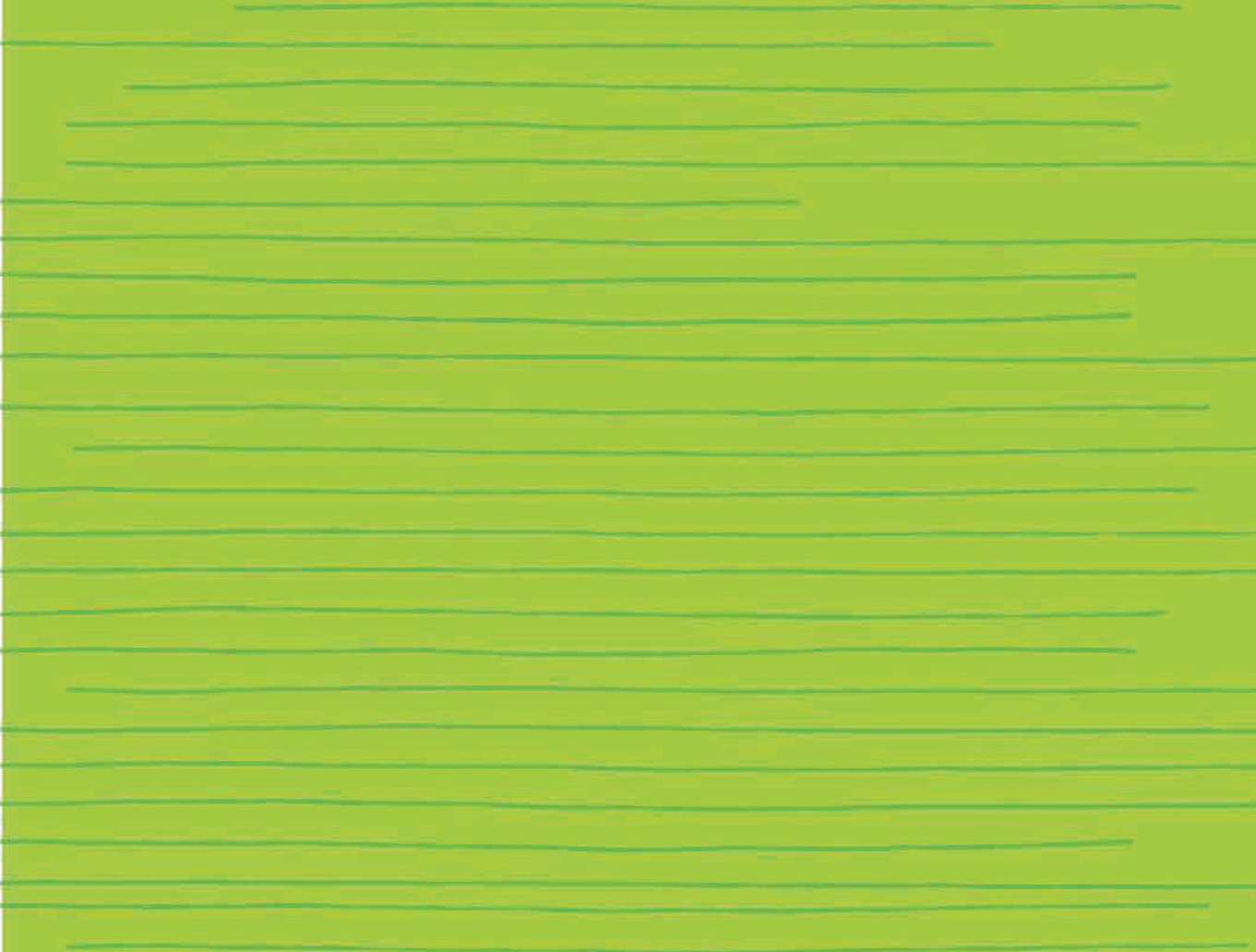


Appetiser and Salad



**A1 Charcoal-Grilled
Spanish Pork Belly**
teriyaki-glazed

\$13



APPETISER & SALAD



A2 Cream of Wild Mushroom Soup
with freshly baked Garlic Baguette

\$6



A3 Fresh Tomato Soup with Wagyu Meatball
with freshly baked Garlic Baguette

\$9



A4 Seafood Bouillabaisse
with freshly baked Garlic Baguette

\$9



A5 Baked Garlic Baguette

\$5.50



A6 Sourdough*
with COLLIN'S® in-house Smoked Butter

\$6



A7 Tempura Squid Tentacles
with homemade Tartar sauce

\$9.50

APPETISER & SALAD



A8 Appetiser Platter

\$20

Tempura Squid Tentacles, Crispy Buffalo Drumlets, Tempura Calamari, Butterfly Prawn Bites, Sweet Potato Waffle Fries with homemade Tartar sauce



A9 Mini NoMince Lasagna*

\$12

The meatiest Vegetarian Butcher™ takes on our comfort food



A10 NoMeatBalls Shakshuka*

\$15

The Vegetarian Butcher™ NoMeatBalls, Tomato sauce, Cannellini beans, Egg with freshly baked Garlic Baguette

*This dish is made with sustainable ingredients/sources.

All prices are subject to 10% service charge and prevailing government tax. Photos are for illustration purposes only.

A11

Charcoal-Grilled Surume Ika

\$17

Whole Japanese Flying Squid with
Mesclun Greens and Teriyaki sauce



APPETISER & SALAD



A12 Tempura Calamari
with homemade Tartar sauce

\$11



A13 Butterfly Prawn Bites
with homemade Tartar sauce

\$11



A14 Soft Shell Crab
with homemade Garlic Aioli

\$15



A15 Bangers & Mash*
Prime Iberico Pork Sausage with
Mashed Potato and Brown Onion gravy

\$14



A16 Wagyu Steak (200gm) & Frites*
with Black Pepper and
COLLIN'S® exclusive Harissa sauces

\$23



A17 Crispy Buffalo Drumlets (4pcs)
with Sweet Potato Waffle Fries

\$9.50

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APPETISER & SALAD



A18 Mashed Potato*
