

The background of the entire page is a faded, sepia-toned photograph. It depicts a grand, multi-story colonial-style building with numerous windows and arched doorways. In the foreground, on either side of the center, are the lower legs and feet of two women sitting on a low wall or ledge. They are wearing dark, form-fitting dresses and high-heeled sandals. The overall aesthetic is vintage and elegant.

# FOOD

DELVE INTO THE CAPTIVATING WORLD OF  
COLONIAL CUISINE AT ALLEYBAR, WHERE  
OUR MENU IS A LABOUR OF LOVE BY OUR  
TALENTED FLAVOUR CURATORS.

WE'VE CAREFULLY CRAFTED EACH DISH TO  
BRING YOU THE ESSENCE OF CLASSIC  
STRAIT FLAVOURS WITH A MODERN TWIST.  
IMMERSE YOURSELF IN THE VIBRANT AND  
AROMATIC TAPESTRY OF STRAITS CHINESE  
GASTRONOMY, EXPERTLY WOVEN INTO  
EVERY PLATE.



# SOUPS



## TRUFFLE MUSHROOM SOUP ❶

Sauteed Mushrooms, Mushroom Puree, White Truffle Oil

12

## ROASTED TOMATO BISQUE ❶

San Marzano Tomato, Fresh Basil Oil, Arberquina EVOO

10

*Add On: Grilled Cheese Toastie +6*

## CHEF'S DAILY SOUP SELECTION

10

👑 *Chef's Recommendation* / 🌶️ *Spicy* / ❶ *Vegetarian*

*All prices are subject to service charge & prevailing GST.*



# SALADS



## CHEF'S PORK BELLY SALAD 🍷

Braised Pork Belly, Hazelnuts, Shaved Apple,  
Watermelon, Charred Onion Dressing

16

## SMOKED SALMON & ROCKET SALAD

Rocket, Mixed Greens, Smoked Salmon,  
Capers, Onion Garlic Dressing

24

## CHARRED CORN & AVOCADO SALAD 🌱

Mixed Greens, Avocado, Charred Corn,  
Caramelized Onions, Sesame Dressing

15

## CLASSIC CAESAR

Local Farmed Gem Lettuce, Soft Boiled Egg, Garlic  
Croutons, Garlic & Anchovy Dressing, Grana Padano

15

🍷 Chef's Recommendation / 🌶️ Spicy / 🌱 Vegetarian

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# TOASTS



## SIGNATURE STEAK SANDWICH 🍷

Grilled Sourdough, Angus Beef Ribeye, Red Capsicum, Lettuce,  
Sweet Onions, Mustard Mayo, Shoestring Fries

25

## AVO SMASH WITH SOURDOUGH 🥑

Grilled Sourdough, Avocado, Jammy Eggs,  
Mayo, Grated Grana Padano, Honey

15

## BLACK FOREST HAM & GRUYÈRE MELT

Grilled Sourdough, Shaved Black Forest Ham,  
Gruyère, Mozzarella Cheese

16

🍷 Chef's Recommendation / 🌶️ Spicy / 🥬 Vegetarian

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# SMALL PLATES

## EMERALD HILL HAR JEONG WINGS 🍳

(6 pcs / 9 pcs / 12 pcs)

36-Hours Lantau Island Shrimp Paste Marinated Chicken Wings

16 / 24 / 28

## GRILLED MEDITERRANEAN OCTOPUS 🍳

Octopus Leg, Romesco, Spicy Chimichurri, Spinach

28

## HERITAGE CHICKEN SATAY

(6 pcs / 12 pcs)

Marinated Chicken Skewers, Cucumbers, Red Onions, Satay Sauce

18 / 28

## GOLDEN SALTED EGG PRAWNS

(6 pcs / 12 pcs)

Fried Prawns, Salted Egg Powder, Curry Leaves,  
Chilli Padi, Garlic

18 / 32

## SICHUAN MALA CHICKEN BITES 🍳 🌶️

Deep-Fried Chicken Bites, Sichuan Chilli Powder, Dried Chilli

*Choose Spice Level: Mild / Medium / Hot*

18

## SICHUAN MALA MUSHROOM BITES 🌶️ 🌱

Deep-Fried Mushrooms, Sichuan Chilli Powder, Dried Chilli

*Choose Spice Level: Mild / Medium / Hot*

16

🍳 Chef's Recommendation / 🌶️ Spicy / 🌱 Vegetarian

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# SMALL PLATES



## CRISPY PORK & WATERMELON SKEWERS 🍷

24-Hours Simmered Hokkaido Pork Belly, Black Peppered Watermelon,  
Sherry Caramel, Hazelnut

