

ACME SOUTH



ALL-DAY BREAKFAST

Served daily from 10a to 5p

Simple Breakfast

Organic scrambled eggs, own-made Hainan bread, cherry tomato salad

Chicken Waffles

Belgian waffles with crispy fried chicken, sunny side organic eggs and maple syrup

Smashed Avocado on Toast

With poached organic eggs on own-made Hainan bread, red & yellow tomato salad, lemon and orange vinaigrette

Salmon Gravlox Rosti

Salmon gravlax with organic poached eggs, Hollandaise sauce, wild rocket on rosti bed

Smoked Brisket Eggs Benedict

12-hours smoked brisket on English muffin, organic eggs Benedict, rocket salad with honey vinaigrette

Breakfast Burrito

Choice of beef brisket or chicken, organic eggs, cheese, mushroom rice, diced tomato and topped with chilli con queso

Banana Stuffed French Toast

Brioche coated with Rice Krispies, stuffed with bananas drizzled with espresso cream caramel sauce

Chicken Banger Sausage

Chicken sausage on soft white potato mash, sucrine lettuce and cream caramelised onion

BREAKFAST SMOOTHIES (choice of)

Fruit & Vegetable Vitamin

Banana, carrot, celery, yoghurt, sugar-free

Green Giant

Spinach, green apple, mango, low-cholesterol coconut milk, honey

Chocolate Banana Cereal

Chocolate syrup, banana, cereal, yoghurt, milk, cinnamon

The Big Breakfast

Choice of chicken sausage or beef bacon, hash brown, choice of two organic eggs (fried, sunny side, scrambled) with beans

25 (26.50)

COFFEE (full-selection at back of menu)

Espresso

Long Black

Latte

Cappuccino

Iced Long Black

FRESHLY BREWED POT
WITH ANY BREAKFAST

AMERICANO COFFEE

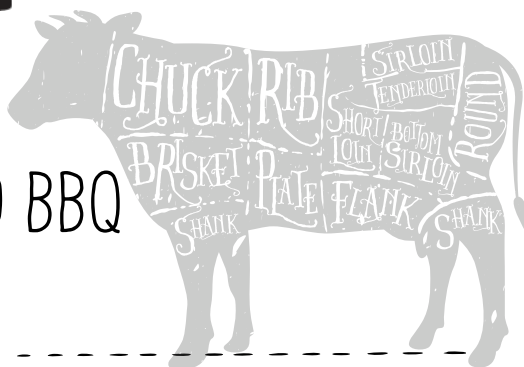


ACME SOUTH

SERVICE CHARGE

WILL BE ADDED
TO YOUR BILL
SERVICE CHARGE
IMPOSED GOES TO
OUR STAFF

SMOKED BBQ



Available from 6pm onwards only

12-HOUR SMOKED BLACK ANGUS

Brisket

Twofer (Brisket & Chuck Ribs)

6-HOUR SMOKED BBQ CHUCK RIBS

One Rack serves 1-2 plates

Memphis style with tangy BBQ sauce / 3 sides

4-HOUR SMOKED CHICKEN

Smoked Chicken - Quarter

*Choose any 2 sides with your smoked BBQ
Slaw / Potato Salad / Creamed Corn*

Our certified Black Angus meats are smoked overnight with real hickory wood chips from USA
Briskets take a minimum of 12-hours smoking to achieve the juicy tenderness, and when we sell out, we sell out

POTS & PANS

Chilean Mussels On Shells

Black mussels tossed in white Asiatic cream sauce with garlic bread

Rolled Chicken Tacos

Crispy smoked chicken roll with veggie, cheese, corn salsa and roasted garlic Sriracha dip

Beignet Chicken Rendang

Herbed classic beignets with chicken rendang gravy

Salt Egg Yolk Chicken Strips

Battered & crispy fried chicken strips with salt egg yolk coating

Crispy Prawn Bites

Deep fried whole prawns with chimichurri dip and lime halves

Garlicky Fries

US potato fries coated lightly with garlic and dusted with parmesan cheese

Wasabi Crab Cakes

Herb crusted deep fried crab cakes with light wasabi aioli dip

Truffle Mushroom Wontons

Mushroom parcels with sesame Thai sweet chilli sauce, lightly truffled

 **WINGS** **15**
(15.90)
CAJUN DRY RUB * SOUTH SPECIAL * HOT VINEGAR

SOUPS, SALADS & S'WICHES

Chunky Mushroom Soup

Lightly gingered, rice wine, morels & man tau pau croutons

Smoked Chicken S'wich

Smoked chicken on panini grilled herb bread with rocket, onion, tomato, potato wedges