with Brown Onion gravy

\$4



A19 Potato Au Gratin
with Brown Onion gravy

\$6



A20 Cheesy Mayo Fries*

\$6



A21 Shoestring Fries*
with Tomato curry sauce

\$4.50



A22 Truffle Parmesan Fries*

\$6



A23 Sweet Potato Waffle Fries

\$7

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\$1 Italian Burrata and Heirloom Tomato \$22

Parma Ham, Extra Virgin Olive Oil,
Honey Balsamic reduction



APPETISER & SALAD



S2 Smoked Duck Breast Salad **\$16**
Mesclun Greens, Japanese Cucumber, Cherry Tomato, citrus Calamansi vinaigrette



S3 Italian Burrata and Rocket **\$18**
Cherry Tomato, Extra Virgin Olive Oil, Honey Balsamic reduction



S4 Classic Caesar Salad **\$10**
Mesclun Greens, Bacon, Egg, Croutons, Parmesan Cheese, tossed in Classic Caesar dressing



S5 Grilled Chicken Salad **\$12**
Mesclun Greens, Japanese Cucumber, Cherry Tomato, tossed in Sesame dressing



S6 Bakkafrost Salmon Avocado* **\$20**
Mesclun Greens, Japanese Cucumber, Ricotta Cheese, citrus vinaigrette

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Pasta



P1 **Singapore Chilli \$26**
Crab Pasta*
with Soft Shell Crab



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PASTA



P2 Black Truffle Mushroom with Wagyu Meatball*
in creamy Truffle sauce

\$22



P3 White Truffle Mushroom Ravioli
in creamy Truffle sauce

\$22



P4 Homemade Beef Lasagna*
Layers of Flat Pasta and Beef in rich Tomato Herb and Béchamel sauce

\$16



P5 Spaghetti Carbonara*
with Bacon, Mushroom, Ham, finished with Parmigiano Reggiano

\$14



P6 Prawn & Clam Aglio Olio*
with Mushroom, Chilli Flakes and Parsley

\$15



P7 Penne Au Gratin*
with Prawn, Mushroom and Cheese, baked till golden brown

\$15

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**P8 Ricotta & Spinach
Mascarpone Ravioli** **\$17**
with Prawn in rich Tomato Herb sauce



