

ANTIPASTI

Olives (VG) Mix of Castelvetroano & Bella di Cerignola, Citrus, Fennel, Olive Oil	
Truffle Fries (D,E,G) Truffle Aioli Dip, Parmigiano	
Fried Calamari (E,G,SF) Local Squid, Citrus & Caper Aioli	
Octopus (A,P,SF) Sous Vide & Charred, Spicy Salami, Warm Fingerling Potato & Sundried Tomato Salad, Grainy Dijon Emulsion, Balsamic Glaze	
Publico Mixed Greens Salad (A,D,V) Mixed Genting Highlands Greens, Sundried Tomato & Goat’s Cheese Spread, Cucumber, Cherry Tomatoes, Roasted Red Peppers, Radish, Orange Segments, White Balsamic & Tarragon Vinaigrette	
Classic Caesar Salad (D,E,G,P,SF) Romaine Lettuce, Double Smoked Bacon, Focaccia Croutons, Parmigiano, Anchovy Caesar Dressing	
Enhance Your Salad: Grilled Chicken Breast 14 Pan-Seared Barramundi (SF) 16	

13	Beef Carpaccio (A,D) Angus Tenderloin, Black Garlic Aioli, Arugula, Dijon Mustard, Pickled Shallots, Shaved Parmesan	32
19	Eggplant Parmigiana (D,V) Layered & Fried Eggplant, House-made Tomato Sauce, Mozzarella, Parmigiano, Basil	19
25		
34	Meatballs Al Forno (D,E,G,P) Pork & Fennel Meatballs, San Marzano Tomato Sugo, Parmigiano	24
	Formaggio (D,G,N,V) Chef’s Choice of 3 Italian Imported Cheeses, Salted Mixed Nuts, Selection of Condiments, Lavash	38
18	Tagliere (G,P,N) Chef’s Choice of 3 Artisanal Cured Meats, Salted Mixed Nuts, Selection of Condiments, Lavash	44
19	Add On: 100g Burratina (D) 16 Focaccia Slices (G) 8	

BURRATA BAR

Traditionally made Burrata, sourced directly from a sustainable dairy farm in Puglia.

Pugliese Burrata (D,G,V) Marinated Heirloom Tomatoes, Fresh Basil, 8-Year-Aged Balsamic, Focaccia	29
Burratina & Figs (A,D,V) Fresh Figs, Arugula, Compote, Extra Virgin Olive Oil, Balsamic, Pickled Shallots	28
Burratina & Beetroot (D,N,V) Roasted Beetroot, Mixed Candied Nuts, Honeycomb, Lolla Rossa	27
300g Burrata To Share (A,D,V) Heirloom Tomatoes & Sweet Peppers, Olives, Extra Virgin Olive Oil & Balsamic Crema	52
Add On: Focaccia Slices (G) 8	

WOOD-FIRED 10” PIZZA

Using a premium quality ground, sustainable wheat germ 0 flour by Molino Casillo, our house-made dough is hand stretched & fermented for 48-hours to curate the perfect 10” pizza. **Contains gluten.**

ROSSO <i>Tomato base</i>		BIANCO <i>White base</i>	
Margherita (D,V) Buffalo Mozzarella, Ligurian Basil, Extra Virgin Olive Oil	30	Quattro Formaggi (D,V) Provolone, Gorgonzola, Taleggio, Buffalo Mozzarella	28
Vegana (VG) Grilled Zucchini, Red Peppers, Asparagus, Red Onions Add on: Mozzarella (D) 6	28	Tartufata (D,V) Smoked Scamorza, Buffalo Mozzarella, Porcini Mushroom, Black Truffle	38
Burrata (D,V) Burrata, Cherry Tomatoes, Arugula, Olive Oil	36	Florentina (D,E,SF) Burrata, Creamed Spinach & Friareli, Anchovies, Baked Egg	34
Prosciutto (D,P) 18-Month-Aged Prosciutto, Mozzarella, Arugula, Shaved Parmigiano	36	Nduja (D,N,P) Roasted Ground Pork, Fior di Latte, Olives, Red Onions	34
Diavola (D,P) Fior di Latte, Spicy Soppressata	34	Agnello (A,D) Braised Lamb, Roasted Wild Mushrooms, Mascarpone Cream, Caramelized Onions, Parmesan	38
Carne (D,P) Fior di Latte, Bacon, Salami, Guanciale, Pork Sausage	38		

SECONDI

Chicken Parmigiana (D,E,G) Breaded Chicken Breast, San Marzano Tomato Sauce, Mozzarella, Scallion Mashed Potatoes	38
Barramundi (D,G,SF) Pan-Roasted, Pearl Couscous Puttanesca, Grilled Asparagus, Dill Butter Emulsion	38
Lamb Shank Osso Buco (A,D,G) 24-hour Braised Lamb Shank, Roasted Root Vegetables, Saffron Polenta	42
Slow-Roasted Beef Short Ribs (A,D,G) Tortino di Patate, Pearl Onions, Braised Fennel, Red Wine Jus	42
Bistecca From The Jospier (A) <i>Served With Porcini-Infused Reduction</i> 250g Barley Fed Wanderer Beef Striploin (MS 2-3) 400g Barley Fed Wanderer Beef Ribeye (MS 3-4) 1.3kg Australian Grass-Fed Beef Tomahawk	58 88 168
Sides Saffron Polenta (D) Scallion Mashed Potatoes (D) Pan-Seared Broccolini Grilled Citrus Asparagus Fries (G) Truffle Fries (D,E,G)	13 16 13 18 13 19

DOLCE

All our desserts are proudly made in-house using premium, fresh ingredients.

