

the S P R E A D

15 Kent Ridge Drive #01-03, Singapore 119245

House Rules



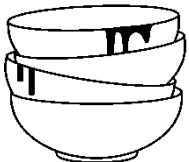
Strictly no consumption of outside food & drinks in-store.



Kindly note that we are completely cashless. Please use any one of our extensive cashless payment methods.



No service charge by default. Please place and collect your order at the counter.



Please return your tableware to the dish return area after your meal.



Full table service can be provided upon request, subject to a 10% service charge.



Please refrain from prolonged occupancy of tables during peak hours. Dining durations may be capped at 60 minutes if necessary.

BREAKFAST

until 10:45am

Avo-Easy ✓ 10.9
Whole avocado smashed with a touch of lemon, two eggs over-easy, sliced tomatoes, on a sourdough toast.

The English Spread 9.9
Two sunny-side ups, turkey bacon strips, hash brown, baked beans, grilled tomato, Shiitake mushrooms and a sourdough toast.
+ Chicken Bratwurst +4.5

★ **Buttermilk Pancakes with Maple Syrup** ✓ 6.9
Fluffy American-style pancakes made with our tasty homemade batter. Dressed with a knob of butter, and maple syrup.
^ Minimum wait time of 12 minutes.

★ **Ample Scrambled** ✓ 6.9
Three eggs in a soft and creamy scramble, served on a sourdough toast with a side salad.
+ Truffles Infusion +2.0

Classic French Omelette with Fine Herbs 6.9
Three-egg omelette with a smooth, silky exterior and a moist, soft-scrambled interior mixed with assorted herbs. Served on a sourdough toast with a side salad.
+ Turkey Bacon +1.5
+ Shiitake Mushrooms +1.0
+ Capsicums +1.0
+ Fior di Latte | Cheddar +1.0
+ Greek Feta +1.5

Tortilla de Patatas (Spanish Omelette) ✓ 6.9
Potato slices and onions sautéed in olive oil, mixed with two whisked eggs, and pan fried to golden perfection. Served with a side salad.

Overnight Oats ✓ 5.9
A thick, creamy mixture of rolled oats, fresh milk, premium fat-free Greek Yogurt, Chia seeds, and maple syrup. Topped with honey nut granola.
+ Dried Cranberries +1.0
+ Peanut Butter | Nutella +1.0

★ **BAKED GOODS** ✓
all-day till sold out.

Viennoiseries
French Butter Croissant 3.0
Pain au Chocolat 3.0
Maple Pecan Plait 3.8
Danish Custard Crown 4.6
Chocolate Hazelnut Turnover 4.8
Seasonal Specials See Display

Molten-Filled Muffins 3.9
Double Chocolate | Banana Custard Speculoos | Blueberry Cheesecake | Vanilla Apple | Lemon Yuzu | Cranberry Salted Caramel

Homemade Cookies 2.5
Oatmeal Cranberry | Chocolate Trio

Black & White Brownie 4.8

Assorted Cakes See Display

NYC Water Bagel 4.0
Check with counter for the flavour of the day.
+ Cream Cheese with Dill & Chives +2.5
+ Peanut Butter | Nutella +2.0
+ Butter +1.0

SNACKS
all-day

Regular Fries 3.5
Truffle Fries 5.5
Mentaiko Fries 5.5
Curly Fries 5.5
Chicken Nuggets 4.8

Grab & Go Sandwiches
Egg Salad 3.9
Tuna Mayo 4.2
Half Bagel with Cream Cheese 3.3

★ Chef's Recommendation

✓ Vegetarian

🌶️ Spicy

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BUILD-YOUR-OWN SALADS

11am onwards

Bases:

Romaine Lettuce	1.0
Roasted Kale Chips	1.0
Baby Spinach Mesclun	2.0
Fusilli (Pasta Salad)	1.5
Brown Rice	1.5
Roasted Sweet Potatoes	1.5
Soba Noodles	2.5

