

BULL MARKET PICCOLO BAR

Available from 12pm – 3pm (Last Order 2.45pm)

A selection of small plates perfect for sharing, featuring bold flavors and fresh ingredients. Suggested serving: 3 plates per person.

Avocado Kale Salad (D,V) Avocado, kale, sea salt, black pepper, roma tomatoes, Parmigiano, toasted pumpkin seeds, lemon vinaigrette.	9	Tagliolini de aglio olio (Vg) Garlic, chili flakes, black pepper, olive oil, tagliolini.	9
Arugula Salad (D,V) Arugula, sea salt, roma tomatoes, Parmigano, sunflower seeds, balsamic glaze.	9	Beef Fried Kway Teow (B,SF,E,G) Beef flap steak, flat rice noodles, free range eggs, dragon and white chives	13
Avocado Smoked Salmon Toast (D,G,E,SF) Creamy avocado, onsen egg, toasted pumpkin & sunflower seeds, whipped mascarpone, smoked salmon, Japanese cucumber, sourdough.	14	Shrimp Fried Rice (SF,E) Wild shrimps, free range eggs, yume obako	12
Bruschetta Bullrrata (D,G,V) Pugliese Burrata, heirloom tomato bruschetta, fresh basil, 8-Year Aged Balsamic, Sourdough	14	Bull’s Load (B,D) Golden fries, smoky beef chili, cheddar, scallions	13
Tokyo Bull (B,SF) Beef flap steak, leeks, onions, glazed shimeji mushroom, market soy.	9	Greenback Gnocchi Pesto (D,B) Hand-rolled potato pillows, basil, pesto, toasted pine nuts	13
Bullognese alla Tagliatelle (B,D) Slow-simmered beef ragù, rosemary egg tagliatelle, cherry tomatoes aged Pargmigiano.	13	Meatballs Al Vino (D,B,G,A) Hand-formed beef meet balls, Bolognese syrah demi-glaze, Parmigiano, sourdough.	15
Mozzarella Cheese and Cod Fish Fingers (D,SF) Golden-fried mozzarella sticks and crisp cod fish fingers, Italian basil, house tomato sauce.	11	Steak and Egg (B,E) Flame seared purebred Australian Striploin (200g), free range eggs - addon: black pepper sauce (+3)	15
Calamari Ring (SF) Local squid, citrus and dill aioli.	12	Salmon Steak and eggs (SF,E) Steamed Norwegian salmon (200g), free range eggs	15
Spicy Squid (SF) Fire kissed tentacles, garlic dijon aioli	13	Japanese Yume Obako Akita premium rice, onsen egg, seaweed nori, roasted sesame.	4
Truffle Fries (D,V) Truffle aioli dip, Parmigiano	12	Cold Noodles (G) Choice of cold: somen / inaniwa udon / soba, with cold sauce.	9

BULL MARKET PIZZA BAR

WOOD-FIRED 10” PINSA PIZZA

Crafted from premium Italian Molino Casillo wheat germ “0” flour, fermented for 48 hours, hand-stretched for a light, airy bite. Fired to perfection in our stone oven - crisp on the outside, soft at heart.

ROSSO Tomato base		BIANCO White base	
Margherita (D,V) Buffalo Mozzarella, ligurian basil, extra virgin olive oil <i>- The original love affair.</i>	30	Carciofa (D,V) Fior di latte, grilled artichoke hearts, roasted garlic cream, Parmigiano, fresh herbs, extra virgin olive oil <i>- Undress me... layer... by layer..</i>	32
Vegana (VG) Grilled zucchini, red peppers, asparagus, caramellised red onions, artichoke hearts, fresh herbs, extra virgin olive oil. <i>- Plants can seduce too.</i>	32	Tartufata (D,V) Smoked Scarmoza, Buffalo Mozzarella, Porcini mushroom, black truffle <i>- Truffle my love... truffle..</i>	38
Bullrrata (D,V) Burrata, heirloom tomatoes, fresh basil, extra virgin olive oil, aged balsamic. <i>- My softest parts... only for you.</i>	38	Nordica (D,SF) Smoked salmon, capers, mascarpone, fior di latte, red onions, dill, lemon-zest, olive oil <i>- The pirate who stole my heart.</i>	36
Tropical Bull (D,B) 18-month-aged bresaola, fresh mozzarella, grilled pineapple, extra virgin olive oil <i>- Sexy summer fling.. Or flings?</i>	36		

BULL MARKET DESSERT BAR

All our desserts are proudly made in-house using premium, fresh ingredients.

