

FOOD MENU



A P P E T I S E R S



GRILLED OCTOPUS

\$35.90

Slow cook fresh tender octopus

HOKKAIDO SCALLOP

\$21.90

Pan seared fresh scallop with
assorted garnishes



CRABCAKE

\$18.90

Housemade crabcake,
umami bomb

A P P E T I S E R S



MUSHROOM SOUP
\$6.90

Handmade fresh
mushroom soup



GARLIC BREAD
\$8.90

Baguette, garlic butter,
oregano flavoured



TRUFFLE FRIES
\$12.90

Truffle oil, parmesan,
truffle mayonnaise



FURIKAKE FRIES
\$12.90

Fries coated with furikake,
umami bomb



SMOKED SALMON
\$16.90

In-house made smoked
salmon with green salad



BURRATA N' TOMATOES
\$16.90

Burrata with balsamic
tomatoes



MIXED GREEN SALAD
\$8.90

Fresh green salad with
honey mustard dressing



HOT WINGS & DRUMLETS
\$13.90

Mild pepperish spiced hot
wings, serve 6 pieces



HONEY BALSAMIC BRUSSEL
\$9.90

Oven baked tossed with
balsamic honey glaze

M E A T E N T H U S I A S T

Select any 2 complements with every order.



BLACK ANGUS RIBEYE STEAK

180 Days grain-fed ribeye

200g / **\$30.90**

300g / **\$39.90**



IBERICO PORK RACK

\$32.90

Slow roast spice rubbed
Australia pork rack



AUS. BRAISED LAMB SHANK

\$30.90

Slow braised Australia lamb
shank in tomato brown sauce



M E A T E N T H U S I A S T

Select any 2 complements with every order.



MARINATED SPICED CHICKEN LEG

\$17.90

Oven baked spiced chicken leg,
succulent & juicy

AUS. BRAISED BEEF CHEEK

\$25.90

Slow braised Australia grain-fed beef
cheek, soft & tender



WAGYU SMASHED BURGER

\$25.90

Wagyu patty with American cheddar
cheese & caramelised onions



CONFIT FRENCH DUCK LEG

\$28.90

Slow cooked, juicy, tender &
crispy skin



O C E A N T O T A B L E

Select any 2 complements with every order.



NORWEGIAN SALMON \$25.90

Pan-seared Norwegian
salmon till crisp skin

WILD CAUGHT HALIBUT \$26.90

Crisp skin wild caught
fresh halibut



COMPLEMENTS SELECTION



POTATO SALAD



GREEN SALAD



COLESLAW



BRUSSEL SPROUTS



BROCOLLI



CREAM CORN



MAC & CHEESE



MASHED POTATO



ONION RING



PLAIN FRIES



FURIKAKE RICE



FLYING FISH ROE RICE +\$2



SAUTEED MUSHROOM +\$2

P A S T A & R I S O T T O



WHITE SEAFOOD CRABMEAT PASTA \$21.90

Fresh seafood, rich seafood
broth, crabmeat



SPAGHETTI VONGOLE \$24.90

Fresh clams with white
wine sauce



SQUID INK RISOTTO \$22.90

Seafood with mushroom



P A S T A



CARBONARA

\$15.90

Crisp bacon, creamy sauce
with 63° poached egg



SEAFOOD AGLIO OLIO

\$16.90

Fresh seafood, chilli,
garlic, parsley



SEAFOOD MARINARA

\$16.90

Fresh seafood, garlic,
tomato sauce



SPAGHETTI BOLOGNESE

\$19.90

Mince beef, pomodoro
tomato, parmesan

R I S O T T O



RISOTTO AL POMODORO
\$21.90

Fresh seafood, pomodoro
tomato, green peas



SEAFOOD RISOTTO
\$22.90

Fresh seafood, rich
seafood stock, green peas



PUMPKIN RISOTTO
\$16.90

Fresh pumpkin puree, green
peas, button mushroom,
parmesan



TRUFFLE MUSHROOM RISOTTO
\$18.90

Fresh button mushroom,
green peas, parmesan,
truffle oil

ARTISAN CRUST

Come in 12-inch thin crust, cut into 6 slices.



