


# ALL DAY

## CRUSHED FRUIT SODAS

 LYCHEE & LIME	11
 MINT & LIME	11
 WILD BERRY COOLER Forest fruits, mint and soda	11
 CALAMANSI & UME COOLER Ume, calamansi, lime, mint and soda	12
 SOURSOP PASSIONFRUIT COOLER Soursop, passionfruit, lemon and soda	12


## KOMBUCHAS

 LEMON, LIME & MINT	11
 WILD BERRY	11

## FLOATS

 COKE	10
 SPRITE	10

## ICE CREAM SHAKES

 OREO	12
 STRAWBERRY	12
 DARK CHOCOLATE	13

## ICED COLD BEERS

PERONI DRAUGHT Lager, Italy	300ml / 500ml	15 / 19
SPECIFIC GRAVITY Classic IPA, Singapore		16
BLUE MOON Wheat, USA		17

## COLD-PRESSED JUICES

 ALRIGHT ORANGE Carrot and orange	9.5
 CITRUS SUNRISE Pink grapefruit and orange	9.5
 GOODY GREEN Green apple and celery	9.5
 GREEN APPLE	9.5
 ORANGE	9.5

15/04/2024PALAD



# MENU

## WINES BY GLASS

OUR FULL WINES & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

SANTA MARGHERITA BRUT DOCG Prosecco, Italy	16
LE CONTESSE PROSECCO ROSÉ Prosecco, Italy	18
SILENI Sauvignon Blanc, New Zealand	15
THE WILD ONES Chardonnay, South Australia	17
TE KAIRANGA ESTATE Pinot Noir, New Zealand	15
FIORINI CHIANTI SUPERIORE DOCG Sangiovese, Italy	17
MITOLO JESTER Shiraz, Australia	19

## PS. CLASSICS

 PS. MOJITO Spiced rum, fresh mint, lime and soda	19
 WHITE BOUQUET SANGRIA Marques de riscal verdejo, lychee, longan, white chrysanthemum flowers, rambutan and lemon soda	19
 SANGRIA ROSSA Red wine sangria, strawberry, orange and cinnamon	19
 PS. MARGARITA Tequila, cointreau, agave and lime	19
 BLOODY MARY Our PS. bloody mary mix with vodka	20
 SINGAPORE SLING Gin, cherry brandy, DOM benedictine, pineapple, lime and grenadine	23
 ESPRESSO MARTINI Vodka, coffee liqueur, espresso and vanilla	22
 OLD FASHIONED Bourbon, maple, aromatic bitters and cherry	20
 NEGRONI Spiced gin, campari and rosso vermouth	23

## PS. SPRITZ COCKTAILS

 STRAWBERRY & MINT SPRITZ Strawberries, rosé prosecco, white wine and mint	21
 APEROL SPRITZ Aperol topped with prosecco	22



**WEEKDAY  
1-FOR-1**  
until 6pm

**APEROL  
SPRITZ**



**MIMOSA**

**WEEKEND  
1-FOR-1**  
until 4pm

15/04/2024PALAD

## TO START OR SHARE

V PS. TRUFFLE FRIES	Full 18 Half 12
PS.Cafe truffle oil, shoestring fries and grated parmesan	
V PECORINO CAULIFLOWER GRATIN	15
Béchamel, garlic and sesame crumb	
V PORTOBELLO MUSHROOM SOUP	15
Fresh watercress and truffle oil	
V TOMATO & BASIL BISQUE	15
Basil pesto	
V PORTOBELLO FRIES	18
Chipotle mayonnaise	
★ CRISPY TYPHOON CALAMARI	22
Crispy batter coating comprising of potato flakes, Szechuan pepper, crispy garlic, fermented black bean, scallion and chilli flakes with a lemon chilli dip	
★ LAKSA PRAWN DUMPLING	22
Crispy vermicelli and sambal spinach	

## SALADS

VM PS. CAESAR	Regular 24 Small 17
Baby cos, bacon, parmesan, baked croutons and poached egg	
◆ With grilled chicken	+5
◆ With grilled prawns	+8
V PS. SUPERFOOD	Regular 27 Small 19
Blueberries, pumpkin, quinoa, freekeh, edamame, almond & sunflower seeds with orange rosemary dressing	
VM THAI CARAMELISED STEAK	Regular 32 Small 22
Green mango, cherry tomatoes, crushed peanuts, salted shrimp, desiccated coconut and spicy palm sugar dressing	