Proteins:

Roasted Chicken	2.5
Sliced Beef	4.0
Sweet Tuna Chunks	2.5
Braised Tau Kwa (Firm Tofu)	2.2
Japanese Silken Tofu	1.0
Hard-Boiled Egg	1.0
Sous Vide Egg	1.2
Ajitsuke Tamago (Ramen Egg)	1.5

Complements:

Corn	1.0	Japanese Cucumber	1.0
Carrots	1.0	Cherry Tomatoes	1.0
Edamame	1.0	French Beans	1.0
Black Olives	1.0	Honey Pineapple	1.0
Beetroot	1.5	Red Cabbage	1.0
Broccoli	1.5	Capsicums	1.5
Avocado	2.5	Mushrooms	1.5
Greek Feta	2.5	Shallots	0.5

Toppings:

Dried Cranberries	1.0
Croutons	0.5
Almond Flakes	0.5
Sunflower Seeds	0.5
Pumpkin Seeds	0.5
Shredded Nori	0.5

Dressings (Choice of 2, maximum):

Vinaigrette of the Day	
Extra Virgin Olive Oil (EVOL)	
Beetroot Mayo	
Ponzu Shōyu (citrus-based soy sauce)	
Baisen Goma (creamy sesame dressing)	+0.3

SAMPLE COMBINATIONS

11am onwards

Superfood Medley ✓ 10.5

Roasted Sweet Potatoes, Romaine Lettuce, Roasted Kale Chips, Broccoli, Avocado, Beetroot, Cherry Tomatoes, Sunflower Seeds, EVOL

Insalata di Pasta 9.5

Fusilli, Cherry Tomatoes, Cucumber, Sliced Beef, Baby Spinach, Vinaigrette, EVOL

Salade Niçoise 8.5

Romaine Lettuce, Sweet Tuna Chunks, French Beans, Cherry Tomatoes, Cucumbers, Hard-Boiled Egg, EVOL

The Post Workout 8.5

Brown Rice, Roasted Chicken, Hard-Boiled Egg, Broccoli, Edamame, Carrots, Beetroot Mayo

Japanese Inspired ✓ 8.8

Soba Noodles, Ajitsuke Tamago, Edamame, Japanese Silken Tofu, Nori, Corn, Red Cabbage, Baisen Goma

Greek Inspired ✓ 9.0

Baby Spinach, Capsicums, Cucumber, Black Olives, Cherry Tomatoes, Shallots, Greek Feta, Vinaigrette.

The Dealer's Choice 9.0

Romaine Lettuce, Sweet Tuna Chunks, Cherry Tomatoes, Honey Pineapple, Capsicums, Broccoli, Shallots, EVOL

Summer in a Bowl 7.5

Roasted Sweet Potatoes, Sweet Tuna Chunks, Honey Pineapple, Edamame, Beetroot, Beetroot Mayo

The Side Salad ✓ 4.5

Romaine Lettuce, Corn, Cucumber, Cherry Tomatoes, Croutons, Vinaigrette.

