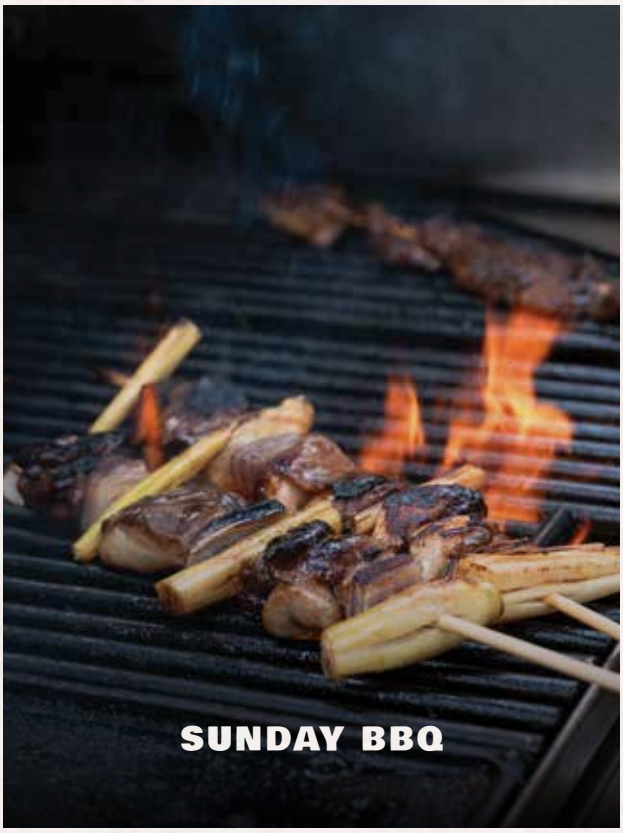
Kontiki

LEAVE THE CITY BEHIND

Independent and locally owned since 2015

FOLLOW US FOR UPDATES



Kontiki FOOD MENU

STARTERS

Cheese & Cold Cuts Platter 48

Mixed Starters Platter 38
Cocaine Wings, Nachos, and Cod fish bites

Cheese Platter 28

Trio Sausage Platter 21

Fresh Shucked Oysters 20 / 30 / 50
3pcs / 6pcs / 12pcs

Cocaine Wings 10 / 15
3pcs / 5pcs - Low / Medium / High / Fried / BBQ

Ultimate Death Wings 20 / 30
3pcs / 5pcs - Eat at your own risk!

Blossom Onion 18

Vegetarian Platter 16
Raw vegetable sticks served with cool ranch on the side

Calamari 15

Breaded Prawn Bites 15

Mac & Cheese 13

Cod Fish Bites 13

Chilli con Carne w/ Baguette 13

Bone Marrow w/ Baguette 13

Baguette w/ Guacamole 12

Crispy Veggie Kakiage 12

Chicken Nuggets 12

Fries 8 / 10 / 14 / 14
Regular / Cheese / Truffle / Beef Chilli Cheese

Nachos 8 / 10 / 14
Regular / Cheese / Beef Chilli Cheese

SALAD

Kontiki Bowl 21
Avocado, Egg, Mesclun, Endives, Cherry Tomatoes and Italian Dressing

Warm Salad 18

Caprese Salad 16
Creamy Fresh Mozzarella, Juicy Tomatoes and Fresh Basil Leaves

Caesar Salad 15

Arugula Salad 13

Garden Salad 10

SOUP & BREAD

Clear Clam Soup 10

Mushroom Soup 8

Garlic Bread 8

PIZZA

Protein 23
Chicken, Minced Beef & Bacon

Parma Ham, Arugula & Jalapeno 20

Hawaiian 20

Pepperoni 18

Spinach & Egg 17

Veggie Party 16

Cheesy Meltdown 16

Margherita 14

+ ADD-ONS

Beer Battered Fish	10	Beef Patty	8	Guacamole	5	Mashed Potato	4	Bacon Bits	3
Portobello Mushroom	8	Sausage	8	Pasta	5	Baguette	4	Cheese	2
Fresh Mozzarella	8	Avocado	8	Pepperoni	4	Rice	3	Hashbrown	2
Tiger Prawn	8	Vegetables	5	Chicken Chunks	4	Jalapeno	3	Mushrooms	2
Clams	8	Chilli con Carne	5	Fries	4	Bacon	3	Egg	2

Spicy · New · Vegetarian · Gluten-free · Ask for Gluten-free

All prices are subject to Service Charge & GST.

