

Blue Skies

brunch,
bar,
bakes
with a spice story

43 ROWELL ROAD
SINGAPORE 207994

PRICES NOT INCLUSIVE OF SERVICE CHARGE & GST

Weekday Prix Fixe

LUNCH 12

MON - FRI (12PM - 3PM)

NASI LEMAK + TEA

DINNER 3 COURSES - 24

MON - THUR (5PM-9PM)

STARTER + MAIN/NASI LEMAK + DESSERT

COMES WITH TEA (HOT / ICED) / SODA / COFFEE (+3) /
GLASS OF WINE (+4)

SUPPLEMENT

MAINS:

IBERICO PORK BELLY NASI LEMAK +6
GRILLED SALMON NASI LEMAK +2
FOWL PLAY BURGER +2

DESSERTS:

CHOCOLATE FONDANT +4
STICKY DATE PUDDING +4

Recommendations

WATERMELON ICE 7

ICY WATERMELON GRANITA TOPPED WITH CHIFFONADE MINT, DICED CUCUMBER, CRUMBLED FETA, A DRIZZLE OF BALSAMIC VINEGAR, AND A HINT OF LIME ZEST.

FRESH SEA PRAWN NASI LEMAK 17

BASMATI RICE COOKED IN FRESHLY SQUEEZED COCONUT MILK AND AROMATIC SPICES, STIR-FRIED WATER SPINACH, PICKLED CUCUMBER AND CARROTS, FRIED CAGE-FREE EGG, HOUSE MADE SAMBAL, ROASTED PEANUTS, IKAN BILIS.

ROWELL MAC & CHEESE 13

CREAMY MACARONI BAKED WITH SHARP CHEDDAR, PARMESAN, AND MOZZARELLA, LAYERED WITH A FRAGRANT SPICED TOMATO CHUTNEY.

BANDUNG RASPBERRY TIRAMISU 10

ROSE-SOAKED SPONGE LAYERED WITH MASCARPONE CREAM AND OUR HOUSEMADE RASPBERRY COMPOTE.

To Begin With

TURMERIC MILK BUN

5

**HOUSEMADE SOFT, GOLDEN MILK BUN
INFUSED WITH TURMERIC, SERVED WARM
WITH WHIPPED CURRY LEAF BUTTER**

CHARRED BABY CORN

7

**FIRE-CHARRED BABY CORN BRUSHED WITH
GHEE, SERVED WITH MISO BURNT GARLIC
AIOLI**

WATERMELON ICE

7

**ICY WATERMELON GRANITA TOPPED WITH
CHIFFONADE MINT, DICED CUCUMBER,
CRUMBLed FETA, A DRIZZLE OF BALSAMIC
VINEGAR, AND A HINT OF LIME ZEST.**

Rise & Shine (All Day)

GRANDMA'S FRENCH TOAST

12

BRIOCHE SOAKED IN CAGE-FREE EGGS, PAN-FRIED, SERVED WITH SMOKY PORK SAUSAGE AND GRILLED BASIL TOMATOES FINISHED WITH CUMIN AND GHEE.

CROQUE MADAME

13

TOASTY BRIOCHE LAYERED WITH TURKEY HAM, A RICH 3-CHEESE BLEND, AND A FRAGRANT SPICED BÉCHAMEL, TOPPED WITH A FRIED EGG.

BREKKIE WAFFLE

13

BROWNED BUTTER HALF WAFFLE, FRIED EGG, ROASTED PEARL OYSTER MUSHROOMS, AND GRILLED TOMATO, WITH A DRIZZLE OF CURRY LEAF OIL.

BUILD YOUR OWN BREAKFAST

2 LOCAL CAGE-FREE EGGS (SCRAMBLED / FRIED)	4
PORK SAUSAGE	6
TURKEY HAM (2 SLICES)	4
BACON (2 RASHERS)	4
FRIED CHICKEN THIGH	7
ROASTED PEARL OYSTER MUSHROOM	5
GRILLED TOMATO	6
HALF A BROWNED BUTTER WAFFLE	4
BUTTERED BRIOCHE TOAST	3
FRENCH TOAST	5

Signature Coconut Rice

BASMATI RICE COOKED IN FRESHLY SQUEEZED COCONUT MILK AND AROMATIC SPICES, STIR-FRIED WATER SPINACH, PICKLED CUCUMBER AND CARROTS, FRIED CAGE-FREE EGG, HOUSE MADE SAMBAL, ROASTED PEANUTS, IKAN BILIS.

FRESH SEA PRAWN	17
COCONUT MASALA CHICKEN THIGH	17
GRILLED SALMON	19
FRIED SPANISH IBERICO PORK BELLY	23
TEMPURA MUSHROOM*	12
PLAIN*	10

**VEGETARIAN OPTION AVAILABLE UPON REQUEST*

FEAST FOR FOUR 59

INCLUDES SEA PRAWN, FRIED CHICKEN WING, COCONUT MASALA CHICKEN THIGH, AND IBERICO PORK BELLY OR GRILLED SALMON

ADD ONS

SAMBAL	1
FRAGRANT COCONUT RICE	3
PICKLED CUCUMBER AND CARROTS / WATER SPINACH	2
FRIED CHICKEN WING	3
COCONUT MASALA CHICKEN THIGH	7
FRESH SEA PRAWNS	8
IBERICO PORK BELLY	13
GRILLED SALMON	9

FOWL PLAY BURGER

19

SPICE-BRINED FRIED CHICKEN THIGH, SMOKY BACON AND SWEET, CARAMELIZED ONION JAM, NESTLED IN A PILLOWY BRIOCHE BUN. SERVED WITH A SIDE OF FRIES.