★ Chef's Recommendation

✓ Vegetarian

🔪 Spicy

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ITALIAN

11am onwards

★ Penne al Pesto di Basilico ✓	8.9	★ Penne al ragu Bolognese	9.9
<i>A light, creamy homemade paste of crushed Italian basil leaves, toasted pine nuts, garlic, and extra virgin olive oil.</i>		<i>A rich, herbed tomato meat gravy braised over 3 hours. Minced beef, onions, celery, carrots, whole peeled tomatoes, rosemary, bay leave, and a dash of wine.</i>	
★ Penne alla Norma ✓	7.9	+ Bolognese Gravy (1.5 portions)	+2.5
<i>Sicilian eggplant pasta. Sautéed aubergine tossed in a homemade tomato sauce and sprinkled with shredded Fior di Latte.</i>		★ Lasagne al Forno	9.9
★ Spaghetti al Pomodoro con Burratina ✓	7.9	<i>Baked layers of our Bolognese gravy, Béchamel sauce, Fior di Latte, Grana Padano, and lasagne pasta sheets.</i>	
<i>Classic base of tomatoes and Italian basil, topped with a soft, buttery mix of Buffalo Mozzarella and cream.</i>		★ Spaghetti alla Puttanesca	9.9
+ Sliced Beef	+4.0	<i>Capers, black olives, anchovies, and garlic sautéed in olive oil and tossed in a light tomato sauce.</i>	
★ Penne all'Arrabbiata ✓ 🌶	6.5	★ Spaghetti alle Vongole in Bianco	9.9
<i>An angry pasta, literally. A spicy sauce made from garlic, tomatoes, and red chili peppers cooked in olive oil.</i>		<i>Fresh local clams, parsley and garlic sautéed in olive oil with a splash of white wine. A light, Italian classic.</i>	
+ Chicken	+2.0	★ Spaghetti alla Nerano ✓	9.9
+ Prawns	+4.5	<i>A light, buttery pasta dish named after a village along the Amalfi coast. Pan-fried zucchini creamed with Provolone del Monaco (or other substitutes).</i>	
Spaghetti Aglio, Olio e Peperoncino		Secret Menu	Check with counter
<i>Garlic and red chili peppers sautéed in olive oil.</i>		<i>Subject to the seasonal availability of ingredients and longer wait times.</i>	
with Turkey Bacon	6.5		
with Wild Mushrooms & Spinach ✓	6.5	+ Upsize Pasta (1.5 portion)	+1.0
with Chicken	6.5	+ Grana Padano (16 months)	+1.0
★ with Chicken, Wild Mushrooms & Spinach	8.5		
with Prawns	9.9		
Penne ai Funghi e Spinaci ✓	6.9		
<i>Wild mushrooms, spinach, and garlic sautéed in olive oil, tossed in cream, and topped with Italian parsley.</i>			
★ + Truffles Infused Mushroom Cream	+3.0		
Spaghetti alla Carbonara (Turkey Bacon)	7.9		
<i>A pork-free, and loose adaptation of the traditional recipe. Sautéed turkey bacon, cream, black pepper, and sous vide egg.</i>			
+ Truffles Infusion	+2.0		

We aim to serve our pasta dishes slightly al dente (firm when bitten into) by default.

If you prefer it softer, or fully al-dente, kindly let us know when placing your order, so that we may cook the pasta to your preferred level of doneness.

★ Chef's Recommendation

✓ Vegetarian

🌶 Spicy

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FUSION

11am onwards

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| ★ Tom Yum Spaghetti 🍴 | 6.9 |
| <i>Shiitake mushrooms sautéed in olive oil with a hot and sour Tom Yum paste and topped with coriander.</i> | |
| + Fried Chicken Chunks | +3.5 |
| + Prawns | +4.5 |
| ★ Shanghainese Scallion Oil Noodles 🍴 | 6.5 |
| <i>Spaghetti tossed in aromatic scallion oil and soy sauce.</i> | |
| + Sunny-Side Up | +1.0 |
| + Fried Chicken Chunks | +3.5 |
| Salted Egg Yolk Pasta 🍴 | 6.9 |
| <i>Spaghetti tossed in a buttery homemade paste of salted duck egg yolks and cream. Spiced with red chili peppers and fragrant curry leaves.</i> | |
| + Fried Chicken Chunks | +3.5 |
| + Prawns | +4.5 |
| Spicy Mentaiko Pasta 🍴 | 8.9 |
| <i>Slightly spicy Alaskan pollock roe and cream, topped with a generous amount of Japanese seaweed (nori).</i> | |
| + Fried Chicken Chunks | +3.5 |
| <hr/> | |
| + Upsize Pasta (1.5 portion) | +1.0 |
| + Grana Padano (16 months) | +1.0 |

