



FAT PRINCE

KEBABS



COCKTAILS

SINCE 2016

Royal Brunch



Specials

🌱	FETA AND SPINACH OMELETTE chickpea, harissa tomato	\$18
🌱	GRILLED CHICKEN SHAWARMA pickled cucumber, jalapeno zhoug	\$20
🌱	RED SNAPPER FISH & CHIPS spiced fries, lemon aioli	\$20
🌱	BRAISED LAMB SHAWARMA pickled peppers	\$25
🌱 🌾	STEAK & EGGS grain-fed striploin, spiced date jus	\$32

BRUNCH FREE FLOW \$48

2 HOURS

A little sunlight, a little sparkle - and two unhurried hours to sip
your way through brunch.

UNLIMITED POURS OF:

Mimosa
Aperol Spritz
Sparkling Wine
White Wine
Red Wine
Asahi Draft

Upgrade to Baguet-Jouette Brut Champagne for an additional 30.

All prices are in SGD and subject to GST and 10% service charge. Help us reduce waste: We charge SGD 3 per person for unlimited still or sparkling water. Your contribution supports our sustainable filtration system. Thank you for making a difference.

DIETARY 🌱 Vegetarian
LEGEND 🌱 Dairy Free
🌾 Gluten Free

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house baked breads

-   **PITA** per piece 5
-  **YEMENI MALAWAH** per piece 6
-  **MIXED BREAD** per basket 10
-  **EGYPTIAN HOUSE ROLLS** date butter 8

*Gluten Free Pita available upon request

mezze

 **CHICKEN SKEWER**
lebanese garlic toum
16 per piece

LAMB SKEWER
mint tzatziki
18 per piece

 **BEEF SKEWER**
cumin chermoula
18 per piece

 **CRISPY CALAMARI**
ras el hanout,
lemon aioli
18

 **TABBOULEH**
pomegranate,
halloumi
14

  **FATTOUSH**
cucumber, pomegranate
vinaigrette
14

 **HALLOUMI**
truffle honey,
za'atar
16

   **FRIED CAULIFLOWER**
shallot, jalapeno
zhoug
16

  **FALAFEL**
garlic yoghurt, parsley
16

 **FRIED HARISSA CHICKEN**
pickled cucumber
19

3 DIP PLATTER choice of 3 dips 39

   **CASHEW HUMMUS** roasted cashew gremolata, smoked paprika 14

   **BABA GANOUSH** harissa tomato, parsley 14

   **MUHAMMARA** pistachio dukkah, charred capsicum 14

  **LABNEH** black garlic, chilli flakes 12

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feed me

LET THE CHEFS DECIDE

78 per person

6 courses

build it


build your own kebabs to share

Portion for 2



  **GRILLED KING OYSTER MUSHROOM** 32
garlic toum, marinated tomato, pickled chilli

 **FRIED RED SNAPPER** 48
fennel slaw, tahini yoghurt, pickled vine peppers

 **WAGYU BEEF CHEEK** 68
arugula, cucumber chermoula, charcoal mustard

larger

large plates for sharing



 **MOROCCAN CHICKEN TAGINE** 48
chickpeas, olives, zucchini, cumin dukkah served with pita bread

  **COAL-FIRED BRANZINO** 15 per 100g
roasted vine tomato, olives

  **LAMB PORTERHOUSE** 18 per 100g
apricot glaze, spiced carrot puree, almond


sides

  **SAFFRON BUTTER RICE**
fried shallot, almond
6

  **MARBLE POTATOES**
harissa aioli
12

   **FRIED BRUSSEL SPROUTS**
charcoal mustard aioli
15

dessert

 **DUBAI CHOCOLATE KNAFEH**
dark chocolate, rose, pistachio ice cream
15

 **BAKLAVA ICE CREAM**
orange honey, almond, filo pastry
14