



EST **THE** 2021

# HIDDEN PIPE

PUBLIC HOUSE



@TheHiddenPipe



# FOOD MENU

Tue-Sun  
4pm to 12am

## SHARING PLATES



### HIDDEN PIPE GOLDEN BOARD

Battered King Prawn, Fish of the Day, Squid & Shisamo Fried to a Golden Crisp 49

### NACHOS SUPREME

Nachos w. Melted Mozzarella, Chilli con Carne, Jalapeno, Black Olives and Fresh Salsa. Served w. Guacamole and Sour Cream 20



### CHARCUTERIE BOARD

Prosciutto, Roast Beef, Smoked Ham, Italian Salami, Smoked Salmon, Chef's Selection of Cheeses, Apple Jam, Toasted Bread, Mixed Olives, Cherry Tomatoes, Grapes 55

### HUMMUS & AVOCADO PLATE

Homemade Hummus and Creamy Avocado w. Corn Chips, Carrots, Celery & Japanese Cucumber Sticks 18

## CHICKEN WINGS

### HAR CHEONG GAI CRISPY WINGS

Wings Marinated in Umami Prawn Paste, Deep Fried to Perfection 13

### BUFFALO WINGS

Coated in Tangy hot sauce w. Blue Cheese Dip 13

### Crispy Wings

Cajun Seasoned Crispy Fried Wings served w. Barbecue Sauce 13



CHEF'S RECOMMENDATION



SPICY



VEGETARIAN

ALL PRICES ARE SUBJECT TO PREVAILING  
GOVERNMENT TAXES  
**NO SERVICE CHARGE**

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## OYSTERS

*Our oysters are seasonal to ensure freshness.  
Please ask our friendly crew on it's availability.*



### HYOGO RAW OYSTERS



Waft of Sea-Breeze Aroma, Umami,  
Briny, Sweet Thick Fleshy Oysters

Pair with: Guinness Draught



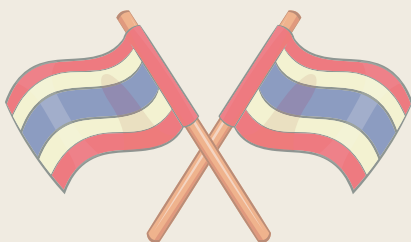
1/2 Dozen

36

1 Dozen

60

## 2 STYLES TO CHOOSE



### NATURAL

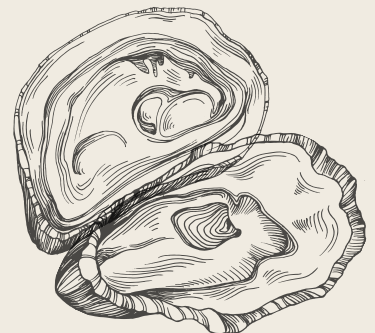
Lemon Wedges

OR

### HOY NAANG ROM SOT



Thai-style Fresh Oyster Toppings



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## BITS & BOBS

### MIXED GRILL SAUSAGES

Irish Pork Sausage, Apple & Sage  
Pork Sausage, Chicken Bockwurst  
Sausage w. Honey Mustard & Gravy 16

### SEAFOOD COCKTAIL ROLLS

Prawn, Mayo, Cavier, Capers,  
Shallot, Truffle Oil, Toasted  
Brioche 18

### BRUSCHETTA

Garlic-Rubbed Toast topped w. Fresh  
Tomatoes and Basil. Drizzled w.  
Extra Virgin Olive Oil and Balsamic  
Reduction. Add Burrata \$8 10

### NUGGETS

Basket of Crispy & Juicy Nuggets.  
Served w. In-house Barbecue sauce 13

### SAUTÉED WILD MUSHROOMS W. ROASTED GARLIC

Mixed Wild Mushrooms, Sautéed w.  
Garlic, Fresh Thyme & Olive Oil 9

### PROSCIUTTO ON BRIOCHE TOASTIES

Cured Prosciutto, Toasted Brioche 12

### GAMBAS AL AJILLO

King Prawns, Sautéed w. Fresh Garlic,  
Italian Parsley, Smoked Paprika and a  
Dash of Freshly Squeezed Lemon. Served  
w. Grilled Bread. 17

