



Portfolio



Bull Market Noodle Bar

SGD

Set specials 11:00am - 3:00pm daily.

Top up \$4 to enjoy a set with ice jelly fruit cocktail and common beef ball soup (3pcs)

Singapore Scotts Road Famous Beef Noodle

13.80

150 days Grain-Fed Angus Beef thin-sliced (~150g).

Served Soup or Sauced. (+\$6 for additional 100g)

Singapore Scotts Road Famous Beef Mix Noodle

12.80

Slow-Cooked Angus Beef Shank, Tripe & Tendon

Served Soup or Sauced. (+\$6 for additional serving mix)

Singapore Scotts Road Famous Beef Ball Noodle

12

8 Handcrafted beef balls.

Served Soup or Sauced. (+\$6 for additional 4 Handcrafted Beef Ball)

Singapore Scotts Road Famous Beef Tendon Noodle

10

Slow-cooked Angus beef tendon.

Served Soup or Sauced. (+\$5 for additional serving of beef tendon)

Beef Fried Hor Fun

15

150 days grain-fed Angus Beef, locally farmed eggs, dragon chives, scallion, flat rice noodles.

Prawn Fried Rice

12

Wild Caught Prawns, Local Farm Eggs, Yume Obako, sunny-side up, scallion.

Gyudon

15

Slow-simmered USDA Prime beef in kaeshi broth with caramelized onions, soft-cooked egg, and a molten onsen yolk. Finished with nori, sesame, and shichimi over Yume Obako rice.

Bull Market Royale - Victory awaits.

26

Fillet Mignon hand-cut (200g), pan seared in french butter tossed with locally farmed eggs and Yume Obako rice for a fried rice worthy of a victory royale.

Craft Wagyu x Bull Market Noodle Bar (Reservation only)

SG Bull Market - Up, Up And Away.

35

A5 Hokkaido Snow Beef Wagyu slices (120g-130g), wagyu collagen sauce, sago vermicelli, scallion, beef chilli aioli.

Exclusive add-on: Mini beef ball soup, handcrafted and served hot (+5)

The Great Bull Charge - Charging into the New Era.

25

A5 Hokkaido Snow Shank Cut (120g), craft wagyu soup, sago vermicelli, scallion, beef chilli aioli Served Souped, (+\$18 for additional 100g)

Exclusive add-on: Mini beef ball soup, handcrafted and served hot (+5)

The Bullionaire - For those who Conquer.

48

A5 Hokkaido Snow Beef Steak (180g-200g), pepper-seared, wagyu collagen demi-glace sauce.

Choice of (Fries / Mesclun Salad OR if you really want Chinese yam noodles)

A5 Kagoshima Wagyu Beef Noodle - Still good. Just not Craft Wagyu Class.

22

A5 Kagoshima Sliced Beef (100g-110g)

Served Souped or Sauced. (+\$15 for additional 100g)

Exclusive add-on: Mini beef ball soup, handcrafted and served hot (+5)



