

BULL MARKET

Avocado Kale Salad (D,V) <i>Avocado, kale, kosher sea salt, kampot pepper, fresh heirloom tomatoes, Parmigiano, roasted pistachio, onsen egg, lemon vinaigrette.</i> Enhance your salads: <i>Smoked Salmon</i> +(8)		
The Bullrrata (D,V,N) <i>Fresh Heirloom Tomato, Fresh Basil, 8-Year-Aged Balsamic, Toasted Pistachios, Extra Virgin Olive Oil, Toasted Sourdough</i>		
Truffle Fries (D,V) Truffle Aioli Dip, Parmigiano		
Fried Calamari (SF) Local Squid, Lemon Dill Aioli Dip		
Spicy Squid (SF) <i>Fire kissed tentacles, garlic dijon aioli</i>		
Mozzarella Cheese and Cod Fish Fingers (D, SF) <i>Golden-fried mozzarella sticks and crisp cod fish fingers, Italian basil, house tomato sauce</i>		
Spicy Chicken Mid-Wings <i>Spicy Chicken Mid-Wings, Thai Chili Aioli</i>		
	18	Bruschetta Burrata (D,G,V) <i>Pugliese Burrata, heirloom tomato bruschetta, fresh basil, 8-Year Aged Balsamic, Sourdough</i>
	32	Avocado Smoked Salmon Toast (D,G,E,SF) <i>Creamy avocado, onsen egg, toasted pumpkin & sunflower seeds, whipped mascarpone, smoked salmon, jap cucumber,, sourdough.</i>
		Pita Bread and Hummus (Vg,G) <i>Toasted pita triangles, paprika, hummus, chopped parsley,</i>
	19	Artisan Sourdough (Vg,G) <i>Slow-fermented sourdough toasted and served with french cultured butter and extra virgin olive oil.</i>
	18	ALL DAY SET BAR <i>Includes - Includes Iced Lemon Tea and double scoop Swiss Chocolate Ice Cream</i>
	19	Wagyu MNC Burger (D,B,G,) <i>Double wagyu patty, double emmental, BBQ-Dijon sauce, milk bun, Italian style fries , organic greens.</i>
	15	
		Fish and Chips (SF,G) <i>Double Atlantic cod, Italian style fries, organic greens, butter-toasted sourdough, lemon dill aioli.</i>
	13	

Classic Steak au Poivre. Japanese Craft Wagyu, Modern Craft Cuts, Cast Iron Seared.

	The Bullionaire - A5 Hokkaido Snow Beef Ichibo Steak		ask	sauces. - all crafted with love, flair, and a little bit of attitude.	
	Craft Wagyu Classé Wagyu Chateau Uenae Private Farm. World’s Most Exclusive Wagyu. (BMS 11-12) (Bullionaire Club Members only)			Gnocchi Tartufata (V,D)	42
A5 Kobe Wine Beef Prime Ribeye Steak (Order during reservation)			220	Toasted gnocchi, truffle cream, porcini mushrooms, fior di latte, shaved Truffle, aged Parmigiano	
Craft Wagyu Classé Wagyu Legendary Hikami Livestock Farm in Okutanba, Kobe Japan’s rarest red aged in wine.(BMS 11-12)				Gnocchi Pesto Crema (V,D,N)	36
				Toasted gnocchi, basil cream pesto, crushed pistachio, sun-dried tomatoes, basil, aged Parmigiano, EVOO	
A5 Toriyama Gunma Kata-Rosu Steak			180	Gnocchi Pomodoro (V,D)	32
First Classé Wagyu , Toriyama Umami Wagyu Farm on Mt. Akina, Gunma Exceptional Wagyu crafted through Science and Care (BMS 9-10)				Toasted gnocchi, House tomato sugo, fior di latte, fresh basil, Parmigiano	
				Ravioli Verde (V,D,G,N)	36
A4 Hokkaido Sakura Beef Ribeye Steak			98	Spinach and Ricotta stuffed pasta, House tomato sugo, aged Parmigiano, Stracciatella. fresh basil, toasted pine nuts	
First Classé Wagyu , F1 crossbreed from Konsen, Hokkaido , Exceptional balance of floral and rich Umami with lean-meat depth (BMS 6-7)				Tagliatelle Cacio E Pepe (V,D,G)	28
				Egg Tagliatelle, Pecorino Romano, cracked black pepper, Parmigiano-Reggiano	
Steak Enhancements (optional add-ons)					
Arugula Salad (+8)	Smoked Salt Finish (+5)	Pecorino Fries (+12)			
Sunny-Side Up 2pcs (+3)	Osen Egg 2pcs (+3)	N25 Kaluga Hybrid (30g) (+125)			
Red Wine Demi-Cream Sauce (+20)					