MARGHERITA \$18.90

Topped with homemade tomato sauce, creamy mozzarella, juicy cherry tomatoes, and a sprinkle of parsley

PESTO BURRATA \$26.90

Layered with fragrant pesto sauce, mozzarella, sautéed button mushrooms, and creamy burrata

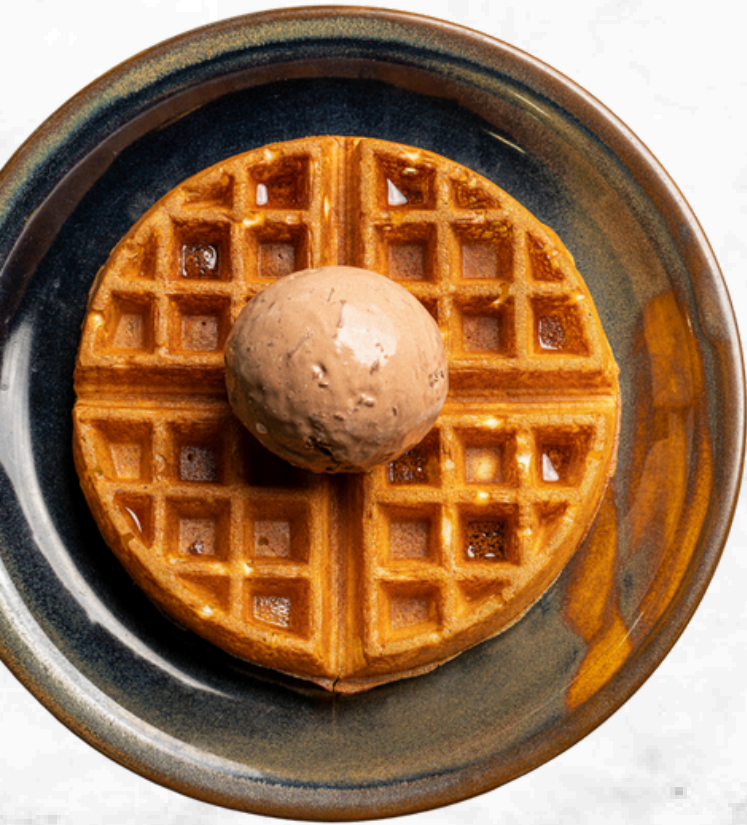


SMOKED DUCK PIZZA \$22.90

Homemade sauce, melted mozzarella, tender slices of smoked duck, and a touch of fresh parsley



D E S S E R T S



BUTTERMILK WAFFLE

\$12.90

In-house made with choice of chocolate or vanilla ice cream

BANANA CHOCOLATE DOME

\$8.90

Milk mousse chocolate with banana filling



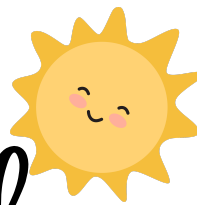
APPLE CRUMBLE

\$8.90

Serve with vanilla ice cream

Kids' Meal

FOR KIDS UNDER 10 YEARS



**POPCORN CHICKEN WITH
MAC & CHEESE**
\$9.90



**CHICKEN NUGGETS N'
FRIES (4PCS)**
\$8.90



Kids' meal comes with a complimentary Apple Juice!





Prices are subject to service charge and prevailing GST. All food and tableware images are for illustration purposes only. Actual food presentation may vary. The management reserves the right to amend the terms and conditions without prior notice.



BEEF S E R I E S

CHEF'S SIGNATURE STEAK COLLECTION

AUS. BRAISED BEEF CHEEK

SLOW-COOKED TO PERFECTION.

\$25.90

comes with choice of 2 sides



PIT-MASTER BACK RIBS

FALL-OFF-THE-BONE GOODNESS.

\$25.90

comes with choice of 2 sides



BLACK ANGUS RIBEYE STEAK

JUICY, TENDER, PERFECTION.

200G \$30.90

300G \$39.90

comes with choice of 2 sides



FILET MIGNON (200G)

MELT-YOUR-MOUTH TENDERNESS.

\$45.00

comes with choice of 2 sides



GOURMET PORTERHOUSE (1KG)

THE ULTIMATE STEAK EXPERIENCE.

\$105.90

Pre-Order Preferred



Pre-Order Preferred

AUSTRALIAN TOMAHAWK (1.3KG)

MADE FOR SHARING, MADE TO IMPRESS.

\$188.00



*SUBJECT TO AVAILABILITY. *PREVAILING SVC & GST APPLIES. . *MANAGEMENT RESERVES THE RIGHT TO AMEND THE T&Cs WITHOUT PRIOR NOTICE.

OYSTERS

SHUCK & SAVOUR!

THE PERFECT
TRIO

(3PCS)

\$6.00

FIVE TO
SAVOUR

(5PCS)

\$10.50

ULTIMATE
OYSTER FEAST

(10PCS)

\$30.00



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HAPPY SHUCKING TIME



**1 BOTTLE OF WINE +
6PCS OF OYSTERS
\$40.90++**



CHILL, SIP & ENJOY
PERFECTLY PAIRED ★

*SUBJECT TO AVAILABILITY. *PREVAILING SVC & GST APPLIES. - *MANAGEMENT RESERVES THE RIGHT TO AMEND THE T&Cs WITHOUT PRIOR NOTICE.