### CRISPY CALAMARI

Calamari w. Japanese Breadcrumbs, Fried  
till Golden Brown served w. Homemade  
Tartar Sauce 15

### PATATAS BRAVAS

Cubed Potatoes drenched in Homemade  
Spicy Sauce, Sautéed w. Spanish Onion,  
Garlic Fresh Chillies and Smoked  
Paprika 9

### SCOTCH EGGS W. SAUERKRAUT

Homemade Beef Scotch Eggs, Sauerkraut,  
Dijon Mustard 12

### SMOKED SALMON W. AVOCADO

Smoked Norwegian Salmon, Sliced  
Cucumber & Tomatoes, Fresh Dill, Capers  
& Cream Cheese 12



## FRIES, FRIES, FRIES

HOUSE 10 CHILLI BEEF 12  
CHEESE 12 TRUFFLE 12



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## SOUP



### TRUFFLE MUSHROOM SOUP

Mixed Forest Mushrooms w a splash of French Truffle Oil served w Garlic Beard

12



### FRENCH ONION SOUP

Beef Broth w Caramelised Onions topped w House Bread & Provolone Cheese

12

## SALAD

### CAPRESE SALAD

Italian Classic. Sliced Burrata, Fresh Tomatoes and Basil. Drizzled w. Extra Virgin Olive Oil and Sea Salt

17

### BURRATA PROSCIUTTO SALAD

Whole Burrata on a bed of Mesclun salad, Cherry Tomatoes, Prosciutto Slices. Drizzled w. Extra Virgin Olive Oil

17

### TUNA NICOISE

Tuna, Mesclun Salad, Hard Boiled Egg, Sundried Tomatoes, Sliced Cucumber, Fresh Basil, Black Olives tossed in Homemade Dressing

17

### MEDITERRANEAN SALAD

Grilled Chicken, Mesclun Salad, Mixed Peppers, Sliced Cucumbers, Red Onions & Cilantro tossed in Hummus Dressing

17





# FOOD MENU

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## MAINS



### O'L SKOOL FISH & CHIPS

Catch of the Day w. Heineken Beer Batter, Crispy Fries & Chef's Special Tartar Sauce 20



### WINE BRAISED MEDITERRANEAN LAMB

Tender slow cooked Lamb Leg in White Wine, Fresh Tomatoes, Onions, Garlic & Herbs along w. Garlic Beard 28



### PERI PERI GRILLED CHICKEN

Half Spring Chicken marinated in Peri Peri peppers & Olive Oil. Grilled to perfections & served w. House Salad & Homemade Mashed Potatoes 26

### STICKY MAPLE BOURBON BABYBACK RIBS

Tender Babyback Ribs in House Maple Bourbon Sauce. Crispy Fries and House Salad 28

### CHEF'S ROAST BEEF

Garlic Herbed Ribeye, Parmesan Yorkshire Pudding, Roasted Veggies & Homemade Mashed Potatoes 28

### FISH EN PAPILLOTE

Fish Fillet wrapped in Parchment Paper, Steam Baked in Oven w. White Wine, Zest Lemon, Cherry Tomatoes, Black Olives & Fresh Dill. Served w. Garlic Beard 20

### CLASSIC BANGERS & MASH

Chargrilled Pork Sausage, Chicken Bockwurst Sausage, Homemade Creamy Mashed Potatoes 20

### ASIAN DELIGHT

PLEASE CHECK W. OUR FRIENDLY CREW



**TOP-UP**  
**\$2**

TO UPGRADE FRIES TO **CHEESE FRIES** | **TRUFFLE FRIES** | **CHILLI BEEF FRIES** | **MASHED POTATOES**

## SIDES ADD-ON

**GARLIC BREAD** 4  
**CRISPY CALAMARI** 4  
**CHICKEN NUGGETS** 4

**ONION RINGS** 4  
**YORKSHIRE PUDDING** 4  
**SUNNY SIDE UP** 2



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## PASTA

### PROSCIUTTO AGLIO OLIO

Spaghetti w. Sautéed Garlic,  
Thinly sliced Red Chillies in  
Olive Oil topped w. Prosciutto &  
Parmesan 20