Brisket S'wich

Smoked brisket on panini grilled herb bread with rocket, onion, tomato, potato wedges

Shrimp Po'Boy

Fried shrimp filling with lettuce, tomato on New Orlean French bread

Gumbo

A Louisiana creole soup of brown roux with rice, crab, shrimps, garden vegetables

Tuna Melt S'wich

Tuna, capers, peppers on sourdough bread with Gruyere & mozzarella toasted cheese

Chicken Fajitas Salad

Grilled chicken breast, water chestnut with honey sour cream dressing

Smoked Scallop Nicoise Salad

US scallop on bed of sucrine lettuce, beans, Kalamata olives, tomato, potato, organic egg, lemon mustard vinaigrette

PASTA, PIZZADILLAS & RICE

Smoked Duck Breast Pasta

Spaghetti carbonara with smoked duck breast topped with parmesan

Jambalaya

A Cajun dish of turkey ham, beef sausage, chicken breast and rice

Classic Spaghetti Bolognese

Good old fashioned spaghetti in own-made meat sauce with a dash of cream

Blackened Chicken Pasta

Herb blackened chicken breast on creamy mushroom penne pasta

Crawfish Fettuccine

Crawfish with spiced saffron cream sauce, asparagus, capsicum, beans and dried thyme

Sambal Hebi Aglio Olio Spaghetti

Dry shrimp spicy sambal with fresh prawns & a dash of olive oil

Aloha Pizzadillas

Smoked turkey breast, pineapple tidbits, onion and fresh capsicum on herbs cream sauce and mozzarella cheese topping

Fried Chicken Mac & Cheese

Deep fried chicken breast with beef bacon mac & cheese and creamed peas

MAINS

Ala Moana Salmon Fillet

Marinated salmon on Japanese dressing, cherry tomato vinaigrette and crushed basil new potato

Parmesan Pot Chicken Pie

Creamy chicken chunks, potato, carrots & peas in a parmesan pot crust

Chestnut & Mushroom Chicken

Fried chicken breast stuffed with chestnuts, mushrooms, raisins, sucrine lettuce, Brussels sprouts & cranberry sauce

Chunky Beef Steak Meat Pie

Braised beef topped with mashed potatoes, green peas, sautéed mushrooms in parmesan short crust pie

Crispy Cajun Chicken

Deep fried chicken breast on cajun potato cake with mushroom chutney & kalamansi lime

Baked Jacket Potato Sambal Brisket

Pulled smoked Black Angus brisket with sambal topping on US baked jacket potato with onion string fries

Baked Seabass Parcel & Rice

Paper wrapped sea bass filet, dried shrimp sambal, kerabu mangga with steamed white rice and spicy asam kicap

Crispy Prawn Sambal Noodles

Str-fry yellow noodles with crispy prawns, baby asparagus, capsicum in sambal hebi sauce topped with fried egg

Mac & Cheese Hot Dog

Jumbo chicken sausage, creamy mac & cheese on own-made bun with onion string fries

Grilled Chicken Skewer

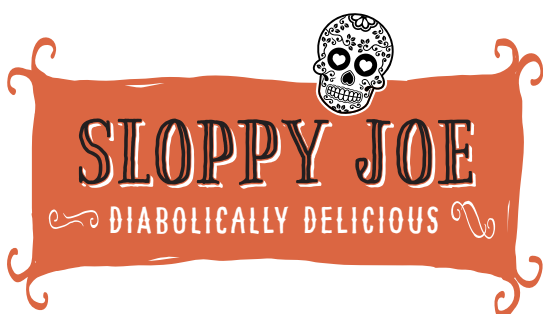
Grilled chicken skewered cubes, vegetables, ABC kicap sauce and butter fried rice

Roasted Lamb Curry Rice

Sliced roasted lamb, buttered fried rice, acar vegetables with northern curry sauce

Baked Jacket Potato Chicken Curry

Chicken curry northern style with chicken floss topping on US baked jacket potato with onion string fries



Sloppy Joe

A mouthwatering sloppy beef burger on own-made charcoal bread, pickled cabbage, onion string fries



Sloppy Dick

Jumbo chicken sausage on own-made charcoal bun, ratatouille sauce, pickled veggie, onion string fries

