



Mr Punch  
public house

## FOOD

Punch and Judy Shows were a very popular seaside attraction in the early 20th Century, where they often amused and entertained children, whilst the parents got some reprieve to enjoy the bliss that Summer brings.

It is that moment of happiness at the height of the Victorian Summer, when life was idyllic, fun and cheerful, which you will rediscover and experience at Mr Punch Public House.

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

 [mrpunchpublichouse](https://www.facebook.com/mrpunchpublichouse)

 [mrpunchph](https://www.instagram.com/mrpunchph)

26 Seah Street, MINT Museum of Toys, Singapore 188382  
Tel: (65) 6339 6266 Mobile Reservations: (65) 8339 8966

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

# SHARING PRE-MAIN

3 for 38 / 1 for 16

 Recommended



## Lemon Butter Scallops

Canadian scallops, homemade lemon butter

*Pan-seared scallops lightly seasoned and served with home-made lemon butter slices.*

## Foie Gras Chawanmushi

Foie gras, chicken broth, shimeji, mirin

*Blended foie gras with chicken broth, steamed and prepared in traditional chawanmushi style with brioche toast.*



## 4 Act Sliders

Minced beef, Dijon mustard, balsamic vinegar, wine, onion marmalade

*Hand-knead beef patties, pan-seared then grill till brown. Served with a topping of onion marmalade made with red wine and balsamic vinegar, sandwiched between warm buns.*

+5

## Lob & Roll

Slipper lobster, shimeji mushrooms, king oyster mushrooms, Vietnamese rice paper

*Vietnamese-inspired roll filled with sautéed slipper lobster and mushroom mix, cut into bite-sized and served with spicy sesame sauce.*



## Pork Collar Square

Pork collar, homemade mash, pink peppercorn, togarashi

*24 hour marinated pork collar, baked at 210°C for 15 mins, served atop homemade mash with sprinkles of pink peppercorn and togarashi.*

## Chicks & Greens

Roasted chicken breast, mesclun salad, cherry tomatoes, egg, sesame dressing

*Chicken breast marinated in mix of paprika, Italian parsley, yellow onion, roasted at 250°C for 10 mins, served on a bed of mesclun and topped with sliced egg and drizzle of sesame dressing.*

*Rootitootitooti!! Flip for more selections!*

# SHARING PRE-MAIN

 Recommended



## Ham & Eel Salad

Parma ham, grilled unagi, mixed greens, yuzu drizzle

*Grilled unagi chunks and parma ham rolls on a crisp bed of mixed greens lightly tossed in yuzu drizzle.*

## The Queen's Squid

Squid rings, marmite

*Battered golden squid rings sautéed with homemade marmite concoction, garnished with sesame seeds and shiso.*

## Kurobuta Bomb

Minced Kurobuta, fresh sweet basil, chilli

*Kurobuta mince sautéed with chilli, garlic and shoyu, served on a piece of fresh sweet basil a la Thai style.*



## Mentaiko Cod

Chilean cod, mentaiko sauce

*Thick cut of marinated Chilean cod, slow-grilled and served with mentaiko mayo sauce by the side.*

+5

## Drunken Duck

Duck breast, star anise powder, thyme, honey, makgeoli

*Thinly-sliced duck breast, marinated with honey, makgeoli, star anise powder and sous vide at 52°C. Pan-seared before serving on bed of mesclun salad, with drizzle of makgeoli sauce.*

## Beef Tataki

Striploin, onion marmalade, yuzu jelly

*Medium-rare striploin, thinly-sliced and served on a bed of onion marmalade, with pinches of rock salt, crushed garlic chips, and homemade yuzu jelly.*

# SHARING MAIN

## WAGYU RUMP STEAK (500gm)

58

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.

### Ingredients:

Wagyu beef rump, homemade soy glaze, pink peppercorn, Malton sea salt

### *Cooking Method:*

- *Pan-sear steak on both sides with butter, thyme and garlic*
- *Remove and slow-cook till preferred doneness*
- *Slice and sprinkle with sea salt*
- *Smoke the steak with tea leaves*
- *Serve with soy glaze and Pommery mustard on the side*

### *Choice of 2 delectable side dishes:*

#### Kale Flower

- *Blanched and sautéed with sesame oil, served with almond flake sprinkles*

#### Potatoes

- *Dutch potatoes mashed with butter, nutmeg and milk.*

#### Wild Mushrooms

- *Shimeji and King Oyster sautéed with garlic, butter and scented with truffle oil.*

#### Vine-ripe Tomato

- *Charred with light seasonings of salt & pepper*



# MAIN

 Recommended

 **Lobster Brioche** 38  
Maine lobster, gruyere cheese, mentaiko, Grand Marnier

*Maine lobster flamberge with orange liqueur and served atop toasted brioche, on a bed of avocado paste, topped with mentaiko mayonnaise and gruyere cheese. Serve with truffle fries.*

**Hamachi Loin Steak** 25  
Yellowtail, mushrooms, Dijon mustard

*Sous vide Hamachi steak, poached and then simmered with sauce, vegetables and mushrooms till sauce thickens. Finished with Dijon mustard.*

 **Angus Burger** 29  
Angus beef patty, candied bacon, aged cheddar, charcoal buns

*Angus minced beef kneaded with home-blend, charred slightly on both sides before being grilled till medium well. Topped with melted cheddar before serving between charcoal buns along with a side of truffle fries.*

**Cajun Burger** 22  
Chicken patty, Cajun seasoning, Japanese leek, tomato

*Evenly hand-mixed minced chicken with Cajun seasoning and Japanese leek, grilled till well done and served between toasted buns with mesclun salad, sliced tomatoes and eggs.*

**Iberico Pork Rack** 45  
Iberico, shiso, pink peppercorn, Riesling sauce

*Iberico pork rack sous vide then pan-fried with butter, thyme and garlic till golden brown, finished in oven before garnishing with pink peppercorn, with a side of Riesling sauce.*

**Catch of the Day** Market Price  
Please disturb our staff for the day's choice

# PASTA

 Recommended

**Light Chicken Carbonara** 22  
Roasted chicken shreds, candied bacon, shaved egg, parmesan

*Shredded Brazilian-roasted chicken and linguine pasta tossed in buttery, creamy Mornay sauce. Served with a dollop of shaved eggs and slices of candied bacon.*

**Chilled Mushroom Pasta** 18  
Inaniwa udon, wild mushrooms, homemade ramen broth

*Inaniwa udon boiled then fast chilled in ice bath, drained and tossed with cold ramen broth, topped with truffle scented mushrooms, spring onions, sesame seeds and sprinkles of chilli powder.*



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

*Linguine tossed in reduced lobster stock, chillies, shio kombu and minced garlic, topped with scallops sautéed in butter. Served with sprinkles of togarashi and shiso.*

# DESSERT

 Recommended

 **Flaming Tiramisu** 16  
Frozen mascarpone, coffee-soaked savoiardi, Sambuca

*Deconstructed tiramisu, broken down into homemade mascarpone, chocolate ice and lined with savoiardi soaked in espresso. Served with a flaming drip of Sambuca.*

**Oops I drop my Ice Cream** 13  
Earl grey mousse, salted popcorn, white chocolate

*Upturned ice cream cone nestled atop hand-whisked Earl Grey mousse, with sprinkles of salted popcorn and white chocolate.*

**Passionfruit Crème Brulee** 13  
Passionfruit puree, dried papaya strips, cinnamon crumbs

*Re-imagined crème brulee, with bain-marie passionfruit puree, finished with dried papaya strips, cinnamon crumbs and torched.*

