



66 YIO CHU KANG ROAD, S545568



@elevenstrands

ALL PRICES ARE SUBJECT TO SERVICE CHARGE & GST

THE IMAGES DISPLAYED SERVE AS A REPRESENTATION OF OUR DISHES. HOWEVER, ACTUAL SERVINGS MAY DIFFER SLIGHTLY IN APPEARANCE DUE TO THE HANDMADE NATURE OF OUR CUISINE



**AVAILABLE DAILY FROM
OPENING - 5PM**

- ★ **PASSION FRUIT PANCAKES** \$15
fluffy pancakes, passion fruit curd, crumble, orange segments, mix berries
- ★ **CRÈME BRÛLÉE FRENCH TOAST** \$15
crème pâtissière, brûlée, mix berries, blueberry & strawberry jam, orange segments, almond crumble
- ★ **AVOCADO SCRAMBLED EGG TOAST** \$14
sliced avocado, thai inspired tomato salsa, creamy scrambled eggs, served open faced on country bread, salad
- WAGYU STEAK & EGGS** \$22
wagyu beef steak 150g, 2 sunny side up, caramelized onions, tater tots, salad, red wine jus
- BIG BREAKFAST SET** \$22
pork cheese, bacon, scrambled eggs, salad, mushroom, bread, tomato confit
- ★ **MUSHROOM & BURRATA TOAST** \$17
burrata cheese, mix mushrooms, scrambled eggs, pesto sauce, salad
- BEEF SANDO** \$19
caramelized onions, steak, gherkin, garlic mayo, fries, salad
- SMOKED SALMON SANDO** \$16
brioche bread, smoked salmon, tomato salsa, hard boiled egg, salad, mayo, avocado
- ★ **LOBSTER ROLL** \$26
lobster meat, prawn cubes, hollandaise sauce, salad, fries, brioche toast
- ★ **CRAB MEAT & PRAWN FLORENTINE** \$24
crab meat, prawn meat, hollandaise sauce, salad, sous vide eggs, broccolini, served on toasted country bread
- AVOCADO & PRAWN** \$17
avocado, prawn, salad, sunny side up, thai chilli mayo, served on toasted country bread





STARTERS

- ★ **LOBSTER CAPELLINI** \$18
boston lobster, lobster stock, scallions, cherry tomato, crab meat, capellini
- ★ **HOKKAIDO SCALLOPS & COLD TRUFFLE PASTA** \$17
hokkaido scallop sashimi, asian truffle vinaigrette, scallions, capellini, ikura
- ★ **STUFFED CRAB CAKE** \$15
jumbo lump crab, white wine cream sauce, mozzarella, parmesan, tomato salsa
- SALMON RILETTE** \$14
norwegian salmon, caper, gherkin, shallot, mayo, parsley, green tea rice crackers, ikura
- SPICY VONGOLE POT** \$14
fresh clams, parsley, chilli padi, cherry tomato, basil leaves, tomato sauce, toasted country bread
- GARLIC CHILLI PRAWNS** \$14
tiger prawns, garlic oil, chilli padi, lobster oil, served with toasted country bread
- CHICKEN MUSHROOM MAC & CHEESE** \$15
chicken pieces, sautéed mushrooms, english cheese sauce, parsley
- CHICKEN LIVER PÂTÉ** \$13
toasted country bread, pickled red onions, pickled apple brunoise, parsley

Every journey deserves a delicious starting point!

JAPANESE FRESH OYSTERS

served with japanese cucumber,
mandarin orange segments and
wasabi dressing

**1 DOZEN
\$42**

**1/2 DOZEN
\$22**



SOUPS

- ★ **LOBSTER BISQUE** \$16
crustacean broth, cream, parsley, served with a piece of cheese crostini
+\$1.80 for additional piece of cheese crostini
- 🌿 **MUSHROOM SOUP** \$9
cream, parsley, croutons