PASTA



P9 Seafood Marinara* **\$16**
with Prawn, Mussel, Clams and
Baby Octopus in rich Tomato Herb sauce



**P10 Chicken & Mushroom
Aglio Olio*** **\$13**
with Chilli Flakes and Parsley



P11 Ratatouille & Pesto* **\$12**
Spaghetti, Pesto cream



**P12 Smoked Duck Breast &
Pesto*** **\$16**
Spaghetti, Pesto cream



P13 Truffle Alfredo* **\$16**
with Bacon, Mushroom in creamy Truffle sauce



**P14 Wagyu Beef
Penne Bolognese*** **\$16**
with Ricotta Cheese

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Meats



M1 **Signature Grilled Chicken Chop \$18
with King Prawn***

Spaghetti Aglio Olio, Grilled Corn, Mesclun Greens
with a choice of brown Onion gravy/Black Pepper sauce



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MEATS



M2 COLLIN'S® Mixed Grill **\$20**
The original classic - Signature Grilled Chicken Chop, Prime Iberico Pork Sausage and Grilled Pork Chop



M3 Argentine Black Angus Ribeye Prime Steak (200gm) with King Prawn **\$30**
The best of land and sea - tender Black Angus Ribeye Steak paired with Grilled King Prawn



M4 Argentine Black Angus Ribeye Prime Steak (200gm) **\$27**
Excellent steak cut with great texture and marbling



M5 Argentine Black Angus Sirloin Steak (200gm) **\$25**
Lean, yet tender and flavorful

CHOOSE YOUR STEAK DONENESS LEVEL



All Basalt is served with Ratatouille, Potato Au Gratin, Grilled Corn, Black Pepper and COLLIN'S® exclusive Harissa sauces.

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M6 Signature Chicken & Waffle \$17

Grilled Corn, Mesclun Greens,
homemade Tartar sauce and Maple syrup

MEATS



M7 Classic Wagyu Cheese Burger*

\$20

Wagyu Beef Patty, Cheddar Cheese, Caramelised Onion, Shoestring Fries served with Gherkin, Cheese and homemade Tartar sauces



M8 Signature Roasted BBQ Pork Ribs* (Half slab)

\$19

Shoestring Fries, Grilled Corn and Mesclun Greens

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MEATS



M9 French Duck Leg Confit* **\$18**
Mashed Potato, Mesclun Greens and Brown Onion gravy



M10 Smoked Duck Breast **\$18**
Potato Au Gratin, Ratatouille and Brown Onion gravy



M11 COLLIN'S® All-Day Breakfast **\$18**
Cheese Pancakes, Prime Iberico Pork Sausage, Bacon, Potato Au Gratin, Sauteed Mushroom, Mesclun Greens and a choice of Sunny Side Up or Scrambled Egg



M12 Pork Chop & Prime Iberico Pork Sausage* **\$16**
Spaghetti Aglio Olio, Grilled Corn, Mesclun Greens and Black Pepper sauce

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MEATS



M13 Australian Premium Free Range Lamb Rack **\$32**
Potato Au Gratin, Baby Spinach, with Black Pepper and COLLIN'S® exclusive Harissa sauces



M14 Signature Grilled Chicken Chop* **\$15**
COLLIN'S® star - Spaghetti Aglio Olio, Grilled Corn, Mesclun Greens with a choice of brown Onion gravy/Black Pepper sauce

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Seafood



SF1 Grilled King Prawn with U.S. Scallops* \$23

Spaghetti Aglio Olio, Grilled Corn, Mesclun Greens and Mushroom Ragout sauce



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SEAFOOD



SF2 Red Sea Barramundi & Penne*
with Ratatouille in rich Tomato broth

\$20



SF3 Grilled Bakka Frost Salmon* \$23
Rich in Omega-3, with Spaghetti Aglio Olio, Grilled Corn, Mesclun Greens and Mango Salsa