MAINS

Mixed Grill Platter (Serves 2-3 pax) 98
King Prawns, Beef Short Ribs, Pork Ribs and Chicken Sausage

Ribeye Steak (380g US Prime) 65

Rack The Lamb 42

Grilled Jumbo King Prawns 32

Smokey BBQ Pork Ribs 30

Slow-Cooked Beef Short Ribs 28

Grilled Norwegian Salmon 25

Flame-Grilled Thick Pork Chop 24

Grilled Chicken Steak & Eggs 21

Portobello Mushroom Steak 20

Aloha Loco Moco 20
Beef patty served on rice with a special mushroom onion sauce and sunny side up egg

Fish & Chips 19

Masala Ratatouille 18

Homemade Chicken Curry 18
Rice / Baguette

BURGERS & HOT DOGS

Served with fries
Change to Truffle / Cheese fries for +5

Signature Cheeseburger 18 / 24 / 29
Single / Double / Triple

Veggie Portobello Burger 18 / 24 / 29
Single / Double / Triple

Wagyu Steak Burger 21

Chilli cheese 9" Jumbo Hot Dog 21
Beef / Chicken / Pork

Fish Burger 16

BBQ Chicken Burger 16

9" Jumbo Hot Dog 16
Beef / Chicken / Pork

PREORDER EXCLUSIVES

Tomahawk Steak (1.5kg) 138

Tenderloin Steak (200g US Prime) 58

PASTA & NOODLES

King Prawn Tagliatelle 33

Prawn Aglio Olio 26

Vongole Tagliatelle 26

Arrabbiata Chicken Spaghetti 20

Pomodoro Chicken Penne 20

Penne Carbonara 19

Spaghetti Bolognese 19

Spinach Aglio Olio 18

Tagliatelle Alfredo 18

Pumpkin Ravioli 18

Homemade Mee Siam 18

Our pastas are eggless.
For more options, kindly ask a member of our staff.

DESSERTS

Lava Cake with Ice Cream 12

Tiramisu 12

Apple Crumble 12

Pecan Pie 12

Elixir Cup 12
Greek yoghurt, seasonal berries, chia seeds, and mixed nuts to aid digestion.

Affogato 10

Ice Cream Per scoop 6
Salted Caramel / Chocolate
Strawberry / Vanilla

+ ADD-ONS

Beer Battered Fish	10	Beef Patty	8	Guacamole	5	Mashed Potato	4	Bacon Bits	3
Portobello Mushroom	8	Sausage	8	Pasta	5	Baguette	4	Cheese	2
Fresh Mozzarella	8	Avocado	8	Pepperoni	4	Rice	3	Hashbrown	2
Tiger Prawn	8	Vegetables	5	Chicken Chunks	4	Jalapeno	3	Mushrooms	2
Clams	8	Chilli con Carne	5	Fries	4	Bacon	3	Egg	2

Spicy · New · Vegetarian · Gluten-free · Ask for Gluten-free

All prices are subject to Service Charge & GST.

Kontiki ALCOHOLIC DRINKS

HAPPIEST HOUR DEALS

$12 NETT

Select Draught Beer Pints
Housepour Wine Per Glass
Housepour Spirits Per Shot

TUESDAYS - FRIDAYS*
3PM - 8PM

*Excluding the eve of and on public holidays

DRAUGHT BEER

	½ Pint	Pint	Suicide Mug	Jug
HH Carlsberg	7	13	20	28
HH Handlebar Craft Lager		15	26	
Guinness	10	17		

HOUSEPOUR WINE

	Glass	Bottle
HH Guerrieri Colli Pesaresi Sangiovese DOC Italy	12	48
HH Santa Helena Varietal Cabernet Sauvignon Chile	12	48
HH Comtesse Thibier Colombard Chardonnay France	12	48
HH Santa Helena Varietal Sauvignon Blanc Chile	12	48
HH Prosecco Italy	14	55

HOUSEPOUR SPIRITS

	Shot	Jug	Bottle
HH Gordon's London Dry Gin	12	50	130
HH Smirnoff Vodka	12	50	130
HH Jose Cuervo Gold Tequila	12	50	130
HH Famous Grouse Whisky	12	50	130
HH Bacardi Rum	12	50	130
HH Jim Beam White Bourbon	12	50	130
HH St. Remy VSOP Brandy	13	55	140

BEER & CIDER

	Bottle	Bucket of 5
Grevensteiner (500ml)	15	65
König Ludwig Weissbier (500ml)	15	65
König Ludwig Dunkel (500ml)	15	65
Jamaican Ginger Beer	12	55
North Coast Stellar IPA	12	55
Suntory Premium Malts	12	55
Kronenbourg 1664 Blanc	12	55
Sapporo	12	50

	Bottle	Bucket of 5
Corona	11	50
Pure Blonde	11	50
Heineken	11	50
San Miguel Lite	11	50
Magners Cider	15	60
Thatcher's Gold Cider	15	60
La Chouette Cider	14	58

All prices are subject to Service Charge & GST.