SALADS

- 🌿 **ROASTED BROCCOLI FRITTERS** \$11
battered crispy broccoli, sesame dressing, bonito flakes
- SMOKED SALMON CAESAR SALAD** \$13
smoked salmon, cherry tomato, hard boiled egg, sweet corn, croutons, caesar dressing, romaine lettuce
- BURRATA SALAD** \$16
mesclun salad, balsamic reduction, cherry tomato, pesto sauce, cheese crostini

Top up \$4 to enjoy your salad with a side of:

toasted country loaf (6 slices)
or brioche (4 slices)

LIGHT BITES

- ★🌿 **TRUFFLE KONBU** small 160g/ big 250g \$10/\$15
truffle mayo, parmesan cheese, konbu powder
- ★ **PRAWN CHEESE TOAST** \$14
thai chilli mayo, deep fried prawn toasts, mozzarella, laksa leaf
- 🌿 **GARLIC BREAD** \$6.50
- 🌿 **TATER TOTS** \$9
- FRIED CHICKEN WINGS** \$11
choose between classic fried or buffalo style with smoked chilli sauce
- BABY SQUID SKEWERS** \$14
lemon wedges, garlic mayo
- DEEP FRIED CAJUN SQUID TENTACLES** \$14
lemon, thai chilli mayo, salad
- 🌿 **POTATO WEDGES** \$9
- 🌿 **SWEET POTATO FRIES** \$9



GREAT FOR SHARING

RISOTTO

GREAT FOR SHARING



ROAST WAGYU BEEF (APX 700GMS, MBS 4-5)
served with red wine sauce

\$78



HERB CRUSTED ROAST LAMB RACK (APX 600GMS)
served with wasabi mustard

\$75

ADD ONS

Roasted vegetables \$8
Broccoli \$12
Mashed potato \$9

Sautéed mushrooms \$8
Shoestring fries \$7
Hollandaise sauce \$3

LIMITED PORTIONS AVAILABLE, PERFECT FOR SHARING (4 PAX)
PREPARATION TIME 15 - 20 MINS

MUSHROOM RISOTTO
mix mushrooms, parmesan, garlic, onions, broccolini

\$23



SEAFOOD RISOTTO
clams, tiger prawns, mussels, squid, tomato sauce, parmesan

\$25

SQUID INK RISOTTO WITH CRISPY TENTACLES
fried tentacles, squid ink and tomato sauce, garlic, onions, tomato salsa, parsley, parmesan

\$24



PASTA

BOLOGNESE \$21

bolognese sauce, parmesan, parsley, tomato sauce

FRUTTI DI MARE \$25

clams, prawns, green shell mussel, squid, cherry tomato, basil, tomato sauce

AMATRICIANA \$21

bacon, garlic, onions, cherry tomatoes, parsley, parmesan, tomato sauce

ARRABBIATA \$18

garlic, onions, chilli padi, parmesan cheese, tomato sauce

- mushrooms +4
- bacon +\$5
- prawns +\$8
- mix seafood +\$8



CHICKEN SAUSAGE TOMATE \$22

homemade chicken sausage, parsley, parmesan, tomato sauce

★ TUSCAN CHICKEN PARMIGIANA \$26

breaded chicken cutlet, chilli padi, parmesan, basil, mozzarella, tomato sauce

★ CRAB MEAT (TOMATO/WHITE WINE SAUCE) \$26

crab meat, onion, garlic, cherry tomatoes, basil

BEEF RAGOUT \$24

beef, mix mushrooms, beef jus, red wine

★ VONGOLE \$25

fresh clams, sliced garlic, onions, chilli padi, cherry tomatoes, basil, white wine broth