SIDES

Mac & Cheese • Caesar Salad
Creamed Mashed Potatoes • Slaw

DESSERTS

Assorted Cakes from
Banana Carrot, Caramel Macadamia,
Matcha Red Bean, Raspberry Chocolate

Light-As-Air-Pavlova

Fresh forest berries and passion fruit sauce

Ice-cream (per scoop)

Vanilla / Peach / Milo

Sorbet (per scoop)

Peach / Blood Orange / Lime

Sizzling Peanut Brownie With Milo Ice-cream

Sizzling Apple Pie With Vanilla Ice-cream



BEVERAGE

So-Freezes

Own-made sorbet with soda
Peach / Blood Orange / Lime

Fresh Juices

Own-made hand pressed or crushed
Orange / Apple / Watermelon

Fruit & Ice Granita

Watermelon, lychee, mango, raspberry,
mix of tropical fruits, melon berry

Milk Shake

Own-made ice cream with fresh milk
Vanilla / Peach / Milo

Pop Soda

Coke / Coke Lite
Sprite / Rootbeer

Bottled Water

Aqua Panna or San Pellegrino
500ml / 1000ml



DETOX

A Jar of Detox

Fresh vegetable & fruit juices, sugar free, crushed ice

Apple + Carrot + Celery + Ginger
Watermelon + Lime + Celery + Ginger
Pear + Celery + Carrot + Parsley
Honeydew + Watermelon + Mint

Shaken Honey Lemon Juice

Ice Lemonade

Sweet Tea

Ice Lemon Tea

COFFEE

Decaf available. Please ask your server. We feature DeGayo Coffee.

Espresso

Double Espresso

Long Black

Americano

Flat White

Mocha

Cappuccino

Latte

Double Latte

Macchiato

Iced Macchiato

Iced Long Black

Iced Flat White

Iced Mocha

Iced Cappuccino

Iced Latte



COLD BREW ELIXIR

Slow dripped for 12 hours
for the smoothest taste!

Smooth & Strong

Cold brew, ice, milk & sugar syrup

Layered Coffee

Cold brew, condensed milk, honey & ice

TEA

We feature Tea Forte Pyramid Infuser Signature Teas

Orange Pekoe

Finest quality example of high mountain grown black tea leaves with a rich fragrance. Classic pekoe flavor with subtle citrus nuances in the nose.

White Ginger Pear

Rarest Pai Mu Tan white tea is plucked in early spring bush called "chaicha". Blended with the sweet taste of juicy orchard fresh pear and the tingle of spicy ginger for a delicate and delightful infusion.

Vienna Cinnamon

Naturally sweet vienna cinnamon blended with the finest black tea creates a spicy-sweet balance to create a cinnamon tea that surprises and satisfies while cleansing the palate.

Raspberry Nectar

The sweet juicy taste of garden-ripe raspberries is beautifully blended with a flowering of tropical hibiscus petals in this raspberry tea.

Mango Peach

Our peach tea is made from superior green tea leaves blended with cooling peppermint leaves, the heady nectar of mangos and the lush, succulent sweet taste of peach for a sunnu indulgent cup.

Swiss Apple

Naturally caffeine-free rooibos tea with the taste of fresh crisp apples, the euphoric flavor of delicious, deep dark Alpine chocolate, and a tingle of cinnamon.

CHOCOLATE

Enjoy our rich and creamy Valrhona chocolates

Hot Chocolate Iced Chocolate

WHITE WINE



Trapiche Alaris
Sauvignon Blanc
Argentina 2014 **23 / 109**
(24.38/115.54)

Art de Vivre
Viognier
France 2013 **23 / 109**
(24.38/115.54)

Two Vines
Chardonnay
USA 2011 **27 / 139**
(28.62/147.34)

Two Vines
Riesling
USA 2012 **139**
(147.34)

Blanc de Pacs
Parellada/Mac/Xar.
Spain 2012 Organic **139**
(147.34)

Allan Scott
Sauvignon Blanc
NZ 2014 **169**
(179.14)

Santa Digna
Chardonnay
Chile 2013 **169**
(179.14)

Urlar
Sauvignon Blanc
NZ 2013 **189**
(200.34)

Jean Marc Brocard
Aligote
France 2012 **189**
(200.34)

McHenry Hohnen
Semillon/Sau Blanc
Australia 2011 **199**
(210.94)

BLUSH



Torresella Rose
Pinot Grigio
Italy 2014 **25 / 119**
(26.50/126.14)

RED WINE



Trapiche Alaris
Malbec
Argentina 2014 **23 / 109**
(24.38/115.54)

