

# FIVE & DIME

EATERY

## LUNCH MENU

12PM - 5PM

Monday-Friday

## STARTERS

### TOAST / 6

Toasted traditional thick toast  
served with butter & jam or Nutella

### GRANOLA FRUIT SALAD / 12

Mixed fruit salad with honey citrus dressing  
served with honey nut granola & plain yogurt



### SALMON ROCKET / 15

Flame torched salmon *sashimi* wrapped with  
arugula leaves served with wasabi mirin dressing

### SOUP OF THE DAY / 7

Kindly check with your server for soup of the day

### MISO DUCK SALAD / 12

Flame-torched smoked duck slices and  
romaine lettuce tossed with miso sesame dressing



### MAC & CHEESE /15

With creamy lobster sauce under melted  
cheddar, mozzarella & parmesan

## MAINS



### BIG BREKKIE / 22

Choice of scrambled or sunny side-up eggs with  
crispy bacon, chicken sausages, baked beans,  
sauteed mushrooms and thick toast



### EGGS BENNY / 18

Poached eggs on thick toast with 2 wagyu  
beef slices mesclun greens, breakfast potatoes  
and fruit salad

### BEEF HASH / 18

Minced wagyu & angus beef  
with scrambled eggs, fruit salad and thick toast



### KATSU CURRY RICE / 18

Deep fried Japanese breaded pork cutlet on steamed  
California short-grain rice served with Japanese Curry

new



### BRAISED PORK BELLY SANDWICH / 18

Black berkshire pork slow-cooked for 6 hours on  
a deep fried mantou, served with sweet potato fries  
\* Limited portions available \*

new

### SPICY GOMA BEEF WRAP / 16

Sauteed spicy beef wrap with home-made sesame  
dressing, served with shiitake tempura



new

### BIG SALAD/ 18

Mesclun greens and japanese ramen tossed in  
french dressing, served with chicken yakitori



### MENTAIKO PASTA / 18

Spaghetti tossed in creamy mentaiko,  
topped with more cod fish roe

new

### BEEF TATAKI RICE / 20

120g of lightly-seared Black Angus beef sashimi  
& onsen egg on steamed California short-grain rice  
served with yakiniku sauce  
\*Limited portions available\*

### CHICKEN KATSU BURGER / 18

Deep fried Japanese breaded boneless chicken thigh,  
topped off with wasabi mayo and sunny side-up egg

### ADD ONS :



4 strips crispy bacon / 6



Breakfast potatoes / 3

Side Salad / 6

Rosemary Chips / 7

2 chicken sausages / 6

Sauteed Mushrooms or Baked Beans / 3

Scrambled or sunny side-up eggs / 5

# FIVE & DIME

EATERY

DINNER MENU  
6PM - 930PM

## STARTERS

### TODAY'S SOUP / 7

*Kindly check with your server  
for soup of the day*

### SPICY MISO WINGS / 9

*6 pieces of half wings tossed  
in spicy miso sauce*

### ASARI CLAMS / 10

*Japanese asari clams in our signature  
sake and bonito infused broth*



### MAC & CHEESE / 15

*With creamy lobster sauce under melted  
cheddar, mozzarella & parmesan*



new

### BEEF TATAKI / 15

*120g of Black Angus beef sashimi, lightly seared  
served with home made sesame dressing*

new

### SOFT SHELL CRAB SALAD / 15

*Crispy soft shell crab tossed  
with yuzu dressing and ebiko*

### CHIPS / 7

*With home-made rosemary sea salt*

### CALAMARI / 9

*Crispy fried kagoshima whole calamari  
with home-made tartar sauce*

### MISO DUCK SALAD / 12

*Flame-torched smoked duck slices and  
romaine lettuce tossed with miso sesame dressing*



### SALMON ROCKET / 15

*Flame torched salmon sashimi wrapped with  
arugula leaves, served with wasabi mirin dressing*

new



### BACON WRAPPED SCALLOP / 15

*Pan-seared & baked Hokkaido Scallop wrapped with  
bacon topped with salmon roe on a bed of mentaiko ramen*

# FIVE & DIME

EATERY

## DINNER MENU 6PM - 930PM

### MAINS

#### CAJUN CHICKEN / 18

*Boneless grilled cajun-spiced chicken thigh with creamy mash and steamed corn*



new

#### GUINNESS BEEF STEW / 20

*Tender beef cubes and seasonal vegetables stewed in a Guinness reduction, served with thick toast*

#### FISH & CHIPS / 20

*Tempura battered shark catfish fillets, served with hand-cut fries*

WAIT 20 MINUTES



#### THE BURGER / 23

*Dirty-big beef and pork patty on a toasted soft bun, sunny side-up egg, served with shoe-string fries*

