ABOUT
Mr Punch is best known for his work in the puppet show, ‘Punch & Judy’. Mr Punch Public House is a re-imagination of the countless summers he spent touring the streets and beaches of the world with the cast and crew of the show. It is a nostalgic celebration of good food, better company and plentiful drinking.

26 Seah Street Singapore 188382
Tel: (65) 6339 6266 Mobile: (65) 8339 8966
www.mrpunch.com

All prices are subject to 10% service charge and 7% GST
In the winter, where one craves a warm homely dish, the fried salmon croquette with a basil-lifted breading and centre of delicious cream cheese fits the bill perfectly. Dip into Judy’s homemade zesty orange dip for a zing.

**SHARING PRE MAIN**

**38 for 3 items**
**16 for a-la-carte**

**Chicks & Greens**
Brazilian roasted chicken, romaine, sesame dressing

Being a meat lover, Mr Punch can’t resist sneaking a dollop of Brazilian roasted chicken into his daily bowl of greens. Tossed with sesame dressing, this marriage of Japanese and South American influences will cleanse your palate right up.

**Pork Collar Squares**
Judy glaze, Szechuan pepper

A perfect square to go with your full pint, this tender pork collar is marinated in the most familiar yet mysterious of sauces. The Judy glaze is heavily inspired by Asian flavours, and will no doubt take you back to a simpler time.

**The Queen’s Squid**
Fresh squid, marmite glaze

"Like the Queen, the iconic British breakfast spread, Marmite, must stay!", demands Mr Punch. Taking custard-battered squid, which is fried to golden goodness, the chosen spread - Marmite - is tossed into the mix for an umami finish - an opening fit for even the Queen.

**Lob & Roll**
Slipper lobster, rice paper, mushrooms, spicy sesame sauce

Packing a zing, this Vietnamese-inspired roll complements the fresh sweetness of shellfish with spicy sesame sauce, delivering a modern interpretation of this homely fare. Goes perfectly with a refreshing white.

**Salmon Croquette**
Homemade orange dip, cream cheese

In the winter, where one craves a warm homely dish, the fried salmon croquette with a basil-lifted breading and centre of delicious cream cheese fits the bill perfectly. Dip into Judy’s homemade zesty orange dip for a zing.

**Beef Tataki**
Small-batch yuzu jelly, rock salt, shiso

We all love exploring a little global influences in our food, and lifting classics with new culinary experimentations are our favourite pasttime. Thinly sliced and served with carefully-prepared yuzu jelly, one serving of this Tataki is never enough.

**The Not-So-Blue Mussels**
US live blue mussels, Sauvignon Blanc, tarragon persillade

Mr Punch’s antidote to beating the blues: live blue mussels cooked in sweet, creamy and herbaceous sea of wine and persillade.

**The Queen’s Squid**
Fresh squid, marmite glaze

When paired right, simple ingredients can do wonders. Inspired by local influences, Judy whips up her own salted yolk to complement the natural savoury notes of Mr Punch’s favourite Japanese bar snack, the unagi fish skin.

**Untitled Fish Skin**
Homemade salted yolk dip

When paired right, simple ingredients can do wonders. Inspired by local influences, Judy whips up her own salted yolk to complement the natural savoury notes of Mr Punch’s favourite Japanese bar snack, the unagi fish skin.

**Drunken Duck**
Duck magret, pomegranate, yellow frisee

Soaked in brine and Korean Makgeolli wine, the sliced duck is pan-seared to deliver a full orchestra of flavour.

**4 Act Sliders**
Angus beef patty, aged cheddar, onion marmalade

The classic American sliders is delivered with a twist in 4 acts. It stars the heroic juicy beef patty, paired with the sweet-sourish onion marmalade.

**Sharing Menu**

Recommended
SHARING FOOD MENU

PRE MAIN

Sweet Patatas
Yam, golden sweet potato  8
Opting for something more chic and timeless, Judy honours the food of the Inca - yam and sweet potato. Freshly prepared, these are finely sliced and fried to crispy lightness.