<u>牛市面吧</u>	SGD
全天豪华套餐	
加 \$4 升级套餐：配加 爱欲水果冰 和 普通牛丸汤 (3粒)	
新加坡 Scotts Road 驰名牛肉面	13.80
150天谷饲安格斯牛肉 (~150克).	
可选：汤面或 牛汁面. (+\$6 加 100克 牛肉)	
新加坡 Scotts Road 驰名牛三贵	12.80
清炖 澳洲安格斯牛腱, 牛肚，牛筋。	
可选：汤面或 牛汁面. (+\$6 加一份料)	
新加坡 Scotts Road 驰名手工功夫牛丸面	12
8 粒手工功夫牛丸	
可选：汤面或 牛汁面. (+\$6 加 4 粒)	
新加坡 Scotts Road 驰名牛筋面	10
慢炖安格斯牛筋	
可选：汤面或 牛汁面. (+\$5 加一份牛筋)	
干炒牛河	15
150天谷饲安格斯牛肉，本地走地蛋，青龙菜	
葱，传统河粉	
牛董 - 你懂吗?	15
秘制日式酱汁慢炖 <i>USDA Prime</i> 牛肉，搭配焦糖洋葱，温泉蛋，	
撒上紫菜芝麻与七味唐辛子，铺于日本梦大叶米饭之上	
虾仁炒饭	12
阳光煎蛋，香煎虾仁，本地农家蛋，梦大叶米饭，葱花点缀	
牛市炒翻 - 大赚一番	26
手切菲力牛排，香煎至嫩，法式黄油诱香，配上本地农家蛋，	
搭配梦大叶米饭，葱花点缀	
<u>匠心和牛 x 牛市面吧</u> (仅限预约)	
SG 牛市 - 冲上云霄	35
A5 北海道雪花和牛薄片 (120克-130克), 和牛胶原酱，西贡米粉	
葱花，辣椒蒜蓉酱	
独家加购：迷你牛丸汤，手工现煮 (+5元)	
牛市猛冲 - 猛牛过江	25
A5 北海道雪花和牛腱肉 (120克) 和牛胶原汤，西贡米粉	
葱花，辣椒蒜蓉酱	
(+\$18 加配100克)	
独家加购：迷你牛丸汤，手工现煮 (+5元)	
牛市大亨 - 胜者为王	48
A5 北海道雪花和牛排 (180克-200克), 香煎黑胡椒，和牛胶原半浓酱	
可选：(薯条 / 法式田园沙拉 还是你看真的很想要淮山面)	
A5 鹿儿岛和牛面 - 鹿儿岛之恋	22
A5 鹿儿岛和牛薄片 (100克-110克)	
可选：清汤或牛汁干拌 (+\$15 加配100克)	
独家加购：迷你牛丸汤，手工现煮 (+5元)	



Beverages

Coffee

Double Espresso	2.5
Long Black	3
Flat White	4
Cappucino	4
Steamed Milk	3
Iced Long Black	3
Iced Latte	4
Market Shaker	5
<i>Signature iced espresso shaken with aromatic syrup and citrus zest.</i>	

Free Flow Ritual (90mins)

Kikumasamune Kasen Daiginjyo Sake	40
<i>Soft and mild taste with a subtle finish</i>	
Domaine Gayda T'Air D'OC (Pays D'OC)	40
<i>Red Or White</i>	
Hofbräu Original Beer / Sapporo Premium Lager	35
<i>Original Germany Imported Beer / Sapporo</i>	
Mix and Match	40
<i>Hard Liquor (+ \$25)</i>	

Beverages

VOSS Sparkling Water	9
VOSS Still Water	9
Coke Carafe	3
Coke Zero Carafe	4
Fever Tree Mexican Lime Soda	5
Fever Tree Sicilian Lemonade	5
Fever Tree Pink Grapefruit	5

Banker's Cocktails

Bull Market Maker	30
<i>Martell Cordon Bleu Old Fashioned</i>	
<i>Command the room with elegance and fire.</i>	
High Roller	12
<i>Tanqueray Negroni</i>	
<i>Negroni glamour with a serious poker face.</i>	
Merger & Acquisitions	12
<i>Espolon Tequila Spritz</i>	
<i>Floral, citrus, and dangerously persuasive.</i>	
Black Gold	12
<i>Bourbon Espresso Kiss</i>	
<i>Bittersweet brilliance with an espresso kiss</i>	
Uptrend	12
<i>Belvedere Espresso Martini</i>	
<i>Powerfully smooth. Caffeinated temptation.</i>	

Teapot

English Breakfast Tea	4
Camomile Tea	4
Earl Grey	4
Peppermint Tea	4
Iced Tea (glass)	3