16

## EMERALD HILL'S SEAFOOD CARROT CAKE

Homemade Radish Cake, Handpicked Crabmeat,  
Sakura Prawns, Crispy Shrimp Chilli

19

## MISO-GLAZED BURNT EGGPLANT 🌱

Oven-Baked Eggplant, White Miso, Toasted Almonds, Chilli Flakes

18

## TRUFFLE DUCK CONFIT PIE TEE

Shredded Duck Confit, Sofrito, Truffled Mash, Dried Chillis

20

## UBIN PRAWN PIE TEE

Poached Ubin Prawns, Salmon Roe, Truffled Mash,  
Japanese Mayo, Pea Shoots

22

## FARMED MUSHROOM PIE TEE

Wok Fried Medley of Mushroom with Homemade Sambal,  
Truffled Mash, Dried Chilli, Crispy Shallots

16

🍷 Chef's Recommendation / 🌶️ Spicy / 🌱 Vegetarian

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# SMALL PLATES



## CRISPY CURRY CALAMARI

Lightly Battered Kelong Farmed Squid, Nyonya Curry Dust,  
Scallion Remoulade

24

## TRUFFLE FRIES

Shoestring Fries, Grana Padano, Sage, White Truffle Oil

18

## NACHO CHEESE FRIES

Shoestring Fries, Cheese Sauce

18

## HERITAGE PLATTER

(2 pax/5 pax)

Heritage Chicken Satay

Chicken, Peanut Sauce, Cucumber, Onions

Spicy Pork Belly Cubes 

Crispy Pork Belly, Spicy Dried Shrimp Sambal, Homemade Asian Spices

**Emerald Hill Har Jeong Wings**

36-Hour Lantau Island Shrimp Paste Marinated Chicken Wings

**Truffle Duck Confit Pie Tee**

Shredded Duck Confit, Sofrito, Truffled Mash, Dried Chilli

**Nacho Cheese Fries **

Shoestring Fries, Cheese Sauce

33/60

 *Chef's Recommendation* /  *Spicy* /  *Vegetarian*

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# SIGNATURE CHOPS

The "chop", a hallmark of British Colonial cuisine, was born from the ingenuity of Hainanese immigrants in 19th-century Southeast Asia. Latecomers to British Malaya and Singapore, the Hainanese found work as cooks in colonial households and establishments, mastering Western cooking techniques. They transformed classic roasts and fried meats into local staples by adding bold sauces, such as Worcestershire-infused gravy, and pairing them with familiar sides like potatoes or rice. Over time, "chop" dishes evolved, blending Eastern and Western flavors, and became a symbol of culinary fusion, creativity, and resilience.

## SEARED BONE-IN RIBEYE BEEF CHOP 🍖

600g, 200 Days Grain-Fed Angus, Stockyard Ranch, Australia  
Truffle Mash Potatoes, Sauteed Mushrooms, Red Wine Jus

138

## COLONIAL CHICKEN CHOP

Slow-Roasted Anxin Boneless Chicken Leg, Baked Beans,  
Herbed Frites, Colonial Gravy

24

## DUROC PORK CHOP

Duroc Pork Collar, Withered Spinach,  
Herb Roasted Baby Potatoes, Apple Jus

32

🍷 Chef's Recommendation / 🌶️ Spicy / 🌱 Vegetarian

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# MAINS



## STEAK & FRITES 🍷

200g Argentinean Grass-Fed Ribeye, Shoestring Fries, Gravy

38

*Add On: Truffle Fries +3*

## 72-HOUR BRAISED ANGUS BEEF CHEEK 🍷

Angus Beef Cheek, Mash Potato, Baked Beans, Colonial Gravy

30

## SPICE ROUTE CHICKEN

(Half/Whole)

Inspired By Ancient Peranakan Spice Traders, Featuring Free-Range Chickens Marinated In An 18-Spice Blend From Regions Like India And Thailand, Then Stone-Ground And Roasted To Perfection.

Served With Prawn Crackers

Please allow 30 minutes preparation time.