Olive Oil Citrus Cake (A,D,E,G,N) Whipped Mascarpone Cream, Prosecco-Macerated Strawberries, Frangelico Salted Caramel	17
Affogato Tart (A,D,E,G,N) Espresso & Manjari Chocolate Ganache, Vanilla Tart Shell, Cornflake Crumble, Kahlua Reduction, Vanilla Gelato	18
Publico Tiramisu (A,D,E,G,N) Espresso, Coffee Liqueur, Mascarpone, Savoiardi Biscuits	19
Hazelnut Semifreddo (A,D,E,G,N) Feuilletine, Amaretto, Raspberry	17
Flourless Chocolate Cake (D,E,N) 72% Dark Chocolate, Raspberry Gel, Vanilla Gelato	18
Gelato (D,G,N) 2 Scoops of Fresh Gelato. Choice of Vanilla, Rocher Chocolate, Pistachio or Lemon Sorbet	16

HANDMADE PASTA

Made in-house using 100% organic 00’ flour & coarse semolina. **Contains gluten.**

Spinach Tagliolini Arrabbiata (D,V) San Marzano Tomato Sugo, Cherry Tomatoes, Stracciatella	28
Spaghetti Carbonara (D,E,P) Guanciale, Pecorino, Egg Yolk, Black Pepper	30
Conchiglie (D,N,V) Herb Pesto, Pinenut Crumble, Parmigiano	28
Linguine Frutti di Mare (D,SF) Jumbo Scallops, Mussels, Prawns, Squid, Arrabbiata Sauce, Paté di Olive Nere	38
Porcini Penne Alfredo (D) Wild Cep & Chanterelle Mushrooms, Parmigiano, House-made Penne, Blackened Chicken Breast	34

Lagane e Ceci (D,V) Spicy Chickpeas, Cannellini Beans, Pecorino, Roasted Garlic, Cherry Tomatoes	28
Rigatoni Cacio e Pepe (D,V) Pecorino, Fresh Shaved Black Truffle, Black Pepper	36
Crab Ravioli (D,E,SF) House-made, King Crab & Mascarpone Filling, Saffron & Sage Butter, Parmesan Crumb	38
Handcut Pappardelle Beef Ragù (A,D,E) Slow-Cooked Beef Ragù, San Marzano Tomato, Parmigiano	38
Beef Lasagna (D,E) Beef Ragù alla Bolognese, Béchamel, Mozzarella, Parmigiano	38
Truffle Mushroom Risotto (D,V) Roasted Chanterelle & Pine Mushrooms, Shaved Black Truffle	42

NOURISHING BLENDS

Vitamin Boost	18
Beetroot, Celery, Green Apple, Honey	
Cooler Mood	18
Watermelon, Cucumber, Mint	
Ginger Spark	18
Green Apple, Carrot, Ginger	

COCKTAIL SELECTION	
SIGNATURE	24
Cocoa & Caffeine Grey Goose, Rum, Coffee Liqueur, Espresso, Chocolate	
Blooms Quay Hendrick's Gin, St-Germain, Kiwi	
Riviera Sangria Merlot, Cognac, Orange Juice, Citrus, Grenadine	
Publico Garden Sling Patrón Tequila Silver, Midori, Maraschino, Citrus, Apple Juice	
Citrus Spice Ginger Cinnamon-Infused Scotch Whiskey, Orange Liqueur, Apricot Brandy	
Mayan Temple Patrón Tequila Silver, Mezcal, Caramelised Pineapple Syrup, Pineapple Juice, Fernet, Citrus	
Frozen Drink of the Day <i>Kindly enquire with our team for today's drink selection.</i>	
CLASSIC	23
Choice of Espresso Martini, Margarita, Old Fashioned, Negroni	
NON-ALCOHOLIC	16
Calamansi Cooler	
Calamansi Cordial, Apple Juice, Ginger Beer	
Impeachment	
Peach & Mint Puree, Fresh Orange, Elderflower, Soda	
Passiflora	
Ginger Ale, Raspberries, Passionfruit, Fresh Lemon, Soda	
Butterfly Lemonade	
Butterfly Pea Flower, Thyme & Lemon Shrubs, Fresh Lemon, Soda	

BUBBLES GLASS/BOTTLE

Astoria, Prosecco Valdobbiadene DOC, Veneto, Italy Glera, NV	18 / 85
Collet, Champagne Brut AOC, Champagne, France Pinot Meunier, Chardonnay, Pinot Noir, NV	30 / 138

