**APPETIZER**

- **SALMON BRUSCHETTA**
  Smoked salmon, black olive, cream cheese and baguette
  18

- **MOZZARELLA PESTO BRUSCHETTA**
  Mozzarella cheese, tomato, cream cheese and baguette
  18

- **HAM BRUSCHETTA**
  Cooked pork ham, cream cheese and baguette
  18

- **TRUFFLE FRIES**
  Deep fried fries drizzled with truffle oil and parmesan cheese
  14

- **CHEESE FRIES BOLOGNESE**
  Deep fried fries topped with beef bolognese and parmesan cheese
  15

- **CHICKEN WINGS**
  With special in-house seasoning, serves with sweet chilli sauce
  15

- **BUFFALO WINGS**
  With tasty spicy herbs buffalo sauce
  16

- **CALAMARI FRITTI**
  Fresh squid rings battered and deep fried till golden brown, serves with spicy tomato sauce
  16

- **VONGOLE**
  Sautéed fresh clams with garlic, chili, basil leaves in white wine sauce
  18

**SOUP & SALAD**

- **MUSHROOM SOUP**
  Fresh day field mushrooms blended and simmered in a creamy broth
  8

- **SEAFOOD SOUP**
  Saute with prawns, squids, clams and garlic chilli in a tomato base
  14

- **CLAM CHOWDER**
  A soup containing clams and broth topped with Ebiko
  12

- **NEW SEAFOOD SALAD**
  Mesclun salad with smoked salmon, tuna, prawns, sundried tomatoes, sour cream and house dressing
  28

- **NEW MOZZARELLA SALAD**
  Mixed salad with mozzarella cheese balls, green zucchini, tomatoes and pesto sauce
  18

- **NEW GARDEN SALAD**
  Mixed greens with sweet corn, Japanese cucumber, cooked eggs, tomatoes and house dressing
  15

- **NEW FETA SALAD**
  Mesclun salad with feta cheese, sundried tomatoes and house dressing
  18

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*Please allow at least 20 mins waiting time during peak hours • Prices are subject to 7% GST and 10% service charge*
**Chapter 55**

### 1 FOR 1 LUNCH

**1130 - 1500 DAILY**

Excludes weekends, eves and public holidays.

All 1 for 1 items can be mixed and matched. Soups are 1 for 1 by themselves.

Highest priced item will be charged while the lowest priced item will be waived.

No splitting of bills, special requests and reservations allowed during the promotion.

Everyone must be present before a table will be given to you.

<table>
<thead>
<tr>
<th>APPETIZER</th>
<th>PASTA</th>
<th>PIZZA</th>
</tr>
</thead>
<tbody>
<tr>
<td>SALMON BRUSCHETTA</td>
<td>SEAFOOD SPAGHETTI</td>
<td>HAWAIIAN</td>
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<td>22</td>
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<tr>
<td>MOZZARELLA PESTO BRUSCHETTA</td>
<td>FOUR MUSHROOM SPAGHETTI</td>
<td>MARGHERITA</td>
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<tr>
<td>HAM BRUSCHETTA</td>
<td>VONGOLE SPAGHETTI</td>
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<tr>
<td>CHICKEN WINGS</td>
<td>CREAM SPINACH SPAGHETTI</td>
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<tr>
<td>BUFFALO WINGS</td>
<td>CARBONARA SPAGHETTI</td>
<td>BONITO</td>
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<tr>
<td>VONGOLE</td>
<td>BOLOGNESE SPAGHETTI</td>
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<td>BEEF LAGSANE</td>
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<tr>
<td>SOUP &amp; SALAD</td>
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<tr>
<td>MUSHROOM SOUP</td>
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<td>MOZZARELLA SALAD</td>
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<td>GARDEN SALAD</td>
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<tr>
<td>SEAFOOD &amp; MEAT</td>
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<tr>
<td>SEABASS</td>
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<td>26</td>
<td></td>
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<tr>
<td>SAUSAGE AND MASH POTATO</td>
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<td></td>
</tr>
<tr>
<td>BEEF SHORT RIBS</td>
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<tr>
<td>CHICKEN</td>
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<tr>
<td>DUROC PORK CHOP</td>
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<td>26</td>
<td></td>
</tr>
<tr>
<td>DUCK BREAST</td>
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<td>28</td>
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</tr>
</tbody>
</table>
**Chapter 55**