SF4 Grilled King Prawn* \$18
Spaghetti Aglio Olio, Grilled Corn, Mesclun Greens and Mushroom Ragout sauce



SF5 COLLIN'S® Fish & Chips* \$18
A nutritious and flavorful protein - served with Shoestring Fries, Grilled Corn, Mesclun Greens, Bi Feng Tang crumble, homemade Tartar and Chilli Crab sauces



SF6 Seafood Risotto \$24
Prawn, Mussel, Clams and Baby Octopus in Roma Tomato sauce

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The New Sharing





NS1

Black Angus Grain-fed Tomahawk (Approximately from 1kg)

\$16/100gm

200 days' Grain-fed, a cut above the rest. Served with Ratatouille, Potato Au Gratin, Grilled Corn and 2 choice of brown Onion gravy/Black Pepper/COLLIN'S® exclusive Harissa sauces



CHOOSE YOUR STEAK DONENESS LEVEL

rare	medium-rare	medium	medium-well	well done

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THE NEW SHARING



NS2 **COLLIN'S® Premium Combo***

\$45

Hearty selection of the best meats - Signature Grilled Chicken Chop, Roasted BBQ Pork Ribs (Half slab), Grilled Pork Chop, Smoked Duck Breast, Prime Iberico Pork Sausage, Shoestring Fries, Grilled Corn, Mesclun Greens and 2 choice of brown Onion gravy/Black Pepper/COLLIN'S® exclusive Harissa sauces



NS3 **COLLIN'S® Seafood Combo***

\$48

The freshest catch - Red Sea Barramundi, Grilled King Prawn, Tempura Squid Tentacles, U.S. Scallops, whole Japanese Surume Ika with Teriyaki sauce, Shoestring Fries, Grilled Corn, Mesclun Greens and 2 choice of Mushroom Ragout/Black Pepper/COLLIN'S® exclusive Harissa sauces

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THE NEW SHARING



NS4 Seafood Medley* (Good for sharing)

\$35

Bakkafrost Salmon, Red Sea Barramundi, King Prawn, Mussel, Clams in rich Seafood stock served with a side of Sourdough



NS5 Red Sea Barramundi (Approximately 800gm)*

\$28

Sustainably sourced - served with Shoestring Fries, Ratatouille, Grilled Corn and 2 choice of brown Onion gravy/Black Pepper/COLLIN'S® exclusive Harissa sauces

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THE NEW SHARING

NS6

Australian Greenham Dry Aged Bone-in Ribeye* (Approximately 400gm)

\$68

"Certified Regenerative" Premium Quality Beef by Greenham. Served with Ratatouille, Potato Au Gratin, Grilled Corn and 2 choice of brown Onion gravy/ Black Pepper/ COLLIN'S® exclusive Harissa sauces



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Woodfired Pizza





10/10 at COLLIN'S®

\$32

Burrata Cheese, Rocket, Parma Ham



10" WOODFIRED PIZZA



P22 Best Picks
Rocket, Parma Ham

\$27

P23 Summer Vegetables
Ratatouille

\$16



P24 Summer Smiles
Ricotta Cheese, Prime Iberico Pork Sausage, Pineapple, Ham, Cherry Tomato

\$20

10" WOODFIRED PIZZA



PZ5 Shrooms Bloom
Medley of Mushroom

\$18 PZ6 Singapore Chilli Crab
Nation's well-loved flavor with a twist



PZ7 The Xtra Ordinary
Xtra Parma Ham

\$32 PZ8 Slice of Italy
Cherry Tomato, Basil





PZ9 Singapore NoMince Curry* \$22

The Vegetarian Butcher™ NoMince,
Potato, Curry Mayonnaise, Egg, Cucumber



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10" WOODFIRED PIZZA



PZ10 Beef Bolognese
Wagyu Beef Ragout

\$18



PZ11 East meets West **\$26**
Black Pepper Chicken, Teriyaki sauce, Nori



PZ12 Specks of White
Ricotta Cheese

\$16



PZ13 Asian Duck **\$22**
Smoked Duck Breast, Barbecue sauce



PZ14 Frutti Di Mare
Prawn, Mussel, Cherry Tomato

\$24



PZ15 Midnight Nutella **\$16**
Nutella, Banana

Half & *half*

PZ16

Half & Half

\$34

Choice of any 2 flavors



DETROIT-STYLED PIZZA

DINE-IN EXCLUSIVE



DT1

Shrooms Bloom

Medley of Mushroom

\$15



DT2

Singapore Chilli Crab

Nation's well-loved flavor with a twist

\$17

All prices are subject to 10% service charge and prevailing government tax.
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DETROIT-STYLED PIZZA