ADD A FRIED EGG FOR EXTRA INDULGENCE.

2

MAKE IT VEGETARIAN: WE'LL SWAP THE CHICKEN FOR PEARL OYSTER MUSHROOMS AND THE BACON FOR A FRIED EGG.

PRETTY IN PINK

16

CRISP-SKINNED SALMON SERVED OVER A VELVETY SPICED BLUE GINGER CREAM, FINISHED WITH A BRIGHT HERB SALAD.

ADD COCONUT RICE

3

FLATBREADS

12

TOASTED FLATBREAD FILLED WITH MELTED CHEESE, SERVED WITH A REFRESHING POMEGRANATE-LIME YOGURT.

CHOOSE FROM PRAWN SAMBAL OR CREAMY CASHEW & TOMATO CHICKEN.

ROWELL MAC & CHEESE

13

CREAMY MACARONI BAKED WITH SHARP CHEDDAR, PARMESAN, AND MOZZARELLA, LAYERED WITH A FRAGRANT SPICED TOMATO CHUTNEY.

CRIMSON PASTA

16

PASTA TOSSED IN A SPICY FERMENTED CHILI CREAM SAUCE WITH SAVORY PORK SAUSAGE AND JUICY CHERRY TOMATOES.

SWAP THE PORK SAUSAGE FOR GRILLED CHICKEN OR MUSHROOMS IF YOU PREFER.

ToMunchOn

CLUCK IT 10

CRISPY WINGS MARINATED IN A FRAGRANT SPICED YOGURT

FRIES

SPICED 8
CHEESE & BACON 11

TEMPURA PEARL OYSTER MUSHROOMS 10

FRIED SPANISH IBERICO PORK BELLY 14
WITH SOUR PLUM SAUCE

CROQUETTE 12

WITH ONION CHUTNEY MAYO

GLAZED HOUSEMADE MOZERELLA STICKS 11

WITH CUCUMBER - DILL DIP

SHARING PLATTER 38

PERFECT FOR FOUR. WINGS, FRIES, MOZERELLA STICKS,
FRIED SPANISH IBERICO PORK BELLY, SAMBAL PRAWNS

Pastry Case
LIMITED QUANTITIES DAILY

CROISSANTS

PLAIN	4.5
SAMBAL PRAWN AND DILL	8
IBERICO PORK BELLY AND GARLIC	10

SWEET ROLLS

CINNAMON	4.7
CARDAMOM	4.7

LOAF CAKE SLICE **7**

BLUEBERRY + RASPBERRY
ROSEMARY + LEMON CURD
CHOCOLATE + BANANA MISO CARAMEL

TIRAMISU

ORIGINAL	8
BANDUNG + RASPBERRY	10

CREME BRULEE **8**

VANILLA BEAN
MANGO

COOKIES

BROWNEB BUTTER CHOCOLATE CHIP	3
DOUBLE CHOCOLATE CHIP	4

ICE-CREAM / SORBET **5**

ROTATIONAL - CHECK TODAY'S FLAVOURS

To Treat Yourself

STICKY DATE PUDDING

12

WARM MEDJOOL DATE PUDDING DRIZZLED WITH UMAMI BANANA-MISO CARAMEL, TOPPED WITH A CRUNCHY CINNAMON-CHOCOLATE CRUMBLE AND SERVED WITH VANILLA BEAN GELATO.

CHOCOLATE FONDANT

12

RICH, MOLTEN CHOCOLATE CAKE SERVED WITH CARDAMOM CRÈME ANGLAISE AND VANILLA BEAN GELATO.

CHEESE BOARD

36

A SELECTION OF BRIE, MATURE CHEDDAR, AND MANCHEGO (CONTAINS ANIMAL RENNET), SERVED WITH FIG, APRICOT JAM, CRISP CRACKERS, NUTS, AND A DRIZZLE OF THAI FLOWER HONEY.

WAFFLE AND ICE-CREAM

12

CRISPY ON THE OUTSIDE, CHEWY ON THE INSIDE BROWNED BUTTER WAFFLE AND LOCALLY CHURNED GELATO / SORBET.

ADD AN ADDITIONAL SCOOP OF ICE-CREAM

4

FLAVOURS ROTATE SEASONALLY. PLEASE CHECK WITH OUR STAFF FOR TODAY'S SELECTION.