Maine Salad
Maine lobster, Japanese cucumber, gem lettuce, avocado, togarashi powder, fish roe dressing  26
"Bring me the best of Maine!", he ordered. "And Japan", said the rest. And so greens were added to Maine’s best and sweetest catch - the lobster - followed by a drizzle of fish roe dressing atop for a savoury finish, until lo and behold it came to be: Maine Salad.

Pulcino Wings
Homemade Korean spice crumbs  6 pieces  12
12 pieces  20
Mr Punch redefines snacking with this Korean rendition of chicken wings. Battered in ramen, the Pulcino Wings are lightly spiced to create wings so crispy and savoury, they might just take off.

Charred Mentaiko Fries
Mentaiko dressing  12
Mentioned as early as the 1600s, Mentaiko actually originated in Korea, and was adopted to the version we are all familiar with in 1949. East meets west in this boat of decadence. The char-tipped fries add a mischief synonymous with Mr Punch.

Hamachi Loin Steak
Yellowtail, daikon, Dijon mustard  18
Also called the “Successful Fish”, the secret to the Yellowtail’s deliciousness lies in the fats accumulated in the cold sea. Left to simmer in a fish broth over 2 hours, then completed with a slight kick from the Dijon mustard.

Iberico Pork Rack
Shiso, affila cress, Riesling al fungi  21
The Iberian pigs have one of the most beautifully marbled red meat, due to their great capacity to accumulate fats between its muscle fibres. The resulting remarkable flavour ranks amongst the most exquisite food products in the world. Paired with a homemade Riesling al fungi, the naturally sweet flavours of the meat are balanced with savoury wild mushrooms.

Recommended

6 pieces    12
12 pieces    20
## SHARING FOOD MENU

### SHARING MAIN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>US Prime Steak (500gm)</strong></td>
<td>48</td>
<td>Homemade soy glaze, pink peppercorn, Malton sea salt</td>
</tr>
<tr>
<td>(comes with 2 sides)</td>
<td></td>
<td>Using prime cuts of the highest quality, the sharing steak is cold-smoked in tea leaf before being prepared sous-vide. The tender beef is lightly seared brown to enhance the rich juicy flavour, after which it is served in a smoky bell jar to officiate what can only be a royal feast.</td>
</tr>
<tr>
<td><strong>SIDES</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mashed potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sautéed Kale flower</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Charred vine ripe tomatoes</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### MAIN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Angus Burger</strong></td>
<td>25</td>
<td>Angus beef patty, candied bacon, aged cheddar</td>
</tr>
<tr>
<td>The thick, juicy patty sits in perfect meditation between the punchy taste of aged cheddar and sweet goodness of the beefsteak tomato. A soft aromatic bun takes the combination to a whole new level of zen.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Seared Scallops Linguine</strong></td>
<td>22</td>
<td>Scallops, shio kombu, homemade herb oil drizzle</td>
</tr>
<tr>
<td>The classic aglio olio is injected with a healthy dose of shio(k) kombu and herbs, bring out an lightly-spiced umami flavour. The many notes are tied together by the rich, decadent profile of the pan-seared scallops.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Light Chicken Carbonara</strong></td>
<td>22</td>
<td>Roasted chicken meat, candied bacon, shaved egg, parmesan</td>
</tr>
<tr>
<td>“One must not take Carbonara lightly,” warns the Constable. Mr Punch responds with a serving of a pasta dish that is packed with a healthy portion of shredded roasted chicken, candied bacon and parmesan cheese. And just when you thought it couldn’t get any lighter, he swaps the egg yolk for shaved eggs instead.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Lobster Brioche</strong></td>
<td>32</td>
<td>Maine lobster, Gruyere cheese, mentaiko, Grand Marnier</td>
</tr>
<tr>
<td>Maine’s best catch makes a second appearance, this time snuggled atop warm toasted brioche. Tossed and flame whole with Grand Marnier, the citrus-rich seafood finds the perfect balance alongside creamy Mentaiko and Gruyere cheese.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Recommended
DESSERTS

Banana Chocolate Cake
Dark caramel sauce, chocolate mousse, banana tuile

Mr Punch loves his banana, and it is with this conviction that he made his signature Banana Chocolate Cake. Home-baked to moist perfection, then sprinkled with sea salt to bring out the sweetness of banana, the cake is then served with chocolate mousse hiding a delicious banana custard centre.

