

WEEKEND LUNCH

Available from 12pm – 3.45pm.



halalia

TO START

 Selection of Cheeses & Condiment 21
 Danish blue, French camembert, cheddar, goat cheese, dried apricot, ginger flower sambal, relish, crackers
 Italian Burrata 25
Grilled sourdough, herb salad, tomato relish
 Chilli Crab Dip 18
Bread & cracker
Truffle Fries 18
Parmesan, herbs & truffle oil
 Mushroom Toast 22
Grilled sourdough, truffle cream cheese, fried egg
 Wagyu Beef Rendang Quesadilla 26
Fried egg, baby spinach
Smoked Salmon 26
Scrambled egg, smoked salmon roe, grilled sourdough
Baked French Camembert (240g) 38
Fresh honeycomb, chilli, truffle oil, crostini & crackers, tomato relish

TO INDULGE

Cheesy Spaghettini 30
Mushroom, spinach, poached egg
Akaroa Salmon Fillet (NZ) 36
Smoked salmon roe, fennel salad, roast grapes, dill and caper mayo
 Chilli Crab Spaghettini 26
In spicy, sweet & tangy sauce
Slow Cooked Beef Cheek 42
Mashed potato, greens, pickles, black pepper sauce
 Organically Farmed Lacto Chicken Breast 40
Charred broccolini, coal roasted octopus, thyme & ginger jus
 Barramundi Fillet (AUS) 38
Coleslaw, fries, ginger flower hot sauce
 Wagyu Beef Rendang Sando 23
Pickled slaw, lettuce, brioche bun, fries
Slow Cooked Lamb Rack, AUS Mkt price
Charred kailan, mash potato, asparagus, lamb jus
 BBQ Glazed Blackmore Wagyu Spare Ribs Mkt price
Coleslaw, fries, ginger flower hot sauce

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TO INDULGE

STEAK

All steaks are served with sauteed garlic spinach, black pepper sauce, fries

Stone Axe Wagyu, AUS
MBS 8-9+, 200g

Rump 61
Picanha (Rump cap) 66

King Island Striploin, Tasmania (AUS)
Grass-fed, MBS 1+, 300g 59

Steak Of The Day mkt
Please check with server for today's selection and price price

TO END

🍷 **Yuzu Cake** 10
Yuzu ganache, chocolate chantilly, citrus compote

Purple Sweet Potato Cake 10
Sweet potato ice cream, fermented blueberry & sweet potato jam

🍷 **Raspberry Opera Cake** 10
Fresh mixed berries

🍷 **Die Die Must Have Chocolate** 12
Elements of chocolate, passion fruit pudding, raspberry, ice cream

TO NIBBLE

🍷 **Mashed Potato** 6

🍷 **Pan Fried Mixed Greens** 6
Garlic & herb butter

🍷 **Pan Roasted Mixed Mushroom** 9
Baby spinach, garlic butter

🍷 **Charred Green Asparagus** 12
Parmesan, smoked tomato salsa

THE HERBARIUM COLLECTION

The Halia Herbarium, in conjunction with Singapore Botanic Garden's library of Botany & Horticulture, taps into more than 150 years of history & research, to showcase an array of drinks for your pleasure. Part folk remedy, part distilled nutritional goodness, all enjoyable. We humbly present our root to blossom experience.

Fresh From The Bar



 Halia Mint Berry Fresh ginger, mint, lime, blueberry & sprite	10		Lychee & Thyme A mélange of ginger, lemongrass, lemon peel, ginseng root & spearmint in the Healing Garden Tea is blended with fresh raspberries & lychee. A soothing beverage when combined with our house-made thyme infusion, a herb known for its natural antiseptic properties.
 Ginger Jive Iced blend of fresh ginger, tropical punch, orange & honey	10		
 Heavenly Halia Pineapple juice, lime juice, ginger juice, blue curacao & sprite	10	Golden Bliss Orange juice, green apple, blue curacao and rosemary infused with soda	\$ 10
 Wicket Cricket Fresh lemongrass, pandan & ginger infusion, lime juice, green apple syrup & ginger juice	10	Dragon Kiss Orange juice, honey, espresso & soda	10
Lychee & Thyme Healing Garden Tea, lychee juice, thyme infusion & raspberry	10	Passion Passionfruit, pineapple, orange, lime, vanilla syrup and mint	10
Island Cooler Pineapple, orange, lime, grenadine syrup & soda	10	 Kiss Ginger, lime, vanilla, rose syrup, soda	10
Grapefruit & Tarragon Earl Grey Tea, fresh grapefruit juice, house-made tarragon infusion & soda	10		Grapefruit & Tarragon A zesty concoction with freshly-squeezed grapefruit juice and orange notes from Earl Grey's bergamot. Our house-made tarragon infusion adds a pleasant warmth to this citrus drink. Soothing and refreshing, all at once.
Rosemary Passion Rosemary infusion, fresh watermelon, passionfruit & ginger ale	9		
Fresh Mint Mint, lime, apple juice, brown sugar & soda	9		

BEVERAGE

Fresh By The Jug 440ml

 Heavenly Halia	18
Pineapple juice, lime juice, ginger juice, blue curacao & sprite	
 Wicket Cricket	18
Fresh lemongrass, pandan & ginger infusion, lime juice, green apple syrup & ginger juice	
Lychee & Thyme	18
Healing Garden Tea, lychee juice, thyme infusion & raspberry	
Grapefruit & Tarragon	18
Earl Grey Tea, fresh grapefruit juice, house-made tarragon infusion & soda	
Goji Bliss	16
Blissful berries tea, goji berry (wolfberry) & brown sugar	

Cold

Iced Cappuccino/Latte/Mocha	6
Iced Coffee/Long Black	5
Add-on Extra Shot Espresso	2
Iced Chocolate	6
 Iced CGC	8
Cumin, ginger, cinnamon & honey	
 Iced Spice Islands Coffee	9
Coffee, cardamom, ginger, cinnamon	
Ice Tea	4
(Lemon, Melon, Peach)	
	(jug) 12
Soft Drink	4
Coke / Coke Light / Sprite / Ginger Ale / Tonic Water / Soda Water	
Evian Sparkling Water	8
Waiz Spring Water	4.5

Fresh Juice

Orange / Red Apple / Green Apple / Watermelon	
Choice of 1 Fruit	6
Choice of 2 Fruits	7
Add Ginger Juice	0.5

Hot

Cappuccino/Latte/Mocha/ Flat White	6
Fresh Brew Coffee/Decaf/ Espresso/Macchiato/ Long Black	5
 Add-on Extra Shot Espresso	2
Hot Spice Islands Coffee	9
Coffee, cardamom, ginger, cinnamon	
 Hot Cardamom Milk Tea	8
Hot CGC	8
Cumin, ginger, cinnamon & honey	
Add-on Oat Milk	2.5
Hot Premium Tea (Sachet)	5
English Breakfast, Earl Grey, Peppermint, Organic Green, Fruit Infusions (Peach/Apple)	

The **Cumin, Ginger, Cinnamon** **'CGC'**

This spiced house brew is an all-natural digestif, owing to both ginger & cumin. The 'CGC' also brings anti-inflammatory properties, aids pain relief and blood-sugar regulations.



Prices are subject to 10% service charge and prevailing GST.