

Small Plates

- Salted Egg Mid - Wings 12
Signature Salted Egg Aioli With Grilled Midwings
- Buah Keluak Ayam 12
Crispy skin Chicken with Buah Keluak Rempah
- Fwah! 18
Foie Gras, Scrambled Egg, Kaya on Toast
- Shiok Fries 14
Salted Egg and Chilli Crab Sauce with Fries
- Har Cheong Gai 10
Handmade Prawn Paste Chicken with Power Belacan
- Calamari 14
Baby Squid with Kicap Manis, Assam Chilli Sauce
- Ooh La La! 16
Venus clams with our signature Chilli sauce



Fwah!



Ooh La La



Har Cheong Gai



Asparagus



Chilli Crab Pasta

Charcoal Grill

- Grassfed Ribeye 24
200g, Grassfed Steak with Fries
- Truffled Scrambled Steak 30
200g, Grassfed Steak with Truffled Scrambled Egg
- Angus Ribeye 38
250g, Angus Ribeye with Fries and Salad
- US Wagyu Ribeye 58
250g, Mishima Reserve with Fries and Salad
- 30 Day Dry Aged Ribeye * 140
400g, USDA Prime, Smoked Salt
- Lamb Chops 38
3 pieces of Lamb, signature marinade with Salad
- Baby Back Ribs 24
350g Special BBQ Marinade with Fries and Salad
- Miso Salmon 26
200g, Miso, Garlic and Asparagus
- “Nai You” Lobster * 68
Buter poached, Charcoal licked
* 24 hours needed to order



Truffled Scrambled Ribeye



Miso Salmon



“Nai You” Lobster



Lamb Chops

Quarters Platter 128 (feeds 4)



Grilled Veg Platter
Quarters Fried Rice
Salted Egg Mid Wings

Buah Keluak Ayam
Angus Ribeye (250g)
Baby Back Ribs

Grilled Vegetables

- Vine Tomatos 10
Grilled with Salt with special marinade
- Shitake 9
Grilled with Salt
- Asparagus 14
Served with fermented Soy Bean and Garlic

Signature Burgers

- Salted Egg Chicken Burger 16
Oat battered Chicken, Salted Egg Aioli, Bun, Fries
- Satay Burger 16
Spiced Chicken, Peanut Sauce, Rice Patty, Salad
- Shiok Burger 16
Spiced Pork, Bun, Fries

Carbs

- Quarters Fried Rice 14
Salted Fish, Garlic, Rice
- Chilli Crab Pasta 18
Crab with Signature Chilli Crab Sauce (Add Clams) +4

Coffee

	hot	iced
Espresso	3.7	
Dbl Espresso	4.3	
Piccolo	4.8	
Cortado	5.0	
Flat White	5.0	6.0
Latte	5.0	6.0
Cappuccino	5.0	6.2
Mocha	5.8	6.8
Baileys Coffee	15.0	16.0
Affogato	8.0	

Cocoa

Hot Chocolate	5.0	6.0
Chocolate Mint	5.5	6.5
Mocha Mint	6.3	7.3
Deviled Choc	12.0	13.0



PAPA PALHETA
Specialty Coffee

Desserts

Duriancanboleh	9.0
Signature Mao Shan Wang infused Creme Brulee. Irresistible!	
Wonderffle	13.0
Waffle with a scoop of pandan and lemongrass ice cream, Gula Melaka glaze	
Tiramisu	11.0
Light Mascarpone on a bed of coffee infused sponge	
Bibik's Brownie	12.0
Buah Keluak Ice Cream with a delicious fudgy brownie	
Affogato	8.0
Espresso with Pandan Ice Cream. Totally Addictive!	
Durian Kaya Bomb	12.0
A Durian Kaya explosion awaits	Kaya 9.0
Ice Cream	Single 6.0
Pandan / Lemongrass / Buah Keluak	Double 10.0

"Top 10 Creme Brulees in Singapore"

Epicure Magazine



DURIANCANBOLEH

Quarterade



6.0

Dill, Mint, Lemon, Lime, Soda

The Quarters



16.0

Dill, Mint, Lemon, Lime, Gin, Vodka

Tea

	hot	iced
Earl Grey	6.0	6.8
Moroccan Mint	6.0	6.8
Tropical Oolong	6.0	6.8
Chai Latte	6.5	7.5
Green Tea Latte	6.5	7.5

Cold Press Juice

Apple	6.0
Orange	6.0
Apple Ginger	7.0

Organic Soda

Pink Grapefruit	6.0
Blood Orange	6.0
Gingerella	6.0

Honey

	hot	iced
Honey Lemon	6.0	7.0
Honey Ginger	6.5	7.5

Beer/ Cider

Fucking Hell (Pilsner)	14.0
Dead Pony (IPA)	14.0
Green Goblin (Cider)	16.0

Wine

Nero D' Avola	14.0 Gls
(Tareni Del Duca) Sicily	58.0 Btl
Pinot Grigio	14.0 Gls
(Giuseppe & Luigi) Friuli Latisana	58.0 Btl

 **the quarters**
bistro and grill

Dinner Menu