EXCLUSIVE ITEM

TOMAHAWK STEAK



\$188++

(1.2KG)

SERVES 3-4PAX



+65 6339 1435



HI.5SENSESBISTROSG



WWW.5SENSESBISTROSG.COM

*PREVAILING SVC & GST APPLIES. . *MANAGEMENT RESERVES THE RIGHT TO AMEND THE T&Cs WITHOUT PRIOR NOTICE.



ELEVATED SET MENU

ENJOY ANYTIME

FROM **\$24.90++**

Main Dish

(Choose 1)

Crabmeat Pasta

Serve with seafood, garlic, crabmeat

Pesto Mushroom Truffle Pasta

Housemade pesto pasta, button mushrooms, truffle oil, parmesan cheese

Marinated Spice Chicken Leg

Deep fried spiced chicken leg, aromatic rice, mix green

Marinated Pork Loin

Pork loin serve with roasted potatoes, seasonal vegetables, brown jus

Bangers & Mash

Pork sausages with mash, peas, brown jus

Braised Beef Cheek

48 Hours slow braised beef cheek, roasted potatoes, seasonal vegetables, brown jus

+\$6

Black Angus Beef Ribeye Steak

Black angus ribeye with mash potatoes, seasonal vegetables, brown jus

200g +\$11

300g +\$19

Pan Seared Norwegian Salmon

Pan seared salmon with mash potatoes, seasonal vegetables, brown jus

+\$6

Starter

(Choose 1)

Housemade Mushroom Soup

Housemade blend, button mushroom, cremini mushroom, cream

Mixed Greens

Mesculine salad, feta cheese, honey mustard

Smoked Salmon

In-house made smoked salmon with green salad

+\$5

Seared Scallops

Fresh scallop with assorted garnishes

+\$10

Crabcake

Housemade crabcake, umami bomb

+\$8

Drinks

(Choose 1)

Coffee

Black Coffee / Cafe Latte

Canned Drinks

Coke Zero / Sprite

Gryphon Tea

Yuzu Aiyu Jelly

Refreshing citrus with aiyu jelly

+\$2

Red / White House Pours

Pierre Jean

+\$8 / GLS

**PREVAILING SVC & GST APPLIES. **NOT VALID WITH OTHER ONGOING PROMOTIONS/ DISCOUNTS/ COUPONS/ VOUCHERS.

**\$1.50 CHARGE FOR TAKEAWAY PER CONTAINER APPLIES. **MANAGEMENT RESERVES THE RIGHT TO AMEND THE T&C WITHOUT PRIOR NOTICE.



DRINKS MENU

COFFEE

INTENSE & CREAM

SINGLE ESPRESSO

HOT

ICED

\$3.50

\$ -

DOUBLE ESPRESSO

\$4.50

\$ -

BLACK COFFEE

\$5.00

\$5.00

WHITE COFFEE

\$5.50

\$6.00

Café Latte, Cappuccino, Flat White

MOCHA

\$6.00

\$6.50

FLAVOURED LATTE

\$6.50

\$7.00

Tiramisu, Salted Caramel,

Rose, Roasted Hazelnut

AFFOGATO

\$ -

\$8.00

Vanilla, Chocolate

All prices are subjected to Service Charge and prevailing GST.

NON COFFEE

GRYPHON TEAS (In a Cup)

HOT

ICED

ENGLISH BREAKFAST

\$6.00

\$6.00

EARL GREY LAVENDER

\$6.00

\$6.00

OSMANTHUS SENCHA

\$6.00

\$6.00

LEMON GINGER MINT

\$6.00

\$6.00

ICED LEMON TEA

\$ -

\$4.50

CHOCOLATE

\$6.00

\$6.50

MATCHA TEA LATTE

\$6.00

\$6.50

COKE/COKE ZERO/SPRITE

\$ -

\$4.00

FLOAT

\$ -

\$8.00

Coke/Sprite

APPLE JUICE

\$ -

\$3.00

CARBONATED WATER

\$ -

\$2.00

MOCKTAILS

GREEN APPLE MOJITO

\$7.50

LYCHEE MOJITO

\$7.50

LYCHEE RASPBERRY

\$7.50

REFRESHING YUZU

\$7.50

MANGO PASSION

\$7.50

All prices are subjected to Service Charge and prevailing GST.