Born from a legendary heritage.
Singapore's Most Iconic Beef Noodles.
Now reimagined with the world's finest beef.

Founders Bull Set (B)	20	parmigiana - <i>The O.G re-mastered.</i>	50	Ravioli di Manzo al Rosso (B,D,G)	42
Founder's beef broth layered with marbled prime ribeye, slow-cooked shank heart, and melt-soft tendons. Served with hand-crafted meatballs set. - <i>Simple, soulful, and 100% Singapore's.</i>		<i>Mina S</i>		Beef-stuffed ravioli, House tomato sugo, rosemary butter	
SG Bull Market (B)	28	A5 Gunma - First Class� Wagyu (BMS 9-10), First Class� Wagyu beef jus, reduced bone broth demi-sauce, capellini, parmigiana - <i>Same model, different engine.</i>	58	Tortellini al Tartufo (D,B,G)	38
Prime Wagyu Beef Noodles. Top Tier Prime Australian 400 days Grain Fed Wagyu BMS (8-9). - <i>Singapore's Original Style of Beef Noodles.</i> Enhance the market: (Add-ons) Prime Wagyu: \$18 (100g) Handcraft Meatball: \$5 (3pcs) Beef Tendon: \$6		<i>Veneno</i>		Beef-stuffed tortellini, Black truffle cream, fior di latte, crushed black pepper, aged Parmigiano	
The Bull of Mibu (B)	32	A5 Hokkaido Snow Beef [Craft Wagyu Class� Wagyu (BMS 11-12)], eggs, asparagus, dragon chives, with wild capellini tangle, and garnished with egg crepes. - <i>A flavor close to home.</i>	78	BULL MARKET DESSERT BAR	
Prime Wagyu Beef Fried Udon, local farm eggs, leeks, onions glazed shimeiji mushroom, Japanese udon. - <i>Ue. Soku. Kui.</i>		<i>Huracan</i>		<i>All our desserts are proudly made in-house using premium, fresh ingredients.</i>	
Strip-loin Tease(B)	36	A5 Hokkaido Snow Beef [Craft Wagyu Class� Wagyu (BMS 11-12)], served in mushroom duxelle soup infused with truffle, finished with capellini. - <i>I smell something... truffling..</i>	56	Strawberry swirl cheesecake (D,E,G,N)	15
100days Grain-Fed Australian Striploin (MBS 5-7) mushroom sauce, sunny-side up eggs, organic greens - <i>Unleash the beast.</i>		<i>Countach</i>		Prosecco-macerated strawberries, whipped mascarpone cream, almond crumble	
The Big Bull	36	A5 Gunma - First Class� Wagyu (BMS 9-10), Singapore laksa spiked beef broth, heavy cream, laksa noodle. - <i>Wow! Beef Laksa!</i> <i>Diablo</i>	56	Affogato (A,D,)	16
Wagyu Beef Patty, 14inches of beef meat-sausage, beef bacon, sunny-side up, organic greens. - <i>All you need to feel full and satisfied, morning to night.</i>		A5 Gunma - First Class� Wagyu (BMS 9-10), Tom yum spiked beef soup with citrus and spice, shimeiji, shitake, abalone mushrooms served with japanese somen. - <i>Hidden Cow Level.</i>	56	Pain au chocolat (D,G,)	12
				Buttery croissant pastry, molten dark chocolate,maraschino cherry, whipped mascarpone cream, sugar icing	
				BULL MARKET Tiramisu (D,E,N)	19
				Whipped mascarpone, espresso-soaked savoiardi, Kahl�a creme, dark chocolate, violet	
				Swiss Ice Cream (D)	16
				2 Scoops of ice cream. Choice of Swiss Vanilla, Swiss Chocolate, Pistachio or Raspberry Sorbet	