### GARLIC SHRIMP BACON ALFREDO

Linguine w. Sautéed Garlic w.  
Shrimps, Bacon Bits, Onions &  
Cherry Tomatoes in Cream Sauce 20

### GRILLED CHICKEN & ASPARAGUS PESTO



Linguine, Slow Grilled Chicken  
Thigh, Roasted Asparagus,  
Traditional Pesto 20



## KID'S MEAL

ALL KID'S SET COME WITH A CUP OF JUICE (ORANGE, LIME, PINEAPPLE OR CRANBERRY)

### KID'S ROAST BEEF

Traditional Roast Beef, Homemade  
Creamy Mashed Potatoes,  
Yorkshire Pudding 9

### NUGGETS & FRIES

9

### MINI FISH & CHIPS

Crispy Beer Battered Fish &  
Chips w. Tartar Sauce 9

### SPAGHETTI BOLOGNESE

9

### SAUSAGE CARBONARA PASTA

9

## DESSERTS

COOKIE MONSTER & ICE CREAM 15.9

SALTED CARAMEL SUNDAE w.  
BUTTERSCOTCH POPCORN 15.9

## TOP-UP \$2

TO UPGRADE FRIES TO CHEESE  
FRIES | TRUFFLE FRIES |  
CHILLI BEEF FRIES | MASHED  
POTATOES



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**OPENING HOURS**

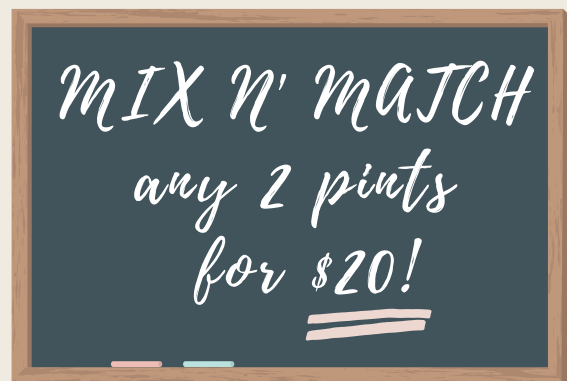
# DRINKS MENU

Tue-Fri 3pm to 11.30pm  
Sat-Sun 4pm to 11.30pm

## BEERS

### BEERS ON TAP

	<b>GUINNESS</b> , <i>Ireland</i>	500ml 13.5
	<b>KILKENNY</b> , <i>Ireland</i>	13.5
	<b>HEINEKEN</b> , <i>Netherlands</i>	13.5



### DRAUGHT BEER COCKTAILS

#### SHANDY

Two-third Heineken Pint topped w. Lemonade 12.5

#### HIDDEN KISS

Guinness Pint w. a dash of Black Current 15.8

#### BLACK & TAN

Pint of Half Guinness layered over Kilkenny 15.8

#### HALF & HALF

A half pint of Guinness & Heineken 15.8

#### DEEP BLUE

Heineken w. a dash of Fresh Lemon Juice, Sprite & Blue Curacao 14

#### IRISH CAR BOMB

Three-quarter Guinness Pint w. a shot of Jameson & Baileys 23

### FROM THE BOTTLE



#### ERDINGER WEISSBIER 500ml

Wheat Beer, *Germany*  
Delicate Floral Aromas w.  
Fruity Sweet Notes

15



#### EDELWEISS 330ml

Wheat Beer, *Austria*  
Sweet Banana Aroma, Balanced Taste  
w Mild Finish, Touch of Mountain  
Herbs, Spices & Unique Fruitiness

13





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# DRINKS MENU

## WINES

### red



<b>HOUSE RED</b>	12	58
<b>KRONTIRAS DONA SILVINA FRESH MALBEC</b> , Argentina Organic   Biodynamic Fresh Plum Aroma, Soft Tannins to a Smooth Finish		68
<b>KRONTIRAS DONA SILVINA ROSADO MALBEC</b> , Argentina Organic   Biodynamic White Flower Aroma, Strawberry Notes Leading To A Crispy Long Finish		68
<b>VIU MANENT GRAN RESERVA CABERNET SAUVIGNON</b> , Chile Vegan Berry & Sweet Herbs Aroma, Well Balanced Finish		78
<b>ERRAZURIZ ESTATE MERLOT</b> , Spain	16	78