DINE-IN EXCLUSIVE



DT3 Singapore NoMince Curry*

\$17

The Vegetarian Butcher™ NoMince, Potato, Curry Mayonnaise, Egg, Cucumber



DT4 Beef Bolognese

\$15

Wagyu Beef Ragout

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Kids' Meal



KIDS' MEAL



KD1 Penne Fiesta*

\$14

Choice of Brown Onion gravy with Mushroom and Chicken or Beef Bolognese, Arabiki Sausage, Corn Cob



KD2 Bakkafrost Salmon Alfredo*

\$15

Spaghetti, Bakkafrost Salmon, Arabiki Sausage, creamy Mushroom sauce, Corn Cob

All Kids' Meal is served with Cream of Wild Mushroom Soup, Shoestring Fries and a pack of Dark Chocolate-coated Banana



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KIDS' MEAL



KD3 Sunshine Platter*

Cheese Pancakes, Scrambled Egg, Arabiki Sausage, Corn Cob

\$13



KD4 Happy Fish Time*

Breaded Fish, Arabiki Sausage, Corn Cob, homemade Tartar sauce

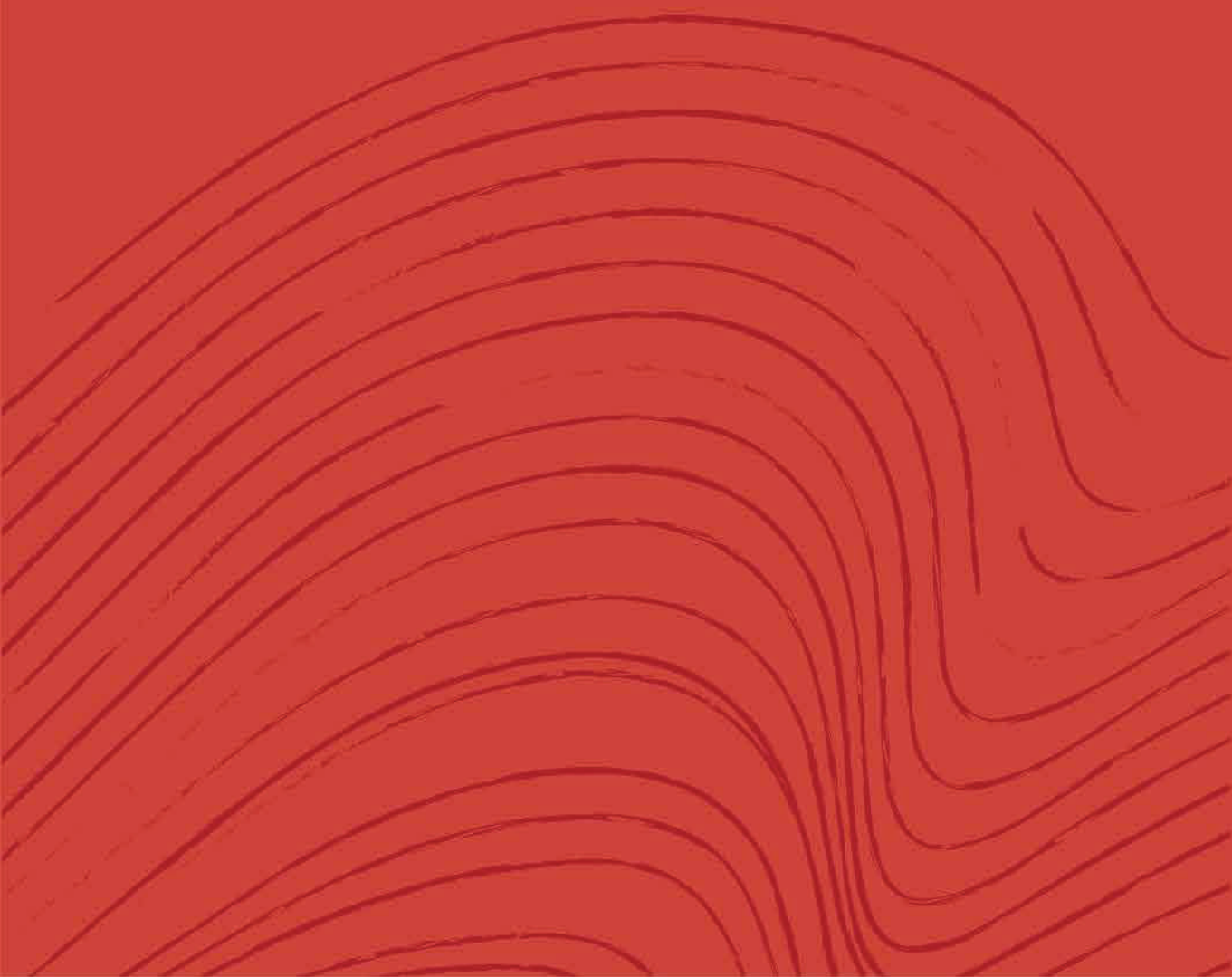
\$13

All Kids' Meal is served with Cream of Wild Mushroom Soup, Shoestring Fries and a pack of Dark Chocolate-coated Banana



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Dessert



D1 Waffle with Ben & Jerry's Ice Cream
choice of Vanilla Fair / Chocolate Therapy / Strawberry

\$10

D2 Ben & Jerry's Ice Cream (Single Scoop)

\$5

- A. Vanilla Fair
- B. Chocolate Therapy
- C. Strawberry

Choice of 2 complimentary toppings:

- Chocolate sauce
- Mini Marshmallow
- Mini Rainbow Candy Ball