Bruschetta Burrata (D,G,V)	16
<i>Pugliese Burrata, heirloom tomato bruschetta, fresh basil, 8-Year Aged Balsamic, Sourdough</i>	
Avocado Smoked Salmon Toast (D,G,E,SF)	16
<i>Creamy avocado, onsen egg, toasted pumpkin & sunflower seeds, whipped mascarpone, smoked salmon, jap cucumber,, sourdough.</i>	
Pita Bread and Hummus (Vg,G)	12
<i>Toasted pita triangles, paprika, hummus, chopped parsley,</i>	
Artisan Sourdough (Vg,G)	6
<i>Slow-fermented sourdough toasted and served with french cultured butter and extra virgin olive oil.</i>	
ALL DAY SET BAR	
<i>Includes - Includes Iced Lemon Tea and double scoop Swiss Chocolate Ice Cream</i>	
Wagyu MNC Burger (D,B,G,)	30
<i>Double wagyu patty, double emmental, BBQ-Dijon sauce, milk bun, Italian style fries , organic greens.</i>	
Fish and Chips (SF,G)	30
<i>Double Atlantic cod, Italian style fries, organic greens, butter-toasted sourdough, lemon dill aioli.</i>	

Hand-made pastas, pillowy gnocchi, indulgent ravioli, and signature sauces. - all crafted with love, flair, and a little bit of attitude.

Gnocchi Tartufata (V,D)	42
<i>Toasted gnocchi, truffle cream, porcini mushrooms, fior di latte, shaved Truffle, aged Parmigiano</i>	
Gnocchi Pesto Crema (V,D,N)	36
<i>Toasted gnocchi, basil cream pesto, crushed pistachio, sun-dried tomatoes, basil, aged Parmigiano, EVOO</i>	
Gnocchi Pomodoro (V,D)	32
<i>Toasted gnocchi, House tomato sugo, fior di latte, fresh basil, Parmigiano</i>	
Ravioli Verde (V,D,G,N)	36
<i>Spinach and Ricotta stuffed pasta, House tomato sugo, aged Parmigiano, Stracciatella. fresh basil, toasted pine nuts</i>	
Tagliatelle Cacio E Pepe (V,D,G)	28
<i>Egg Tagliatelle, Pecorino Romano, cracked black pepper, Parmigiano-Reggiano</i>	
Tagliatelle Limone (V,D,G)	28
<i>Egg Tagliatelle, lemon butter sauce, Parmigiano, Sicilian lemon zest.</i>	
Classico Bologna (B,D,G)	36
<i>Egg Tagliatelle, slow cooked beef ragu, House tomato sugo, Parmigiano Reggiano.</i>	
Ravioli di Manzo al Rosso (B,D,G)	42
<i>Beef-stuffed ravioli, House tomato sugo, rosemary butter</i>	
Tortellini al Tartufo (D,B,G)	38
<i>Beef-stuffed tortellini, Black truffle cream, fior di latte, crushed black pepper, aged Parmigiano</i>	

