



CMPB | CONTEMPORARY
MELTING-POT & BAR

Ala Carte

Weekdays 11:30 - 22:30

Weekends 15:30 - 22:30

Sharing

Fresh Hokkaido Oysters	7ea
naked w/ lemon wedge	9ea
+ yuzu ponzu, ikura	
Seafood Tower	138
dozen oysters, 1/2 dozen chilled prawns, salmon sashimi, dozen mussels, cocktail dip, marinara dip, mesclun salad, wasabi dressing	
Mussels & Toast	33
Mussels, Clams & Toast	33
choice of base:	
• white wine, butter, parsley, garlic	
• cream, white wine, butter, parsley	
• sake, garlic, ginger, chives	
Truffle Mushroom Soup	18
(V) + vanilla bean, shallots, truffle oil	
Pumpkin & Lobster Bisque	23
butternut pumpkin, lobster stock, leeks, fennel	
CM-PB Wagyu Beef Cubes	29
mushroom salsa, salad, japanese dressing	
Beef Meatballs	26
tomato sauce, parmigiano reggiano cheese, chargrilled sourdough toast	
CM-PB Nachos	24
beef chilli, jalapeno, tomato salsa, sour cream, cheese sauce (nachos only 16 nachos + guacamole 19)	
Flambé Prawns	22
crispy garlic, chilli padi, olive oil	
Beer-Battered Calamari	19
+ garlic chilli lime dip	
Popcorn Chicken	23
+ curry mayonnaise	
Tom Yum Snapper Fish Bites	19
+ tom yum mayonnaise, kaffir lime	
CM-PB Wings	23
+ garlic chilli, ketchup	
(V) Fried Cauliflower Poppers	19
+ curry mayonnaise	

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(V) Sautéed Mushrooms	15
thyme, butter, white wine	
Mini Sliders (min. 2 pcs.)	
• lobster & shrimp	15ea
• wagyu beef, tomato, lettuce, cheese & dijonnaise	13ea
(V) • portobello, tomato, lettuce, cheese & truffle mayo	13ea
(V) Truffle Fries	18
+ grated parmesan cheese, truffle mayonnaise	
(V) Mala Fries	18
+ sichuan spices, mala oil	
(V) Edamame	15
seasalt-tossed soy beans	
Snapper Fish Tacos	24
slaw, habanero sauce, parsley, tomato salsa, lime	
Garlic Prawn Tacos	24
cilantro cream, pico de gallo, lime	
(V) Mushroom Tacos	24
mushroom salsa, salad, japanese dressing	
CM-PB Salad	27
spicy salmon sashimi, sword fish, chilled prawns, seasoned jellyfish, cucumber, tobiko, cherry tomatoes, citrus soy wasabi dressing, mesclun salad (Vegetarian option available)	
Chicken Caesar Salad	24
grilled chicken thigh, romaine lettuce, caesar dressing, parmesan cheese, garlic croutons (Vegetarian option available)	
(V) Burnt Peach & Burrata Salad	29
burrata cheese, vine ripened tomatoes, arugula, champagne vinaigrette, aged balsamic, pine nuts, extra virgin olive oil, sourdough toast	
Cold Cut & Cheese Platter	33
aged parma ham, salami, french rosette, artisanal ham, camembert, blue cheese, grana padano, brie, comte, pitted olives, roasted almonds, mesclun salad, black pepper crackers	

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— From the Ember Charcoal —

Octopus	24
smashed potatoes, spanish olive oil, paprika	
Kingfish Collar	26
spicy blak bean sauce, ginger, shallots, chives, lime wedge	
Calamari Skewers	23
spicy tomato, parsley, burnt lemon	
Chicken Satay	24
½ dozen, cucumber, red onions, peanut sauce	
Pork Ribs	33
korean rub, CM-PB slaw	
Spring Lamb Chops	30
mint cucumber yogurt, basil oil	
Chargrilled Rib Eye	45
220g angus rib eye, chimichurri, broccolini, cramed potatoes	
Branzino Whole Fish	43
citrus gremolata, cherry tomato confit, arugula salad	
Peri Peri Chicken	32
½ chicken, spicy garlic marinate, broccolini, garlic bread, CM-PB Slaw	
Ⓥ Charred Broccolini	19
sesame dressing, crispy shallots	
Ⓥ Chargrilled Asparagus	19
caeser dressing, chives, parmesan cheese	

