



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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[www.mrpunch.com](http://www.mrpunch.com)

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.

### Grilled Lollies

Unagi, chicken, beef balls

Fancy a little meat treat, but not sure what you want? Mr Punch serves you not 1, not 2 but 3 different kinds of meat lollipop. Fight your friends for the rich & savory unagi, the juicy & peppery beef balls, or the Brazilian-seasoned chicken chunks.

### 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.

### Untitled Fish Skin

Homemade salted yolk dip

When paired right, simple ingredients can do wonders. Inspired by local influences, Judy whips up her own salted yolk to complement the natural savoury notes of Mr Punch's favourite Japanese bar snack, the unagi fish skin.

### Hamachi Sashimi

Tobiko, wafu dressing

Think thinly sliced pieces of freshness, torched minimally and topped with tobiko, and you have the Hamachi sashimi. The sweetness is lifted by the gentle yuzu-infused flavors of our unique wafu dressing.

### 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.

### Chilled Garden

Daikon, carrot, pumpkin, bamboo shoot

This array of vegetables, from root to squash, is simmered in the simplest of ingredients to extract their naturally sweet and juicy flavors, culminating in an interesting and colorful edible garden.

### 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



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## PRE MAIN

**Pulcino Wings** 6 pieces 12  
Homemade Korean spice crumbs 12 pieces 20

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.

**Charred Mentaiko Fries** 12  
Mentaiko dressing

Mentioned as early as the 1600s, Mentaiko actually originated in Korea, and was adapted to the version we are all familiar with in 1949. East meets west in this boat of decadence. The char-tipped fries add a mischief synonymous with Mr Punch.

## 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.

### Choice of 2 sides

Mashed potatoes  
Sauteed Kale flower  
Wild Mushroom  
Charred vine ripe tomatoes

☉ **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.

☉ **Hamachi Loin Steak** 18  
Yellowtail, daikon, Dijon mustardsauce

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.

**Sweet Patatas** 8  
Yam, golden sweet potato

Opting for something more chic and timeless, Judy honours the food of the Inca - yam and sweet potato. Freshly prepared, these are finely sliced and fried to crispy lightness.

**Iberico Pork Rack** 21  
Shiso, affila cress, Riesling al fungi

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. Paired with a homemade Riesling al fungi, the naturally sweet flavours of the meat are balanced with savoury wild mushrooms.



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## 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** 32  
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.

**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.

☉ **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.

## LUNCH & PUNCH Every Friday – Sunday (11am – 3pm)

☉ **Toby's Choice "Eggs Benedict with choice topping"** 18  
Sour dough, avocado hollandaise, Prosciutto Parma/ Earl Grey cured salmon

The apple of everyone's eye, Toby is the most pampered of the lot. Who else will get to choose between the delicate Prosciutto Parma, or a uniquely-cured salmon, to go with the classic eggs benedict? The avocado hollandaise makes devouring this less sinful, lightly holding all the flavours together.

**Seaside omelet "Lobster, eggs and toast"** 28  
Boston lobster, scrambled eggs, gruyere cheese, toasted brioche

One does not simply mention Mr Punch without giving a tribute to his seaside days. This specialty omelet paints an idyllic day by the beach, appreciating the fresh sweetness of the Boston lobster, further enhanced by gruyere cheese and a Grand Marnier flamberge.

☉ Recommended



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## DESSERT

**Banana Chocolate Cake** 12  
Dark caramel sauce, chocolate  
mousse, banana tuile

Mr Punch loves his banana, and it is with this conviction that he made his signature Banana Chocolate Cake. Home-baked to moist perfection, then sprinkled with sea salt to bring out the sweetness of banana, the cake is then served with chocolate mousse hiding a delicious banana custard centre.

☉ **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

☉ 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

☉ 2012 Hollick Tannery Black CabSauv Merlot	Coonawarra, Australia	89
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Generous fruit flavours to the fore, with juicy acidity and a fresh, dry finish.

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 Recougne 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



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## 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  
Patron 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

## NON-ALCOHOLIC

### FRESH JUICES

Orange  
Lime  
Pineapple

12
12
12

### SOFT DRINKS

Coke  
Coke Light  
Sprite  
Ginger Ale

6
6
6
6

### WATER

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

6
6

### 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!*