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

Strawberry swirl cheesecake (D,E,G,N)	15
<i>Prosecco-macerated strawberries, whipped mascarpone cream, almond crumble</i>	
Affogato (A,D,)	16
<i>Swiss vanilla ice cream, espresso, dark chocolate pearls, coffee liqueur, crushed rose petals</i>	
Pain au chocolat (D,G,)	12
<i>Buttery croissant pastry, molten dark chocolate, maraschino cherry, whipped mascarpone cream, sugar icing</i>	
BULL MARKET Tiramisu (D,E,N)	19
<i>Whipped mascarpone, espresso-soaked savoiardi, Kahlúa creme, dark chocolate, violet</i>	
Swiss Ice Cream (D)	16
<i>2 Scoops of ice cream. Choice of Swiss Vanilla, Swiss Chocolate, Pistachio or Raspberry Sorbet</i>	

WINE BAR

Prosecco	22
Bright, crisp, and effortlessly elegant. White peach , green apple, and acacia blossom.	
White Wine	22
Tair d'Oc Sauvignon Blanc. Crisp, zesty, refreshing Bright citrus and tropical fruit notes. Hints of green apple, and grapefruit.	
Red Wine	22
Tair d'Oc Syrah. Smooth, supple, with a touch of spice. A medium-bodied red, soft tannins with blackberry, plum, and pepper notes.	
Homemade Limoncello	24
Wine List	ask

BEER BAR

Draught Lager	18
Hofbräu Original, Lager	
330ml, 5.1%, Germany A crisp Munich classic - Elegant, clean and quietly confident.	
Bottled Gold	
Hahn's Super Dry, Low Carb Lager	18
330ml, 4.6%, Australia A low-carb Aussie Lager. Crisp, Dry, and clean to the finish.	
Coopers, Extra Stout	19
375ml, 6.3%, Australia Bold, roasty, unapologetic - like the night after a market rally.	
Estrella Galicia Zero	13
330ml, 0.0%, Spain All malt and zero proof. Smooth, full bodied, and refreshing legit	

GWENBULL'S CLUB ZERO LUKE

This collection redefines indulgence - without the buzz. From glitters and floras to cheeky cola twists, each zero-proof creation is stirred with a wink, and shaken with sass. Served in crystal glassware, topped with attitude, and always ready to turn heads.	
Morning Starburst	22
Strawberry, lemon, soda, sparkle ~She's sweet. She's radiant. She's your first mistake of the day.	
Gwenbull on Fire	22
Cranberry, citrus, chili heat ~Too hot to be legal. Just right to be legendary.	
Detention Punch	22
Pineapple, ginger, lime ~The principal called. She want's her party back.	
Extra Credit	22
Rose, calamansi, cucumber, mint, tonic ~For girls who go the extra mile... in heels.	
Failed Econs	22
Cola, espresso, vanilla, oat cream ~Because who studies when the market crashes?	

BULLIONAIRE'S LOUNGE BAR

BULL MARKET MAKER	68
Martell Cordon Bleu Old Fashioned ~ Command the room with elegance and fire	
HIGH RISKS. HIGH RETURNS	32
Laphroaig High Ball ~ A peaty thrill for the bold and unshaken.	32
HIGH ROLLER	
Tanqueray Negroni ~Glamour with a serious poker face.	28
INSIDER TIP	
Diplomatico Rum Daiquiri ~Tropical Secrets, sealed with a twist of lime.	30
UPTREND	
Belvedere Espresso Martini ~Powerfully smooth caffeinated temptation.	32
TRADE SECRET	
Old World Vieux Carré ~An old world secret, known only to few.	36
MERGER AND ACQUISITIONS	
Patron's Anejo Tommy's Margarita ~Dangerously persuasive citrus with intent.	32
BLACK GOLD	
Bourbon Revolver ~Bittersweet brilliance meets espresso seduction.	32
LIQUID EQUITY	
VSOP Alexander ~Dessert, desire, and dividends in a glass.	