30/58

## SIGNATURE CHARGRILLED CHICKEN BURGER 🍷

Grilled Chicken Thigh, Brioche Bun, Coleslaw, Smoked Cheddar, Shoestring Fries, Burger Condiments

23

*Add On: Truffle Fries +3*

## CLASSIC WAGYU CHEESEBURGER

200g Wagyu Beef Patty, Brioche Bun, Shaved Lettuce, Smoked Cheddar, Shoestring Fries, Burger Condiments

26

*Add On: Truffle Fries +3*

🍷 Chef's Recommendation / 🌶️ Spicy / 🌱 Vegetarian

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# MAINS



## CRISPY FISH & CHIPS

Buttermilk Fish Fillet, Shoestring Fries,  
Scallion Remoulade, Fresh Lemon

28

*Add On: Truffle Fries +3*

## PAN-SEARED BARRAMUNDI

Barramundi, Lemon Herb, Capers, Butter Sauce,  
Sauteed Baby Spinach, Potato Puree

28

## CHARRED TIGER PRAWNS

Tiger Prawns, Charred Corn, Spicy Chimichurri, Spinach, Lemon

32

## SEARED CAULIFLOWER STEAK

Cauliflower, Spicy Chimichurri, Toasted Almonds, Chilli Flakes

18

## ADD-ON SIDES

|                           |   |
|---------------------------|---|
| Sauteed Spinach           | 8 |
| Truffle Mash              | 8 |
| Roasted Baby Potatoes     | 8 |
| Sauteed Truffle Mushrooms | 8 |
| Coleslaw                  | 8 |
| Mix Salad                 | 8 |

 *Chef's Recommendation* /  *Spicy* /  *Vegetarian*

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# PASTA



## SINGAPORE CHILLI CRAB PASTA 🍳 🌶️

Spaghetti, Chilli Crab Sauce, Crab Meat, Poached Egg,  
Parmesan Cheese, Scallions

24

## XO SAUCE KING PRAWN CAPELLINI 🍳

Capellini, Tiger Prawns, Chilli, XO Dried Shrimps Sauce,  
Caviar Roe, Scallions

22

## BACON MISO CARBONARA

Spaghetti, Miso Umami Cream, Parmesan Cheese,  
Slow-Cooked Egg, Tobiko

22

## PRAWN & SHIO KOMBU CAPELLINI

Capellini, Ubin Prawns, Salted Sea Kelp, Chives, Scallions, Trout Roe

28

## TRUFFLED MUSHROOM CAPELLINI

Capellini, Medley of Local Farmed Mushroom,  
Truffle Mushroom Jus, Slow-Cooked Egg, Grana Padano

26

🍳 Chef's Recommendation / 🌶️ Spicy / 🌿 Vegetarian

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# ASIAN

## BABA'S SINGAPORE LAKSA 🍳 🌶️

Rice Noodles, Bean Curd, Tiger Prawns, Fish Cake,  
Laksa Leaves, Bean Sprouts, Slow-Cooked Egg, Sambal

18

## STRAITS NASI GORENG

Roasted Chicken, Egg & Garlic Fried Rice, Salted Egg Dust,  
Bitternut Cracker, Homemade Sweet Soy

18

## THAI CHICKEN BASIL RICE 🌶️ 🌶️

Minced Chicken, Fried Egg, Rice, Chilli, Thai Basil,  
Cucumber, Tomato

16

🍳 Chef's Recommendation / 🌶️ Spicy / 🌿 Vegetarian

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# DESSERTS

## CLASSIC ITALIAN TIRAMISU 🍷

Mascarpone Cheese, Espresso Coffee, Dark Rum

16

## COLONIAL GULA MELAKA MILK PUDDING 🍷

Pistachio Crumble, Mekong Whiskey Caramel, Berry Compote

16

## ALLEYBAR'S BELGIAN WAFFLES

Maple Syrup, Chocolate Sauce, Vanilla Gelato, Shaved Chocolate

16

## SALTED CARAMEL CHOCOLATE TART

Hazelnut, Vanilla Gelato, Berry Compote

16

## GELATO SELECTION

Choice Of 2 Scoops:

Vanilla Bean | Chocolate | Strawberry

Coconut | Gula Melaka

14

🍷 Chef's Recommendation / 🌶️ Spicy / 🌱 Vegetarian

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# LATE NIGHT SNACKS



CHILLI CHEESE CHICKEN WRAP

18

MARSALA BLACK PEPPER PAPADUM

12

CHARCOAL-GRILLED FISH STRIPS

14

SOUTHERN PAPADUM

9

SALTED IKAN BILIS WITH PEANUT

9

HERITAGE CRISPS

9

👑 *Chef's Recommendation* / 🌶️ *Spicy* / 🌿 *Vegetarian*

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