



the
Tapas

TANGY CORN CHIPS 9.5
Guacamole & tomato salsa

CRISPY BATTERED WHITE BAITS 11 
White bait tempura with chopped chives & furikake served
with tartar mayo & lemon wedge

SHROOM TEMPURA 12
Oyster mushroom tempura with chopped chives,
seasoned with soya mayo

ENGLISH CUMBERLAND SAUSAGE 12 
Grilled pork sausage with mashed potato,
caramelized onion & chopped chives

INC'S DEEP FRIED SHRIMP PASTE
WINGS (5 PCS) 12
Fried wings served with spicy mushroom sauce

FRIES

- CLASSIC 4
- MENTAIKO 7 
- SALTED EGG YOLK 7 
- TRUFFLE 9



the Salads & Soups

PEN & INC. SALAD 9.5

Mesclun, avocado & cherry tomatoes, served with calamansi vinaigrette dressing

CHUNKY SALAD 9.5

Rocket, braised beetroot & feta cheese served with calamansi vinaigrette dressing 

HARVEST SALAD 8

Romaine, crispy parmesan & sous vide egg served with balsamic dressing

ADD

SOUS VIDE CHICKEN THIGH +4

GRILLED PRAWN +5

GRILLED SIRLOIN +7

HEIRLOOM SOUP 6.5

carrot & tomato, cream & chives served with toast

WILD MUSHROOM SOUP 7.5

Fresh wild mushroom, cream, fried enoki, truffle oil & chives served with toast

CHICKEN CONSOMME 7.5

Shredded chicken breast, carrot, shimeiji & spring onion



 CHEF RECOMMENDATION  VEGETARIAN  CHILLI  PORK  BEEF

Please note that menu is subjected to change

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the Burgers

INC. CHICKEN BURGER 14

Sous vide marinated spiced chicken with avocado, lettuce & mayo served with fries & charcoal bun

PULLED PORK BURGER 14

Pulled pork with bbq sauce, kimchi coleslaw, served with fries & brioche bun

SALTED EGG YOLK PRAWN BURGER 18

Prawn & egg yolk patty with tomato, romaine & salted egg yolk sauce served with fries & charcoal bun



PEN BEEF BURGER 18

Midfield beef patty with cheddar, tomato, onion tempura, lettuce, pickles & mayo served with fries & brioche bun

TAJIMA WAGYU BURGER 26

Tajima wagyu patty with tomato, caramelized onion, lettuce, pickles & mayo served with fries & brioche bun

PEN & INC. MOOOO BURGER 38

Midfield beef & Tajima wagyu patty with cheddar, bacon, fried egg, tomato, caramelized onion, lettuce, pickles & mayo served with fries & charcoal bun  

TAJIMA WAGYU

ONE OF THE BEST WAGYU BREED AVAILABLE NOW. EACH WAGYU BREED IS FED WITH SPECIAL JAPANESE FORMULATED DIET FOR ONLY 400 DAYS! CONTAIN ONE OF THE HIGHEST PERCENTAGE OF OMEGA 3 AND 6 AND ENHANCE RATIO OF HEALTHIER MONO SATURATED FATS.



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the Pastas


PEN & INC. SALMON MENTAICO 22

Spaghetti alla chitarra sauteed with sous vide salmon, mentaiko mayo, spring onion, furikake & mixed shiso


CHILLI SOFT SHELL CRAB 16

Bucatini sauteed with crispy garlic, fried curry leaf, pinenuts, parmesan cheese & chilli sauce, topped with tempura soft shell crab

MISO CARBONARA 14

Tagliatelle sauteed with fried enoki, bacon, wild mushroom, sous vide egg, furikake & creamy miso sauce 

SPICY MAC & CHEESE 12

Conchiglie, chili padi, white sauce, cheddar sauce, with melted mozzarella cheese 

*AGLIO E OLIO 11

Spaghetti alla chitarra sauteed with shredded yellow & green zucchini, chilli padi, pinenuts, cherry tomatoes, crispy garlic & parsley

* ADD PRAWN +5

SOUS VIDE CHICKEN THIGH +4

GRILLED SIRLOIN +7

**STAPLE FOOD OF TRADITIONAL ITALIAN CUISINE.
ALL OUR PASTAS ARE HAND-MADE
FROM OUR KITCHEN AT MONTI!**



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GRILLED IN INKA OVEN WITH APPLE WOOD CHARCOAL

GRILLED AUSTRALIAN MIDFIELD RIBEYE 180gm 26 
With peppercorn sauce
*ADD FOR PLATTER +5
* WAITING TIME 15-20 MINS

GRILLED AUSTRALIAN MIDFIELD SIRLOIN 180gm 24 
With porcini mushroom sauce
*ADD FOR PLATTER +5
* WAITING TIME 15-20 MINS

SPANISH PORK CHOP 24 
With sage red wine sauce 
*ADD FOR PLATTER +5
* WAITING TIME 15-20 MINS

GRILLED SPRING CHICKEN (HALF) 20
24hr marinated white wine spring chicken
served with mustard sauce
* WAITING TIME 15-20 MINS

*GRILLED BBQ GLAZED PORK RIB 
Spanish St Louis Pork Rib 
HALF SLAB 18
FULL SLAB 32
* CHOICE OF SAUCE
GLAZED BBQ
GLAZED COFFEE
GLAZED SPICY HOISIN

the Mains



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the Mains

CHARCOAL FISH & CHIPS 14

Charcoal battered dory fish served with fries, tartar sauce & lemon wedge

PEN SALMON STEAK 24

Sous vide miso salmon with sauteed asparagus, fried lotus, celeriac puree, basil oil & mixed shiso

CHEF'S LAMB 26

Sous vide 48 hrs spiced foreshank with mashed potato, broccoli and baby carrots
*ADD FOR PLATTER +5

LET'S SHARP SHARE

Choice of
2 MEATS FROM MAINS + AGLIO OLIO
+ SALAD + 2 SIDES + 2 SAUCES
55

3 MEATS FROM MAINS + AGLIO OLIO
+ SALAD + 3 SIDES + 2 SAUCES
75

SIDE DISHES

- SAUTEED BABY CARROTS & FRENCH BEANS
- SAUTEED WILD MUSHROOM
- MASHED PUMPKIN
- FRIES
- BATTERED ONION RINGS
- MASHED POTATO WITH CHIVES
- KIMCHI COLESLAW
additional portion +6

SAUCES

- WHOLEGRAIN MUSTARD
- PEPPERCORN
- SPICY MISO
- PORCINI MUSHROOM



* WAITING TIME 30-40 MINS

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the Sweets

KAFFIR LIME CHOCOLATE HEAVEN 8 
Served with ice cream

LEMON COCONUT CAKE 8
Served with ice cream

HONEY LEMON ROSEMARY TART 8
Served with ice cream

PEANUT CREAM CHEESE TART 8 
Served with ice cream

APPLE CRUMBLE 8
Served with ice cream

TIRAMISU 8

VANILLA PANNA
COTTA 8

* ADD ICE CREAM +3



ICE CREAM

SINGLE SCOOP 3
DOUBLE SCOOPS 5
TRIPLE SCOOPS 7

* CHOICE OF FLAVOUR
LAVENDER HONEY
CHOCOLATE
VANILLA
COOKIE N CREAM
CARAMEL
COCONUT



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