



Mr Punch
public house

ABOUT

Mr Punch is best known for his work in the puppet show, 'Punch & Judy'. Mr Punch Public House is a re-imagination of the countless summers he spent touring the streets and beaches of the world with the cast and crew of the show. It is a nostalgic celebration of good food, better company and plentiful drinking.



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All prices are subject to 10% service charge and 7% GST

FOOD

Basement Exclusive

SHARING PRE MAIN

38 for 3 items

16 for a-la-carte

🌀 Chicks & Greens

Brazilian roasted chicken, romaine, sesame dressing

Being a meat lover, Mr Punch can't resist sneaking a dollop of Brazilian roasted chicken into his daily bowl of greens. Tossed with sesame dressing, this marriage of Japanese and South American influences will cleanse your palate right up.

Pork Collar Squares

Judy glaze, Szechuan pepper

A perfect square to go with your full pint, this tender pork collar is marinated in the most familiar yet mysterious of sauces. The Judy glaze is heavily inspired by Asian flavours, and will no doubt take you back to a simpler time.

The Queen's Squid

Fresh squid, marmite glaze

"Like the Queen, the iconic British breakfast spread, Marmite, must stay!", demands Mr Punch. Taking custard-battered squid, which is fried to golden goodness, the chosen spread - Marmite - is tossed into the mix for an umami finish - an opening fit for even the Queen.

Charcuterie Platter

Cured meat, chipolata, camembert, pickled radish, fresh fruit mix

Re-imagining the classic charcuterie, Mr Punch seeks to serve a platter that balances savoury flavours of cured meat with the zing from fresh fruits and pickled radish. Pair it with creamy camembert on the side for a unique texture.

Salmon Croquette

Homemade orange dip, cream cheese

In the winter, where one craves a warm homely dish, the fried salmon croquette with a basil-lifted breading and centre of delicious cream cheese fits the bill perfectly. Dip into Judy's homemade zesty orange dip for a zing.

🌀 Lob & Roll

Slipper lobster, rice paper, mushrooms, spicy sesame sauce

Packing a zing, this Vietnamese-inspired roll complements the fresh sweetness of shellfish with spicy sesame sauce, delivering a modern interpretation of this homely fare. Goes perfectly with a refreshing white.

Pulcino Wings

Homemade Korean spice crumbs

Mr Punch redefines snacking with this Korean rendition of chicken wings. Battered in ramen, the Pulcino Wings are lightly spiced to create wings so crispy and savoury, they might just take off.

🌀 Kurobuta Bomb

Thai spice blend, basil

Try your hands at making your own flavour bomb. The strong flavours of kurobuta is enveloped with Thai spices, then served on the side of fresh basil. Spicy, savoury and surprisingly refreshing.

Beef Tataki

Small-batched yuzu jelly, rock salt, shiso

We all love exploring a little global influences in our food, and lifting classics with new culinary experimentations are our favourite pastime. Thinly sliced and served with carefully-prepared yuzu jelly, one serving of this Tataki is never enough.

🌀 Drunken Duck

Duck magret, pomegranate, yellow frisee

Soaked in brine and Korean Makgeolli wine, the sliced duck is pan-seared to deliver a full orchestra of flavour.

Herb-grill Salmon

Thyme, parsley, pommery mustard

Another seaside delight, the rich flavour of salmon is enhanced through a coat of home-blended spices, consisting of thyme, parsley and many more. It is then lightly grilled before serving with a thin layer of pommery mustard for that citrus-y undertone.

4 Act Sliders

Angus beef patty, aged cheddar, onion marmalade

+5

The classic American sliders is delivered with a twist in 4 acts. It stars the heroic juicy beef patty, paired with the sweet-sourish onion marmalade.

🌀 Recommended



FOOD

Basement Exclusive

MAIN

Angus Burger 25
Angus beef patty, candied bacon, aged cheddar

The thick, juicy patty sits in perfect meditation between the punchy taste of aged cheddar and sweet goodness of the beefsteak tomato. A soft aromatic bun takes the combination to a whole new level of zen.

Lobster Brioche 36
Maine lobster, Gruyere cheese, mentaiko, Grand Marnier

America's best catch makes a second appearance, this time snuggled atop a thick brioche. Tossed and flamed whole with Grand Marnier, the citrus-rich seafood finds the perfect balance alongside creamy Mentaiko and Gruyere cheese.

Lobster Sarada 26
Japanese cucumber, gem lettuce, avocado, togarashi powder, fish roe dressing

Take an American staple and serving it atop a bed of Japanese-inspired greens and the lobster sarada (japanese for salad) is born. Further touches of nippon inspiration follows in the form of fish roe dressing and togarashi powder, for a savoury finish.

SHARING MAIN

Wagyu Rump Steak (500gm) 58
Homemade soy glaze, pink peppercorn, Malton sea salt

Using prime cuts of the highest quality, the sharing steak is cold-smoked in tea leaf before being prepared sous-vide. The tender beef is lightly seared brown to enhance the rich juicy flavour, after which it is served in a smoky bell jar to officiate what can only be a royal feast.