ASIAN

11am onwards

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|---|------|
| Thai Basil Chicken Rice (Pad Ka-Prao Gai) 🍴 | 6.5 |
| <i>Stir-fried hot and spicy minced chicken with holy basil. Served with a sunny-side up and steamed white rice.</i> | |
| + Steamed Tofu and Leafy Vegetables | +2.0 |
| + Upsize Meat (1.5 portions) | +2.5 |
| ★ Thai Green Curry Chicken Rice 🍴 | 8.5 |
| <i>An aromatic and creamy chicken curry cooked with a homemade paste, coconut milk, red capsicums, fish sauce, sweet basil, and kaffir lime leaves. Served with sautéed eggplant, sunny-side up and steamed white rice.</i> | |
| + Upsize Meat (1.5 portions) | +2.5 |
| Tom Yum Fried Rice 🍴 | 7.5 |
| <i>Fried rice with a distinct hot and sour flavour. Served with fried chicken chunks and a sunny-side up.</i> | |
| + Double Fried Chicken Chunks | +3.5 |
| Chicken Katsudon | 7.5 |
| <i>Crispy Panko-breaded chicken cutlet served with a sweet-savoury sauce of onions cooked in dashi, and eggs over short-grain rice.</i> | |
| + Double Katsu | +3.5 |
| Japanese Beef Bowl (Gyudon 牛丼) | 8.5 |
| <i>Savoury sliced beef and sautéed onions placed over rice, garnished with spring onions.</i> | |
| + Upsize Meat (1.5 portions) | +3.0 |
| + Sous-Vide Egg | +1.2 |

Seasonal Specials

Only available during the university term. Check with counter staff for options of the day.

= Brown Rice Substitute	+1.0
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Hyderabad-style Dum Biryani (Limited Portions)

Biryani cooked with long grain basmati rice, freshly grounded herbs, and spices in a traditional dum cooking style. Served with yoghurt raitha and gravy.

with Mixed Vegetables & Paneer 🍴	14.5
with Chicken	14.5
with Baby Goat Mutton	17.5

★ Chef's Recommendation

🍴 Vegetarian

🍴 Spicy

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SANDWICHES & BURGERS

11am onwards

- Caprese** 🌿 11.9
Open-faced. Slices of Buffalo Mozzarella, tomatoes, Italian basil, drizzle of olive oil and Balsamic vinegar, and homemade Pesto spread on a sourdough toast.
- ★ **Turkey BLT & E** 10.9
Turkey bacon, Cheddar cheese slice, egg over-easy, Romaine lettuce, sliced tomatoes, sweet chili sauce, and white toast slices.
 + Avocado +2.5
- Katsu-Sando** 8.9
6oz Panko-breaded chicken cutlet, homemade Tonkatsu sauce, cabbage, and white toast slices.
- ★ **Turkey Bacon, Brie, Mushroom & Spinach** 15.9
Double turkey bacon, melted Brie, sautéed mushrooms, wilted baby spinach, and sourdough toast slices.
 ^ Minimum wait time of 15 minutes.
- Chicken Burger** 11.9
8oz grilled chicken, Cheddar cheese slice, lettuce, and tomato between fluffy brioche buns buttered with mayonnaise. Served with fries.
- ★ **Signature Angus Beef Burger** 18.5
A hefty and juicy 8oz Angus beef patty, Cheddar cheese slice, Romaine lettuce, and sliced tomato between fluffy brioche buns buttered with our special house sauce. Served with fries.
 + Egg Over-Easy +1.0
 + Upgrade to Truffle or Curly Fries +2.0
 ^ Minimum wait time of 15 minutes to allow the meat to rest sufficiently.