## SANDWICHES

PS. CLUB	28
Toasted turkish bread, bacon, chicken, fried egg, cheddar, creamed spinach, tomato relish, gherkins and cranberry vinaigrette greens	
PS. STEAK	32
Grain-fed full blood wagyu steak, cheddar, house sourdough, caramelised onion & raisin relish and shoestring fries	

## EVERYDAY BRUNCH

SERVED TILL 4PM

PS. BIG BREAKFAST	29
Two eggs (poached, fried or scrambled), smoked bacon, wilted spinach, buttered toast, baked beans with angus beef or pork sausage, cherry tomato, mesclun mixed with honey truffle dressing	
◆ with egg white, scrambled or omelette	+5

## PASTAS

V GREEN GODDESS PESTO PENNE	26
Green garden vegetables, homemade herb and pine nut pistou	
VM CHICKEN ROSSA PENNE	27
Sautéed chicken, smoked bacon, spinach and roasted mushrooms with garlic-tomato cream sauce	
VM PS. SPAGHETTINI BOLOGNESE	27
Spaghettini, homemade sauce and crispy basil leaves	
VM SPAGHETTINI CARBONARA	27
Spaghettini, garlic cream sauce and smoked bacon	
VM SPICY KING PRAWN AGLIO OLIO	30
Spaghettini, toasted sesame breadcrumbs and fresh herbs	
★ SEAFOOD SPAGHETTINI ARRABBIATA	35
Squid, king prawn, sofrito, harissa, eryngii and truss tomato	

## FROM THE PIZZA OVEN

Crafted with Caputo "00" flour, our pizza dough is handstretched per order and baked @ 600F, giving it a crisp and charred ring of crust. The finishing touch is our homemade crunchy chilli oil - a must try!

V OUR SMOKEY MARGHERITA	23
Tomato, scamorza, mozzarella and cheddar	
V BIANCA FUNGI	27
Portobello, king oyster and button mushrooms, sage, mozzarella, truffle oil, garlic and white wine cream	
PS. BOLOGNESE	26
Tomato, beef, mozzarella, parmesan and basil	
★ BURRATA & PROSCIUTTO	29
Tomato, burrata, prosciutto, mozzarella and rocket leaves	
WAIKIKI	29
Tomato, ham, pineapple, mozzarella, basil and parmesan	

## JUNIOR MENU

FOR KIDS 12 YEARS AND BELOW

CARBONARA PASTA	14
Cream sauce, bacon and parmesan	
CHEESEBURGER & FRIES	14
Angus beef patty, vintage cheddar, mayonnaise and toasted sesame bun	
GRILLED HAM & CHEESE TOASTIES	14
Served with shoestring fries	
SPAGHETTINI BOLOGNESE	14
A kid's version of our classic	

# MAINS

<b>DUCK CONFIT CURRY WITH CRISPY ROTI</b> Crispy duck leg, potato cutlets and a fresh grilled roti	29
<b>BEER BATTERED FISH &amp; CHIPS</b> Pacific ocean hoki fillets, tartare and kaffir lime aioli	32
<b>CRISPY ROAST CHICKEN</b> French onion and garlic bread sauce	32
<b>PS. BURGER</b> Australian barley-fed angus patty, vintage cheddar, wilted spinach, smoked bacon, tomato, crispy onions, toasted sesame bun and shoestring fries	32
<b>PS. IMPOSSIBLE™ BURGER</b> Impossible™ patty, vintage cheddar, wilted spinach, sautéed mushrooms, tomato, crispy onions, toasted sesame bun and shoestring fries	32
<b>SIMPLY SEARED BARRAMUNDI</b> Shrimp, coconut and lemongrass risotto	33
<b>STICKY BBQ RIBS</b> Smokey sticky sauce, cabbage and potato walnut slaw	39
★ <b>MISO BLACK COD</b> Cha soba, air-flown greens, cherry tomatoes, Japanese cucumber, edamame with a wafu dressing	43
<b>ABERDEEN ANGUS CENTRE CUT TENDERLOIN (200G)</b> Porcini mushroom sauce and shoestring fries	56