**MEAT/SEAFOOD/PLATTERS**

**SALMON**
Pan-fried salmon steak with hollandaise sauce
26

**SEA BASS**
Pan-fried seabass fillet with spinach cream sauce
26

**CODFISH**
Pan-fried cod fish fillet with lemon butter sauce
35

**FISH AND CHIPS**
Hoki fish mixed with beer better in tartar sauce
22

**SEAFOOD PLATTER**
Baked lobster with garlic, fish and chip, calamari and baked prawn, serves with salsa sauce, tartar sauce and BBQ sauce
80

**CHICKEN**
Pan-fried chicken with mushroom sauce
20

**DUCK BREAST**
Pan-fried duck breast with orange sauce
28

**PORK MEDALLION**
Pan-fried pork tenderloin with roast potato in garlic butter
24

**DUROC PORK CHOP**
Pan-fried pork chop with mash potato and balsamic caramel
26

**SAUSAGE AND MASH POTATO**
Pan-fried sausages with mashed potato in white wine mushroom sauce
25

**BEEF SHORT RIBS**
Sous vide short rib till to tender with mash and red wine reduction
30

**RIBEYE STEAK (200 DAY)**
Pan-fried rib eye steak with red wine reduction
38

**LAMB SHANK**
Lamb shank with fresh tomato, brown sauce with red wine, rosemary and thyme, serves with mashed potato
32

Please allow at least 20 mins waiting time during peak hours • Prices are subject to 7% GST and 10% service charge
LOBSTER RAVIOLI
Homemade ravioli filled with crabmeat, lobster and parmesan cheese in seafood sauce
26

SQUID INK LINGUINE
With prawns, clams, scallop, squid and crayfish in squid ink sauce
27

SEAFOOD ALFREDO LINGUINE
Prawns, clams, scallop, squid, crayfish, garlic white wine with parmesan cheese in cream sauce
25

MARINARA LINGUINE
With prawns, clams, scallop, squid, crayfish, garlic chili and white wine in tomato sauce
25

CRAYFISH LINGUINE
With crayfish, garlic chili, white wine and tomato sauce
25

CARBONARA SPAGHETTI
With bacon, onions, egg yolk, white wine and cream sauce
18

FOUR MUSHROOM SPAGHETTI
With portobello, button, shiitake, oyster mushrooms and garlic chili
16

TRUFFLE MUSHROOM SPAGHETTI
Four mushroom on truffle sauce
20

VONGOLE SPAGHETTI
With fresh clams, extra virgin olive oil, white wine, parsley and garlic chili
18

SEABASS RAVIOLI
Homemade ravioli filled with seabass, scallop and parmesan cheese in seafood sauce
26

SQUID INK LINGUINE
With prawns, clams, scallop, squid and crayfish in squid ink sauce
27

SEAFOOD ALFREDO LINGUINE
Prawns, clams, scallop, squid, crayfish, garlic white wine with parmesan cheese in cream sauce
25

MARINARA LINGUINE
With prawns, clams, scallop, squid, crayfish, garlic chili and white wine in tomato sauce
25

CRAYFISH LINGUINE
With crayfish, garlic chili, white wine and tomato sauce
25

CARBONARA SPAGHETTI
With bacon, onions, egg yolk, white wine and cream sauce
18

FOUR MUSHROOM SPAGHETTI
With portobello, button, shiitake, oyster mushrooms and garlic chili
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TRUFFLE MUSHROOM SPAGHETTI
Four mushroom on truffle sauce
20

VONGOLE SPAGHETTI
With fresh clams, extra virgin olive oil, white wine, parsley and garlic chili
18

SPICY
CHEF’S RECOMMENDATION

Please allow at least 20 mins waiting time during peak hours • Prices are subject to 7% GST and 10% service charge
<table>
<thead>
<tr>
<th>PIZZA (12” THIN CRUST)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LOBSTER VULCANO</strong></td>
</tr>
<tr>
<td><strong>HAWAIIAN</strong></td>
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<tr>
<td><strong>DI MARE</strong></td>
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<tr>
<td><strong>BEEF PIZZA</strong></td>
</tr>
<tr>
<td><strong>AMATRICIANA</strong></td>
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<tr>
<td><strong>PRIMAVERA</strong></td>
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<tr>
<td><strong>VULCANO</strong></td>
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<td><strong>MARGHERITA</strong></td>
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<td><strong>FUNGHI</strong></td>
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<td><strong>QUATTRO STAGIONI</strong></td>
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<td><strong>ROMANA</strong></td>
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<td><strong>QUATTRO FORMAGGI</strong></td>
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<td><strong>BONITO</strong></td>
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Please allow at least 20 mins waiting time during peak hours • Prices are subject to 7% GST and 10% service charge
DESSERTS

