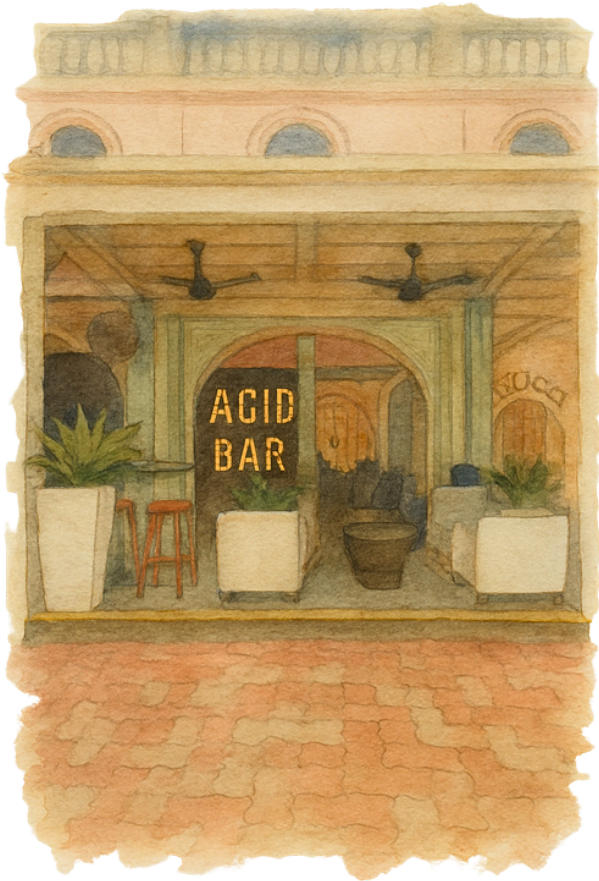




acid
bar





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

PLATTERS

- HERITAGE PLATTER** 33 / 60
(2 pax / 5 pax)
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 16 / 24 / 28

(6 pcs / 9 pcs / 12 pcs)

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

SMALL PLATES

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, Sautéed 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

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

MAINS

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

ADD-ON SIDES

SAUTEED SPINACH

SAUTEED TRUFFLE MUSHROOMS

8

TRUFFLE MASH

COLESLAW

ROASTED BABY POTATOES

MIX SALAD

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

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

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