

# PUBLICO

## A LA CARTE BREAKFAST

6:30am - 10:30am

### Avocado on Toast

heirloom tomatoes, smashed avocado, sourdough, cracked pepper, extra virgin olive oil

\$16

### Tostada Catalana

toasted sourdough bread, grated fresh tomato, parma ham, drizzled with extra virgin olive oil

\$17

### Mediterranean Scramble

scrambled egg whites, chicken breast marinated in yoghurt and spices, sourdough bread

\$21

### PUBLICO's "Buon Appetito!!"

You better be hungry:

two eggs your way, crispy bacon, baked baby potatoes, roasted tomatoes, sauteed mushrooms, toasted sourdough bread

Choose 1 homemade sausage:

spicy italian, beef za'atar, veal chipolata with fennel, or chicken with rosemary and garlic

\$23

### Huevos Rancheros

two sunny side-up eggs, grilled tortilla, chorizo chilli, black beans, tomatoes, avocado, spring onions

\$17

### Smoked Salmon Benedict

two eggs, warm baked ciabatta, spinach, sriracha hollandaise

\$24

### Bettina's Granola

wholesome grains, honey, natural greek yoghurt, mixed berries, fresh mint

\$16

### Pancakes & Berries

light and fluffy buttermilk pancakes, fresh berries, warm maple syrup, whipped cream, icing sugar

\$16

### Golden French Toast

caramelised brioche, brown butter, maple syrup

\$17

### Sides

bacon 

avocado 

baked beans 

hash browns 

baby spinach 

baked tomatoes 

baked baby potatoes 

home-made sausages 

sauteed portobello mushrooms 

\$5

## BREAKFAST SET

6:30am - 10:30am

Need a little more to fuel up for the day ahead? Enjoy all of our offerings at the Deli Counter as well as a choice of one a la carte option, paired with a selection of stimulating coffees by Liberty and revitalising teas by Gryphon.

\$38

\*Hotel guests who have breakfast included as part of their room packages, may enjoy the breakfast set at no further charge.

PHONE (65) 6826 5041

EST. 2017

Publico.sg

 Vegetarian  Gluten-free  Contains Egg  Contains Beef  Contains Pork  Contains Seafood  Contains Nuts  Contains Dairy

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

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## ALL-DAY-DINING

10:30am - 9:00pm

### SALADS

#### Beetroot & Goat Cheese Salad

roasted beetroot and beetroot cream, goat cheese, rocket

\$16

#### Quinoa-Power Salad

quinoa, avocado, red onions, sugar snap peas, cucumber, cherry tomatoes, pumpkin seeds, pomegranate seeds, beetroot cream

\$16

#### BLT Caesar

bacon, romaine lettuce, tomato, croutons, creamy caesar dressing, shaved parmesan

\$17

#### protein add-ons:

marinated chicken \$5

smoked scottish salmon \$8

### ALL-DAY BREAKFAST

#### Avocado on Tuscan Toast

heirloom tomatoes, smashed avocado, sourdough, cracked pepper, extra virgin olive oil

\$16

#### Mediterranean Scramble

scrambled egg whites, chicken breast marinated in yoghurt and spices, sourdough bread

\$21

#### Smoked Salmon Benedict

two eggs, warm baked ciabatta, spinach, sriracha hollandaise

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#### Bettina's Granola

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#### Pancakes & Berries

light and fluffy buttermilk pancakes, fresh berries, maple syrup, whipped cream, icing sugar

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### BURGERS & SANDWICHES

#### PUBLICO's Burger

beef patty, tomato chilli jam, scamorza, prosciutto, balsamic onion confit, arugula

served with a side of french fries

\$26

#### Filthy Burger

american cheddar, pulled pork, candied bacon, onion rings, fresh slaw, jalapeno, sesame bun

served with a side of french fries

\$26

#### You'd Never Know It's Veggie Burger

black bean burger patty, romaine lettuce, tomatoes, cheddar, dill pickles, sesame bun

served with a side of potato chips

\$21

#### Fish & Chips

beer-battered fish, fries, spicy avocado remoulade, lemon wedges

\$24

#### Meatball Sub

beef or pork meatballs, ciabatta, scamorza cheese

served with a side of potato chips

\$20

#### National Grilled Cheese

white bread, house-smoked cheese, onion jam

served with a side of potato chips

\$20

#### Club Sandwich

white bread, chicken breast, bacon, fried egg, cheese, romaine lettuce, tomatoes

served with a side of potato chips

\$20

### SIGNATURE

#### Beef Lasagna

classic beef lasagna

\$20

\*ask a member of our team for today's specials.