## PALAIS RENAISSANCE EXCLUSIVE

<b>KIMCHI REUBEN</b> Beef pastrami, kimchi sauerkraut, scamorza, gherkins, ssamjang mayonnaise, ash white sourdough and side salad	30
<b>GRILLED SNAPPER &amp; GREENS</b> Zucchini, brussel sprouts, asparagus, broccolini and tartare sauce	38

## STREET

★ <b>JYPSY CHICKEN KATSU</b> Japanese curry with shredded cabbage, scallion, goma dressing and an onsen egg	26	VM <b>SPAGHETTI CRAB MEE GORENG</b> Wok-fried with fresh crab, king prawns, spicy tomato sauce and silver sprouts	28
<b>THAI CHICKEN &amp; BASIL BOWL</b> Wok-fried basil chicken, fresh prawn salad, sunny-side-up egg, steamy jasmine rice and toasted coconut flakes	26	<b>PS. PRAWN NOODLE SOUP</b> Traditional brew, king prawn, sliced iberico pork, vermicelli, chilli powder and shallot pork crumb	29
<b>PS. CRAB &amp; PRAWN LAKSA</b> Julienne fish cake, silver sprouts, quail eggs, laksa pesto and fresh chilli paste	28		

New ★ / Vegetarian (V) / Vegetarian Modified (VM) - can be modified for vegetarians

Please let your server know if you have any food allergies

# BEVERAGES

## COFFEES & CHOCOLATE

PS.Cafe Blend is served as a double shot and has been created through the careful selection and artful combination of 100% Arabica beans hailing from India, Uganda and Ethiopia.

Each bean is optimally roasted to develop its full potential and are then blended together to give the final character with an aroma of dark chocolate, butterscotch, dried prunes and lingering spices with a luscious syrupy body.

COFFEES		ICED COFFEES	
Espresso	6	Americano	7
Americano	6.5	Latte	7
Cappuccino	6.5	Crème Brûlée Latte	7.5
Flat White	6.5	Honey Milk Latte	7.5
Latte	6.5	Mocha	7.5
Long Black	6.5	Add a scoop of ice cream	3.5
Macchiato	6.5		
Piccolo Latte	6.5		
Honey Milk Latte	7	AFFOGATO	9.5
Mocha	7	Espresso, vanilla bean ice cream	
CHOCOLATE (Hot / Iced)	7.5	IRISH COFFEE	18
		Black coffee, Irish whiskey and double cream	
CHAI LATTE	8.5	Decaf • extra shot • organic soy milk • oat milk	+1
Prana chai tea, soy milk and manuka honey			

## TEAS & INFUSIONS

TEAS	
English Breakfast • Earl Grey	6.5
Balancing • Calming • Digestive • Sencha	7.5
PS. FRESH INFUSIONS	7
Fresh Mint Moroccan • Old Ginger Root	
HONEY LEMON SOOTHER	8
Manuka honey and fresh lemon juice	
PS. ICED TEAS	
Lemon Lime	8
Peach	8
Cloudy Apple Tea	9.5
Longan	9.5

## CLASSIC FIZZ

COKE	6.5
COKE ZERO	6.5
SPRITE	6.5

## MINERAL WATER

ACQUA PANNA	7
SAN PELLEGRINO	7



## DESSERTS

SINGLE CHOCOLATE BLACKOUT CAKE	14	STICKY DATE PUDDING	15
A single layer of our classic served with a dark chocolate sauce		With lashings of toffee sauce	
DOUBLE CHOCOLATE BLACKOUT CAKE	18	CHOCOLATE RED VELVET CAKE	16
With dark chocolate sauce		DARK CHOCOLATE BANANA CHEESECAKE	16
FLORIDA KEY LIME PIE	15	GOLDEN BANANA BUTTERSOTCH BUNDT	16
PS. CARROT CAKE	15	With lashings of toffee sauce	
With candied walnuts		ULTIMATE FUDGY BROWNIE	18
		With dark chocolate sauce	

Comes with a scoop of ice cream, add a scoop +3.5

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ALL PRICES ARE NOT INCLUSIVE OF STATUTORY GOVERNMENT GOODS AND SERVICES TAX & SERVICE CHARGE