Seared Scallops Linguine 22
Scallops, shio kombu, homemade herb oil drizzle

The classic aglio olio is injected with a healthy dose of shio(k) kombu and herbs, bring out an lightly-spiced umami flavour. The many notes are tied together by the rich, decadent profile of the pan-seared scallops.

Cajun Burger 22
Chicken patty, cajun seasoning, Japanese leek, tomato, yellow frisee

Hailing from Louisiana, Cajun refers to an ethnic group and their world famous spices. Dry-seasoned and then baked, before serving with sliced tomato, this Cajun burger is brilliant in its simplicity. The spiced patty is served atop a bed of yellow frisee, giving a clean and crisp finish to this familiar taste.

Hamachi Loin Steak 25
Yellowtail, daikon, Dijon mustard

Also called the "Successful Fish", the secret to the Yellowtail's deliciousness lies in the fats accumulated in the cold sea. Left to simmer in a fish broth over 2 hours, then completed with a slight kick from the Dijon mustard.

Choice of 2 sides

Mashed potatoes
Sautéed Kale flower
Wild Mushroom
Charred vine ripe tomatoes

🍷 **Light Chicken Carbonara** 22
Roasted chicken meat, candied bacon, shaved egg, parmesan cheese

"One must not take Carbonara lightly," warns the Constable. Mr Punch responds with a serving of a pasta dish that is packed with a healthy portion of shredded roasted chicken, candied bacon and parmesan cheese. And just when you thought it couldn't get any lighter, he swaps the egg yolk for shaved eggs instead.

🍷 **Chilled Mushroom Pasta** 18
Inaniwa Udon, angel hair, wild mushroom, homemade ramen broth

Also known as Hiyashi Kinoko, this Japanese-inspired chilled pasta is served with an unlikely combination of Inaniwa udon and Angel Hair pasta, in an amalgamation of East & West. The delightfully light ramen broth combines with the wild mushroom to leave lingering notes of flavour in your mouth, further lifted by the slight truffle scent.

🍷 **Iberico Pork Rack** 45
Shiso, affila cress, Riesling sauce

The Iberian pigs have one of the most beautifully marbled red meat, due to their great capacity to accumulate fats between its muscle fibres. The resulting remarkable flavour ranks amongst the most exquisite food products in the world. The naturally sweet flavours of the meat are delicately paired with a homemade Riesling sauce.

🍷 Recommended



FOOD

Basement Exclusive

DESSERT

- 🕒 **Flaming Tiramisu** 12
Coffee-soaked savoiardi, frozen mascarpone, sambuca

Despite its disputed origins, there is no doubt that the tiramisu is one of the most loved Italian desserts. Translated to mean “cheer me up”, this deconstructed rendition retains many of its vital flavours, while adding an element of surprise.

- Passionfruit Crème Brûlée** 12
Dried mangoes, almond crumbs

Summer has arrived! Adding a touch of the tropics to the classic French dessert, the passionfruit creme brûlée is served cold with a dollop of mango ice cream atop. Strips of sweet dried mangoes and almond crumbs are littered across the plate to complete the tropical feel.

- 🕒 **“Oops I drop my” Ice Cream** 12
Earl grey mousse, salted popcorn, white chocolate, dried prunes

Ever had the disappointment of dropping your ice-cream on the floor? Mr Punch takes this great tragedy and puts a delicious spin on it. The light, fragrant earl grey is spilt onto a plate of chocolate soil that’s been subjected to favourite carnival treats - salted popcorn, white chocolate and dried prunes. The resulting dazzling array of taste will bring you back to your childhood days - without the disappointment.

BREWS

Coffee

- Long Black 5
Latte 6
Cappuccino 6
Espresso Single 5
Espresso Double 6
Gold Brew 10

Tea (by the pot)

- Lipton Tea 5
Peppermint 6
Chamomile 6
Earl Grey 6

Look Mr Punch I’ve got four lovely sausages here. One for you, one for me, one for (name of someone in the audience) and one for dessert.

*[He hands the sausages to Punch]
You look after them while I go down to get the frying pan.*

*[Pops down and then straight back again.]
Now Mr Punch don’t eat any of the sausages while I’m gone.*

*[To the audience]
Now you see to it that Punch doesn’t eat the sausages. Won’t you everybody?*

[Pops down.]

🕒 Recommended



DRINKS

Basement Exclusive

HOUSE WINES

2014 Luis Felipe Edwards Sauvignon Blanc	Valle Central, Chile	15
2014 Luis Felipe Edwards Merlot	Valle Central, Chile	15

PREMIUM WINES

CHAMPAGNE

NV Perrier Jouet Belle Epoque	Champagne, France	260
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SPARKLING

NV La Spinetta Moscato d'Asti	Piedmont, Italy	80
NV Tenuta Ca Bolani Prosecco	Veneto, Italy	80

WHITE

☉ 2015 Giesen Estate Sauvignon Blanc	Marlborough, New Zealand	80
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Generous fruit flavours to the fore, with juicy acidity and a fresh, dry finish.

