



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, while parents got a short respite 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)



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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

 Recommended

 **French Onion Soup** 6.90  
Onions, beef stock, parmesan

*Classic French onion soup, simmered in beef stock for 4 hours, and served with a melted parmesan lid.*

**Truffled Cream of Mushroom** 6.90  
King oyster, shimeji, button mushrooms, cream

*Mushroom mix slow-cooked in cream and topped with drizzle of truffle oil.*

**Grilled Scallops** 8.90  
Canadian scallops, homemade ginger butter, parsley

*Half-shell scallops lightly seasoned before being grilled and served with home-made ginger butter.*

**Lemongrass Chicken Salad** 8.90  
Chicken leg, Mesclun, Lemongrass marinade

*Tender chicken leg marinated in lemongrass mix for 24 hours, grilled then sliced and served atop mesclun greens.*

 **Tiger Prawn Salad** 10.90  
Tiger prawn, cabbage, mesclun, mint, homemade lemon honey mustard

*Grilled tiger prawns served on bed of mesclun and fresh mint, with a tangy drizzle of homemade lemon honey mustard.*

# SHARING PRE-MAIN

 Recommended

## Pork Collar Square

Pork collar, homemade mash, pink peppercorn, togarashi

14.00

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

## Golden Squid Strips

Squid, Cajun seasoning, light batter, aioli

9.90

*Battered golden squid strips, seasoned with Cajun spices and served with a side of aioli dip.*

## Mentaiko Cod

Chilean black cod, mentaiko mayonnaise sauce

18.00

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



## 4 Act Sliders

Minced Angusbeef, Dijon mustard, onion marmalade

16.00

*Hand-knead beef patties, pan-seared then grilled till brown. Served with a topping of sweet onion marmalade, sandwiched between warm buns.*

## Truffle Fries

Shoestring fries, truffle oil

7.90

*Golden shoestring fries drizzled with truffle oil.*

# SHARING MAIN

## WAGYU RUMP STEAK (500gm) 60.00

Using prime cuts of the highest quality, the Wagyu rump is a tender lean meat with moderate marbling. Slow cooked to perfection, it is an especially tasty and valuable part of the round that has fine texture and rich flavour.

### 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:*

#### Potatoes

- *Roasted until golden and lightly seasoned with sea salt and parsley*

#### Wild Mushrooms

- *Shimeji and King oyster sautéed with garlic and butter*

#### Jumbo Asparagus

- *Sautéed with garlic and olive oil, lightly seasoned*

#### Broccolini

- *Blanched and tossed in ginger butter*



# MAIN

 Recommended

## Angus Burger

Angus beef patty, candied bacon, aged cheddar, charcoal buns

29.00

*Angus minced beef kneaded with home-blend, charred slightly on both sides before being grilled till medium well. Topped with melted cheddar and served between charcoal buns alongside truffle fries.*



## Beef Bourguignon Pie

Brisket, Roti

22.00

*Beef brisket sous vide with stock and red wine for 16 hours, hidden under a "golden-pillow" inspired roti cap.*

## New Zealand Lamb Shank

Golden potato, broccolini, Napolitana sauce

27.00

*Tender lamb shank on bone, sous vide for 12 hours, drizzled with napolitana sauce along with a side of golden potatoes and broccolini.*



## Stuffed Chicken Leg

Whole chicken leg, button mushrooms, garlic, thyme, carrots, onions

25.00

*Whole chicken leg stuffed with mushrooms, garlic, thyme, onions and carrots, sous vide for 3 hours, then grilled.  
Comes with a side of grilled potatoes and zucchini.*

## Chicken Schnitzel Burger

Chicken thigh, panko, tomato, charcoal buns, mustard mayonnaise, cheddar

16.00

*Tender chicken thigh battered in panko, served golden with a topping of melted cheddar, fresh tomatoes, and a dollop of mustard mayonnaise.  
Truffle fries on the side.*

# MAIN

 Recommended

## Seared Scallops Linguine

Canadian scallops, homemade herb oil drizzle, codfish stock

22.00

*Linguine tossed in codfish stock, chillies, and minced garlic, topped with scallops sautéed in butter, with a drizzle of homemade herb oil.*



## Miso Cod Gnocchi

Chilean black cod, homemade gnocchi, sautéed mushrooms, cream sauce

30.00

*6-hour marinated Chilean black cod, baked then served in cream sauce, with homemade gnocchi and sautéed mushrooms.*



## Seared Barramundi Risotto

Barramundi, asparagus, salsa verde

28.00

*Pan-seared barramundi with tangy salsa verde atop its crispy crust, rested on a bed of creamy risotto.*

*\*Mix salsa verde well with risotto before eating.*

## Mushroom Ricotta Tortellini

Tortellini pasta, button and porcini mushrooms, pomodoro

14.00

*Tortellini stuffed with a savory mix of porcini, button mushrooms and ricotta, served in fresh pomodoro sauce.*

## Pan-fried Spinach Ravioli

Spinach, ravioli pasta, cream cheese sauce

14.00

*Spinach-stuffed ravioli, pan-fried for bite, then dressed with creamy cheese sauce.*

# DESSERT

 Recommended

 **Flaming Tiramisu** 15.00  
Frozen mascarpone, coffee-soaked savoiardi, Sambuca

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

**Panna Cotta Garden** 7.00  
Vanilla panna cotta, Oreo soil, vanilla, strawberries, raspberry

*Vanilla panna cotta topped with oreo crumble, and fresh berries, served in a flower pot.*

**"Ferrero Rocher" Cheese Cake** 9.00  
Desiccated coconut, almond, cream cheese, chocolate ganache, coconut biscuit base

*Cheese cake with desiccated coconut, almond slices and chocolate ganache, on a coconut biscuit base. Closely resembles a Ferrero Rocher.*