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## ALL-DAY-DINING

10:30am - 9:00pm

### FRIES

#### Sweet Potato Fries

\$7

#### French Fries

\$7

Includes a choice of 1 dip  
Additional dips available at \$3.50 per dip

#### Dips:

spicy thai  
sambal mayo  
smoked bbq  
truffle aioli  
gochujang  
avocado remoulade  
yellow curry mayo  
wasabi mayo  
chipotle lime  
sriracha ranch

### DESSERTS

#### Sizzling Brownie Sundae

warm brownie, burnt marshmallow,  
vanilla ice cream, candied bacon, caramel sauce

\$15

#### Frozen Yoghurt

soft-serve chocolate or vanilla yoghurt

#### choose any 1 topping:

granola, oreos, m&ms, kit kat, rainbow sprinkles,  
rice krispies, walnut crumble, berry or chocolate sauce  
(additional toppings \$1 each)

\$7

#### Ice Cream

the classics – vanilla, chocolate, strawberry  
(we suggest at least 3 scoops...)

\$4 (per scoop)

#### Cheesecake

classic cheesecake with fresh berries and coulis

\$9

#### Perfect Combo: A Sundae and My Bestie

(for 2 good buddies)

3 scoops of ice cream, whipped cream, chocolate sauce,  
almonds, brownie bites, marshmallow, wafer stick

\$16

#### Mad Banana Split Sundae

(for 4 brave people or more)

6 scoops of ice cream, banana, almonds,  
marshmallow, whipped cream, honeycomb,  
chocolate fudge, caramel, wafer stick, chocolate  
chunks, walnut crumble, brownie bits, cookie dough

\$42

#### Everything-But-The-Kitchen-Sink Sundae

(For 6 crazy people or more)

10 scoops of ice cream, banana, almonds,  
marshmallow, whipped cream, honeycomb,  
walnut crumble, brownie bits, cookie dough,  
cereal crispies, berries, cookie bites, shaved chocolate,  
chocolate fudge, caramel, wafer stick, chocolate chunks

\$58

#### Special Cake / Dessert of the Day

please check with a member of our team as we offer a  
special dessert every day

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## TEA SELECTION

All our teas are blended by Gryphon Tea Company.

**MORNING ENGLISH** \$6  
Soulful, brisk black tea blend from Assam, Ceylon and Africa with rich tannins. Gentle notes of tobacco and stone fruits enliven the brew.

**EARL GREY NEROLI** \$6  
High grown Darjeeling expressed in crisp notes of Italian bergamot and powdery orange flowers. Spirited and elegant, the brew whispers of finesse and sophistication.

**SHISO MINT** \$6  
Aromatic and complex Arabian Mint with Japanese Shiso. Rich, minty and earthy, the brew exudes a fresh and balsamic character that is assuring and confident.

**ROSE OF ARIANA** \$6  
Sublime powdery aroma of Ispahan Rose reminiscent of fresh cut flowers. Each nubian bud is carefully hand-picked and air-dried to preserve its delicate aroma and colour.

**EGYPTIAN CHAMOMILE** \$6  
Simplicity in itself. Calm, soothe, refresh with our organic Egyptian Chamomile. It is no mystery that Chamomile is the queen of relaxing herbs.

**JASMINE SILK PEARLS** \$6  
Downy, silvery-green tea from Fujian province in China, handcrafted by artisans and infused with graceful notes of Midnight Jasmine.

**UJI SENCHA** \$6  
Single origin tea from Uji Prefecture, one of Japan's oldest tea growing regions. Expressive forward notes reminiscent of marine and cut grass trailing with an umami finish.

