



EST. MARCH 9, 2009
SINGAPORE
SUMMER

TO SHARE OR NOT

These dishes are designed to be shared but feel free to order for yourself as many do

- Spicy Crab and Artichoke Dip** corn chips and spring onion /32
- Italian Burrata Cheese** momotaro tomatoes, basil and ligurian olive oil /38 subject to availability
- Antipasto Platter** salumi, roasted olives, ceci fritto, aged provolone etc. /28
- Three Dips** hummus, tuna conserva & tomato salsa served with our bread /16
- Grandpas Meatballs** parmesan buns, arugula and tomato sugo /15
- Bakery Bread Board** ciabatta, foccacia, baguette, brioche baked fresh every day /6

Genuine Jamón Ibérico

Considered by many the finest Ham in the world, aged 36 months fed on grain and acorns from Spain
\$35 for 50 Grams

SALADS & STARTERS

- Signature Spruce Salad** avocado, corn, dates, chèvre & almonds /18
- Signature Spruce Boston Clam "Chowda"** smoked paprika & parsley crouton /15
- Spinach and Bacon Salad** roasted chicken, egg, apples, manchego cheese and walnuts /19
- Signature Spruce Ahi Tuna Tartar** ciabatta bread & avocado /21

PASTA & RISOTTO

all of our pastas and risottos are topped with grana padano cheese

- Signature Spruce Prawn Pasta** with zucchini and garlic /22
- Morel Mushroom Pasta** veal jus, chive and sour cream /28
- Braised Duck Pappardelle** with rosemary and tomato sugo /22
- Tagliatelle with Kurobuta Pork Bolognese** chili and fresh basil /22
- Mushroom Risotto** truffled hen egg, honshimeji and chive /22



MAIN PLATES

- Signature Spruce Burger** homemade pickles and havarti cheese /17 w/bacon /19
- European Burger** blue cheese, bacon and onion compote /19
- The Tuna Burger** avocado, tomato, red onion and special sauce /23
- Rotisserie Chicken** lemon, broccoli, thyme and desiree potatoes /21
- Roasted Kurobuta Pork Chop** japanese corn, tarragon and miso butter /35
- Kurobuta Pork Ribs** carolina bbq sauce, tomato and corn bread /31 subject to availability
- Signature Beef Short Ribs** fried egg, spinach, home fries and horseradish /29
- Signature Steak Frites** béarnaise, green salad and herbed chips /34
- U.S.D.A Prime N.Y. Strip** truffled béarnaise and crispy onion rings /69
- Seared Yellowfin Tuna** carrot puree, bok choy and ginger /24
- Whole Roasted Snapper** with herb salad and lemon jam /27 please allow 20 minutes to prepare
- Parisian Style Omelette** spinach, chèvre cheese and momotaro tomatoes /19

MARKET VEGETABLES & SIDES

- Signature Spruce Mac & Cheese** /9
- Roasted Mushrooms** /8
- Broccoli garlic and chili** /9
- Roasted Corn tarragon and chili butter** /9
- Potato puree** /9
- Hand Cut Fries with sage** /6
- Momotaro Tomato with blue cheese** /9
- Small Green Salad** /5

BEER

- Asahi Super Dry (Draft)** 9
- Asahi Dunkel (Draft)** 9
- Stella Artois Belgium** 12
- Hoegaarden Belgium** 12
- San Miguel Philippines** 11

SODAS AND SUCH

- Spruce Lemonade w/ Mint** 6
- Arnold Palmer** 6
- Tiro Sodas** 5
- Still/Sparkling Water** 7

SIGNATURE COCKTAILS

All of our cocktails are made with fresh fruit, squeezed by hand. Please try one of our takes on some classic cocktails, they each have a special twist that makes them delicious and unique. Enjoy!

- Spruce Margarita (fresh lime, maldon salt & cointreau)** 17
- Back to Havana (rum, cointreau, fresh orange & brown sugar)** 17
- Gin and Cucumber Tonic (cucumber, gin & lime)** 16
- Ginger Fizz (fresh ginger, elderflower & gin)** 16
- Spanish Fly (sherry, gin, cointreau)** 17
- The Pink Panther (grapefruit, gin & basil)** 16
- Sake and Champagne Fizz (maillart champagne, sake & lemon)** 18
- Blood Orange Negroni (blood orange, campari & martini rosso)** 15
- The French Kiss (raspberry, vodka & maillart champagne)** 18

COFFEE AND TEA

- We Serve Giancarlo Coffee from Melbourne**
- Long** /5
- Espresso** /4
- Café Latte** /6
- Cappucino** /6
- Hot Chocolate** /6
- Americano** /4
- Macchiato** /5
- Café au Lait** /6
- Mocha** /6
- Masala Tea** /6

Hot Tea (Exclusively by Tea Drop) /6

Featured Artist
Felix Hug
Award Winning
Travel Photographer
www.eyesonasia.net

CHAMPAGNE & SPARKLING

- MV Henri Billiot, Cuvée Julie, Brut, Grand Cru / 185 TM
MV Jean Lallement et Fils, Brut, Grand Cru, Cuvée Réserve / 140 TM
MV Krug, Brut, Grande Cuvée / 280
MV Nicolas Maillart, Brut, Premier Cru, "Platine" 22/88
MV Ca 'del Bosco, Prestige Brut, Franciacorta, Italy 375 ml / 61
MV Torresella, Prosecco, Extra Dry, Italy 16/65

