

Mandai Exclusives



MANDAI MEATLESS EXCLUSIVES



**Fresh Tomato Soup with
Italian Burrata**

\$15



Quinoa Salad with Glazed Beancurd

\$15

Quinoa salad, Cherry Tomato, Smoky Salsa-glazed
Beancurd, with Honey Mustard dressing

MANDAI MEATLESS EXCLUSIVES



Charred Brussel Sprout with Mashed Potato*

\$15

Chilli Salsa-glazed Brussel Sprout, Mashed Potato,
Pomegranate



Currywurst NoMeatballs*

\$24

The Vegetarian Butcher™ NoMeatballs with homemade
Currywurst sauce, Kale and Shoestring Fries

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Photos are for illustration purposes only.

MANDAI MEATLESS EXCLUSIVES



Portobello Mushroom Burger*

\$18

Baked Portobello Mushroom, The Vegetarian Butcher™ NoMince Cheeseburger sauce, Tomato, Caramelised Onion, Chilli Salsa and Gherkin served with Nacho Chips



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MANDAI MEATLESS EXCLUSIVES



Lime Mayo & Smoked Chilli Salsa*

\$28

The Vegetarian Butcher™ NoMince Bolognese, Sweet Potato Waffle Fries, Chilli Salsa, homemade Tartar sauce with Nacho Chips crush



Smoked Chilli "Cheeseburger"*

\$24

The Vegetarian Butcher™ NoMince Cheeseburger sauce, Lettuce, Smoked Chilli

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All-Day *breakfast*



COLLIN'S® Hash & Eggs*

\$19

2 Eggs - choice of Scrambled, Poached or Sunny Side Up.
Hash, Ham, Cheese Pancakes, Bacon, served with Butter
and Maple syrup



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MANDAI EXCLUSIVES



COLLIN'S® Breakfast Cheeseburger* **\$24**

Wagyu Beef Patty, Cheddar Cheese, Bacon, Ham, Sunny Side Up Egg, Caramelised Onion, Shoestring Fries served with Gherkin, Cheese and homemade Tartar sauces



COLLIN'S® Eggs Benedict* **\$19**

Poached Eggs and Parma Ham on Sourdough, served with Mesclun Greens, Hollandaise sauce and Maple syrup

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MANDAI EXCLUSIVES



MW4 **Sakoshi Bay Oyster (3pcs)**

Freshly shucked, Trout Roe,
Passion Fruit Granite

\$18



MW5 **Pan-Seared French
Foie Gras**

Pan-Seared French Foie Gras, Pineapple,
Honey Balsamic reduction

\$28



MW6 **Chicken Casserole**

Pot-Roasted Whole Chicken, Potato,
Medley of Mushrooms

\$38



MW7 **Garlic Crumble
Tiger Prawns**

Tiger Prawns, young Garlic crumble,
creamy spicy dressing

\$34



**COLLIN'S®
Pina Colada**

\$15

Add-on Rum +\$5

A refreshing blend of fresh
Pineapple and Coconut Milk

Appetiser and Salad





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

\$14



APPETISER & SALAD



\$\$\$ **Cream of Wild Mushroom Soup**
with freshly baked Garlic Baguette

\$7



\$\$\$ **Fresh Tomato Soup with Wagyu Meatball** **\$10**
with freshly baked Garlic Baguette



\$\$\$ **Seafood Bouillabaisse**
with freshly baked Garlic Baguette

\$10



\$\$\$ **Baked Garlic Baguette** **\$6**



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

\$7



\$\$\$ **Tempura Squid Tentacles** **\$11**
with homemade Tartar sauce

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APPETISER & SALAD



Appetiser Platter

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

\$22



Mini NoMince Lasagna*

The meatiest Vegetarian Butcher™ takes on our comfort food

\$14



NoMeatBalls Shakshuka*

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

\$17

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Charcoal-Grilled Surume Ika

\$19

Whole Japanese Flying Squid with
Mesclun Greens and Teriyaki sauce



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APPETISER & SALAD



 **Tempura Calamari**
with homemade Tartar sauce

\$12



 **Butterfly Prawn Bites**
with homemade Tartar sauce

\$13



 **Soft Shell Crab**
with homemade Garlic Aioli

\$18



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

\$15



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

\$25



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

\$11

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APPETISER & SALAD



 **Mashed Potato***
with Brown Onion gravy

\$5



 **Potato Au Gratin**
with Brown Onion gravy

\$7



 **Cheesy Mayo Fries***

\$7



 **Shoestring Fries***
with Tomato curry sauce

\$5.50



 **Truffle Parmesan Fries***

\$7



 **Sweet Potato Waffle Fries**

\$8

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Italian Burrata and Heirloom Tomato \$24

