

BRUNCH

Ginger Breakfast 🌱 49
Sourdough, Egg Your Way, Chicken /
Beef Sausage, Beef Bacon /
Turkey Ham, Sautéed Mushroom,
Avocado, Tomato Chutney

Breakfast Muffin 🥞
House-Baked Brioche, Chicken Muffin,
Garlic Aioli, Cheddar Cheese,
Sunny Side Up

- Classic 28
- Beef Bacon 35

Upside Down Avo 🥑 29
French Croissant, Poached Egg,
Pico De Gallo, Rocket, Parmigiano
Reggiano

Steak & Egg 🥩 56
Angus Oyster Blade (170gm),
Black Peppercorn Sauce, Fries,
Sunny Side Up

Baked Eggs 32
Tomato Curry, Lamb Shank, Chickpea,
Roasted Eggplant, Poached Eggs,
Baked Pita

Selvi's Garden 🌿 39
Sourdough, Egg Your Way, Halloumi,
Beetroot Hummus, Roasted White
Button Mushroom, Avocado,
Tomato Chutney

Crab Omelette 28
Sourdough, Open Omelette,
Sautéed Crab, House-Made Chilli Oil

Cauliflower Hummus Bowl 🥬 32
Soda Battered Fried Cauliflower,
House-Made Chilli Oil, Tzatziki,
Hummus, Pomegranate,
Caramelised Walnut

Son Of Sheep Benedict 38
Sourdough, Lamb Pulled Shank,
Poached Eggs, Caramelised Onions,
Saffron Hollandaise, Greek Yoghurt,
Pomegranate

Salmon Dabu Dabu 35
House Cured Salmon, Sambal Matah,
Ricotta, Balsamic Vinegar

Battered Fish & Chips 35
Spiced Soda Batter, Fries, Mix Salad,
Mushy Edamame, Mentaiko Mayo

SHARING

Plain Ol' Fries 15
Parmigiano Regiano, Garlic Aioli

Truffle Fries 22
Truffle Dressing

Bitter Gourd Chips 🍲 18
Soda Battered Bitter Gourd Chips,
Deep Fry Curry Leaves & Dried Chilli,
Garlic & Spice Crumb

Chicken 65 25
Boneless Chicken Chop Marinated 65,
Soda Battered, Deep Fry Curry Leaves &
Dried Chilli, Garlic & Spice Crumb

Kerabu Ikura Pani Puri 20
3 Piece Pani Puri, Crab Meat,
Ulam Kerabu, Budu Aioli

Calamari w Burnt Chilli Purée 21
Soda Battered Calamari, Burnt Green
Chile Purée, Deep Fry Curry Leaves &
Dried Chilli, Garlic & Spice Crumb

Wagyu Beef Sliders 🥩 48
House-Baked Brioche, Wagyu Patty,
In-House Burger Sauce, Garlic Aioli

House Danish & Chilli Butter 18
Danish Loaf w Fermented Chilli Hot Butter

BURGER

Ahoy Matey 33
Kouign-Amann Bun, Perch Fillet, Kyuri,
Home-Made Tartar Sauce, Pickled Onion,

Classic Wagyu Cheese 🥩 Beef Burger 35
House-Baked Brioche, Wagyu Patty,
Caramelised Onion, Garlic Aioli,
In-House Burger Sauce, Cheddar Cheese
Make it Double +10

Bhangra Burger 40
Kouign-Amann Bun, Deep Fried Boneless
Chicken, Onion Bhaji, Coriander Yoghurt,
Tomato Chutney, Coriander Leaf

SANDWICH

Steak Sandwich 🥩 39
House-Baked Sourdough, Seared Beef,
Onion Jam, Arugula, Mozzarella Cheese,
Cheddar, Garlic Aioli

Caprese Sandwich 🥑 24
House-Baked Sourdough, Fresh Pesto,
Tomato, Arugula, Cheese

Pesto Chicken Sandwich 🍗 31
House-Baked Sourdough, Grilled Chicken,
Fresh Pesto, Tomato, Arugula, Cheese

Ginger's Wagyu Burger 🥩 43
House-Baked Brioche, Wagyu Patty,
Caramelised Onion, Cheddar Cheese,
Garlic Aioli, In-House Burger Sauce,
Coriander Tomato Salsa

*All Burgers & Sandwiches Come with Fries

GREENS

Burnt Butter Ulam 🌱🥑 28
Berries, Pomelo, Daun Selom, Watercress,
Pomegranate, Heirloom Tomato,
Pine Nut Noisette

Crispy Onion & Garlic Potato 28
Triple Cook Potatoes, Garlic Butter,
Onion Bhaji, Caramelised Onion Dip

Chargrilled Eggplant 24
Grilled Aubergine, Harissa, Herb Yoghurt,
Pomegranate

Cauliflower Steak 38
Baked Cauliflower, Pepper Mornay

Torched Leek 28
Torched Leek, Caper Noisette,
Lemon Veloute, Crispy Capers

Mains

MADE FOR SHARING

12pm - 10pm

POULTRY

Grilled Harissa Spring Chicken 42
Harissa Marinated Spring Chicken,
Percik Sauce (Best for 2-3 Pax Sharing)

Chicken Confit 43
Confit Chicken Leg, Pomme Purée,
Smoke Duck Cassoulet, Mushroom Jus

Tandoori Skewer 38
Tandoori Marinated Chicken Thigh,
Coriander Yoghurt, Pickle Onion,
Chimichurri, Coriander

Chicken Kiev 42
Panko Chicken Breast, Mustard &
Garlic Butter, Pomme Purée, Grill Vegetable

RED MEAT

Wagyu Kofta 95
Grilled Beef Kofta (400gm), Pita Bread,
Hummus, Guacamole, Chimichurri

