CROSSROADS BAR

all-day dining menu

our signature picks



The Club Sandwich $30

Grilled chicken, tomato, lettuce, streaky bacon & a fried egg with mayonnaise on white bread. Served with French fries.



The Burger $38

Angus beef patty, bacon, fried egg, lettuce, tomato, white onion, gherkins, cheddar & barbeque sauce on a sesame seed bun. Served with French fries & mixed salad.



Fish & Chips $36

Beer-battered halibut fillet, coleslaw, French fries & tartar sauce.

Please advise us of any dietary requirements, including potential reactions to allergens. Vegetarian & vegan options are available upon request. Menu items are subject to change.

Allergens

Beef · Crustaceans · Dairy · Eggs · Fish · Gluten · Lupin · Molluscs · Nuts · Peanut · Pork · Sesame · Soybean · Sulphur Dioxide

A River of Tastes

Follow the river, meet the communities, taste the dishes they shaped.

SINGAPORE



1

Hainanese Chicken Rice $15
Poached chicken, rice cooked in stock, chilli, ginger. Widely considered one of Singapore's national dishes.



2

Hokkien Prawn Noodles $15
Noodles in a rich prawn-pork stock.



3

Singapore Mix Satay $12
Charcoal-grilled skewers with peanut sauce, onions & ketupat.



4

Chicken 65 $9
Tender chicken with bold spices, & a hint of curry leaves.



3

Nasi Goreng Kampong $15
Kampong-style fried rice with chicken, egg, otak-otak & keropok.



4

Crispy Prawn Chilli Garam $12
Tossed in a fiery chilli garam sauce.



5

Nyonya Laksa $15
Coconut-rich noodle soup, spoon-only cut noodles.



4

Golden Samosa $9
Savoury mix of spiced potatoes & peas.



6

Chilli Crab Sauce with Mantou $9
1950s Singapore icon, sweet-spicy tomato-chilli sauce.

1 **River Mouth and Boat Quay Chinese Traders**
From the 1820s, godowns & jetties lined Boat Quay. Workers ate fast, hot, simple meals.

2 **Telok Ayer Market (Lau Pa Sat)**
Built in the 1820s, Lau Pa Sat began as a waterfront fish market serving Singapore's early inhabitants.

3 **Kampong Glam**
Home to Malay royalty and Arab merchants, grew through spice trade & still flavours the area today.

4 **Little India**
Cattle trading & Indian migrant workers shaped the vibrant Little India we know today.

5 **Peranakan Crossroads**
Peranakan cuisine blends Chinese ingredients with Malay spices, born from trade & intermarriage.

6 **Hawker Culture Today**
UNESCO-listed in 2020, Hawker Culture lives on through shared tables.