Strawberry swirl cheesecake (D,E,G,N) Prosecco-macerated strawberries, whipped mascarpone cream, almond crumble	15
Affogato (A,D) Swiss vanilla ice cream, espresso, dark chocolate pearls, coffee liqueur, crushed rose petals	16
Pain au chocolat (D,G,) Buttery croissant pastry, molten dark chocolate,maraschino cherry, whipped mascarpone cream, sugar icing	7
Pain au raisin (D,G) Buttery croissant swirl, golden raisin, maraschino cherry, whipped mascarpone cream, sugar icing	7
BULLMARKET Tiramisu (D,E,N) Whipped mascarpone, espresso-soaked savoiardi, Kahlúa creme, dark chocolate, violet	19
Swiss Ice Cream (D) 2 Scoops of ice cream. Choice of Swiss Vanilla, Swiss Chocolate, Pistachio or Raspbery Sorbet	16

BULL MARKET NOODLE BAR

choice of: rice tagliolini or sago vermicelli

FOUNDERS BULL (B) Founder’s beef broth layered with marbled prime ribeye, slow-cooked shank heart, hand-crafted meatballs, and melt-soft tendons. Clear and honest, like a memory you refuse to let go. Simple, soulful, and 100% Singapore’s. <i>- History began with one man.</i>	20	CONTINENTAL STAKE	
BULL MARKET (B) Founder’s beef broth layered with marbled prime ribeye. Feeding leaders throughout generations. <i>- Stand tall against all odds.</i>	18	The Bullrrata (D,V,) Burrata, heirloom tomatoes, basil, micro greens, pistachios Finished with a drizzle of aged balsamic. Soft at heart. Bold in taste. <i>- The first signs of greatness is a big heart.</i>	32
BULL CHARGE (B) Founder’s beef broth, slow-cooked shank heart, and melt-soft tendons. When the going gets tough, the tough gets going. <i>- Find the strength to carry on.</i>	19	Fish & Chips (SF) Light battered Atlantic cod, flaky and golden. Served with thick-cut fries, organic greens and lemon dill mayo Because some things never change. <i>- He who holds the chips, catches the big fish.</i>	30
		Wagyu MNC Burger (D,B,G,) Double wagyu patty, double emmental, BBQ-Dijon sauce, milk bun, Japanese pickles. Choice of Fries or Green Salad Big, hearty, and unapologetically indulgent. <i>- Ambition begins with appetite</i>	30

add-on: handcraft meat ball 3pcs (+5)

MILKSHAKE BAR

Vanilla with Amaretto	20
Milk, Vanilla, Amaretto, Whipped Cream, Cherries	
The Green Hornet	20
Milk, Vanilla Ice Cream, Peppermint Liquor, Whiskey Liquor, Mint, Whipped Cream, Chocolate Sprinkles	20
Pirate Rumness	
Chocolate Milk, Dark Rum, Whipped Cream, Oreo Cookies	20
Capri with Almond	
Milk, Vanilla Ice Cream, Coconut Liquor, Crushed Almonds, Blueberries	15
Classic Vanilla Shake (Non-Alcoholic)	
Milk, Vanilla	

MIDDAY SIPS

Available Monday to Friday 12PM – 3PM.

Botanical Blends	4.50 per glass
Choice of Mint Ice Tea, Lemongrass Lime Cooler, Peach Lemonade, Blueberry Ice Tea	
The Bar Selection	9.50 per glass
Choice of Prosecco, White Wine, Red Wine, Whisky High Ball, Whisky Mule	

FROZEN MARGARITA BAR

GOLDEN ENTRY	22
Mango + all night passionfruit	
Smooth, ripe, and always worth the initial risk.	
FIRST FILL	22
Strawberry + all night passionfruit	
Ripe. Elusive. You never forget your first exposure.	
DEEP DIVE	22
Blueberry + midnight citrus.	
Cool. Wet. You slid in before you went deep.	
PURPLE FINISH	22
Grapes + full bloom hibiscus	
Soft. Sweet. You found the petals. Now taste the nectar.	
FINAL SUBMISSION	22
Blackcurrent + crushed cloves.	
Taken. Done. And lets go again.	

