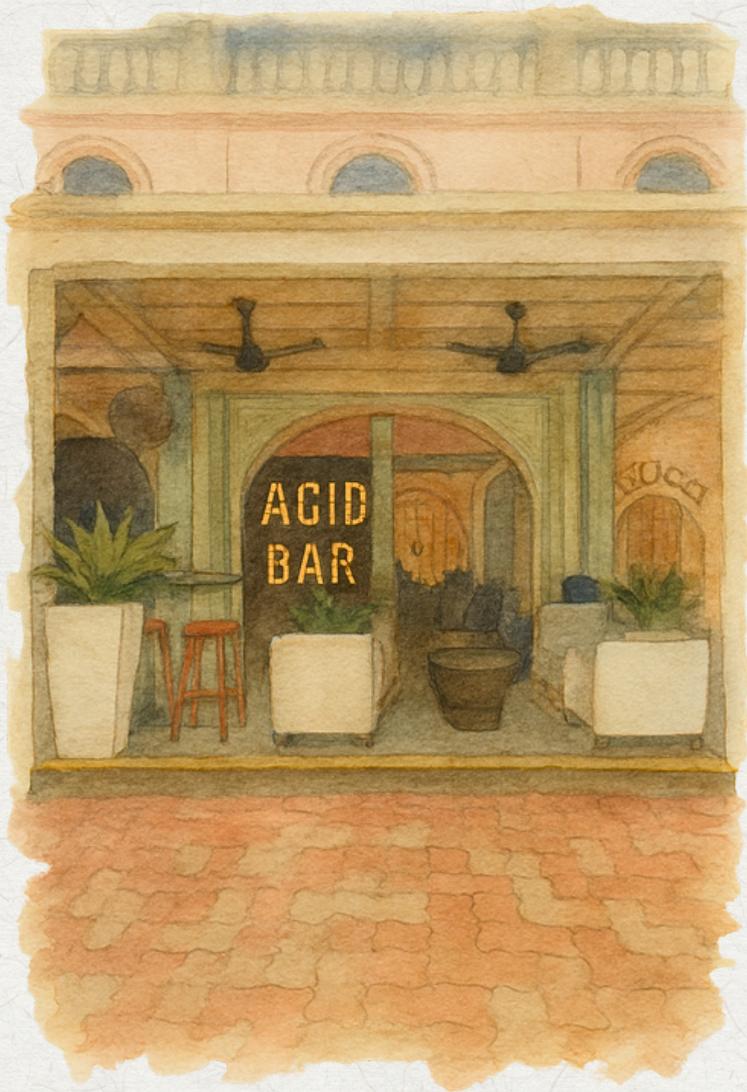


acid
bar



Menu



SOUPS

- TRUFFLE MUSHROOM SOUP**  12
Sautéed Mushrooms, Mushroom Puree, White Truffle Oil
- ROASTED TOMATO BISQUE**  10
San Marzano Tomato, Fresh Basil Oil, Arberquina EVOO
Add on: Grilled Cheese Toastie +6
- CHEF'S DAILY SOUP SELECTION** 10

SALADS

- ACID'S PORK BELLY SALAD**  16
Braised Pork Belly, Hazelnuts, Shaved Apple,
Watermelon, Charred Onion Dressing
- SMOKED SALMON & ROCKET SALAD** 24
Rocket, Mixed Greens, Smoked Salmon,
Capers, Onion Garlic Dressing
- CHARRED CORN & AVOCADO SALAD**  15
Mixed Greens, Avocado, Charred Corn,
Caramelized Onions, Sesame Dressing
- CLASSIC CAESAR** 15
Local Farmed Gem Lettuce, Soft Boiled Egg, Garlic
Croutons, Garlic & Anchovy Dressing, Grana Padano

TOASTS

- ACID'S STEAK SANDWICH**  25
Grilled Sourdough, Angus Beef Ribeye, Red Capsicum,
Lettuce, Sweet Onions, Mustard Mayo, Shoestring Fries
- AVO SMASH WITH SOURDOUGH**  15
Grilled Sourdough, Avocado, Jammy Eggs, Mayo, Grated
Grana Padano, Honey
- BLACK FOREST HAM & GRUYÈRE MELT** 16
Grilled Sourdough, Shaved Black Forest Ham, Gruyère,
Mozzarella Cheese

 Chef's Recommendation /  Spicy /  Vegetarian

All prices are subject to service charge and prevailing GST.