- Biscoff Biscuit Crumbs

*Add-on topping at \$1 each



DESSERTS



D3 Churros

\$7

Choux pastry dough, dusted with icing powder and served with Chocolate sauce

Top up \$3 for a choice of Ben & Jerry's Single Scoop Ice Cream
(Vanilla Fair / Chocolate Therapy / Strawberry, subject to availability)



D4 Classic Italian Tiramisu
dusted with Cocoa powder and Kahlua
Coffee Liqueur

\$10



D5 Basque Burnt Cheese Cake **\$10**

Beverage



COFFEE

C1	 	Espresso	\$3.50
C2A	 	Black	\$4.50
C2B	 	Iced Black	\$5.00
C3	 	Dirty Honey Latte *served chilled (no ice)	\$5.50
C4A	 	White	\$5.50
C4B	 	Iced White	\$6.50
C5A	 	Caffe Mocha	\$6.00
C5B	 	Iced Caffe Mocha	\$7.00
		Add Double Ristretto	\$2.00
	 	Oatmilk upgrade	\$1.50

Custom Roasted Single-Origin Coffee

Yellow Bourbon -
Full-bodied coffee with balanced sweet
acidity; lingering dark cocoa and nutty
endings.

All coffees are double-ristretto based

ALTERNATIVES

C6A	 	Chocolate	\$5.50
C6B	 	Iced Chocolate	\$6.50
C7A	 	Matcha Latte	\$5.50
C7B	 	Iced Matcha Latte	\$6.50
	 	Oatmilk upgrade	\$1.50

Supported by:



ARTISAN TEA

\$7.00 / pot

*up to 2 hot water refills

- T1  **English Breakfast**
- T2  **Jasmine Green Tea**
- T3  **Lady Grey®**
- T4  **Lemon & Ginger**
- T5  **Pure Chamomile**
- T6  **Pure Peppermint**



PREMIUM EARL GREY ICED TEA

\$6.00

- PT1  **Lemon & Orange**
- PT2  **Peach**
- PT3  **Lychee**
- PT4  **Elder-Apple**