2015 Marchesi Di Barolo Gavi DOCG	Piedmont, Italy	80
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Strong scent of chamomile on palate, uniquely harmonious. Great & classic with seafood.

☉ 2014 Pomino Blanco DOC	Tuscany, Italy	80
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Stark apple and citrusy notes of bergamot on the nose, with crisp minerals, supple flavours and lengthy finish.

2013 Hermann Donnhoff Riesling QBA	Nahe, Germany	80
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Cool white stone fruit aromas. Light-bodied & piquant, a sexy Riesling.

2016 Baby Doll Sauvignon Blanc	Marlborough, New Zealand	80
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Brimming with varietal character and balance, with lifted nose of stone fruits. Sweet palate, with fresh acidity.

RED

2016 Penley Estate Timbrell Cab Shiraz Merlot	Coonawarra, Australia	89
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Cassis, liquorice and wild berries intertwined with cedar french oak on the nose. Earthy savoury undertones combine with the juicy core to produce a well balanced wine with great structure.

2015 Beresford Bell Tower Merlot	McLaren Vale, Australia	82
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Lifted aromas of dark berry and plum with hints of spice. Fresh cherries and stewed plums on palate, with herbaceous characters and subtle oak.

☉ 2014 Giesen Estate Pinot Noir	Marlborough, New Zealand	85
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Wonderfully varietal in character with luscious flavours of dark cherry with that little touch of savoury spice to keep things interesting.

2013 Chateau Recougue Superieur Rouge	AOC Bordeaux, France	82
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Spicy, ripe and fruity, enough structure to give shape to the main highlights, the broad black fruits.

☉ 2014 Castiglioni Chianti DOCG	Tuscany, Italy	82
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The nose is complex: intense cherry and strawberry notes, blended with flowery hints of rose and violet.

☉ Recommended

BEERS

DRAUGHT

Heineken	16
Guinness	18

LOCAL

Tiger	12
☉ Tiger Black	12
Tiger White	12
"Sibeh Ho" Witbier	14
"Tok Gong" American IPA	14
"Ki Siao" Brown Ale	14
"Ah Kah Ji" Craft Lager	14
☉ Singapore Blonde Ale	14

INTERNATIONAL

Asahi	12
Corona	12
Erdinger Weissbier	18
Dai Dai Mandarin IPA	19
Minoh Pale Ale	19
☉ Hitachino Nest White Ale	18
Magners Apple (568ml)	22

NON-ALCOHOLIC

FRESH JUICES

Orange	12
Lime	12
Pineapple	12

SOFT DRINKS

Coke	6
Coke Light	6
Sprite	6
Ginger Ale	6

WATER

Nakd Sparkling (300ml)	6
Nakd Still (300ml)	6



DRINKS

Basement Exclusive

SPIRITS

GIN

Gordon's London Dry Gin
Hendrick's Gin

Glass	Bottle
13	160
16	220

VODKA

Skyy Vodka
Grey Goose

13	160
16	220

RUM

Havana Club
Diplomatico Reserva

13	160
16	220

TEQUILA

Jose Cuervo Tequila
Milagro Silver

13	160
16	220

BOURBON

Jim Bean White
Maker's Mark

13	160
16	220

WHISKEY

Nikka Black Clear
Nikka Taketsuru Distiller's Reserve
Macallan 12
Macallan 18
Iwai Tradition
Laphroaig

13	160
16	220
16	220
28	450
16	220
16	220

BRANDY

Bardinet VSOP
Martell VSOP

13	160
16	220

Judy:

Ladies and Gentlemen, boys and girls welcome and I hope you will enjoy our performance of Punch and Judy. Firstly, let me introduce you to Mr Punch. Mr Punch! [Pause] I'm sorry but perhaps if you were all to call out at once he'll hear us and come up to say hello. Ready ... Mr Punch!

[squeaking noises below]

Did you all hear that? What we'll have to do is all call out and then be very quiet and listen. Ready?

Mr Punch! Now listen ...

Punch:

[Voice from below.] Rootitootitooit! What is it?

Judy:

Mr Punch, come up and say hello to all the people.

Punch:

[Voice from below.] Just a minute I'm getting dressed.

Judy:

You're still getting dressed? [The bottler picks up a small pair of polka dotted underpants from the play board and holds them up, looks at the audience and throws them into the booth.] I think you'll need these Mr Punch.

[Up pops Mr Punch dancing about clapping and waving.]

Punch:

Rootitootitooit! How de do de? How de do de? If you all happy me all happy too. Rootitootitooit!

[He sits on the edge of the playboard and sings to the tune of "He's a jolly good fellow"]

*My name is Punchinello
All dressed in red and yellow
I'm such a jolly fellow
Rootitootitooit!
Rootitootitooit!*

