jam, waffle, maple syrup.

☆ CRISPY DUCK CONFIT & WAFFLE 28

Crispy duck confit, waffle, caramelised onion, balsamic glaze, maple syrup.

☆ ROASTED HALF FRENCH CHICKEN 24

Roasted French Poulet, cracked potato, carrot puree, cherry tomato, garlic confit, chicken jus.

BARRAMUNDI 26

Pan-seared barramundi, sauteed mushroom, cracked potato, lemon cream sauce.

SEAFOOD LINGUINE 20

Shrimp, mussels, clams, squid, bird's eye chilli, white wine, tomato cream sauce, linguine.

☆ WAGYU GRAIN BOWL 20

Japanese short grain rice, Grain-fed wagyu, ikura, onsen egg, pickled daikon, edamame, cherry tomato, yakiniku sauce, furikake.

SPICY UMAMI MUSHROOM FUSILLI (VG) 16

Spicy umami sauce, sauteed mushroom, fusilli, cherry tomato, peanut. Choice of spice levels 1 to 3.

SMASHED BURGER WITH FRIES 20

Smashed Black Angus patty, sunny-side up, smoked cheddar cheese, caramelised onion, tomato chutney, BBQ mayo, butter-toasted brioche bun.

PESTO FETTUCCINE (V) 16

Housemade basil pesto, fettuccine, pine nuts, parmesan.

SWITZ ROSTI (VGO) 12

Shredded russet potato, sour cream, lemon wedge.

TRUFFLE MUSHROOM LINGUINE (V) 18

Sauteed mushroom, truffle salsa, truffle cream, linguine.

CHEESE & MUSHROOM (V) 6

SMASHED AVO & ONSEN EGG (V) 6

SMOKED SALMON 8

GRILLED SALMON 10

WAGYU STEAK & IKURA 14

Add-on:

Wagyu steak	18
Grilled miso salmon	14
Smoked salmon	6

Sauteed mushroom	4
Candied bacon	4
Scrambled egg	4
Change to cauliflower rice	4

Prices are subject to a 10% service charge and applicable taxes.



CRISPY DUCK CONFIT & WAFFLE

Crispy duck confit, waffle, caramelised onion, balsamic glaze, maple syrup.

BEVERAGES

Available all day

HAPPY HOUR

5:00 pm to 7:00 pm daily

\$12 - alcoholic taps, cocktails, house pour wines & beers
\$8 - non-alcoholic taps

COFFEE

Espresso

HOT/COLD

3 / -

Black

4 / 5

White

5 / 6

Mocha

5.5 / 6.5

Cold Brew

- / 4.5

Yuzu Coffee

- / 8

All coffee are served double shot.

Origins: Brazil Santo Antonio, Sao Paulo, & India Veer Attikan

Add Shot +1.5

Milk +0.5

Outside +1

NON-COFFEE

☆ Genmaicha Latte

6.5 / 7.5

Uji Matcha Latte

6.5 / 7.5

Earl Grey Blue Flower

6 / -

Berry Oolong

6 / -

Fruit Green Tea

6 / -

Chamomile

6 / -

NON-COFFEE

Ghana Cocoa

HOT / COLD

6.5 / 7.5

☆ Sea Salt Cocoa

7 / 8

Earl Grey Cocoa

7 / 8

Babycino

5 / -

TAPS

Yuzu Kombucha

10

Mojito Kombucha

10

Coffee Negroni | 24% ABV

18

Espresso Martini | 15.8% ABV

16

Guinness | 4.2% ABV | Ireland

15

Lychee Lager | 4.8% ABV | Singapore

15

Watermelon Cucumber Lager | 4.8% ABV | Singapore

15

Mango Tango Ale | 4.8% ABV | Singapore

15

CRAFT BEERS

Brothers Toffee Apple Cider | 4.0% ABV | Somerset, England

15

OTHERS

Boyfriend Coffee | 3.6% ABV

12

Sparkling Yuzu

5.5

Coke / Coke Zero / Sprite / Ginger Ale

4

Sparkling Water

3

Prices are subject to a 10% service charge and applicable taxes.

WINES

Available all day

SPARKLING

Pizzolato Prosecco | Veneto, Italy, NV (ABV 11.0%)

Glass \$13 | Bottle \$62

Sparkling Brut, organic and certified. Aromas of golden apples, pressed flowers, white peach, and mint with a soft, crisp, effervescent, dryish light body and a sleek, medium-length Meyer lemon, sage, and plantain finish.

WHITE

Pizzolato Pinot Grigio | Veneto, Italy, 2021 (ABV 12.0%)

Glass \$13 | Bottle \$62

Fruity-scented wine with evident hints of toasted almonds, dry hay and walnut husk.

Clement & Florian Berthier, Sauvignon Blanc | Loire, France, 2020 (ABV 12.5%)

Glass \$14 | Bottle \$68

Clear, fresh, aromatic, tropical fruit aromas including gooseberries, kiwis, and passionfruit seeds

RED

Artuke, Rioja | Rioja, Spain, 2022 (ABV 13.0%)

Glass \$14 | Bottle \$68

Raspberry and juicy cherry, sappy and bright, with a thirst-quenching tang.

Francois Villard, Syrah | Rhone, France, 2021 (ABV 13.0%)

Bottle \$72

Funky and earthy, with notes of blue and blackberries, vanilla, purple flowers, tar, and leather.

Felline, Primitivo | Puglia, Italy, 2021 (ABV 14.0%)

Bottle \$80

Intense ruby red, tending towards purple. The rich, fragrant bouquet has aromas of ripe plum, savoury spices, and sour cherry.

Borsao, Cabriola | Campo de Borja, Spain, 2022 (ABV 15.5%)

Bottle \$80

Ripe and racy nose, showing lots of sweet strawberries, baking spices and potpourri.

Prices are subject to a 10% service charge and applicable taxes.



1. Duo Chocolate
2. Goma Flan
3. Speculoos Burnt Cheesecake

4. Passionfruit Meringue
5. Lychee Rose
6. Earl Grey Lavender

PASTRIES / DESSERTS

Available all day

☆ **STICKY DATE PUDDING** 12
Served with butterscotch sauce, vanilla bean ice-cream and crushed walnut.

WAFFLE 10
Served with butter and maple syrup.

ICE-CREAM (SCOOP)
Pistachio Gelato 6
Smoked Cheese and Honeycomb 6
Strawberry Basil Sorbet (VG) 6
Soya Bean Gelato (VG) 6
Vanilla Bean Gelato 6

TARTS
☆ Lychee Rose 9
Passionfruit Meringue 9

CAKES SLICE / WHOLE
☆ **Signature Chocolate Cake (7")** 11 / 80
Valrhona 66% dark chocolate mousse, Morello cherry confit, dark chocolate sponge, hazelnut praline feuilletine.

☆ **Earl Grey Lavender Burnt Cheesecake (8")** 8 / 53
Velvety cream cheese infused with Earl Grey, topped with luscious ivory lavender ganache – a blissful indulgence.

Speculoos Burnt Cheesecake (8") 8 / 53
Creamy burnt cheesecake with the crunch of Lotus speculoos biscuits – indulge in the alluring flavors of cinnamon spice and caramel.

Prices are subject to a 10% service charge and applicable taxes.



We hope that you'll have a good time with us! :)



@SouthSideKeppel

<http://southside.sg>