TROPICAL QUENCHERS

\$8.50

- Q1 **D 15** **Botanist**
Calamansi, Elderflower, Mint, Apple
- Q2 **D 15** **Passion Dragon**
Passion Fruit, Mint, Orange
- Q3 **D 14** **Litchi Fragaria**
Lychee, Strawberry, Sparkling Soda
- Q4 **D 15** **Peach Fragaria**
Peach, Strawberry, Sparkling Soda
- Q5 **D 15** **Yuzu C**
Yuzu, Sparkling Soda
- Q6 **D 15** **Classic Nojito**
Lime, Mint, Sparkling Soda
- Q7 **D 12** **Lychee Nojito**
Lychee, Mint, Sparkling Soda
- Q8 **D 11** **Passion Nojito**
Passion Fruit, Mint, Sparkling Soda



FRESH JUICE

\$7.00

- J1 **D 15** **Green Apple**
- J2 **C 15** **Orange**
- J3 **C 15** **Watermelon**
- J4 **C 15** **Carrot & Orange**
- J5 **C 15** **Green Apple & Celery**

No Ice +\$2.00



SOFT DRINK

\$4.00

SD1  **Coke**

SD2  **Coke Zero**

SD3  **Root Beer**

SD4  **Sprite**

*Top up \$3 for a single scoop Ben & Jerry's Vanilla Ice Cream

REMEDY KOMBUCHA

\$10.00



K1  **Lemon
Lime & Mint**



K2  **Raspberry
Lemonade**



K3  **Mango
Passion**



K4  **Wild
Berry**

WATER

W1  **Mineral Water 600ml** \$2.50

W2  **Warm Water (served in a pot)** \$2.50

BOTTLED BEER

B1 **Hoegaarden 330ml** \$10

B2 **Lefte Brune Dark 330ml** \$12

B3 **Estrella Galicia Especial 330ml** \$11

B4 **Little Creature Pale Ale 330ml** \$12



SEASONAL WINES



Mission Estate Sauvignon Blanc \$58 / Bottle

Fresh, bright and vibrant nose with gentle aromas of cut grass, nettles, gooseberries and piquant fresh herbs. Zesty flavors of passion fruit, gooseberries and fresh herbs.

SEASONAL WINES



Mission Estate Cabernet Sauvignon **\$58 / Bottle**

A blend of 86% Cabernet Sauvignon and 14% Merlot.

Vibrant red color, cassis and blackcurrant notes on the nose with spicy complexity. Rich and full-bodied with delicious sweet fruit and freshness and intensity.

WINE SELECTION

HOUSEPOUR



Levorato Sauvignon Blanc 2019/2020

Perfume of green guavas and passion fruit, Fresh, lifted and vivacious.

Country 

\$45 / Bottle
\$10 / Glass

Levorato Cabernet Sauvignon 2019/2020

Aroma and palate of ripe capsicums and hint of blackcurrant. Lots of freshness.

Country 

\$45 / Bottle
\$10 / Glass



Peñasol Sangria

Fresh aromas of orange and cherry.

Country 

\$12 / Glass

RED WINE



Langmeil Hangin' Barossa Snakes Shiraz Viognier 2017/2018

\$70



Mount Difficulty Roaring Meg Central Otago Pinot Noir 2019/2020

\$102



Chateau La Tour De by Medoc 2015/2016

\$90



Tentuta Santa Maria Decima Aurea Merlot IGT 2015

\$105

WHITE WINE



Woodlands Wilyabrup Margaret River Chardonnay 2018/2019

\$72



Weingut Huls Morsel Riesling 2019/2020

\$72



Seifried Sauvignon Blanc 2022

\$75

DESSERT WINE



Marenco Strev Moscato D'asti DOCG 2018/2019

\$60

SPARKLING WINE



Reversanti Prosecco Extra Dry

\$78

Thank you

Special thanks to these partners who have made it all possible.

Together with fellow partners, COLLIN'S® continue to headline the menu with our signature dishes – that is packed with quality ingredients and bold tastes, *crafted to delight.*

Enjoy your culinary journey with us at COLLIN'S®.