Lamb Percik Skewer 89
Skewered Lamb Ribs (400gm),
Percik Marinated, Pita Bread, Tzatziki

Steak Au Poivre 🥩 129
120 Days Dry Aged Argentinian Striploin
(300gm), Grilled à la Plancha, Peppercorn Jus

Lamb Shank 122
Rogan Josh Curry, Pomme Purée,
Grilled Seasonal Vegetables

Hereford Sirloin 🥩 118
English Steak (250gm), Pomme Purée,
Seasonal Grilled Vegetables,
Mushroom / Onion Sauce

SEAFOOD

Perch à la Citron 🐟 38
Perch Fish, Lemon Cream, Green Oil,
Ikura, Capers

Salmon à la Plancha 59
House Cured Salmon, Grilled Seasonal
Vegetables, Carrot Purée, Mustard
Veloute, Tomato Salsa

Chargrilled Tiger Prawn 60
Chimichurri Verde

Chargrilled Squid 46
Chimichurri Verde

Clam Pot (Bisque & Garlic) 35
Asari Clams, Shellfish Reduction,
Sourdough, Ikura, Chilli Oil

Grilled Sole à la Noisette 95
Charcoal Grilled Sole, Capers Noisette,
Lemon Veloute

PASTA

Basil Pesto Stracciatella 🥜	42	Salmon Pasta	54
Rigatoni, Basil Pesto, Stracciatella, Balsamic Glaze Tomatoes, Thyme Baked Crouton		Spaghetti, Torched Salmon, Parmesan Foam, Burnt Chilli Purée, Ikura	
Seafood Bisque Pasta	45	Beef Rigatoni	38
Tiger Prawns, Spaghetti, Shellfish Bisque, Ikura		Slow Cooked Beef Brisket, Home-Made Tomato Sauce, Shaved Grana Padano	
Tomato Pesto Rigatoni 🌿	35	Yuzu Vongole	48
Creamy Tomato Pesto Rigatoni, Toasted Pine Nuts, Grana Padano		Clams & Squid, Yuzu Koshu, Cured Egg Yolk, Squid Ink Spaghetti	

The OG	53	Scallop Ikura Pasta	48
Spaghetti, Truffle Pâté, Assorted Mushroom, Parmigiano Foam, Herring Roe, Parmigiano		A Seafood Delight of Ikura, Prawn & Scallop, Chilli Padi	

SOUP & SALAD

Amma's Crab Rasam 🌿	32
Flower Crab, Dry Chilli, Spiced Tomato Broth	
Porcini Veloute	22
Chanterelle Mushrooms, Porcini Mushrooms, Cream	
Seafood Bisque	28
Scallop, Tiger Prawn, Crab Meat, Prawn Bisque	
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Fried Chicken Cobb Salad	36
Fresh Romaine, Avocados & Tomatoes, Thyme Baked Croutons, Grated Egg, Caesar Dressing, Fried Chicken	
Prawn & Pomelo	28
Lime Dressing, Watermelon, Poached Prawn, Ulam, Pomelo	

DRINKS

COFFEE

	🔥	❄️
Espresso	8	11
Long Black	10	13
Latte	12	13
Cappuccino	12	17
Mocha	16	17
Soy / Oat Milk	+4	
Caramel / Hazelnut / Vanilla Syrup	+2	

NON - COFFEE

Matcha Latte	12	13
Pink Latte	15	16
Melbourne Hot Chocolate	15	16
Ginger's Chai Latte 🌿	16	17

HOT TEAS

English Breakfast	14	15
Earl Grey	14	15
Chai	14	15
Lemongrass & Ginger	14	13
Flowering Lily & Jasmine (2 pax)	20	

BOTTLED WATER

Acqua Panna	25
Perrier Sparkling (330ml)	12
Perrier Sparkling (750ml)	21

FRESH JUICES

	❄️
Orange / Watermelon / Josa Pineapple (+3)	12
Green Goddess 🌿	15
Pineapple, Cucumber, Celery, Apple, Lemon	
Opple 🌿	15
Orange, Apple, Celery, Lemon, Cucumber	
Water Dragon	15
Watermelon, Dragonfruit, Mint Leaf	
Yellow Dragon	15
Mango, Dragonfruit, Kiwi, Mint Leaf	
Pineapple Pen 🌿	15
Pineapple, Orange, Passionfruit Pulp, Ginger, Passionfruit	

CRAFTED DRINKS

The Chameleon 🌿	18
Strawberry Slice, Lemon, Butterfly Pea, Soda, Lime Juice	
Pineapple Mango	18
Pineapple Juice, Mango Puree, Soda	
Pineapple Kaffir	18
Pineapple, Kaffir Leaf, Lime Juice, Lemon Juice, Soda	
Torched Ginger Flower Lychee 🌿	18
Lychee, Ginger Juice, Ginger Flower, Soda	
Strawberry Lemonade 🌿	19
Strawberry Chunks, Strawberry Purée, Lemon Juice, Mint Leaves, Soda	
Cucumber Chamomile Iced Tea	19
Chamomile Tea, Honey, Ginger, Cucumber Slice	
Mango Lassi	19
Fresh Mango, Yoghurt	

Dessert

Flawless 🌿	25	Pineapple	26
Ginger's Flourless Chocolate Cake, Vanilla Bean Ice Cream		Yoghurt Creme, MD2 Pineapple, Bunga Kantan Jelly	
Lychee Pavlova	28	Gelato	13
Pavlova, Lychee Chia Seed, Raspberry Coulis, Rose Crèmeux, Strawberry		• Vanilla	
		• Chocolat	



CAKES & PASTRIES
OF THE DAY

please proceed to pastry & cake display