“Oops I drop my” Ice Cream
Earl grey mousse, salted popcorn, white chocolate, dried prunes

Ever had the disappointment of dropping your ice-cream on the floor? Mr Punch takes this great tragedy and puts a delicious spin on it. The light, fragrant earl grey is spilt onto a plate of chocolate soil that’s been subjected to favourite carnival treats - salted popcorn, white chocolate and dried prunes. The resulting dazzling array of taste will bring you back to your childhood days - without the disappointment.

Passionfruit Crème Brûlée
Dried mangoes, almond crumbs

Summer has arrived! Adding a touch of the tropics to the classic French dessert, the passionfruit creme brûlée is served cold with a dollop of mango ice cream atop. Strips of sweet dried mangoes and almond crumbs are littered across the plate to complete the tropical feel.

Flaming Tiramisu
Coffee-soaked savoiardi, frozen mascarpone, sambuca

Despite its disputed origins, there is no doubt that the tiramisu is one of the most loved Italian desserts. Translated to mean “cheer me up”, this deconstructed rendition retains many of its vital flavours, while adding an element of surprise.

COFFEE
Long Black 5
Latte 6
Cappuccino 6
Espresso Single/ Double 5/6

TEA (BY THE POT)
English Breakfast 6
Peppermint 6
Chamomile 6
Earl Grey 6
BRUNCH AT PUNCH
Every Saturday and Sunday

The Sinful  "The Devil's French toast"
Nutella, peanut butter, vanilla ice-cream, rice-krispies banana balls

Definitely not one for the weak-hearted (literally), the devil's breakfast features thick brioche slapped with the savory goodness of Nutella + peanut butter, topped off with vanilla ice-cream to wash it all down. The rice-krispies banana balls pack a delightful flavour reminiscent of your childhood days.

Seaside omelet  "Lobster, eggs and toast"
Boston lobster, scrambled eggs, gruyere cheese, toasted brioche

One does not simply mention Mr Punch without giving a tribute to his seaside days. This specialty omelet paints an idyllic day by the beach, appreciating the fresh sweetness of the Boston lobster, further enhanced by gruyere cheese and a Grand Marnier flambé.

Toby's Choice  "Eggs Benedict with choice topping"
Sourdough, avocado hollandaise, Prosciutto Parma/
Earl Grey cured salmon

The apple of everyone's eye, Toby is the most pampered of the lot. Who else will get to choose between the delicate Prosciutto Parma, or a uniquely-cured salmon, to go with the classic eggs benedict? The avocado hollandaise makes devouring this less sinful, lightly holding all the flavours together.

Punch's Breakfast  "An English full breakfast"
Crispy bacon, sunny side up, wild mushrooms, English pork sausage, toasted brioche

A small man with a big appetite, Mr Punch starts everyday with a healthy mix of his personal favourites. The toasted brioche is comfortably accompanied by crisp bacon, juicy wild mushrooms and flavorful English pork sausages.
## DRINKS MENU
### MODERN VINTAGE COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Country</th>
<th>Style</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Manhattan Cigar</td>
<td>United States of America</td>
<td>Aromatic</td>
<td>22</td>
</tr>
<tr>
<td>Chilli Mojito</td>
<td>Cuba</td>
<td>Spicy</td>
<td>22</td>
</tr>
<tr>
<td>Bloody Spicy</td>
<td>United States of America</td>
<td>Spicy</td>
<td>22</td>
</tr>
<tr>
<td>Encik Punch</td>
<td>Malaysia</td>
<td>Fruity, Aromatic</td>
<td>19</td>
</tr>
<tr>
<td>Pimm's &amp; Pints</td>
<td>United Kingdom</td>
<td>Fruity, Aromatic</td>
<td>28</td>
</tr>
<tr>
<td>Meltdown</td>
<td>Brazil</td>
<td>Sweet, Fruity</td>
<td>22</td>
</tr>
<tr>
<td>In Cider</td>
<td>Mexico</td>
<td>Sweet</td>
<td>28</td>
</tr>
</tbody>
</table>

**Encik Punch**

Malaysia

Rum, campari, home-made jackfruit syrup

A tribute to our closest neighbors up North. Mr Punch does a twist on their national cocktail, adding home-made jackfruit syrup to this Malaysian trademark. Expect strong flavours and bittersweet finish, further enhanced by the nutty flavours of the boiled jackfruit seeds served on side. Only RM56 ($19).