For Our Littlest Guests

AGES 12 AND BELOW

11

WINGS & FRIES

OR

CHICKEN FLATBREAD

**COMES WITH:
A SIDE OF BABY CORN,
MILO (HOT / ICED),
A SMALL SCOOP OF ICE-CREAM**

Tea

ORGANIC AND SUSTAINABLY SOURCED FROM MT. KANCHANJANGHA, HIMALAYAS, NEPAL

CHECK THE CHILLER FOR TODAY'S COLD BREWED TEAS

GOLDEN TIPS (BLACK TEA)

6

CARAMEL | HONEY | BAKED FRUITS

PAIRING: IBERICO PORK BELLY NASI LEMAK

HIMALAYAN BLACK

DARK CHOCOLATE | RAISINS | CHERRY

PAIRING: CHEESE PLATTER

SPICED BLACK

WARM SPICES | CINNAMON | GINGERBREAD

PAIRING: STICKY DATE PUDDING, GRANDMA'S FRENCH TOAST

HIMALAYAN GREEN

FLORAL | ROASTED NUTS | GREEN BEANS

PAIRING: PRETTY IN PINK

HIMALAYAN WHITE

VANILLA | BUTTERCREAM | FRESH FLOWERS

PAIRING: CRÈME BRULÉE

OOLONG

BISCUITS | SWEET SPICES | CARAMEL

PAIRING: CHOCOLATE CHIP COOKIE

CHAMOMILE GINGER

LEMON | FLORAL | CITRUS

PAIRING: GRILLED SALMON NASI LEMAK

GOLDEN MILK

TURMERIC | SWEET GINGER | PEPPER

(SERVED WITH STEAMED MILK)

PAIRING: CHOCOLATE FONDANT

Other beverages

CRAFT SODA

6

MATCHA

7

VALRHONA CHOCOLATE

7

Coffee

SWAP YOUR DAIRY MILK FOR OAT MILK AT NO EXTRA CHARGE

AMERICANO	5
ESPRESSO	5
LATTE	6
MOCHA	8
VANILLA BEAN LATTE	7
HOUSEMADE USING ORGANIC, ETHICALLY SOURCED VANILLA BEANS	
PANDAN LATTE	7
HOUSEMADE USING FRESH PANDAN LEAVES	
BANDUNG LATTE	7
ORANGE AMERICANO	7
COLD BREW WHITE / BLACK	7
EAST COAST PLAN	8
CARAMEL ROASTED PEANUT SEA SALT	
RED RIDING HOOD	8
HIBISCUS MAPLE SYRUP	
AFFOGATO	8
POUROVER	8

PINTS ON TAP

10 PINTS FOR 80

	HH	
ASAHI DRY	9	12
BLACK CAB	9	12
TARUHAI (VODKA HIGHBALL)	9	12
ASAHI TOWER		60

CRAFT

5 BOTTLES FOR 45

	HH	
HEART OF DARKNESS RYE & PINT	10	11
TAIWAN HEAD		

HOUSEPOURS

	HH	
GIN / WHISKY / RUM	10	12

GIN

	BTL	GLS
POLI MARCONI	140	12
ROKU	120	11
MONKEY 47		15
OSLO GIN		16

WHISKY / BOURBON

	BTL	GLS
JAMESON	110	
TALISKER		14
BLACK LABEL	130	17
MAKER'S MARK	120	13

ADDITIONAL MIXERS		3
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Wine, Prosecco, Cocktails

WINES

	BTL	GLS	HH
MAS DE SAINTE CROIX (RED)	70	12	10
ARGIOLAS COSTAMOLINO			
VERMENTINO (WHITE)	76	14	12
MAS DE SAINTE CROIX (ROSE)	70	12	10

PROSECCO

	BTL	GLS	HH
ASTORIA PROSECCO	53	12	10
STORIA ROSE PROSECCO	53	12	10

COCKTAIL

1 FOR 1 ON WEDNESDAYS

MALAYA MUSE	18
GIN ELDERFLOWER PANDAN LYCHEE	
MISS VANDA	17
BOURBON VANILLA BEAN CITRUS	
SMOKESCREEN	18
WHISKY CHOCOLATE	
CRYSTAL ROSE	19
ROSE JAM LIME GIN MILK WASHED	

Sake

AIZUMUSUME JUNMAI

150 FOR 2 BOTTLES MON-THURS

BTL
98

120ML
20

RICE, SOFT FINISH

PAIRING: NASI LEMAK

KAGURA JUNMAI SHICHIYO

SWEET ENTRY, FIZZ, CRISP UMAMI

PAIRING: PRETTY IN PINK

BTL
108

120ML
22

HIRAN HYAKKA

DESSERT SAKE, SWEET UMAMI, EARTHY NOTES

PAIRING: SPICY SAUSAGES

120ML
26

AIZUMUSUME JUNMAI GINJO JO HAGURO

FLORAL, MELON, SOFT FINISH

PAIRING: CRÈME BRULÉE

120ML
22

SHINJO JUNMAI NEO-CLASSIC HIYAOROSHI

EARTHY

PAIRING: CHEESE PLATTER

120ML
21

DAIJIRO KIMOTO JUNMAI YAMADANISHIKI

UMAMI, CREAMY

PAIRING: CHOCOLATE FONDANT

120ML
22

RINNE CACAO

CHOCOLATE RUM

25ML
7