*\* Add pork 2 slices of pork bacon at \$3*

new

#### SMOKED DUCK SOBA MAKI / 23

*Smoked duck breast and pan seared foie gras, served with homemade chasoba maki rolls*

#### KORO KORO STEAK / 32

*New Zealand Angus beef cubes tappanyaki style, served with grilled portobello mushroom mixed greens and shoe-string fries*



#### MENTAIKO PASTA / 18

*Spaghetti tossed in creamy mentaiko topped with more cod fish roe*

new

#### SALTED EGG YOLK PASTA / 20

*Homemade salted egg yolk sauce with fresh prawns*



#### BRAISED PORK BELLY / 22

*Black Berkshire pork slow-cooked for 6 hours, served over warm cha soba*

*\* Limited portions available \**

#### SEARED SALMON / 23

*Seared norwegian salmon, baked with mozzarella & parmesan, served with mashed potato & mesclun salad*

WAIT 20 MINUTES



#### RACK OF LAMB / 28

*Four pieces of grilled Australian lamb rack, served with baked baby potatoes & Rum BBQ Sauce*

# FIVE & DIME

EATERY

## BRUNCH MENU

10AM - 420PM

Saturday & Sunday

## STARTERS

### TOAST / 6

Traditional thick toast served with butter & jam or Nutella

### GRANOLA FRUIT SALAD / 12

Mixed fruit salad with honey citrus dressing  
served with honey nut granola & plain yogurt

### CALAMARI / 9

Crispy calamari with homemade tartar sauce



### SALMON ROCKET / 15

Flame-torched salmon *sashimi* wrapped with  
arugula leaves, served with wasabi mirin dressing

## MAINS

### BIG BREKKIE / 22

Choice of scrambled or sunny side-up eggs with  
crispy bacon, chicken sausages, baked beans,  
sauteed mushrooms and traditional thick toast


### BEEF HASH / 18

Minced Wagyu & Angus beef with scrambled  
eggs, fruit salad and traditional thick toast

### SPINACH TAMAGO / 18

Japanese sauteed spinach omelette, served on traditional  
thick toast, mesclun greens, breakfast potatoes  
and fruit salad

### BUTTERMILK PANCAKES / 15

Choice of crispy bacon  or chicken  
sausages and fruit salad

### FISH & CHIPS / 20

Tempura battered shark catfish fillets served with  
hand-cut fries



### **new** BIG SALAD/ 18

Mesclun greens and Japanese ramen tossed in  
French dressing, served with chicken yakitori

### EGGS BENNY / 18

Poached eggs on traditional thick toast  
with 2 wagyu beef slices, mesclun greens,  
breakfast potatoes and fruit salad

**new**


### BRAISED PORK BELLY SANDWICH / 18

Black Berkshire pork slow-cooked for 6 hours on  
a deep fried mantou, served with sweet potato fries  
\* Limited portions available \*

### WAFFLES / 15

Served with 2 scoops of ice cream\*,  
fresh strawberries, caramelized bananas and maple syrup  
\*Choice of Chocolate, Vanilla or Strawberry Ice Cream

### FRENCH TOAST / 16

Choice of crispy bacon  or chicken  
sausages and fruit salad



### MENTAIKO PASTA / 18

Spaghetti tossed in creamy mentaiko,  
topped with more cod fish roe

### SPICY GOMA BEEF WRAP / 16

Sauteed spicy beef wrap with homemade sesame  
dressing, served with shiitake tempura

## ADD ONS :

 4 strips crispy bacon / 6

 Breakfast potatoes / 3

Side Salad / 6

2 chicken sausages / 6

Sauteed mushrooms or baked beans / 3

Scrambled or sunny side up eggs / 5



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## DESSERTS

### GOLDEN CUSTARD LAVA CAKE

*Molten chocolate lava cake with  
a salted egg yolk custard center*

*\*Limited portions available\**

12

### MILO PANNA COTTA

*Smooth chilled chocolate malt panna cotta  
served with Milo powder and condensed milk*

8

### TRUFFS' EARL GREY CHOCOLATE TART

*Earl grey infused dark chocolate ganache tart  
with crumble topping and praline base*

*\*Limited portions available\**

9

### CRÈME BRULÉE OF THE DAY

*Smooth, creamy, chilled custard with caramelised sugar topping  
Please check with your server for today's flavor*

12

### DAILY SPECIALS

*Check with servers for today's selection*

12

*\* All prices are subject to 10% Service Charge and Prevailing Government Taxes*

*\* Customized Birthday tags and candles upon request*