HERITAGE PLATTER

(2 pax / 5 pax)

33 / 60

HERITAGE CHICKEN SATAY

Marinated Chicken Skewers,
Cucumbers, Red Onions, Satay Sauce

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

SMALL PLATES

EMERALD HILL HAR JEONG WINGS 
(6 pcs / 9 pcs / 12 pcs) 16 / 24 / 28
36-Hours Lantau Island Shrimp Paste
Marinated Chicken Wings, Garlic
Chilli Sauce

GRILLED MEDITERRANEAN OCTOPUS 
28
Octopus Leg, Romesco, Spicy Chimichurri,
Spinach

HERITAGE CHICKEN SATAY
18 / 28
(6 pcs / 12 pcs)
Marinated Chicken Skewers,
Cucumbers, Red Onions, Satay Sauce

GOLDEN SALTED EGG PRAWNS
18 / 32
(6 pcs / 12 pcs)
Fried Prawns, Salted Egg Powder,
Curry Leaves, Chilli Padi, Garlic

SICHUAN MALA CHICKEN BITES  
18
Deep-Fried Chicken Bites, Sichuan Chilli
Powder, Dried Chilli
Choose Spice Level: Mild, Medium, Hot

SICHUAN MALA MUSHROOM BITES  
16
Deep-Fried Mushrooms, Sichuan Chilli
Powder, Dried Chilli
Choose Spice Level: Mild, Medium, Hot

ACID'S CRISPY PORK & WATERMELON SKEWERS 
16
24-Hours Simmered Hokkaido Pork Belly,
Black Peppered Watermelon, Sherry
Caramel, Hazelnut

EMERALD HILL'S SEAFOOD CARROT CAKE 19
Homemade Radish Cake, Handpicked
Crabmeat, Sakura Prawns, Crispy
Shrimp Chilli

MISO-GLAZED BURNT EGGPLANT 
18
Oven-Baked Eggplant, White Miso,
Toasted Almonds, Chilli Flakes

TRUFFLE DUCK CONFIT PIE TEE 20
Shredded Duck Confit, Sofrito, Truffled
Mash, Dried Chilli

UBIN PRAWN PIE TEE 22
Poached Ubin Prawns, Salmon Roe, Truffled
Mash, Japanese Mayo, Pea Shoots

FARMED MUSHROOM PIE TEE  16
Wok Fried Medley Of Local Farmed Mushroom
With Homemade Sambal, Truffled Mash, Dried
Chilli, Crispy Shallots

CRISPY CURRY CALAMARI 24
Lightly Battered Kelong Farmed Squid,
Nyonya Curry Dust, Scallion Remoulade

TRUFFLE FRIES  18
Shoestring Fries, Grana Padano, Sage,
White Truffle Oil

NACHO CHEESE FRIES  18
Shoestring Fries, Cheese Sauce



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 flavours, and became a symbol of culinary fusion, creativity, and resilience.

SEARED BONE-IN RIBEYE BEEF CHOP 138

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

COLONIAL CHICKEN CHOP 24

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

DUROC PORK COLLAR CHOP 32

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



ADD-ON SIDES

SAUTEED SPINACH

TRUFFLE MASH

ROASTED BABY POTATOES

SAUTEED TRUFFLE MUSHROOMS

COLESLAW

MIX SALAD

8

 Chef's Recommendation /  Spicy /  Vegetarian

All prices are subject to service charge and prevailing GST.

MAINS

STEAK & FRITES  38

200g Argentinean Grass-Fed Ribeye, Shoestring Fries, Gravy
Add on: Truffle Fries +3

72-HOUR BRAISED ANGUS BEEF CHEEK  30

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

SPICE ROUTE CHICKEN 30 / 58

(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.

SIGNATURE CHARGRILLED CHICKEN BURGER  23

Grilled Chicken Thigh, Brioche Bun, Coleslaw, Smoked Cheddar, Shoestring Fries, Burger Condiments
Add on: Truffle Fries +3

CLASSIC WAGYU CHEESEBURGER 26

200g Wagyu Beef Patty, Brioche Bun, Shaved Lettuce, Smoked Cheddar, Shoestring Fries, Burger Condiments
Add on: Truffle Fries +3

CRISPY FISH & CHIPS 28

Buttermilk Fish Fillet, Shoestring Fries, Scallion Remoulade, Fresh Lemon
Add on: Truffle Fries +3

PAN-SEARED BARRAMUNDI 28

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

CHARRED TIGER PRAWNS 32

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

SEARED CAULIFLOWER STEAK  18

Cauliflower, Spicy Chimichurri, Toasted Almonds, Chilli Flakes



PASTA

SINGAPORE CHILLI CRAB PASTA   24

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

XO SAUCE KING PRAWN CAPELLINI   22

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

BACON MISO CARBONARA 22

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

PRAWN & SHIO KOMBU CAPELLINI 28

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

TRUFFLED MUSHROOM CAPELLINI  26

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

ASIAN

BABA'S SINGAPORE LAKSA   18

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

STRAITS NASI GORENG 18

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

THAI CHICKEN BASIL RICE  16

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



DESSERTS

CLASSIC ITALIAN TIRAMISU 	16
Mascarpone Cheese, Espresso Coffee, Dark Rum	
COLONIAL GULA MELAKA MILK PUDDING 	16
Pistachio Crumble, Mekong Whiskey Caramel, Berry Compote	
ACID'S BELGIAN WAFFLES	16
Maple Syrup, Chocolate Sauce, Vanilla Gelato, Shaved Chocolate	
SALTED CARAMEL CHOCOLATE TART	16
Hazelnut, Vanilla Gelato, Berry Compote	
GELATO SELECTION	14
Choice Of 2 Scoops: Vanilla Bean, Chocolate, Strawberry, Coconut, Gula Melaka	

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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