

ROOTS KITCHEN ♦ BAR



BACK TO BASIC, FRESH INGREDIENTS, HOT PANS & SHARP KNIVES

ROOTS SIGNATURE 3 COURSE SET MEAL

ROASTED TOMATO SOUP
WITH CHORIZO, RED PEPPER &
CRAB GUACAMOLE

NAGANO PORK RACK (200 GRAMS)
WITH BRAISED CABBAGE, MUSTARD SEED &
GRAPE COMPOTE
OR
SEARED ATLANTIC SEA BASS
WITH CHEF'S SEASONAL CREATION

\$50 NETT



CITRON & PASSION
CURD OF LEMON &
PASSION FRUIT WITH MARSHMALLOW
COOKIE ICE CREAM

WINE OR BEER
1 GLASS OF PIERRE JEAN MERLOT
OR
1 GLASS OF PIERRE JEAN
COLUMBIA CHARDONNAY
OR
1 PINT OF DRAFT BEER

◆◆◆ BRUNCH ◆◆◆

EGG & TRUFFLE MOUSSELINE
TOPPED WITH CAVIAR \$4
TOP UP \$1 FOR ESPRESSO OR
\$2 FOR MILK COFFEE

PIG & EGGS PULLED PORK, SAUTÉED ONION,
MUSHROOM, FRESH BASIL AND CHEESE \$11

EGGS BENEDICT & CAVIAR TWO PERFECT
POACHED EGGS, WAFFLE, PROSCIUTTO PARMA,
HOMEMADE HOLLANDAISE & TOPPED WITH CAVIAR \$15

THE FULL ENGLISH BECON, SAUSAGE, SCRAMBLED EGG,
SAUTÉED MUSHROOM WITH GARLIC AND MESCLUN MIX \$15

**SALAD OF SMOKED DUCK WITH
MANGO & CHERRY** SMOKED DUCK BREAST,
SLICED MANGO & CHERRY TOMATOES
WITH LEMON VINAIGRETTE \$12

◆◆◆ STARTERS ◆◆◆

WILD MUSHROOM SOUP WITH BRAISED LEEK &
HAZELNUT GREMOLATA \$12

ROASTED TOMATO SOUP WITH CHORIZO,
RED PEPPER & CRAB GUACAMOLE \$12

ABSOLUT CURED SALMON VODKA CURED SALMON,
PICKLED DILL CUCUMBER & GARLIC AIOLI \$12

◆◆◆ SHARES ◆◆◆

IRISH PORK SAUSAGE WITH BRAISED WOMBOK CABBAGE,
MUSTARD SEED & BEEF JUS \$15

BAKED CAMEMBERT HALF WHEEL OF BAKED
FRENCH CAMEMBERT WITH APPLE CHUTNEY \$15

LOADED SWEET POTATO FRIES
STEWED PORK, JALAPEÑOS & CRUMBLE FETA \$15

◆◆◆ MAINS ◆◆◆

OCEAN CRAB PASTA SERVED WITH A DELICATE
SAUCE OF CRABMEAT AND LOBSTER BISQUE \$18

PANCETTA, POACHED EGG "CARBONARA"
PORK PANCETTA, POACHED EGG &
BROWNED CAULIFLOWER \$16

PORCINI-MUSHROOM RICE ITALIAN RICE COOKED WITH
YELLOW BOLETES, OYSTER MUSHROOM, BLACK FUNGUS &
PORCINI WITH SHAVED PARMIGIANO \$20

SEASONAL ROOTS RICE CREAMY PARMIGIANINO
RISOTTO WITH SEASONAL ROOTS & PINE NUTS \$18

SEARED ATLANTIC SEA BASS
WITH CHEF'S SEASONAL CREATION \$24

LONDON BROIL GRILLED FLANK STEAK WITH
"ROOTS" PUREE, MIXED ROOTS & RED WINE JUS \$22

NAGANO PORK RACK WITH BRAISED CABBAGE,
MUSTARD SEED & GRAPE COMPOTE
\$27 (200GRAMS)
\$35 (300GRAMS)