MAO SHAN WANG LAVA CAKE
Warm premium grade Mao Shan Wang durian lava cake, comes with a scoop of gelato
SINGLE SCOOP 15 DOUBLE SCOOP 20

CHOCOLATE LAVA CAKE
Warm, rich & chocolaty lava oozing out – the ultimate chocolate fix! Comes with a scoop of gelato
SINGLE SCOOP 14 DOUBLE SCOOP 19

PISTACHIO LAVA CAKE
Warm and rich nutty taste of pistachio, comes with a scoop of gelato
SINGLE SCOOP 15 DOUBLE SCOOP 20

NEW YORK CHEESECAKE
Homemade New York style cheesecake with cream cheese, sour cream and a lemon zest
7

OREO CHEESECAKE
Homemade heavy cheesecake with oreo crust and cream cheese
7

BROWNIE
Warm double chocolate brownie drizzled with chocolate sauce and serves with a scoop of gelato
SINGLE SCOOP 14 DOUBLE SCOOP 19

SUNDAY
Comes with fresh fruits, chocolate sauce, marshmallows & Chantilly cream and up to 3 scoops of gelato
SINGLE SCOOP 8 DOUBLE SCOOP 13 TRIPLE SCOOP 18

Please allow at least 20 mins waiting time during peak hours • Prices are subject to 7% GST and 10% service charge
### Chapter 55

**BEVERAGES**

#### COMMON MAN COFFEE

**Intense dark chocolate and molasses, heavy body, lingering after taste. Seasonal blend of Alice Estate Brazil, Veer Attikan India and Santo Antonio Brazil.**

A full bodied coffee of rounded heavy velvety profile. It has Marzipan Bakers Chocolate flavor with creamy coating of taste. It is espresso roast with light acidity.

#### HOT COFFEE

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>4</td>
</tr>
<tr>
<td>Americano</td>
<td>4.5</td>
</tr>
<tr>
<td>Espresso Macchiato</td>
<td>4</td>
</tr>
<tr>
<td>Picollo Latte</td>
<td>4.5</td>
</tr>
<tr>
<td>Café Latte</td>
<td>5.5/7</td>
</tr>
<tr>
<td>Hazelnut Latte</td>
<td>6.5/8</td>
</tr>
<tr>
<td>Caramel Latte</td>
<td>6.5/8</td>
</tr>
<tr>
<td>Toffee Latte</td>
<td>6.5/8</td>
</tr>
<tr>
<td>Vanilla Latte</td>
<td>6.5/8</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>6</td>
</tr>
<tr>
<td>Flat White</td>
<td>5.5/7</td>
</tr>
<tr>
<td>Capuccino</td>
<td>5.5/7</td>
</tr>
<tr>
<td>Café Mocha</td>
<td>6.5/8</td>
</tr>
<tr>
<td>Chai Tea Latte</td>
<td>6.5</td>
</tr>
<tr>
<td>Matcha Green Tea Latte</td>
<td>7</td>
</tr>
<tr>
<td>Mashmallow Cinnamon Latte</td>
<td>7</td>
</tr>
<tr>
<td>Crème Brulee Latte</td>
<td>7</td>
</tr>
<tr>
<td>Sweet Potato Latte</td>
<td>8.5</td>
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<tr>
<td>Extra Shot</td>
<td>1.5</td>
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</table>

#### COLD COFFEE

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Latte</td>
<td>7</td>
</tr>
<tr>
<td>Iced Mocha Latte</td>
<td>8</td>
</tr>
<tr>
<td>Iced Hazelnut Latte</td>
<td>8</td>
</tr>
<tr>
<td>Iced Caramel Latte</td>
<td>8</td>
</tr>
<tr>
<td>Iced Vanilla Latte</td>
<td>8</td>
</tr>
<tr>
<td>Iced Toffee Nut Latte</td>
<td>8</td>
</tr>
<tr>
<td>Iced Americano</td>
<td>6.5</td>
</tr>
<tr>
<td>Iced Chocolate</td>
<td>7.5</td>
</tr>
<tr>
<td>Iced Chai Latte</td>
<td>8</td>
</tr>
<tr>
<td>Iced Matcha Green Tea Latte</td>
<td>8.5</td>
</tr>
<tr>
<td>Iced Salted Caramel Banana-</td>
<td>9</td>
</tr>
<tr>
<td>Freddo Coffee</td>
<td></td>
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</tbody>
</table>

#### TEA FORTÉ HANDCRAFTED TEA

Re-imagines and redefines the contemporary tea experience by delivering a delighting and luxuriant encounter.