MAINS

11am onwards

- ★ **Pan-Seared Chicken Chop** 8.9
8oz grilled chicken served with roasted potatoes and market greens.
 + Double Up Chicken +5.5
- Fish & Chips** 8.9
John Dory fish fried in a light and airy Tempura batter. Served with fries and coleslaw.
 + Upsize Fish (1.5 portions) +2.5
- ★ **Chicken Parmigiana** 15.9
12oz crispy breaded chicken cutlet covered in our homemade tomato sauce and melted Mozzarella. Served with roasted potatoes and salad greens.
 ^ Minimum wait time of 15 minutes.
- Pan Seared Seabass** 14.9
7oz local seabass fillet pan-seared and served with roasted potatoes and market greens.
- ★ **Steak-Frites** 18.9
7oz Picahna (rump cap) seared medium rare. Served with black pepper sauce, and a double portion of shoestring fries.
 ^ Minimum wait time of 15 minutes to allow the meat to rest sufficiently.

★ Chef's Recommendation

🌿 Vegetarian

🌶️ Spicy

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BEVERAGES

Espresso-Based Coffee		Batch Brew Filter Coffee	Hot / Iced
<i>100% Specialty-Grade Arabica Blend.</i>		<i>100% Arabica Single Origin.</i>	3.6 / 4.6
<i>Sweet, rich dark chocolate. Gentle acidity, heavy body.</i>		<i>Bright, floral, and fruity. Seasonal availability.</i>	
BLACK	Hot / Iced	Not Coffee	Hot / Iced
Espresso	2.8 / -	Chocolate	4.5 / 5.5
Caffè Americano, Long Black	3.4 / 4.4	Strawberry Latte	5.0 / 6.0
		Chai Latte	5.0 / 6.0
WHITE	Hot / Iced	Hōjicha Latte	5.5 / 6.5
Caffè Macchiato	3.0 / -	<i>Dark Roast Hōjicha by Kuro Roasted Tea</i>	
Cortardo	3.2 / -	Matcha Green Tea Latte	6.0 / 7.0
Piccolo Caffè Latte	3.8 / -	<i>Superior Ceremonial Blend by Naoki Matcha</i>	
Cappuccino, Flat White	4.0 / 5.0		
Caffè Latte	4.2 / 5.2		
Flavoured Caffè Latte	4.8 / 5.8	<i>Extra Shot Dirty</i>	+1.0
<i>Vanilla Caramel Hazelnut</i>		<i>Upsize (+20%)</i>	+1.2
Caffè Mocha	5.0 / 6.0	<i>Soy Milk Oat Milk</i>	+1.2

Hot Brewed Teas	3.0	Homemade Iced Teas	3.0
BLACK		Flavoured Iced Lemon Tea	
English Breakfast		<i>Mango Passionfruit Peach Wild Berry</i>	
Earl Grey		Thai Milk Tea	
		Thai Green Milk Tea	
GREEN		Probiotic Cold Brew Tea <i>by Curated Cultures</i>	
Jasmine Green Tea		Rooibos	6.8
TISANES		Green Tea	6.8
Chamomile		Lychee Rose	4.8
Perfect Peppermint			
Lemongrass, Ginger & Citrus		Freshly Squeezed Orange Juice	3.5
Super Berries			

Soft Drinks		Water	
Snapple	3.0	Perrier Sparkling Water	3.0
Coca-Cola, Coke-Light, Coke Zero	1.7	Cocomax 100% Coconut Bottled Water	3.0
Sprite	1.7	Bottled Drinking Water	1.0
A&W Root Beer	2.0	Water (<i>refillable</i>)	1.0
Schweppes Ginger Ale, Tonic Water	2.0		

Local Craft Beers on Tap	½ Pint / Pint
Freedom <i>Lager, 4.7% ABV</i>	6.5 / 10
<i>by Brewlander</i>	
<i>Profile: Light, Crisp, Floral Notes, Crushable,</i>	
Love <i>Wild IPA, 6.0% ABV</i>	8.0 / 12
<i>by Brewlander</i>	
<i>Profile: Tropical Fruits, Balanced, Hoppy</i>	

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