McGuigan
Shiraz
Australia 2012 **25 / 119**
(26.50/126.14)

Two Vines
Cabernet Sauvignon
USA 2012 **27 / 139**
(28.62/147.34)

Mas Petit
Cab. Sauvignon/Garnatxa
Spain 2013 Organic **139**
(147.34)

Leyda
Pinot Noir
Chile 2012 **145**
(153.70)

Painter Bridge
Zinfandel
USA 2012 **155**
(164.30)

Chateau St. Michelle
Merlot
USA 2012 **179**
(189.74)

Fat Bastard
Shiraz
France 2012 **189**
(200.34)

Frescobaldi Tenuta
Cab.Sau/Merlot/Sangio.
Italy 2010 **189**
(200.34)

Stonehorse
Shiraz
Australia 2011 **259**
(274.54)

Chateau Rolland Maillet
Bordeaux Blend
France 2009 **299**
(316.94)

DAILY
ONE  ONE
HAPPY HOUR
4PM TO 9PM

DRAFT BEERS

Carlsberg **27** (28.62)
Asahi Super Dry **29** (30.74)
Kronenbourg **35** (37.10)
1664 Blanc per pint

BOTTLED BEERS

Heineken **19** (20.14)
Corona **25** (26.50)
Hoegaarden **25** (26.50)
Kirin Ichiban **25** (26.50)

KOPPARBERG CIDERS

Strawberry & Lime **27** (28.62)
Naked Apple **27** (28.62)

Sommersby **25** (26.50)

BUBBLY

Zonin **33 / 199**
Prosecco
Italy NV (34.98/210.94)

Pares Balta **269**
Cava
Spain NV (285.14)

Moet & Chandon **429**
Champagne
France NV (454.74)

CLASSICS



Pimm's Cup Pimm's No.1, ginger beer, cucumber and lemon	25 (26.50)
Bloody Mary Vodka, tomato juice, celery, lemon, olive, basil, cucumber with	31 (32.86)
Long Island Tea Vodka, gin, tequila, Cointreau and rum	31 (32.86)
Old Fashioned Maker's Mark whisky, bitters and orange zest	29 (30.74)
Whisky Sour Maker's Mark whisky, egg white, lemon	29 (30.74)
Negroni Gin, sweet vermouth, Campari	25 (26.50)
Lime Sorbet Margarita Tequila, Cointreau, sweet & sour mix, own-made lime sorbet	27 (28.62)
Espresso Martini Vodka, Illy coffee liquor, single shot espresso	25 (26.50)
Jagerbomb Jager shot with Red Bull	27 (28.62)
Fancy Mint Julep Maker's Mark whisky, mint and choice of sorbet flavours:	29 (30.74)
Blood Orange	
White Peach	
Lime	

SPIRITS



GIN	
Gordon's	23 (24.38)
Bombay Sapphire	25 (26.50)
Tanqueray 10	27 (28.62)
Hendricks	29 (30.74)
VODKA	
Smirnoff	23 (24.38)
Ketel One	25 (26.50)
Belvedere	27 (28.62)
TEQUILA	
Jose Cuervo	23 (24.38)
Jose 1800	27 (28.62)
Sauza Hornitos	27 (28.62)
Patron XO	27 (28.62)
Patron Silver	33 (34.98)
RUM	
Bacardi White	23 (24.38)
Malibu	23 (24.38)
DIGESTIVE	
Jagermeister	23 (24.38)
WHISKY/BOURBON	
Jim Beam White	25 (26.50)
Jack Daniels No. 7	25 (26.50)
Johnnie Walker Black	27 (28.62)
Maker's Mark	27 (28.62)
Hibiki 12 YO	33 (34.98)
SINGLE MALT	
Glenfiddich 12 YO	27 (28.62)
Macallan 12 YO	33 (34.98)
COGNAC	
Remy Martin VSOP	29 (30.74)

APERITIF / DIGESTIF



Campari	23 (24.38)
Pimm's No. 1	25 (26.50)
Southern Comfort	25 (26.50)
Illy's Coffee Liqueur	25 (26.50)
Bailey's	25 (26.50)
Cointreau	25 (26.50)
LOADED	
Hard Rootbeer Float With vanilla ice-cream and Maker's Mark	27 (28.62)

VIRGIN



Cranberry Cooler Cranberry, lychee juice	21 (22.26)
Melon Breeze Watermelon, melon syrup, soda water	21 (22.26)
South Tea Black tea, apple, lychee syrup	21 (22.26)