**Chilli Mojito**

Cuba

Rum, ginger liqueur, mint leaves, lime

Mr Punch has been around the world, and he could never find a Mojito that fits his strong taste preference. His own version adds much-needed spiciness and tropical flavours to this timeless classic. Enjoy it with a special skewer.

**Bloody Spicy**

United States of America

Jalapeños-infused vodka, tomato juice

In case the name is not clear enough, this drink is bloody spicy. Mr Punch uses his special jalapeño-infused vodka in this concoction, adding a different dimension of spiciness. The use of curry leaves finishes the drink on an uniquely sweet note. Served with chips and salsa on the side.

**#mrpunchph**

United Kingdom

Mulled wine, brandy, cinnamon, cloves

What should you do after a great meal? Hashtag of course! Mr Punch takes a bottle of young merlot, carefully reducing it with cinnamon, cloves and oranges to make a warm, spiced concoction designed to round off your night on a sweet note. Comes with cinnamon cookies for dipping.

**Meltdown**

Brazil

Cachaça, fresh passionfruit, sherbet lime

Everyone has a meltdown now and then, and there’s nothing better to pick yourself up than with a decadent dessert cocktail. This twist on the Caipirinha softens the edge with the sweetness of sherbet lime, with fresh passionfruit adding zing to the concoction. Sweet fix for any occasion.

**In Cider**

Mexico

Margarita, lime, raspberry cider

There is nothing more refreshing than a nice frozen margarita. The citrus flavours of a classic margarita is further lifted by the soft bubbles of the raspberry cider upturned in this cocktail. It is so delicious that even the gummy bears want to hide inside here!
**PUNCH JARS (1.5 L)**

Best part of sharing a punch is the great conversations and wonderful memories that come with it. Named after his two besties, these punch jars epitomises punch drunk fun.

<table>
<thead>
<tr>
<th>Punch Jar</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Servant</td>
<td>Rum, peach, pineapple, cranberry</td>
</tr>
<tr>
<td></td>
<td>Fruity and easy-drinking, this mellow punch is great for starting your night.</td>
</tr>
<tr>
<td>The Constable</td>
<td>Cinnamon-infused whiskey, ginger liqueur, apple juice</td>
</tr>
<tr>
<td></td>
<td>Cinnamon does not make this drink any less tough. Stiff and no-nonsense, definitely a must-try.</td>
</tr>
</tbody>
</table>

**SPIRITS**

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Gin</td>
<td>13</td>
<td>160</td>
</tr>
<tr>
<td>Gordon’s London Dry Gin</td>
<td>13</td>
<td>160</td>
</tr>
<tr>
<td>Hendrick’s Gin</td>
<td>16</td>
<td>220</td>
</tr>
<tr>
<td>Vodka</td>
<td>13</td>
<td>160</td>
</tr>
<tr>
<td>Skyy Vodka</td>
<td>16</td>
<td>220</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>16</td>
<td>220</td>
</tr>
<tr>
<td>Rum</td>
<td>13</td>
<td>160</td>
</tr>
<tr>
<td>Havana Club</td>
<td>16</td>
<td>220</td>
</tr>
<tr>
<td>Diplomatico Reserva</td>
<td>13</td>
<td>160</td>
</tr>
<tr>
<td>Tequila</td>
<td>13</td>
<td>160</td>
</tr>
<tr>
<td>Jose Cuervo Tequila</td>
<td>16</td>
<td>220</td>
</tr>
<tr>
<td>Patron Silver</td>
<td>16</td>
<td>220</td>
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**SOFT DRINKS**