HH – *Happy Hour*

NH – *Non Happy*

HAPPY HOUR
DAILY 3PM – 8PM

BEER

SAPPORO PREMIUM DRAFT

ABV 5.0% 450ML PINT

HH \$14.00 / NH \$16.00

CRISP & SMOOTH



8 BALL STOUT (OATMEAL)

ABV 5.8% 335ML BOTTLE

HH \$13.50 / NH \$15.50

ROBUST & ROASTY



PEANUT BUTTER CHOCOLATE MILK STOUT

ABV 5.6% 355ML BOTTLE

HH \$13.50 / NH \$15.50

SMOOTH & CREAMY



SHARKINATOR WHITE IPA

ABV 4.8% 355ML BOTTLE

HH \$11.50 / NH \$13.50

FRUITY & HOPPY



BIG WAVE GOLDEN ALE

ABV 4.4% 355ML BOTTLE

HH \$11.50 / NH \$13.50

BRIGHT & FRUITY



All prices are subjected to Service Charge and prevailing GST.

LONGBOARD ISLAND LAGER

ABV 4.6% 355ML BOTTLE

HH \$11.50 / NH \$13.50

CRISP & CLEAN



HANALEI SESSION IPA

ABV 4.5% 355ML BOTTLE

HH \$11.50 / NH \$13.50

PASSIONFRUIT & GUAVA



FRAMBOISE RASPBERRY LAMBIC

ABV 2.5% 250ML BOTTLE

HH \$10.50 / NH \$12.50

SWEET & BERRY



PECHERESSE PEACH LAMBIC

ABV 2.5% 250ML BOTTLE

HH \$10.50 / NH \$12.50

SWEET & PEACHY



All prices are subjected to Service Charge and prevailing GST.

HH – *Happy Hour*

NH – *Non Happy*

HAPPY HOUR
DAILY 3PM – 8PM

COCKTAILS

GIN & TONIC

HH \$13.50 / NH \$15.50

Gibson's Gin, Tonic Water, Citrus Slice

ELDERFLOWER COLLINS

HH \$13.50 / NH \$15.50

*Elderflower Syrups, Gibson's Gin,
Lemon Juice & Soda*

SUMMER BERRIES

HH \$14.50 / NH \$16.50

*Strawberry & Raspberry Syrups,
Gibson's Gin, Lime & Soda*

WHITE GRAPE SPRITZ

HH \$13.50 / NH \$15.50

*White Grape Syrups, Vodka,
Soda & Citrus Slice*

SWEET VALENTINE

HH \$14.50 / NH \$16.50

*Lychee & Rose Syrups,
Vodka, Lime & Soda*

CITRUS CUCUMBER

HH \$14.50 / NH \$16.50

*Calamansi & Cucumber Syrups,
Vodka & Soda*

WHISKY ON THE ROCK

HH \$22.50 / NH \$24.50

*Glen Turner 12 Years Aged Malt Scotch Whisky,
Full Bodied*

WHISKY SOUR

HH \$24.50 / NH \$26.50

*Glen Turner Scotch Whisky, Egg White,
Lemon Juice & Citrus Slice*

HH – *Happy Hour*
NH – *Non Happy*

HAPPY HOUR
DAILY 3PM – 8PM

WINES

HOUSE POUR

	By Glass		By Bottle	
	HH	NH	HH	NH

WHITE



Pierre Jean Colombard Chardonnay

\$10.5 \$12

\$48 \$55

France

Body : Medium

Aromas of ripe apple and pears with a hint of tropical fruit.

RED



Pierre Jean Merlot

\$10.5 \$12

\$48 \$55

France

Body : Medium

Elegant, refined, with a remarkable fruitiness.



De Bortoli Sacred Hill Reserve Tawny

\$14 \$15

\$78 \$88

Australia

Body : Medium

Luscious with generous caramel, chocolate and raisin.

SPARKLING



Santa Margherita Prosecco P Extra Dry DOC

\$68 \$75

Italy

Body : Light

Freshness, aromatic and elegant.

ROSE



Mirabeau Classic Rosé

\$75 \$85

France

Body : Light

Beautiful concentration, with expressive strawberry and raspberry flavours.

All prices are subjected to Service Charge and prevailing GST.

HH – *Happy Hour*
NH – *Non Happy*

HAPPY HOUR DAILY 3PM – 8PM

WHITE

By Bottle
HH NH



Lawson's Dry Hills Sauvignon Blanc

\$78 \$85

New Zealand

Body : Light

Lovely passionfruit, lime, and fragrant lemongrass.

A crisp wine.

RED



De Bortoli Chill Bill Spritzzy Red

\$32 \$35

Australia

Body : Light

Juicy red berries, gentle fizz, smooth sweetness,
and refreshing chilled finish.



Marius Syrah Grenache

\$60 \$68

France

Body : Medium

Dark nose with spice, red berries and delicate floral aromas.



Flametree Embers Cabernet Sauvignon

\$95 \$105

Australia

Body : Full

Deliciously juicy with flavours of plum and black berries.

All prices are subjected to Service Charge and prevailing GST.