◆◆◆ DESSERT ◆◆◆

BANANA-BAILEY BREAD & BUTTER PUDDING OF
BANANAS, WALNUT, NUTELLA & CREAMY BAILEY \$10

CITRON & PASSION CURD OF LEMON & PASSION FRUIT
WITH MARSHMALLOW COOKIE ICE CREAM \$13

VALRHONA CACAO MOUSSE WITH BLACKCURRANT
GRANITA & FRESH BERRIES \$12

BELGIUM WAFFLE WITH 2 SCOOPS OF
ARTISAN ICE CREAM \$12

*ALL PRICES ARE NETT, NO GST, NO SERVICE CHARGE

ROOTS

KITCHEN ♦ BAR



◆◆◆ COFFEE/TEA ◆◆◆

COFFEE

CAPPUCCINO \$5
 LATTE \$5
 MACCHIATO \$5
 LONG BLACK \$4
 ESPRESSO \$3
 DOUBLE ESPRESSO \$5

*ICE COFFEE ADDITIONAL \$1

FLAVOURED COFFEE

GINSENG \$7
 MOCHA \$7
 VANILLA \$7
 CARAMEL \$7

GRYHON TEA

CHAMOMILE \$4
 PEPPERMINT \$4
 ROYAL BREAKFAST \$4
 EARL GREY \$4

HOT CHOCOLATE \$5

◆◆◆ DRINKS/JUICES ◆◆◆

SOFT DRINKS

COKE \$4
 COKE LIGHT \$4
 SPRITE \$4
 GREEN TEA \$4
 ICED LEMON TEA \$4
 GINGER ALE \$4
 SODA \$4
 EQUIL SPARKLING MINERAL WATER 760ML \$6
 EQUIL SPARKLING WATER 760ML \$6
 TAPPING TAPIR APPLE & VANILLA \$6
 TAPPING TAPIR HIBISCUS & LIME \$6
 TAPPING TAPIR PINEAPPLE & CALAMANSI \$6
 VIRGIL'S ROOTBEER \$6

JUICES

LIME \$6
 CLOUDY APPLE \$6
 ORANGE \$6



CHECK OUT OUR
**ROOTS SPECIAL
 COCKTAIL**
 FREE COCKTAIL IF IT'S
 YOUR BIRTHDAY !

◆◆◆ BEER ◆◆◆

BEER/CIDERS

DRAFT BEER PINT HH\$10 \$13
 DRAFT BEER HALF PINT \$8
 ROOTS SHANDY PINT \$12
 WHITE DOG NORWEGIAN WHEAT \$13
 LUCKY JACK AMERICAN PALE ALE \$13
 HAPPY JOE AMERICAN RED ALE \$13
 KORAD'S IMPERIAL RUSSIAN STOUT \$16

KOPPARBERG ELDERFLOWER & LIME \$13
 KOPPARBERG NAKED APPLE \$13
 KOPPARBERG PEAR \$13

◆◆◆ WINE ◆◆◆

RED SELECTS

PIERRE JEAN MERLOT 2013 HH\$9/G G\$11 B\$48
 SLIVERLEAF SHIRAZ \$60
 MITOLO JESTER SHIRAZ 2013 \$88
 CASA SILVA CABERNET SAUVIGNON RESERVA \$62
 KAPUKA PINOT NOIR 2012 \$88
 CHATEAV SMITH HAVT LAFITTE \$218

WHITE SELECTS

PIERRE JEAN
 COLUMBIA CHARDONNAY HH\$9/G G\$11 B\$48
 ROCKY GULLY RIESLING 2014 \$70
 SAINT CLAIR SAUVIGNON BLANC 2014 \$70

SPARKLING

TORRESELLA PROSECCO EXTRA DRY NV \$78
 GHISOLFI MOSOCATO D'ASTI \$78
 MOET & CHANDON NV BRUT \$188

◆◆◆ SPIRITS ◆◆◆

1981 GIN G\$8 B\$118
 HENDRICK'S GIN \$218
 1981 VODKA G\$8 B\$118
 ABSOLUT VODKA \$188
 RON ABUELO ANEJO RUM \$188
 JACK DANIEL G\$10 B\$188
 JIM BEAM G\$10 B\$158
 DALMORE 12 G\$12 B\$250
 DALMORE 15 \$328
 DALMORE KING ALEXANDER \$688

* HH - HAPPY HOUR, G - GLASS, B - BOTTLE

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FACEBOOK.COM/ROOTSKITCHENBAR
 INSTAGRAM.COM/ROOTSKITCHENBAR

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