SQUID INK TENTACLE \$24

fried squid tentacle, tomato salsa, parsley, squid ink sauce

🌿 TOMATO PESTO BURRATA \$23

parmesan, parsley, cream, tomato pesto sauce

★ PRAWN PESTO \$25

seared prawns, pine nuts, parmesan, pesto sauce

🌿 AGLIO OLIO \$17

sliced garlic, chilli padi, parsley, parmesan

- mushrooms +4
- bacon +\$5
- prawns +\$8
- mix seafood +\$8

★ SPICY GARLIC PRAWN \$25

minced garlic, chilli padi, onion, cherry tomato, basil

BACON CREAM \$23

bacon, onions, garlic, parmesan, sous vide egg, parsley, cream sauce

🌿 TRUFFLE MUSHROOM CREAM \$24

mix mushrooms, sous vide egg, parsley, parmesan, truffle cream sauce

🌿 VERDURINE PASTA \$22

black olives, cherry tomatoes, mix mushrooms, basil, pink sauce



Barilla

Choice of linguine, spaghetti, penne
or

+\$2.50 for handmade tagliatelle, handmade spaghetti

MAINS

- CHICKEN CORDON BLEU** \$22
chicken breast, honey baked ham, cheese, salad, creamy mashed potato, mustard cream sauce
- DOUBLE CHICKEN BURGER** \$22
crusted chicken thigh, coleslaw, brioche burger bun, cheddar cheese, salad, sweet potato fries, mayo
- ★ **BARRAMUNDI EN PAPILOTTE** \$25
risoni, tomato confit, fennel seeds, tomato broth, sliced onions, lemon, broccolini
- POACHED SALMON** \$25
potato leek puree, cherry tomato confit, king trumpet mushroom, roasted cauliflower
- FISH & CHIPS** \$24
halibut fillet, sweet potato fries, coleslaw, garlic mayo
- BARBEQUE PORK RIBS** \$24
half slab baby back ribs, homemade barbeque sauce, potato wedges, charred corn
- ★ **PAN SEARED PORK CHOP** \$24
creamy mashed potato, sautéed mushrooms, broccolini, mustard cream sauce
- ★ **BRAISED LAMBSHANK** \$28
australian lamb shank, creamy mashed potato, roasted vegetables, tomato lamb sauce
- WAGYU CHEESE BURGER** \$26
wagyu patty, brioche burger bun, cheddar cheese, salad, caramelized onions, shoestring fries
- ★ **BEEF BOURGUIGNON** \$27
australian beef cheek, creamy mashed potato, shallot, carrot, red wine beef jus
- GRASSFED STRIPLOIN STEAK** \$32
australian striploin 200g, mesclun salad, shoestring fries, red wine jus

choose



your

favourite!



FLAT BREAD

Each one is around 9" in diameter



★ **HONEY BACON** \$20
caramelized onions, bacon,
honey drizzle, mozzarella



★ **SMOKED SALMON** \$21
smoked salmon, caramelized
onions, ikura, salad, mozzarella



★ **MARGHERITA** \$19
mozzarella, cherry tomatoes,
basil



★ **SPICY CHILLI PRAWN** \$21
chilli padi, garlic, mozzarella,
tiger prawns



★ **TRUFFLE FUNGHI** \$22
mozzarella, parmesan, mix
mushrooms, sous vide egg, truffle
oil



CRAB MEAT \$21
crab meat, mozzarella, cherry
tomatoes, basil



★ **BURRATA
CHEESE** \$22
mozzarella, cherry tomatoes,
basil, pesto

Have it with
classic red or creamy
white sauce!

KID'S MENU

(for 12 years old and below)

CHOOSE A MAIN

all mains come with a side of fries & fruit

CHICKEN CUTLET

2 pieces of breaded & deep fried chicken thighs

BACON CREAM

pasta with bacon, cream, parmesan, garlic & shallots, sous vide egg, parsley

CHICKEN SAUSAGE

pasta with homemade sausage, basil, tomato passata, parmesan, parsley

BOLOGNESE

pasta with minced beef, tomato base, parsley, parmesan

AMATRICIANA

pasta with bacon, tomato sauce, cherry tomatoes, parmesan, parsley

🍃 POMODORO

pasta with sautéed garlic & onion, seasoned tomato sauce, parmesan, parsley

+

JUICE

apple / orange

\$12.⁹⁰

Choice of linguine, spaghetti, penne
+1 for handmade tagliatelle, handmade spaghetti



DESSERTS

...because every meal should end with a smile!