### white



<b>HOUSE WHITE</b>	12	58
<b>KRONTIRAS DONA SILVINA TORRONTES</b> , Argentina Organic   Biodynamic Rose Petals Aroma, Flavors of Peach & Lemon Zest		68
<b>KRONTIRAS DONA SILVINA SKIN CONTACT CHARDONNAY</b> , Argentina Organic   Biodynamic Nuts & Dried Orange Aroma, Savory & intensely Fruity Flavor		68
<b>VIU MANENT GRAN RESERVA CHARDONNAY</b> , Chile Vegan Exotic Fruits, White Peach, Pineapple, Citrus & White Flowers Aroma, Refreshing Palate w. Long & Pleasing Finish		78
<b>ERRAZURIZ SAUVIGNON BLANC</b> , Spain	16	78



### Sparkling



<b>MASIA SALAT CAVA BRUT</b> , Spain Organic Flower & Citric Aroma. Soft, Delicate & Well Balanced. Low Acidity & Fresh. Flavors From Ageing Dominates w. Light Toast	78
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<b>MASIA SALAT CAVA ROSE</b> , Spain Organic Fresh & Clean Aroma. Taste of Complex Ripen Fruits w. Fine & Persistent Bubbles	78
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# DRINKS MENU

## HOUSE POUR SPIRITS

	GLASS	BOTTLE
ABSOLUT VODKA	10	108
BEEFEATER GIN	10	108
HAVANA CLUB RUM	10	108
OLMECA TEQUILA	10	118
JIM BEAM BOURBON	10	118
BALLANTINE WHISKY	10	128
ST-REMY BRANDY	10	108

Add \$1 for Juice or Red Bull mixer

## PREMIUM SPIRITS

	GLASS	BOTTLE
<b>VODKA</b>		
BELVEDERE	14	158
BELVEDERE 1.75L		390
GREY GOOSE	13	138
CRYSTAL HEAD		348

### TEQUILA

PATRON SILVER	13	138
PATRON XO	12	138

### GIN

BOMBAY SAPPHIRE	12	128
HENDRICK'S	14	158
KINOBI	14	218

### BRANDY

HENNESSY VSOP	15	188
HENNESSY XO		488
MARTELL CORDON BLEU		428

### BOURBON

JACK DANIELS	12	128
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## SCOTCH WHISKY

Highland	GLASS	BOTTLE
DALMORE Single Malt 12 Years	15	238
DALMORE Single Malt 15 Years	18	278
DALOMORE Single Malt 18 Years	24	338

### Lowland

AUCHENTOSHAN 12 Years	14	208
AUCHENTOSHAN 18 Years	24	320

## Speyside

CHIVAS REGAL 12 Years	12	138
CHIVAS REGAL 18 YEARS	16	198
CHIVAS MIZUNARA	13	178
CHIVAS ROYALE SALUTE		388
THE MACALLAN DOUBLE CASK 12 Years	15	238
JOHNNIE WALKER Black Label	12	128
JOHNNIE WALKER Gold Label	14	188
THE GLENLIVET 12 Years	13	178
THE GLENLIVET 15 Years	15	228
THE GLENLIVET 18 Years	24	338

## IRISH WHISKEY

JAMESON	12	138
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## PREMIUM LIQUEURS