FREE-FLOW RITUALS

Saturday, Sunday & Public Holidays 12.30pm – 4.00pm (last order 2.00pm)	
2-Hour Free Flow Aperol Spritz, Prosecco, Rose Wine, Red Wine, White Wine, Bottled Beer, Bombay Sapphire Gin, Lucifer Gold Whiskey, Bacardi White Rum, Grey Goose Vodka	95
+ 1 Additional Hour	50/pax
2-Hour Free Flow Champagne Collet Brut	110
+ 1 Additional Hour	50/pax

SUPERSOCIAL:
LADIES NIGHT

Every Wednesday 5.00pm till close	
2 Hours Free Flow Prosecco, Rose Wine, Red Wine, White Wine, Mother of Pearl Gin, Grey Goose Vodka, Bacardi White Rum, Lucifer Gold Whiskey, Aperol Spritz	68


BEER

BOTTLE	9
Hofbräu Original, Lager	
330ml, 5.1%, Germany	
A crisp Munich classic - Elegant, clean and quietly confident.	
Hoegaarden, Witbier	8
330ml, 4.9%, Belgium	
Soft citrus and spice - like a gentle breeze on summer afternoon.	
Hoegaarden Rosée, Fruit Beer	8
330ml, 3.0%, Belgium	
Pretty in pink - Light floral with a teasing kiss of berry.	
Coopers, Extra Stout	13
375ml, 6.3%, Australia	
Bold, roasty, unapologetic - like the night after a market rally.	





COCKTAIL BAR

Negroni	23
Gin, Cinzano Vermouth Rosso, Campari	
Espresso Martini	25
Grey Goose Vodka, Coffee Liqueur, Freshly Brewed Espresso	
Clover Club	23
Gin, Raspberry, Lemon, Egg White	
Mojito	22
Bacardi White Rum, Mint, Lime, Soda	
Gin & Tonic	18sgl / 34dbl
Bombay Sapphire, Tonic Water	
Margarita	22
Patron Tequila Silver, Triple Sec, Agave Syrup,	
Whiskey Highball	20
Blended Scotch Whisky, Soda	
Old Fashioned	23
Bourbon, Bitters, Sugar	

CLUB ZERO

Sweet Relief	
Mango & Passionfruit Puree, Mint, Fresh Orange, Soda	
Impeachment	
Peach & Mint Puree, Fresh Orange, Elderflower, Soda	
Passiflora	
Ginger Ale, Raspberries, Passionfruit, Fresh Lemon, Soda	
Tropical Lover	
Pineapple, Agave, Mint, Coconut Juice	

SOFT DRINKS & JUICES BAR

Coca Cola Coca Cola No Sugar Sprite	7
Iced Lemon Tea	9
Earl Grey Tea, Lemon Juice, Honey	
Chilled Juices	8
Orange  Pineapple 	
Freshly Squeezed Juices	12
Green Apple  Watermelon 	
Sparkling Fruit Drinks	10
Aranciata Limonata	
Sodas & Tonics	7
Mediterranean Tonic Soda Ginger Beer Ginger Ale	
Still / Sparkling Mineral Water	11
800ml	

HOUSE BAR

Our bar team has infused Bombay Sapphire with specialty herbs & fruit to bring out the classic botanicals. Served like a G&T, in a burgundy glass, with ice rock & garnish.

Rosemary Gin	22
Lemongrass Gin	22
Ginger Gin	22
Grapefruit Gin	22
Kaffir Lime Gin	22
Pomegranate Gin	22
Choice of mixer: tonic, soda or both (sonic)	
Homemade Limoncello	12

SPRITZ BAR

SIGNATURE	GLASS/CARAFE
Limoncello Spritz	22 / 82
Limoncello, Lemon, Prosecco, Soda	
Sabbia Rosa	22 / 82
Tequila Blanco, Grapefruit, Agave Syrup, Prosecco	
Thyme for Hugo	25 / 91
Thyme infused Vodka, Elderflower, Prosecco, Soda	
CLASSIC	22 / 82
Aperol Spritz	
Aperol, Prosecco, Soda	
Campari Spritz	22 / 82
Campari, Prosecco, Soda	
Negroni Sbagliato	22 / 82
Campari, Cinzano Rosso Vermouth, Prosecco, Soda	

COFFEE BAR

Espresso Macchiato	6.5
Double Espresso Americano	7.5
Piccolo Latte	7.5
Cappuccinol Latte Flat White	8.5
Mocha	8.5
Hot Chocolate	7
Steamed Milk	5
Babyccino	3
MARKET SHAKER <i>served in wine glass</i>	12
Double espresso, shaken cold with. house spiced syrup and citrus oil.	
WORLD SHAKER <i>served in coupe glass</i>	15
Espresso shaken with house spiced syrup, topped with cold cream.	

TEA BAR

Morning English, Earl Grey Neroli, Shiso Mint, Uji Sencha	8
Rose of Ariana, Jasmine Silk Pearls	9
Egyptian Chamomile	10



Nutri-Grade is based on default preparation (before addition of ice)

Prices are subject to 10% service charge and prevailing government tax.