Parma Ham, Extra Virgin Olive Oil,
Honey Balsamic reduction



APPETISER & SALAD



Smoked Duck Breast Salad \$18
Mesclun Greens, Japanese Cucumber, Cherry Tomato, citrus Calamansi vinaigrette



Italian Burrata and Rocket \$20
Cherry Tomato, Extra Virgin Olive Oil, Honey Balsamic reduction



Classic Caesar Salad \$12
Mesclun Greens, Bacon, Egg, Croutons, Parmesan Cheese, tossed in Classic Caesar dressing



Grilled Chicken Salad \$14
Mesclun Greens, Japanese Cucumber, Cherry Tomato, tossed in Sesame dressing



Bakkafrost Salmon Avocado* \$22
Mesclun Greens, Japanese Cucumber, Ricotta Cheese, citrus vinaigrette

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Pasta





Singapore Chill Crab Pasta* \$28
with Soft Shell Crab



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PASTA



Black Truffle Mushroom with Wagyu Meatball*
in creamy Truffle sauce

\$24

White Truffle Mushroom Ravioli
in creamy Truffle sauce

\$24



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

\$17

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

\$16



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

\$16

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

\$16

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**Ricotta & Spinach
Mascarpone Ravioli**

\$18

with Prawn in rich Tomato Herb sauce



PASTA



Seafood Marinara* \$17
with Prawn, Mussel, Clams and Baby Octopus
in rich Tomato Herb sauce



**Chicken & Mushroom
Aglio Olio*** \$14
with Chilli Flakes and Parsley



Ratatouille & Pesto* \$14
Spaghetti, Pesto cream



**Smoked Duck Breast &
Pesto*** \$17
Spaghetti, Pesto cream



Truffle Alfredo* \$18
with Bacon, Mushroom in creamy Truffle sauce



**Wagyu Beef
Penne Bolognese*** \$18
with Ricotta Cheese

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Meats





**Signature Grilled Chicken Chop \$20
with King Prawn**

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



MEATS



COLLIN'S® Mixed Grill \$22

The original classic - Signature Grilled Chicken Chop, Prime Iberica Pork Sausage and Grilled Pork Chop



Argentine Black Angus Ribeye Prime Steak (200gm) with King Prawn \$34

The best of land and sea - tender Black Angus Ribeye Steak paired with Grilled King Prawn



Argentine Black Angus Ribeye Prime Steak (200gm) \$30

Excellent steak cut with great texture and marbling



Argentine Black Angus Sirloin Steak (200gm) \$28

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 Horissa sauces.

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Signature Chicken & Waffle \$20

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

MEATS



Classic Wagyu Cheese Burger* **\$22**
Wagyu Beef Patty, Cheddar Cheese, Caramelised Onion, Shoestring Fries served with Gherkin, Cheese and homemade Tartar sauces



Signature Roasted BBQ Pork Ribs* (Half slab) **\$20**
Shoestring Fries, Grilled Corn and Mesclun Greens

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MEATS



French Duck Leg Confit*
Mashed Potato, Mesclun Greens and
Brown Onion gravy

\$20



Smoked Duck Breast
Potato Au Gratin, Ratatouille and
Brown Onion gravy

\$20



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

\$20



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

\$18

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MEATS



Australian Premium Free Range Lamb Rack **\$35**
Potato Au Gratin, Baby Spinach, with Black Pepper and COLLIN'S® exclusive Harissa sauces



Signature Grilled Chicken Chop* **\$16**
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





