



CM-PB | CONTEMPORARY
MELTING-POT & BAR

SHARING PLATES

Fresh Hokkaido Oysters	
- naked w/ lemon wedge	7each
- yuzu ponzu, ikura	9each
Seafood Tower	138
½ dozen oysters, ½ dozen chilled prawns, salmon sashimi, dozen mussels, cocktail dip, marinara dip, mesclun salad, wasabi dressing	
Mussels & Toast	33
Mussels, Clams & Toast	33
choice of sauce:	
- white wine, butter, pasley, garlic	
- cream, white wine, butter, parsley	
- sake, garlic, ginger, chives	
artisanal toast	
Truffle Mushroom Soup (V)	18
+ 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	
Tom Yum Snapper Fish Bites	19
+ tom yum mayonnaise, kaffir lime	
CM-PB Wings	23
+ garlic chilli, ketchup	
Fried Cauliflower Poppers (V)	19
+ curry mayonnaise	
Mini Sliders (min. 2)	
- lobster & shrimp, lettuce & ikura 15	
- wagyu beef, tomato, lettuce, cheese & dijonnaise 13	
- portobello, tomato, lettuce, cheese & truffle mayo 13	
Truffle Fries (V)	18
+ grated parmesan cheese, truffle mayonnaise	
Mala Fries (V)	18
+ sichuan spices, mala oil	
Edamame (V)	15
seasalt-tossed soy beans	
Sautéed Mushrooms (V)	15
thyme, butter, white wine	

Snapper Fish Tacos	24
slaw, habanero sauce, parsley, tomato salsa, lime	
Garlic Prawn Tacos	24
cilantro cream, pico de gallo, lime	
Mushroom Tacos (V)	24
pico de gallo, caramelised onions, chives, habanero sauce	
CM-PB Salad	27
spicy salmon sashimi, sword fish, chilled prawns, seasoned jellyfish, cucumber, tobiko, cherry tomatoes, citrus soy wasabi dressing, mesclun salad	
can be made vegetarian	
Chicken Caesar Salad	24
grilled chicken thigh, romaine lettuce, crushed hazelnut, caesar dressing, parmesan cheese, garlic croutons	
can be made vegetarian	
Burnt Peach & Burrata Salad (V)	29
burrata cheese, vine ripened tomatoes, arugula, champagne vinaigrette, aged balsamic, pine nuts, extra virgin olive oil, sourdough toast	
Cream Cheese Board	26
berries & pistachio nuts cream cheese, smoked salmon & dill cream cheese, apple & cinnamon cream cheese, black pepper crackers	
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	

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	
Margherita (V)	30
cheddar cheese, mozzarella cheese, tomato sauce, fresh basil	
Five Cheese (V)	32
gorgonzola, camembert, brie, mozzarella, cheddar, tomato sauce, fresh basil	
Half & Half	34
choice of any 2 of our pizza selection	

(V) Vegetarian Friendly

Prices are subjected to GST and service charges

FROM THE EMBER CHARCOAL

(available from 5pm)

Octopus	24
smashed potatoes, spanish olive oil, paprika	
Kingfish Collar	26
spicy black 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	26
korean rub, CM-PB slaw	
Spring Lamb Chops	26
mint cucumber yogurt, basil oil	
Chargrilled Rib Eye	45
220g angus rib eye, chimichurri, broccolini, creamed potatoes	
Branzino Whole Fish	43
citrus gremolata, cherry tomato confit, arugula salad	
Peri Peri Chicken	32
½ chicken, spicy garlic marinate, broccolini, garlic bread, cmpb slaw	
Charred Broccoli (V)	19
sesame dressing, crispy shallots	
Chargrilled Asparagus (V)	19
caesar dressing, chives, parmesan cheese	

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	
Truffle Mushroom Linguine (V)	33
assorted mushrooms, cream, white wine, truffle oil, black pepper, parmesan cheese	
Vegetarian Spicy Aglio Olio (V)	33
spaghetti, asparagus, broccolini, mushrooms, garlic, bird's eye chilli, white wine	

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	
Beer-Battered 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, dijonaise, truffle fries, salad	
Portobello Burger (V)	30
breaded mushroom stuffed with cheese, avocado, tomato, lettuce, dijonaise, 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
eggs your choice: sunny-side up / runny scrambled bacon, smoked salmon, chicken cheese sausage, mushrooms, cherry tomato confit, mesclun salad, charred toast	

DESSERTS

CM-PB Waffles	20
freshly-pressed waffles, peanut butter, nutella, mixed berry coulis, maple syrup, chantilly cream, plum ice cream	
House-Made Brownie	19
valrhona dark chocolate, warm mocha sauce, french vanilla ice cream	
Crème Brûlée	16
french vanilla bean custard, caramelised sugar	
Churros	19
cinnamon sugar, speculoos, nutella	

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