Kontiki APÉRITIFS, SHOOTERS & COCKTAILS

LIQUEUR

	Shot
Campari	12
Chambord	12
Kahlua	12
Bailey's	12
Malibu	12

SHOOTERS

	Shot
Jägermeister / Jägerbomb	10 / 12
Flatliner	11
B-52	11
Sambuca	10
Kamikaze	10
Baby Guinness	10

ARTISAN COCKTAILS

	Glass
Kontiki Special Vodka, Triple Sec, Lemon, Orange & Blue Curacao	25
Winter Whiskey Sour Bourbon, Orange, Lemon & Honey	20
CNB Kahlua, Bailey's, Vodka & Coke	20

COCKTAILS

	Glass	Jug
Long Island Iced Tea	25	75
Old Fashioned	20	
Negroni	20	
Singapore Sling 🇸🇬	20	
Margarita Mango / Lime / Strawberry	18	60
Daiquiri Mango / Lime / Strawberry	18	60
Mojito	18	60
Piña Colada	18	60
Lychee Martini	18	
Espresso Martini	18	
Cosmopolitan	16	
Prosecco Royale	16	
Suntory Kaku Highball	15	

For more selections or a stronger fix, kindly ask a member of our staff.

All prices are subject to Service Charge & GST.

Kontiki WINE & BUBBLYS

❶ ❷ ❸ ❹ ❺ ❻ ❼

RED WINE

	Bottle
❶ **Tenuta Carretta Cascina Ferrero Barolo DOCG** Italy Intense garnet red. Characters of roses, undergrowth, licorice, cocoa and spices.	185
❷ **Chateau Villa Bel-Air** France Silky, deep purple with a bouquet of red fruit and spice. Fresh and well-balanced palate with the rounded, silky tannins characteristic of Villa Bel Air.	108
❸ **Achaval Ferrer Malbec** Argentina Aromas of violet and crushed raspberry, following through to a medium-bodied palate, which lingers with a pleasant aftertaste of licorice and mint.	98
❹ **Piccini Memoro Primitivo** Italy This Leggero Appassimento wine is a vibrant ruby. Expect ripe cherry and plum on the palate and a smooth, medium-bodied finish.	85
❺ **Lake Breeze BullAnt Shiraz** Australia Ripe, full-bodied wine with aromas of plums, chocolate and touch of earthy complexity. Rich, and full of black-fruits with long soft finish.	85
❻ **Oyster Bay Merlot** New Zealand This is the unique environment in which Merlot produces its vibrant, fully-ripened varietal flavours. Bright cherry aromas and rich plum, with subtle spice and a soft, lingering texture.	75
❼ **Château Teyssier Pezat Bordeaux Supérieur** France Medium garnet-purple with kirsch, baked plums, raspberry, menthol, and cinnamon aromas. Full-bodied, rich with juicy red and blackberry flavors.	70

All prices are subject to Service Charge & GST.

❶ ❷ ❸ ❹ ❺ ❻ ❼

WHITE WINE

Bottle

❶ **Oyster Bay Pinot Gris** New Zealand — **75**
Fragrant summer florals, subtle spice, and zesty citrus. A cool climate expression of this aromatic varietal-elegant, crisp, and refreshingly unique.

❷ **Boya Sauvignon Blanc** Chile — **70**
Citrus aromas of lime, grapefruit, and green apple, with tropical hints of mango and passion fruit. Balanced, fresh palate with natural acidity.

❸ **Château Rousseau Bordeaux Blanc** France — **68**
A mild yet flavorful bouquet exhibiting hints of citrus, melon, and white flowers.

❹ **Luis Cañas Rioja Blanco** Spain — **60**
Beautiful, golden yellow colour with bright green-tinted reflections. On the nose, white fruit (pear, apple) and some tropical fruit aromas dominate with hints of bush and fig tree leaves.