WHITE WINE

La Posada, Castilla y León, Spain Verdejo, 2020	18 / 95
Vetus, Flor de Vetus, Castilla-La Mancha, Spain Verdejo, 2021	18 / 95
Astoria, Alisia Pinot Grigio DOC, Friuli-Venezia Giulia, Italy Pinot Grigio, 2023	21 / 100

RED WINE

Fuentes del Silencio, “Las Jaras” IGP, Castilla y León, Spain Mencía, Prieto Picudo, Alicante Bouschet, 2017	18 / 95
Brigaldara, Valpolicella DOC, Veneto, Italy Corvina, 2022	19 / 90
Velenosi, Montepulciano d’Abruzzo DOC, Abruzzo, Italy Montepulciano, 2022	21 / 100

BEERS

TAP	
Peroni Nastro Azzurro, Pale Lager 450ml, 5.1%, Italy	18
Menabrea, Premium Lager 450ml, 4.8%, Italy	18
Lion Brewery, Cold Smoke Stout 450ml, 4.5%, Singapore	18
Lion Brewery, The Boss, Mosaic IPA 450ml, 5.9%, Singapore	20

BOTTLE	
Peroni Nastro Azzurro, Pale Lager 330ml, 5.1%, Italy	15
Menabrea, Premium Amber, ‘Ambrata’ 330ml, 5%, Italy	18
Peroni Nastro Azzurro, Non-Alcoholic 330ml, 0.0%, Italy	12
NON-ALCOHOLIC MILKSHAKES	
Vanilla Milkshake Milk, Vanilla Ice Cream	15
Oreo Milkshake Milk, Oreo, Vanilla Ice Cream	16

SOFT DRINKS & JUICES

Coca Cola Coca Cola No Sugar Sprite	7
Iced Lemon Tea	9
Earl Grey Tea, Lemon Juice, Honey	
Chilled Juices	8
Orange Pineapple	
Sparkling Fruit Drinks	10
Aranciata Limonata	
Sodas & Tonics	7
Mediterranean Tonic Soda Ginger Beer Ginger Ale	
Still / Sparkling Mineral Water	11
750ml	
Free-Flow Purezza Still Filtered Water	2/pax

COFFEE

Espresso Macchiato	6.5
Double Espresso Americano	7.5
Piccolo Latte	7.5
Cappuccino	8.5
Flat White	8.5
Latte	8.5
Mocha	8.5
Hot Chocolate	7
Steamed Milk	5
Babyccino	3

TEA

Morning English, Earl Grey Neroli, Shiso Mint, Uji Sencha	8
Rose of Ariana, Jasmine Silk Pearls	9
Egyptian Chamomile	10

HOUSE CONCOCTIONS

Our bar team has infused Bombay Sapphire with specialty herbs & fruit to bring out the classic botanicals. Served like a G&T, in a burgundy glass, with ice rock & garnish.

Rosé Strawberry Gin	22
Lemongrass Gin	22
Grapefruit Gin	22
Kaffir Lime Gin	22
Pomegranate Gin	22

PARTY OF FIVE

Bundle of 5 shots, perfect for sharing.

Patrón Tequila Silver	95
Patrón Tequila Reposado	110
Café Tequila	90
Amaro	80
House-made Limoncello	65

SPRITZ BAR

SIGNATURE	GLASS/CARAFE
Limoncello Spritz Limoncello, Lemon, Prosecco, Soda	22 / 82
Thyme for Hugo Thyme-Infused Vodka, Elderflower, Prosecco, Soda	25 / 91
Amaro Spritz Amaro, Cinzano Rosso Vermouth, Prosecco, Soda	22 / 82
CLASSIC	
Aperol Spritz Aperol, Prosecco, Soda	22 / 82
Campari Spritz Campari, Prosecco, Soda	22 / 82
Negroni Sbagliato Campari, Cinzano Rosso Vermouth, Prosecco, Soda	22 / 82

FREE-FLOW RITUALS	
Saturday, Sunday & Public Holidays 12.30pm - 5.00pm (last order 3.00pm)	
2-Hour Free Flow Prosecco, Red Wine, White Wine, Bottled Beer, Gin, Whiskey, Rum, Vodka, Bloody Mary, Espresso Martini + 1 Additional Hour	90 50/pax
2-Hour Free Flow Champagne Collet Brut + 1 Additional Hour	110 50/pax

SUPERSOCIAL: LADIES’ NIGHT	
Every Wednesday 6.00pm - 10.00pm (last order at 9.00pm)	
FOR THE LADIES	58
2-Hour Free Flow Prosecco, Rosé Wine, White Wine, Red Wine, Lychee Martini, Pornstar Martini, Cosmopolitan, Bottled Beer + 1 Additional Hour	28
FOR THE GENTS	68
2-Hour Free Flow Gin, Whiskey, Rum, Vodka, White Wine, Red Wine, Bottled Beer + 1 Additional Hour	28



Nutri-Grade is based on default preparation (before addition of ice)

Prices are subject to 10% service charge and prevailing government tax.