SAUVIGNON BLANC

- 02 Chateau Carbonnieux, Pessac Leognon Blanc 375ml / 71 TM
08 Tement, Austria / 91 TM
09 Morton Estate, Marlborough, New Zealand 18/71
08 O:TU, Marlborough, New Zealand / 68

AROMATIC & EXOTIC VARIETIES

- 07 Coffele Alberto, Soave, DOC Classico, Veneto, Italy / 66
08 Tasca D'Almerita, Regaleali, Sicily, Italy 18/74
06 Tua Rita, Lodano, Tuscany, Italy / 99
08 Huber, Grüner Veltliner, Alte Setzen, Austria / 89 TM
09 Schloss Lieser, Riesling, Mosel, Germany 17/69 TM
08 Frankland Estate, Isolation Ridge, Riesling, AU / 72

CHARDONNAY ET AL.

- 06 Christian Moreau, Chablis, France 375 ml / 69
08 Patrick Piuze, Chablis, Terroirs de Fleys, France / 89
07 Vincent Dauvissat, Chablis, France / 169
08 Navazos Niepoort, Palomino Fino, Vino Blanco, Spain / 109 TM
04 Au Bon Climat, Our Way, California / 99
07 Kongsgaard, Napa Valley, California / 225 TM
07 Pahlmeyer, Napa Valley, California / 170
06 Ridge, S. Cruz Mountains, California / 126
07 Peccavi, Margaret River, Western Australia / 99 TM
07 Pirramimma Stock's Hill, McLaren Vale, AU 17/69

TO BEGIN OR FINISH

By the Glass Pour is 75 ml.

- 06 Carnes De Rieussec, Sauternes, France 375 ml 20/80
07 Domaine Huet, Vouvray, Moelleux, Clos du Bourg, France / 129
08 Michele Chiarlo, Nivole, Moscato d'Asti, Italy 375 ml / 65
07 Inniskillin, Late Autumn Riesling, Canada / 87
09 Riverby Estate, Noble Riesling, Marlborough, N.Z 375 ml / 74
MV Equipo Navazos, La Bota de Fino, N°15, Spain 18/122 TM
This is a very rare sherry made in small batches, great with our antipasto or jamon iberico.

ROSÉ

- 09 Kaiken, Malbec, Mendoza, Argentina 16/63

PINOT NOIR ET AL.

- 07 Fourrier, Gevrey Chambertin, V. V, France / 145 TM
93 Leroy, St. Aubin, Burgundy, France / 220
07 Sylvain Cathiard, Vosne Romanée, France / 169
06 Weninger, Blaufränkisch, Burgenland, Austria / 105 TM
08 Littorai, Sonoma Coast, California / 105 TM
02 Mount Mary, Yarra Valley, Victoria , AU / 260
09 Tamar Ridge, Devil's Corner, Tasmania, AU 18/71

BORDEAUX VARIETALS

- 07 Amiral de Beychevelle, St. Julien, Bordeaux / 99 TM
06 Fleur de Clinet, Pomerol, Bordeaux / 131
03 Arietta, Variation One, Napa Valley, California / 300
07 Peccavi, Cab.Sauvignon, Margaret River, AU / 99

SYRAH ET AL.

- 07 Ridge, Syrah+, Lytton Springs, California 375 ml / 65
04 Stephan Vineyards, L' Aventure, California / 200
06 Greenstone Vineyard, Heathcote, Victoria, Australia / 88 TM
05 Lengs & Cooter, The Victor, Shiraz, South Australia / 89
07 Maverick, Twins, GSM, Barossa Valley, AU 19/76
07 Mitolo, G.A.M, McLaren Vale, South Australia / 120
07 Penny's Hill, Shiraz, McLaren Vale, South Australia / 99

GEMS OF THE OLD WORLD

- 06 Dom. du Pegau, Cuvée Réservee, C.D.P, Rhone, France / 199
01 C. di Verduno, Barolo, Monvigliero, Piedmont, Italy / 152 TM
03 Nardo, Montepeloso, Tuscany, Italy / 175 TM
00 Querciabella, Chianti Classico, Tuscany, Italy / 135
07 Querciabella, Chianti Classico, Tuscany, Italy 375 ml / 62
05 Soldera, Case Basse, Pegasos, Tuscany, Italy / 320
03 Tommaso Bussola, Ripasso, Valpolicella, Italy / 132
08 Toscolo, Chianti, Tuscany, Italy 17/69
04 Valentina Cubi, Amarone, Morar, Veneto, Italy / 175 TM
05 Villa Gresti, San Leonardo, Alto Adige, Italy / 110
05 Cellars de Cantonella, Cervoles, Costres del Segre, Spain / 95
04 Paixar, Mencia, Bierzo, Spain / 199
07 Pingus, Flor de Pingus, Ribera del Duero, Spain / 299

A few notes about our wine selection. We pour a generous 150 ml for our wine by the glass. We use only premium Riedel stemware which are larger than most, so while the pour may look small I promise that we measure each and every time. Those wines marked with a TM represent a special selection. These tend to be unique, small production wines that offer significant character, value and quality. All of the wines on our list are chosen by me, so I ask for a bit of trust, try something different, something new and have a great time around the table with your friends. Wine is a beautiful mystery that only exposes itself once tasted. Enjoy your time here and remember wine is subjective, so while I may think it's great, you may think otherwise and that's ok. Thank you for your support. Cheers, Travis.