#### ORGANIC GREEN TEA | LESS CAFFEINE

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>CUCUMBER MINT</td>
<td>7.8</td>
</tr>
<tr>
<td>MORROCAN MINT</td>
<td>7.8</td>
</tr>
<tr>
<td>JASMINE ORANGE</td>
<td>7.8</td>
</tr>
<tr>
<td>VANILLA PEAR</td>
<td>7.8</td>
</tr>
<tr>
<td>LEMON SORBETTI</td>
<td>7.8</td>
</tr>
</tbody>
</table>

Skin-smart, antioxidant amplifier tea that glows of healthy, youthful looking skin

Refreshing hand rolled green tea and cooling nana mint

Fragrant with exotic jasmine and sunny orange notes

Rare white tea, mellow with vanilla and a taste of fresh pear

Fragrantly fresh citrus with the sweetness of honey

#### ORGANIC HERBAL TEA | CAFFEINE FREE

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ORCHID VANILLA</td>
<td>7.8</td>
</tr>
<tr>
<td>WILD BERRY HIBISCUS</td>
<td>7.8</td>
</tr>
<tr>
<td>BLUEBERRY MERLOT</td>
<td>7.8</td>
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<tr>
<td>GINGER LEMONGRASS</td>
<td>7.8</td>
</tr>
<tr>
<td>CHAMOMILE CITRON</td>
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</tbody>
</table>

Black tea, Madagascar vanilla and the taste of coconut

Juicy berries, punctuated with aromatic hibiscus flowers

The taste of succulent blueberries with a wisp of sage

Soothing with a sweet lingering aftertaste

Soothing blend of flower blossoms with a zest of citrus

---

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Chapter 55

BEVERAGES

SOFT DRINKS
- Coke 3.5
- Coke Light 3.5
- Sprite 3.5
- Rootbeer 3.5

MINERAL WATER
- Perrier 6
- Vittel 6

ICED TEA
- Chapter55 7
- Honey Ginger 8
- Lemongrass 8
- Passionfruit 8

FRESH FRUIT JUICE
- Apple/Orange/Pineapple 8

MILKSHAKE
- Chocolate 13
- Strawberry 13
- Vanilla 13

SMOOTHIE
- Chapter55 Ultimate 10

GELATO FLOAT
- Black Cow 9
- Snow White 9
- Pink Lady 9

ALCOHOLIC FLOAT
- Lychee Martini 12
- Rum and Coke Float 12
- Bailey’s Milk Float 13

MOCKTAIL
- Virgin Mojito 8.5
- Passionfruit Mojito 9.5
- Green Apple Mojito 7
- Lemon Italian Soda 7
- Kiwi Italian Soda 7

SPARKLING WINES
- De Bortoli Emeri Pink Moscato BOTTLE 55
- ICE by Blanc Foussy Chardonnay BOTTLE 50

COCKTAIL
- Violet Mojito 16
- Cosmopolitan 16
- Long Island Tea 22
- Singapore Sling 20
- Sours (Choice of Gin or Whiskey) 16
- Daiquiri (Lime or Strawberry) 18
- Frozen Magherita 20
- Blue Lagoon 16
- Expresso Martini 16
- Negroni 16

HOUSEPOUR WINES
- Pierre Jean Merlot GLASS 11 BOTTLE 45
- Pierre Jean Chardonnay GLASS 11 BOTTLE 45
- Montes Sauvignon Blanc GLASS 11 BOTTLE 45
- Montes Merlot GLASS 11 BOTTLE 45
- Torresella Pinot Grigio GLASS 12 BOTTLE 55
- Tasca Regaleali Blanc GLASS 11 BOTTLE 52
- Pirramimma Stock’s Hill Shiraz GLASS 14 BOTTLE 68

BEERS
- Peroni 10
- Corona 10
- Strong Bow Gold Apple 10
- Little Creature Bright Ale 10
- Little Creature Pale Ale 10

4+1 Promo (Any of the above) 42

SPRIT"S
- Vodka - Ketel One 15
- Vodka - Greygoose 14
- Bourbon - Jim Beam, Bulleit, JD 12
- Whiskey - Glenmorangie 16
- Whiskey - Clan Murray 12
- Tequila - Sauza Gold 12
- Gin - Bombay Sapphire, Gordon Gin 12
- Rum - Bacardi 12

4+1 Promo (Only Erdinger Weis) 56

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