**Grilled King Prawn with
U.S. Scallops*** **\$25**

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



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SEAFOOD



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

\$22



Grilled Bakka Frost Salmon* \$25
Rich in Omega-3, with Spaghetti Aglio Olio, Grilled Corn, Mesclun Greens and Mango Salsa



Grilled King Prawn* \$20
Spaghetti Aglio Olio, Grilled Corn, Mesclun Greens and Mushroom Ragout sauce



COLLIN'S® Fish & Chips* \$20
A nutritious and flavorful protein - served with Shoestring Fries, Grilled Corn, Mesclun Greens, Bi Feng Tang crumble, homemade Tartar and Chilli Crab sauces



Seafood Risotto \$26
Prawn, Mussel, Clams and Baby Octopus in Roma Tomato sauce

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The New Sharing





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

\$18/100gm

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 Horissa sauces



CHOOSE YOUR STEAK DONENESS LEVEL



rare

medium-rare

medium

medium-well

well done

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THE NEW SHARING



COLLIN'S® Premium Combo* **\$49**

Hearty selection of the best meats - Signature Grilled Chicken Chop, Roasted BBQ Pork Ribs (Half slab), 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



COLLIN'S® Seafood Combo* **\$52**

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



Seafood Medley* (Good for sharing)

\$38

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



Red Sea Barramundi (Approximately 800gm)

\$35

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



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

\$75

*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®

\$34

Burrata Cheese, Rocket, Parma Ham



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10" WOODFIRED PIZZA



 **Best Picks**
Rocket, Parma Ham

\$29

 **Summer Vegetables**
Ratatouille

\$18



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

\$22

10" WOODFIRED PIZZA



Shrooms Bloom

Medley of Mushroom

\$20



Singapore Chilli Crab

Nation's well-loved flavor with a twist

\$24



The Xtra Ordinary

Xtra Parma Ham

\$34



Slice of Italy

Cherry Tomato, Basil

\$18





Singapore NoMince Curry* \$24

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



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10" WOODFIRED PIZZA



Beef Bolognese

Wagyu Beef Ragout

\$20



East meets West

Black Pepper Chicken, Teriyaki sauce, Nori

\$28



Specks of White

Ricotta Cheese

\$18



Asian Duck

Smoked Duck Breast, Barbecue sauce

\$24



Frutti Di Mare

Prawn, Mussel, Cherry Tomato

\$26



Midnight Nutella

Nutella, Banana

\$18

Half & *half*



Half & Half

\$36

Choice of any 2 flavors



DETROIT-STYLED PIZZA

DINE-IN EXCLUSIVE



Shrooms Bloom

Medley of Mushroom

\$16



Singapore Chilli Crab

Nation's well-loved flavor with a twist

\$18

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DETROIT-STYLED PIZZA

DINE-IN EXCLUSIVE



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

\$18



Beef Bolognese
Wagyu Beef Ragout

\$16

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Kids' Meal



KIDS' MEAL



Penne Fiesta*

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

\$14



Bakkafrost Salmon Alfredo*

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

\$15

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



Sunshine Platter*

Cheese Pancakes, Scrambled Egg, Arabiki Sausage, Corn Cob

\$13



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



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

\$11

Ben & Jerry's Ice Cream (Single Scoop)

\$6

- 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



Churros

\$8

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)



Classic Italian Tiramisu dusted with Cocoa powder and Kahlua Coffee Liqueur

\$12

Basque Burnt Cheese Cake

\$12

Beverage



COFFEE

MWC1	 Espresso	\$3.50
MWC2A	 Long Black	\$4.50
MWC2B	 Iced Long Black	\$5.00
MWC3	 Flat White	\$5.50
MWC4	 Cappuccino	\$5.50
MWC5	 Piccolo Latte	\$5.00
MWC6A	 Caffe Latte	\$5.50
MWC6B	 Iced Caffe Latte	\$6.50
MWC7A	 Caffe Mocha	\$6.00
MWC7B	 Iced Caffe Mocha	\$7.00
	Add Double Ristretto	\$2.00
	Oatmilk upgrade	\$1.50