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, Draught Beer, London Dry Gin, Glenfiddich 12 Whiskey, Bacardi White Rum, Belvedere Vodka	95
+ 1 Additional Hour	50/pax
2-Hour Free Flow Champagne Collet Brut + 1 Additional Hour	110 50/pax

SUPERSOCIAL:
LADIES NIGHT

Every Wednesday 5.00pm till close	
2 Hours Free Flow Prosecco, Rose Wine, Red Wine, White Wine, London Dry Gin, Belvedere Vodka, Bacardi White Rum, Glenfiddich Whiskey, Aperol Spritz	68

CLUB ZERO

Midnight Sapphire	28
Sober Gin, Timur Berry, Blue Lagoon, Ume Plum Soda ~She's cool, crisp, and impossible to read. That electric hue isn't the only thing that lingers.	
Femme Fatale	28
Sober Gin, Timur Berry, Agave, Pink grapefruit, sonic ~Elegant, bitter-sweet, and just sharp enough to leave a mark. She doesn't chase, she chooses.	
Sweet Relief	16
Mango & Passionfruit Puree, Mint, Fresh Orange, Soda ~Golden hour in a glass. She kisses sweet, then leaves you cooler than expected.	
Impeachment	16
Peach & Mint Puree, Fresh Orange, Elderflower, Soda ~Soft spoken, Peachy-clean. But don't trust that innocence - she votes you out cold.	
Passiflora	16
Ginger Ale, Raspberries, Passionfruit, Fresh Lemon, Soda ~Wild at heart, fizzy by nature. She's tangy, untamed, and never texts back.	

SLUSHIE SOCIETY

Orange Overdrive	16
Full Throttle citrus. No brakes, all blaze. ~Zesty, bold, and made to steal the show.	
Pineapple Hustle	16
Sweet on the surface. Savage at the core. ~A tropical riot with golden ambition.	
Soursop Whisper	16
Soft-spoken. Sharp-Tongued. Ice-Cold. ~The most exotic one in the room - And she knows it.	
Lemon Lime Lockdown	16
Tangy, twisted, and criminally chill. ~Citrus with attitude. Escape? Denied	
Pretty in Guava	16
Blush pink. All Charm. Zero Innocence. ~A tropical tease dressed like a debutante.	

SOFT DRINKS + JUICES BAR

Coca Cola Coca Cola No Sugar Sprite	
Iced Lemon Tea	
Earl Grey Tea, Lemon Juice, Honey	
Chilled Juices	
Orange Grapefruit	
Sparkling Spritz	
Mexican Lime Sicilian Lemonade Pink Grapefruit	
Sodas & Tonics	
Mediterranean Tonic Soda Ginger Beer Ginger Ale	
Still / Sparkling Mineral Water	
VOSS Premium Water from Finland 800ml	
Singapore's Tap	
The World's Cleanest Tap Water. 330ml Carafe (Free Flow)	

SPRITZ BAR

SIGNATURE	GLASS/CARAFE
Limoncello Spritz	22 / 82
Limoncello, Lemon, Prosecco, Soda	
Sabbia Rosa	22 / 82
Tequila Blanco, Grapefruit, Agave, Prosecco	
Thyme for Hugo	25 / 91
Thyme infused Vodka, Elderflower, Prosecco, Soda	
CLASSIC	
Aperol Spritz	22 / 82
Aperol, Prosecco, Soda	
Campari Spritz	22 / 82
Campari, Prosecco, Soda	
Negroni Sbagliato	22 / 82
Campari, Cinzano Rosso Vermouth, Prosecco, Soda	
CITRUS INSPIRATIONS	
Rosé del Sol	22 / 82
Patrón Tequila, Blush Grapefruit, sparkling lift	
Sicilian Bloom	22 / 82
London Dry Gin, Sicilian Lemonade, sparkling Lift	
Verde Brillante	22 / 82
Belvedere Vodka, Mexican Lime, sparkling lift	

COFFEE BAR

Espresso Macchiato	6.5
Double Espresso Americano	7.5
Piccolo Latte	7.5
Cappuccino Latte Flat White	8.5
Mocha	7
Hot Chocolate	10
Steamed Milk	5
Babyccino	3
MARKET SHAKER served in wine glass	12
Double espresso, shaken cold with. house spiced syrup and citrus oil.	
WORLD SHAKER served in coupe glass	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