ROSÉ

Bottle

❺ **Marques de Caceres** Spain — **55**
A fragrant bouquet of red berries, white flowers and roses. Delicious in the mouth combining flavours of cherries, fennel, sloe berries with a depth of aniseed. Versatile, new style with body and character.

BUBBLY

Bottle

❻ **Moët & Chandon Imperial N.V** France — **160**
The vibrant intensity of green apple and citrus fruit, the freshness of mineral nuances and white flowers, the elegance of blond notes (brioche, cereal, fresh nuts). Fine bubbles with the soft vivacity of citrus and nuances of gooseberry.

❼ **Laurent-Perrier Champagne Brut** France — **150**
A delicate nose, and balanced freshness. Floral notes, like the reminiscence of a perfume floating in air, come together in a delicious harmony. Combines notes of citrus and stone fruit with an pure creaminess.

Kontiki PREMIUM SPIRITS

SINGLE MALT

	Shot	Bottle
Glenfiddich 18 Years	22	350
Glenfiddich 15 Years	18	260
Macallan 18 Years	25	600
Macallan 12 Years	18	270
Oban 14 Years	18	260
Lagavulin 16 Years	18	280
Balvenie 12 Years	16	210
Glenfiddich 12 Years	15	180

WHISK(E)Y

	Shot	Bottle
Monkey Shoulder	15	170
Maker's Mark	15	160
Suntory Kakubin	15	150
Black Label	15	150
Chivas 12 Years	15	150
Jack Daniel's	15	150
Jameson	14	140

BRANDY

	Shot	Bottle
Hennessy VSOP	16	220
Martell VSOP	15	210

GIN

	Shot	Bottle
Brass Lion Butterfly Pea	16	170
Monkey 47	15	170
Roku	15	150
Hendrick's	14	170
Bombay Sapphire	14	150
Tanqueray London Dry	14	150

VODKA

	Shot	Bottle
Grey Goose	16	170
Absolut	12	140

RUM

	Shot	Bottle
Ron Zacapa 23	17	230
Kraken	15	160
Sailor Jerry Spiced	14	150
Captain Morgan	12	140

TEQUILA

	Shot	Bottle
Patron XO Cafe	15	
Patron Silver	16	240

All prices are subject to Service Charge & GST.

Kontiki NON-ALCOHOLIC DRINKS

BEVERAGES

	Glass	Jug
Heineken Zero	10	
Lychee Iced Tea	7	20
Iced Lemon Tea	6	18
Orangina	7	
Fruit Juice Apple / Cranberry / Orange / Lime / Pineapple Grapefruit / Fruit Punch	6	
Soft Drinks Coke / Coke Light / Sprite / Ginger Ale Root Beer / Soda Water / Tonic	5	15
Isotonic 100plus	5	
Still / Sparkling Water (500ml)	6	

FRUIT SMOOTHIES

	Glass
Strawberry & Yoghurt	12
Banana & Yoghurt	12
Mango & Yoghurt	12
Mixed Berries & Yoghurt	12

MILKSHAKES

	Glass
Avocado	10
Chocolate	10
Strawberry	10
Vanilla	10
Salted Caramel	10

FLOATS

	Glass
Root Beer	10
Coke	10
Sprite	10

COFFEE & TEA

	Hot / Cold
Add an Espresso shot +3	
Change to Oat or Almond Milk +1	
Latte	6
Cappuccino	6
Flat White	6
Mocha	6
Long Black	6
Espresso	5
Hot Chocolate Caffeine-free	6
Oat Milk	6
Almond Milk	6
British Breakfast Tea	5
Chamomile Dream Tea	5
Earl Grey Lavender Tea	5
White Gingerlily Tea	5
Marrakesh Mint Tea	5

MOCKTAILS

	Glass
Passionwave Blue Curacao, Mint, Lime, Lychee & Soda	10
Summero Grapefruit & Lychee	10
Cocolove Coco Water, Mint, Cucumber & Lime	10
Summer Berry Fizz Mixed Berries, Mint & Ginger Ale	10
Shirley Temple	10
Gunner	10
Virgin Mojito	10
Virgin Piña Colada	10

All prices are subject to Service Charge & GST.

Kontiki

BRUNCH MENU

Available on weekends and public holidays till 3PM

KONTIKI BIG BREAKFAST $23

A hearty breakfast to start your day right - dark rye foccacia, eggs, bacon, sausage, mushrooms, hashbrown and garden salad.

