

food



cold tomato salad 🌿 12

chilled tomatoes dashed in mirin and soy sauce, served with :pluck's orange dressing, cashew nuts, quail eggs and reduced balsamic vinegar.

* **deep-fried spicy cauliflower** 🌿 14

:pluck's homage to the indian culinary, cauliflowers delicately spiced and deep fried. Served with house-made curry popcorn

grilled mixed mushrooms 18 🌿

assortment of abalone, king oyster and button mushrooms grilled to retain its earthy textures, served with :pluck's sweet & spicy dressing.

:p tom yum cereal salmon 28

200g of norwegian salmon, coated with tom yum-infused cereal, oven-baked to light tender pink and served with housemade mentai mayonnaise.

* **grilled seabass with hk sauce** 22

180g seabass filet, carefully pan seared and resting on a bed of hongkong style sauce that is full of east asian finesse.

* **grilled scallops with bak kwa** 22

two extra-large hokkaido scallops carefully grilled and served with house-made bak kwa (chinese jerky), made with love right here at :pluck.

deep fried tako 16

baby octopus deep-fried to crispy golden perfection, served with coriander and spicy green chilli.

:p spicy grilled beef ribeye 28

200g of australian air-flown ribeye strips seared to medium and served with :pluck's thai-inspired spicy garlic sauce.

* **coffee pork ribs** 22

pok ribs marinated in coffee and assorted spices, aburi for a smoky charcoal finish

* **prawn paste pork belly** 20

succulent pork belly slices marinated in putrefied prawn paste, cooked to a nice crisp finish.

honey-baked chicken 18

chicken thigh marinated with sweet honey glaze and five kinds of provencal herbs, sous-vide and slow-baked for a roasted finish.

* **sweet & sour chicken** 16

battered fried chicken bites served with a tangy scarlet sweet-and-sour sauce.

* **foie gras with chicken floss** 16

hungarian foie gras laced with the sweet and spiciness of yellow mustard, bound together by dry and saltiness of chinese rou song (chicken floss).

salted egg wings 16

brined chicken wing mid-joints deep-fried and tossed in housemade salted duck egg sauce topped off with chicken floss.

thai crispy chicken wings 16

chicken wings coated in :pluck's crispy batter and served with thai chilli sauce.

staple



10° vermicelli 2

cold rice vermicelli dressed with shallot & garlic oil, furikake garnish, lime juice and served with roasted salted peanuts.



fragrant rice 2

jasmine rice dressed with shallot & garlic oil, black sesame seeds and served with roasted salted peanuts.

🌿 vegetarian, no fish sauce, no oyster sauce

* new additions to the menu

:p pluck signature dishes

drinks

gin tonic

bombay sapphire 17

served with raspberries and basil.

hendricks 18

served with cucumber and rosemary.

gordons 16

served with coriander and lemon.

highball pints

whiskey 18

macallan 12 years with soda, twist of lemon.

vodka 16

greygoose with tonic, fresh limes and rosemary.

rum 16

captain morgan with ginger beer, fresh limes and 5-spiced syrup

house cocktails

lee chee boh lai chee 16

vodka infused with chamomile tea, lychee liqueur and a dash of honey.

bleached nirvana 18

white wine infused with chrysanthemum flowers, lychees and st. germain elderflower liqueur.

the harry lee 16

bourbon infused with oolong tea, campari and sweet vermouth.

kopi gao gao 16

patron XO café, coffee liqueur, espresso, milk

db9.5 16

gin infused with earl grey tea, st. germain elderflower, lemon juice and egg white.

beer bottle & draught

orion pint (draught) 15

chang/stella artois 12

*** any 5 bottles for \$55 ***

wines/bubbles

castellengo prosecco

glass/btl

15/80

casa silva sauvignon blanc (chile)

14/65

casa silva merlot (chile)

14/65

cora chardonnay (australia)

14/65

cora shiraz (australia)

14/65

xavier blanc (france)

- / 75

xavier rouge (france)

- / 75

sake

90ml/250ml/btl

nanbubijin tokubetsu junmai

16/45/120

pairs with unami-rich food

'born' gold junmai daiginjo

16/45/120

pairs with spicy dishes

noguchi honjozo muroka namageshu

15/40/110

pairs with seafood

whiskeys

glass/btl

johnnie walker black label

15/160

balvenie 12 years

16/200

macallan 12 years

16/230

glenlivet 15 years

17/250

spirits

glass/btl

greygoose

15/160

mount gay 1703

25/ -

mount gay black barrell

15/ -

patron silver

15/185

patron xo cafe

15/185

remy martin vsop

15/160

remy martin xo

25/ -

non-alcoholic pints

coke/diet coke/sprite/tonic 8

ginger beer/ginger ale/orange/iced-lemon tea 8

raspberrry & basil iced tea 10

coffee & tea

long black 5

espresso 4

cappucino/latte 6

english breakfast/chamomile/earl grey 5