Sake

Kuheiji Masuzake • 180ml	18
<i>Kamoshibito Kuheiji Junmai Daiginjo Sake</i>	
Okunomatsu Shinbun Maki Junmai	75
<i>Easy to drink. Pleasant fruity aromas.</i>	
Ozeki Sakura Beauty45 Junmai Daiginjyo	99
<i>Slightly Sweet honey-liked initial flavors, ith a dry weighty finish.</i>	
Samanoi Junmai Daiginjyo	150
<i>Extremely aromatic and easy to drink.</i>	

House Specials

Hofbräu Original • Bottle 330ml	5
House Gin • Tanqueray London Dry	5
House Whiskey • Glenfiddich 12	5
House Tequila • Espolon Reposado	5
Kikumasamune Kasen• 125ml Tokuri	5
French Domaine Gayda Tair' D OC	10
Red/White Wine • 125ml Glass	

High Risk, High Returns	15
<i>Laphroaig High Ball</i>	
<i>A peaty thrill for the bold and unshaken.</i>	
Trade Secret	15
<i>Sazerac & VSOP Split Old Fashioned</i>	
<i>Smoky, layered, and never fully disclosed.</i>	
Liquid Equity	15
<i>VSOP Dessert Cream</i>	
<i>Dessert, desire, and dividends in a glass.</i>	
Insider Tip	15
<i>Diplomático Rum Daiquiri</i>	
<i>Tropical secrets, sealed with a twist of lime.</i>	



Les Vins De France

Champagne & Sparkling

Crémant du Jura Brut Couer de Chardonnay - Rolet

Crisp, elegant, and laced with citrus zest and alpine minerality.

SGD

90

Rosé

Château d'Aqueria Tavel Rosé 2022

A bold, food-friendly rosé with ripe berries and a touch of spice.

90

Domaine Yves Leccia - IGP Île de Beauté - 'E Croce' Rose (Organic) 2023

A bold, food-friendly rosé with ripe berries and a touch of spice.

100

White Wines

Domaine Samuel Billaud Chablis - Les Grands Terriors 2022

Mineral-driven elegance with notes of citrus blossom, white peach, and wet stone.

125

Domaine Samuel Billaud Chablis 1er Cru - Montmains 2021

Crisp and mineral-driven, with the perfect balance of acidity and depth.

200

Domaine Graeme & Julie Bott - First Flight Viogner 2021

Aromatic and lush, with apricot, peach, and a touch of honeyed richness.

100

Clos Signadore (Biodynamic Certified) Sacta White 2022

Complex and intense, with wild herbs, stone fruit, and saline minerality.

150

Beaujolais

Domaine Anita Moulin-à-Vent Très Vieilles Vignes 2021

Rich, with deep berry flavors and a subtle earthy undertone.

100

Château du Moulin-à-Vent- "Moulin-à-Vent" 2019

Powerful and structured, with dark fruit and spice notes.

100

Domaine Du Clos du Fief - Juliéna Cuvée Tradition 2023

Lively with red fruit, floral notes, and a soft, velvety finish.

100

Château Thivin - Côte de Brouilly 'Les 7 Vignes' (Organic) 2022

Earthy and refined, with floral lift and structured minerality.

85

Château de la Chaize - Brouilly 2022

Lush, silky texture with juicy red fruit, violets and a whisper of spice.

75



Les Rouges De France

Red Wines

SGD

Château Simmard St Emilion Grand Cru 2019

100

Silky Merlot with dark fruit, chocolate, and spice.

Domaine Philippe Alliet - Chinon Vieilles Vignes 2021

110

Structured and earthy, with a perfect balance of red berries and tobacco.

Château L'Aurage, Castillon Côtes de Bordeaux 'Le Versant' 2020

110

Elegant and deep, with dark berries, mocha, and smooth tannins.

Maison Castell Series Limitées - Chapt. 6 'Terrasses du Larzac'

120

Deep, structured, and expressive with layers of blackberry, liquorice, and herbal finesse.

Château de Pibarnon - Bandol 2020

150

Full-bodied and rich, with complex layers of dark fruit, herbs, and a touch of spice.

Sommelier's Choice

18

Hand-picked for the discerning palate.

Served by the glass or bottle.