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— Mains —

Fish & Seafood Stew	43
snapper, mussels, clams, squid, pancetta, fennel, prawn stock, white wine, tomato sauce, dill, garlic toast	
Slow-Cooked Salmon	36
asari clams, tiger prawns, cherry tomatoes, asparagus, pancetta, clam broth, white wine, basil oil	
Snapper Fish & Chips	32
Kronenburg beer batter, potato fries, mesclun salad, citrus soy wasabi olive dressing, tartar sauce	
Duck Confit	35
creamed potatoes, broccolini, berries jus	
CM-PB Burger	33
wagyu beef patty, melted cheese, bacon, tomato, caramelised onions, spanish onions, dijonnaise, truffle fries, salad	
(V) Portobello Burger	30
breaded mushroom stuffed with cheese, avocado, tomato, lettuce, dijonnaise, truffle fries, salad	
CM-PB Hokkien Mee	32
pork & prawn stock, pancetta, tiger prawns, squid, japanese scallops, clams, chinese chives, bean sprouts, pork lard, homemade sambal	
Nasi Lemak	27
coconut rice, tiger prawns, crispy chicken wing, sambal squid, ikan bilis, cucumber, sunny-side up	
CM-PB Rosti Sausage	29
choice of sausage: chicken cheese / pork crispy hand-cut potatoes, smoked salmon, sour cream, pommery mustard, mesclun salad	
CM-PB All-Day Breakfast	28
choice of eggs: sunny-side up / runny scrambled bacon, smoked salmon, chicken cheese sausage, mushrooms, cherry tomato confit, mesclun salad, charred toast	

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❖— *Thin Crust Pizzas* —❖

Wagyu Beef & Mushrooms	34
caramelised onions, mozzarella cheese, white wine cream sauce	
Prosciutto & Arugula	34
burrata cheese, tomatoes, shaved parmesan cheese, mozzarella cheese	
Pepperoni & Salami	32
chilli, olives, mozzarella cheese	
Duck	32
shredded duck leg confit, cucumber, tomato sauce, orange-infused hoisin sauce, mozzarella cheese, crispy wonton skin	
(V) Margherita	30
cheddar cheese, mozzarella cheese, burrata cheese, tomato sauce	
(V) Five Cheese	32
gorgonzola, camembert, brie, mozzarella, cheddar, tomato sauce	
Half & Half	34
choice of any 2 of our pizza selections	

❖— *Pastas* —❖

Prawn Aglio Olio	33
spaghetti, tiger prawns, cherry tomatoes, garlic, white wine, prawn oil, bird's eye chilli	
Seafood Marinara	34
linguine, assorted seafood, white wine, parsley, home-made spicy tomato sauce	
Mentaiko Salmon	34
spaghetti, poached salmon, mentaiko, 64°C egg, nori seaweed, ikura	
(V) Truffle Mushroom Linguine	33
assorted mushrooms, cream, white wine, truffle oil, black pepper, parmesan cheese	
(V) Vegetarian Spicy Aglio Olio	33
spaghetti, asparagus, broccolini, mushrooms, garlic, bird's eye chilli, white wine	

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— Desserts —

CM-PB Waffles

freshly-pressed waffles, peanut butter, nutella,
mixed berry coulis, maple syrup, chantilly cream,
plum ice cream

20

House-Made Brownie

valrhona dark chocolate, warm mocha sauce,
french vanilla ice cream

19

Crème Brûlée

french vanilla bean custard, caramelised sugar

16

Churros

cinnamon sugar, speculoos, nutella

19

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