BAILEYS IRISH CREAM	11
JÄGERMEISTER	11
KAHLUA COFFEE	11
SAMBUCCA	11



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## RUM

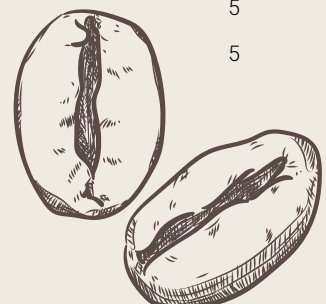
		GLASS	BOTTLE
	<b>BRUGAL ANEJO, Dominican Republic</b> Light Aromas of Wood w. subtle hints of Chocolate. Rich Caramel, Buttery Toffee & Little Spice w. Pepper & Vanilla	13	128
	<b>DIPLOMATICO RESERVA, Venezuela</b> Venezuelan Dark Golden Rum w. Rich, Sweet & Fruity notes		
★	<u>One of the most awarded rums in the World</u> ★	14	168
	<b>BACARDI SUPERIOR WHITE RUM, Cuba</b> Medium-body w. hints of Tropical Fruit & notes of Dark Brown Sugar & Winter Spice	12	108
	<b>MYER'S RUM, Jamaica</b> Buttery followed by Sweet Sugar Cane, Caramel, Tobacco, Honey, Dark Chocolate w. hints of Raisin & Figs, Smokey Dark Chocolate Finish	13	128
	<b>CAPTAIN MORGAN SPICED GOLD RUM, Jamaica</b> Notes of Rich Vanilla, Brown Sugar, Dried Fruit, Warming Spices w. hints of Oak	13	128

## STRAIGHT AS THEY COME

TEA English Breakfast, Earl Grey, Camomile	6
HOMEMADE ICE LEMON TEA	8
JUICE Orange, Lime, Cranberry, Pineapple	7
SODA WATER	3
COCA COLA, SPRITE Glass	5
DIET COKE, TONIC WATER, GINGER ALE	6
RED BULL	8
ACQUA PANNA MINERAL WATER 250ML	6
SAN PELLIGRINO SPARKLING WATER 250ML	6

## COFFEE BY NESPRESSO®

COFFEE Long Black, Espresso	4
DOUBLE ESPRESSO	5
CAPPUCCINO	5
LATTE	5



# Cocktails



## GIN-based

**SINGAPORE SLING**  
Gin, Cherry Liqueur Cointreau, Benedictine Dom, Grenadine Syrup, Lime Juice, Pineapple Juice, Bitters 20

**DRY MARTINI**  
Gin, Dry Vermouth 18

**NEGRONI**  
Gin, Campari, Sweet Vermouth 18

## RUM-based

**DAIQUIRI LIME**  
Rum, Triple Sec, Sweet & Sour 18

**DAIQUIRI STRAWBERRY**  
Rum, Triple Sec, Sweet & Sour, Strawberry Puree 18

**MAITAI**  
White & Dark Rum, Triple Sec, Lime Juice, Pineapple Juice, Bitters 16

**PIÑA COLADA**  
Rum, Malibu, Milk, Pineapple Juice 16

## VODKA-Based

**BLACK RUSSIN**  
Vodka, Kahlua 16

**BLUE LAGOON**  
Vodka, Blue Curacao, Lime Juice, Lemonade 16

**COSMOPOLITAN**  
Vodka, Triple Sec, Cranberry Juice, Lime Juice 16

**CAIPIROSKA**  
Vodka, Lime, Sugar, Soda 18

**LYCHEE MARTINI**  
Vodka, Lychee Liqueur, Lychee Syrup 16

**SEX ON THE BEACH**  
Vodka, Peach Schnapps, Cranberry Juice, Orange Juice 18

## TEQUILA-Based

**MARGARITA LIME**  
Tequila, Triple Sec, Sweet & Sour 18

**MARGARITA STRAWBERRY**  
Tequila, Triple Sec, Sweet & Sour, Strawberry Puree 18

**TEQUILA SUNRISE**  
Tequila, Orange Juice, Grenadine 16

## BOURBON-Based

**OLD FASHIONED**  
Bourbon, Sugar, Bitters, Cherry, Orange 16

**SWEET MANHATTAN**  
Bourbon, Sweet Vermouth, Bitters 16

**WHISKEY SOUR**  
Bourbon, Bitters, Sweet & Sour 16

## STRONG

**GRAVEYARD**  
Gin, Vodka, Rum, Tequila, Triple Sec, Bourbon, Brandy, Lager Beer, Stout 28

**LONG ISLAND TEA**  
Gin, Vodka, Rum, Tequila, Triple Sec, Lime Juice, Cola 20

## FIERY

**FLAMING LAMBORGHINI**  
Kahlua, Galliano, Sambuca, Milk 28

**WATERFALL**  
Kahlua, Galliano, Brandy, Blue Curacao, Baileys, Sambuca 28