- ✔ **STRAWBERRY CHEESECAKE** \$11
strawberry sauce, crumble, strawberry & blueberry, almond flakes
- ✔ **TIRAMISU** \$12
pistachio nuts, espresso, liquor, mascarpone cheese, cocoa powder
- ✔ **STICKY DATE PUDDING** \$14
served with vanilla ice cream, butterscotch sauce, crumble
- ✔ **APPLE GALETTE** \$15
served with vanilla ice cream, butterscotch sauce, crumble
- ✔ **"BLOSSOM" CAKE** \$14
lemon butter cake, blueberry jam, passionfruit curd, crumble, rose petals
- ✔ **RED WINE POACHED PEAR** \$15
served with lemon curd, red wine sauce, crumble, vanilla ice cream, leaf tuile
- ✔ **CHOCOLATE LAVA CAKE** \$13
served with strawberries, blueberries, crumble, vanilla ice cream
- ✔ **HOMEMADE BELGIAN WAFFLES** \$8
served with butter and golden syrup
Ice cream add on:
single scoop +\$4*
double scoop +\$7*
*pistachio +\$1
- ✔ **ICE CREAM (SINGLE/DOUBLE)** \$4/\$7
 - salted caramel
 - chocolate
 - vanilla
 - pistachio +\$1
- ✔ **ARTISANAL PISTACHIO ICE CREAM** \$11
double scoops of pistachio ice cream, waffle biscuit, almond flakes, crumble

DRINKS



COFFEE & CHOCOLATE

- (A) ESPRESSO** \$4
- (A) BLACK** \$5.50
- (B) WHITE** \$6.50
- (D) MOCHA** \$7.50
- ★ (D) TIRAMISU AFFOGATO** \$8
espresso shot over vanilla ice cream, ladyfingers & chocolate sauce. (kahlua kick +\$6.50 recommended!)
- ★ (D) CAMPFIRE S'MORES** \$8
chocolate magic with torched marshmallows & crumble!
- (C) HOT CHOCOLATE** \$6
- (C) BABY CINO** \$4
steamed milk, cocoa powder, marshmallows

*additional shot of espresso +\$1.50
*iced option +\$1
*change to coconut milk or oat milk +\$1
- (A) COLD BREW BLACK** \$6.20
- (B) COLD BREW WHITE/OAT/COCONUT** \$7

*add on +\$2.50: chocolate or butterscotch sauce



TEAS

- (B) HOMEMADE ICE LEMON TEA** \$6
- (A) POT OF TEA** \$7
indulge in the delightful flavors of our tea selection, brewed with care, and enjoy a complimentary hot water refill.
 - sweet lychee rose
 - white grape oolong
 - earl grey
 - sweet peppermint
 - chamomile
 iced option +\$0.50 (glass)
- (B) MATCHA LATTE** \$6.50
iced option +\$1

JUICES, SODA & WATER

- (C) ORANGE JUICE** \$6
no ice +\$1
- (C) APPLE JUICE** \$5.50
no ice +\$1
- (B) SODA** \$3
 - coke
 - root beer
 make it a float! +\$4
- (B) TONIC WATER** \$3
- (A) SAN PELLEGRINO SPARKLING WATER** \$3.90
500ml



MILKSHAKES

- ★ **D¹²** **STRAWBERRY CHEESECAKE** \$11
creamy strawberry dream with crumble & finished with a whipped cream cloud

- ★ **D¹²** **OREO AVALANCHE** \$11
cookies & cream shake with whipped cream & more cookies!

- ★ **D¹²** **DIRTY MATCHA** \$11
green tea & ice cream swirled with oreo dust, complete with a chocolate drizzle

- C⁸** **COCOAVO** \$11
creamy avocado and coconut milk meet sweet vanilla ice cream for a glass of bliss!

- C⁸** **CHOCOLATE** \$10
cocoa powder & vanilla ice cream. *warning: may cause uncontrollable happiness and chocolate-stained smiles*



FRUITY REFRESHERS

- C⁸** **SUNSHINE GLOW** \$10
mango, pineapple, banana, lime, orange juice

- C⁸** **MIXED BERRIES** \$10
mixed berries, banana, apple juice

- C⁸** **PINK LADY** \$10
watermelon, lychee, lime

- C⁸** **LYCHEE ELDERFLOWER FIZZ** \$10
tonic water, lychee & lemon juice, elderflower syrup, lychees



Want it with a kick?
Let us know & we'll whip it up with a boozy twist! — at a small extra charge of \$6

Choose from Gin or Vodka!