PARMA HAM, MOZARELLA & ARUGULA FOCACCIA SANDWICH $18

A balanced sandwich with fresh mozarella and homemade focaccia bread, drizzled with aged balsamic for a flavourful combination.

EGGS BENEDICT $16

A classic breakfast meal served on toast, topped with bacon, poached eggs, and our signature hollandaise sauce.

PRATA QUESADILLA $15

Mortadella, guacamole, and ranch wrapped in a prata. Served with garden salad on the side, it's a classic Singaporean breakfast reimagined.

HARLEY QUINN SANDWICH $15

Fine bacon strips, cheese, egg, lettuce and sliced tomatoes with a dash of Tobasco sauce in a homemade focaccia bread sandwich.

BERRY FLUFFY TOAST $12

Cubic french-style toast buttered and served with fresh berries and maple syrup on the side.

OLD-FASHIONED KAYA TOAST WITH SOFT BOILED EGGS $8

A Singaporean staple. Thick white toast with pandan kaya spread and premium butter, served with the perfect soft boiled eggs on the side.

SEAFOOD LAKSA TAGLIATELLE $18

A creamy, coconut milk-based laksa gravy stewed with prawns, clams, and egg. A savoury delight soaked up in tagliatelle pasta.

SALMON AVOCADO TOAST $16

Toast topped with mashed avocado and smoked salmon, seasoned with ranch and aged balsamic.

MORTADELLA & CHEDDAR FOCACCIA SANDWICH $15

A light and flavourful sandwich made with homemade focaccia bread. Tastes like a ham 'n' cheese, but better. Perfect for kids.

HOMEMADE MEE SIAM $15

A local favourite. Stewed bee hoon in delectable homemade gravy, with prawns, fried tofu, and a hard-boiled egg. Garnished with garlic chives.

ANTIOXIDANT ELIXIR CUP $9

A delicious, healthy breakfast option with greek yoghurt, seasonal berries, chia seeds, and mixed nuts for the added crunch.

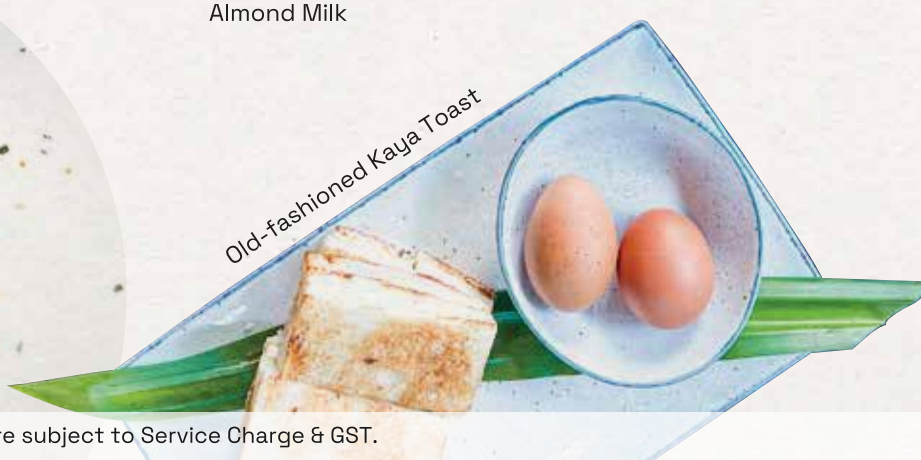
+ COFFEE OR TEA Hot/Cold +$4

- Latte
- Cappuccino
- Flat White
- Mocha
- Long Black
- Espresso
- British Breakfast
- Chamomile Dream
- Earl Grey Lavender
- White Gingerlily
- Marrakesh Mint

Change to Oat or Almond Milk +$1

+ NON-CAFFEINATED DRINKS +$4

- Hot Chocolate
- Oat Milk
- Almond Milk



All prices are subject to Service Charge & GST.


Homemade Mee Siam
Kontiki Big Breakfast
Prata Quesadilla
Kontiki

Kontiki PET MENU

HUMAN-GRADE FOOD

Freshly prepared.
Choice of Protein served with a Boiled Egg, Broccoli, Carrots, and Blueberries

Norwegian Salmon	**18**
Premium Aussie Beef Mince	**18**
Chicken Chunks	**18**
Cube-Cut Pork Chop	**18**

SWEET TREAT

Puppuccino	**3**

Please ensure our menu suits your pet's dietary needs before feeding it to them.