<table>
<thead>
<tr>
<th>Drink</th>
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</thead>
<tbody>
<tr>
<td>Coke/Cokelight</td>
<td>6</td>
</tr>
<tr>
<td>Sprite</td>
<td>6</td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>6</td>
</tr>
<tr>
<td>Coke/Cokelight</td>
<td>6</td>
</tr>
<tr>
<td>Sprite</td>
<td>6</td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>6</td>
</tr>
</tbody>
</table>

**WATER**

<table>
<thead>
<tr>
<th>Drink</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Nakd Sparkling (300ml)</td>
<td>6</td>
</tr>
<tr>
<td>Nakd Still (300ml)</td>
<td>6</td>
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</tbody>
</table>

**JUICES**

<table>
<thead>
<tr>
<th>Juice</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Orange</td>
<td>8</td>
</tr>
<tr>
<td>Lime</td>
<td>8</td>
</tr>
<tr>
<td>Apple</td>
<td>8</td>
</tr>
<tr>
<td>Cranberry</td>
<td>8</td>
</tr>
<tr>
<td>Pineapple</td>
<td>8</td>
</tr>
<tr>
<td>Mango</td>
<td>8</td>
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**ITALIAN SODA**

<table>
<thead>
<tr>
<th>Drink</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chempedak Popsicle</td>
<td>10</td>
</tr>
<tr>
<td>Homemade jackfruit-strawberry puree, fresh strawberry roses</td>
<td>10</td>
</tr>
<tr>
<td>Pretty Polly</td>
<td>10</td>
</tr>
<tr>
<td>Blueberry, strawberry, mint, candied berries</td>
<td>10</td>
</tr>
<tr>
<td>Tropic Thunder</td>
<td>10</td>
</tr>
<tr>
<td>Mango strawberry syrup, lemonade, cucumber boat</td>
<td>10</td>
</tr>
<tr>
<td>Little Ben</td>
<td>10</td>
</tr>
<tr>
<td>Green apple, lime juice, fresh milk, apple umbrella</td>
<td>10</td>
</tr>
</tbody>
</table>
HOUSE WINES

By the glass
2014 Luis Felipe Edwards Sauvignon Blanc  
Valle Central, Chile 15
2014 Vinos Sanz Classico  
Valle Central, Chile 15
2014 Luis Felipe Edwards Merlot  
Rioja, Spain 18
2014 Sierra Cantabria Tinto Seleccion

WINES

White wines by the bottle
2015 Giesen Estate Sauvignon Blanc  
Marlborough, New Zealand 80
Generous fruit flavours to the fore, with juicy acidity and a fresh, dry finish.

2015 Marchesi Di Barolo Gavi DOCG  
Piedmont, Italy 80
Strong scent of chamomile on palate, uniquely harmonious.
Great & classic with seafood.

2014 Pomino Blanco DOC  
Tuscany, Italy 80
Stark apple and citrusy notes of bergamot on the nose, with crisp minerals, supple flavours and lengthy finish.

2013 Hermann Donnhoff Riesling QBA  
Nahe, Germany 80
Cool white stone fruit aromas. Light-bodied & piquant, a sexy Riesling.

Red wines by the bottle
2012 Hollick Tannery Black CabSauv Merlot  
Coonawarra, Australia 89
Blueberries, plums and supple tannins combine to provide an enjoyable and perfectly balanced wine.

2015 Beresford Bell Tower Merlot  
McLaren Vale, Australia 82
Lifted aromas of dark berry and plum with hints of spice.
Fresh cherries and stewed plums on palate complemented by herbaceous characters and subtle oak.

2014 Giesen Estate Pinot Noir  
Marlborough, New Zealand 85
Wonderfully varietal in character with luscious flavours of dark cherry with that little touch of savoury spice to keep things interesting.

2013 Chateau Recougne Superieur Rouge  
AOC Bordeaux, France 82
Spicy, ripe and fruity, this wine has enough structure to give shape to the main highlights, the broad black fruits.

2014 Castiglioni Chianti DOCG  
Tuscany, Italy 82
The nose is complex: intense cherry and strawberry notes, blended with flowery hints of rose and violet.

* Vintage is subject to availability from winery.