MOCKTAILS



- D 12 **SUNKISSED** \$9
 fruity layers with a smoky rosemary finish
- ★ D 12 **PASSION BURNER** \$9
 tangy, spicy & bubbly with a smoky rosemary twist
- C 8 **SPRING WONDERLAND** \$9
 sparkling strawberries in soda water, topped off with a creamy scoop of vanilla
- ★ C 8 **STRAWBERRY MINT "JULEP"** \$9
 tangy berries & mint meet bubbly soda in a citrusy wake-up call!
- C 8 **VIRGIN MINT MOJITO** \$9
 cool mint & fizzy fun, minus the punch!
- ★ C 8 **COTTON CLOUD** \$11
 this icy yogurt drink blends beachy blue curacao with creamy milk, creating a taste as light and fluffy as its name



*Want it with a kick?
Just give us a wink and a nudge, and we'll gladly
spike it up for you—at a tiny extra charge of \$6*

Choose from Gin or Vodka!



DRAFT BEER



1 PINT FOR \$12

2 PINTS FOR \$22

Double the brew, double the fun!

HOUSE WINE



\$10

WOOLSHED CABERNET SAUVIGNON

AUSTRALIA

A richly aromatic nose of dark summer berries, cassis, and sweet spice leads to a generous palate with fine lingering tannins and a textured finish.

WOOLSHED SAUVIGNON BLANC

AUSTRALIA

Pale straw with a lime green tinge, this delightful Sauvignon Blanc boasts kiwifruit aromas and a refreshingly light, fruity body with a zingy finish.

WOOLSHED MOSCATO

AUSTRALIA

Bursting with sweet tropical fruit, crisp green apple, and hints of musk, this aromatic light-bodied wine offers a natural spritz and refreshingly crisp finish.

WINES



REDS

LAJOLIE PINOT NOIR

BURGUNDY, FRANCE

Soft, supple with a great cherry, strawberry characters and a tannin finish.

 \$13  \$63

JOLIESSE CABERNET SAUVIGNON

NAPA, USA

A well-balanced, luscious red with rich garnet hues, unfolds aromas of Bing cherry, Olallieberry, and pepper, leading to a palate brimming with dark fruit, violets, and subtle minerality, supported by smooth tannins for an elegant finish.

\$14 \$65

FIRE GULLY SHIRAZ

AUSTRALIA

With an intensely perfumed bouquet and silky texture, this wine captivates with alluring notes of rose petal and Turkish delight aromatics, supported by ripe and fine tannins, culminating in a long, dry finish of considerable length.

\$14 \$65

WHITES

GRANGENEUVE SAUVIGNON BLANC

FRANCE

This white wine boasts a very light robe with green hints, a nose alive with grapefruit, white flowers, and citrus, and a fresh, delicate palate with good balance and a lingering citrus finish.

 \$13  \$63

KESSLER RIESLING

GERMANY

Floral bouquet with notes of ripe peach.

\$13 \$63

FIRE GULLY CHARDONNAY

AUSTRALIA

This light dry white wine presents lively texture, attractive tropical aromatics, and layers of complexity, featuring hints of pineapple, melon, apple, and butterscotch.

\$14 \$65



 CORKAGE FEE \$25 PER BOTTLE 



The COCKTAIL MENU

GIN & TONIC

Gin, tonic water, lime,
menta cubano

DEVIL MARGARITA

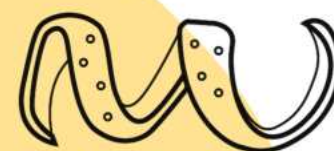
Vodka, lemon juice, red
wine, simple syrup

APPLE PASSION

Passionfruit mix, gin,
apple juice, tonic water

GREEN SCREWDRIVER

Blue curacao, vodka,
orange juice, tonic water



1 FOR \$15, 2 FOR \$28