House-roasted Original Blend

Full bodied coffee with balanced sweet acidity, lingering dark cacao and nutty ending

All coffees are double-ristretto based

ALTERNATIVES

MWC8A	 Cocoa	\$5.50
MWC8B	 Iced Cocoa	\$6.50
MWC9A	 Matcha Latte	\$5.50
MWC9B	 Iced Matcha Latte	\$6.50
	Oatmilk upgrade	\$1.50



ARTISAN TEA

\$8.00 / pot

*up to 2 hot water refills

- MWT1  **English Breakfast**
- MWT2  **Jasmine Green Tea**
- MWT3  **Lady Grey®**
- MWT4  **Lemon & Ginger**
- MWT5  **Pure Chamomile**
- MWT6  **Pure Peppermint**



PREMIUM EARL GREY ICED TEA

\$7.00

- MWPT1  **Lemon & Orange**
- MWPT2  **Peach**
- MWPT3  **Lychee**
- MWPT4  **Elder-Apple**



TROPICAL QUENCHERS

\$9.00

- MWQ1  **Botanist**
Calamansi, Elderflower, Mint, Apple
- MWQ2  **Passion Dragon**
Passion Fruit, Mint, Orange
- MWQ3  **Litchi Fragaria**
Lychee, Strawberry, Sparkling Soda
- MWQ4  **Peach Fragaria**
Peach, Strawberry, Sparkling Soda
- MWQ5  **Yuzu C**
Yuzu, Sparkling Soda
- MWQ6  **Classic Nojito**
Lime, Mint, Sparkling Soda
- MWQ7  **Lychee Nojito**
Lychee, Mint, Sparkling Soda
- MWQ8  **Passion Nojito**
Passion Fruit, Mint, Sparkling Soda



FRESH JUICE

\$8.00

- MWJ1  **Green Apple**
- MWJ2  **Orange**
- MWJ3  **Watermelon**
- MWJ4  **Carrot & Orange**
- MWJ5  **Green Apple & Celery**

No Ice +\$2.00



SOFT DRINK

\$4.50

MWSD1  **Coke**

MWSD2  **Coke Zero**

MWSD3  **Root Beer**

MWSD4  **Sprite**


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

REMEDY KOMBUCHA

\$10.00




MWK1

 **Lemon
Lime & Mint**




MWK2

 **Raspberry
Lemonade**



MWK3

 **Mango
Passion**



MWK4

 **Wild
Berry**

WATER

\$6.00

MWW1A  **Purezza Still Water 750ml**

MWW1B  **Purezza Sparkling Water 750ml**

BOTTLED BEER

MWB1 **Hoegaarden 330ml** \$11

MWB2 **Leffe Brune Dark 330ml** \$13

MWB3 **Estrella Galicia Especial 330ml** \$12

MWB4 **Little Creature Pale Ale 330ml** \$13



WINE SELECTION

HOUSEPOUR



Levorato Sauvignon Blanc 2019/2020

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

Country 

\$48 / Bottle
\$11 / Glass



Levorato Cabernet Sauvignon 2019/2020

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


Country 

\$48 / Bottle
\$11 / Glass



Peñasol Sangria

Fresh aromas of orange and cherry.

Country 

\$12 / Glass

RED WINE

-  **Langmeil Hangin' Barossa Snakes Shiraz Viognier 2017/2018** \$72
-  **Mount Difficulty Roaring Meg Central Otago Pinot Noir 2019/2020** \$105
-  **Chateau La Tour De by Medoc 2015/2016** \$92
-  **Tentuta Santa Maria Decima Aurea Merlot IGT 2015** \$108

WHITE WINE

-  **Woodlands Wilyabrup Margaret River Chardonnay 2018/2019** \$75
-  **Weingut Huls Morsel Riesling 2019/2020** \$75
-  **Seifried Sauvignon Blanc 2022** \$78

DESSERT WINE

-  **Marenco Strev Moscato D'asti DOCG 2018/2019** \$62

SPARKLING WINE

-  **Reversanti Prosecco Extra Dry** \$80

SEASONAL WINES



Mission Estate Sauvignon Blanc \$60 / 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 **\$60 / 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.

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®.