**COLD BREWED LUXURY TEAS** \$7  
**PEARL OF THE ORIENT WITH LYCHEE**  
**EARL GREY LAVENDER WITH STRAWBERRY**

## WATER

**SAN PELLEGRINO** \$8  
500ml

**ACQUA PANNA** \$8  
500ml

## LEMONADES

**LEMONADE** \$5.50  
**PINK LEMONADE** \$5.50

## FRESH JUICES

**MINT FOR YOU** \$8  
cucumber, lime, pear, mint

**GINGER TOP** \$8  
carrot, apple, ginger

**QUADRUPLE ZINGER** \$8  
grapefruit, orange, celery, pineapple

## SMOOTHIES

**BLENDED ICED CHOCOLATE** \$8  
chocolate powder, milk, whipped cream

**SMOOTH CRIMINAL** \$10  
avocado, banana, soy milk, honey

**STRAWBERRY FIELDS FOREVER** \$10  
granola, strawberry, fig yoghurt, maple

## CLASSICO ITALIANO

Our espresso is pulled through a La Marzocco Linea PB2, then mixed with creativity and flair from our skilled baristas. Liberty Coffee, one of Singapore's leading small-batch artisanal roasters, began when the founder stepped inside an old-school Roman espresso bar and fell immediately in love with the aroma of fine Arabica against the sweet milk. He dreamed of bringing the same to Singapore... And here it is!

**ESPRESSO** \$4  
**DOUBLE ESPRESSO** \$5.50  
**MACCHIATO** \$4  
**CAPPUCCINO** \$5  
**FLAT WHITE** \$5  
**AMERICANO** \$4.50  
**PICCOLO LATTE** \$4.50  
**LATTE** \$5  
**MOCHA** \$6  
**HOT CHOCOLATE** \$5  
**COLD BREW COFFEE** \$5.50

add ons:  
extra shot of coffee \$1.50  
soy milk \$1  
vanilla syrup \$1  
caramel syrup \$1  
hazelnut syrup \$1  
iced \$1

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## SPARKLING WINES

	GLS/BTL
LA BOTTEGA, EXTRA DRY SPUMANTE, ITALY NV fragrant, fresh, well-balanced	\$14/65
RUGGERI PROSECCO, ITALY NV dry, crisp, delicate	\$15/70

## WHITE WINES

	GLS/BTL
CLARIS DI TERRE DI GAIE, PINOT GRIGIO IGT, VENETO, ITALY '15 ripe apples, lemon peel, stone fruits	\$13/60
WILD ROCK, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND '16 white peach, pale lemon, fresh green herbs	\$15/70

## RED WINES

	GLS/BTL
FANTINI FARNESE, MONTEPULCIANO DOC ABRUZZO, ITALY '14 ruby red, lush, spicy	\$13/60
FRANZ HAAS "KRIS" PINOT NOIR, SICILY, ITALY '15 ripe blackberries, red forest fruits, subtle earthiness	\$15/70

## ROSE WINES

	GLS/BTL
AIX ROSE, PROVENCE, FRANCE The perfect wine to drink all day -- fragrant, delicate, classy	\$15/70

## SODAS & OTHERS

FANTA ORANGE	\$4
FANTA GRAPE	\$4
COCA-COLA	\$4
COCA-COLA ZERO	\$4
SPRITE	\$4
DR. PEPPER	\$5
ZICO PURE COCONUT WATER	\$5
STEWART'S ROOT BEER	\$5.50
STEWART'S CREAM SODA	\$5.50
GATORADE LIME	\$5.50
GATORADE ORANGE	\$5.50
SNAPPLE PEACH ICED TEA	\$6
SNAPPLE CRAN-RASPBERRY	\$6
MONSTER SODA	\$6
MONSTER SODA ZERO ULTRA	\$6
RED BULL EURO	\$6
RED BULL SUGAR-FREE	\$6
BUNDABERG GINGER BEER	\$6

## BEERS

MORETTI (ITALY)	\$12
STONE & WOOD PACIFIC ALE (AUS)	\$12
PABST BLUE RIBBON (USA)	\$12
ROGUE DEAD GUY ALE (USA)	\$12
ROGUE HAZELNUT BROWN NECTAR (USA)	\$13
DESCHUTES WONDERLAND PACIFIC LAGER (USA)	\$12
TIGER (SG)	\$10
TUATARA COASTIN' SESSION IPA (NZ)	\$12
8 WIRED FLAT WHITE COFFEE MILK STOUT (NZ)	\$13
ZEFFER RED APPLE CIDER (NZ)	\$12

## COCKTAILS

APEROL SPRITZ aperol, prosecco, topped with soda and orange slice	\$16
BLOODY MARY vodka, tomato juice, spices, garnished with cucumber	\$20

## MILKSHAKES

VANILLA	\$10
CHOCOLATE	\$10
STRAWBERRY	\$10
CRUNCHY PEANUT BUTTER & NUTELLA	\$10
WAKE ME UP ESPRESSO & OREOS	\$10
DECADENT S'MORES	\$10

## GET YOUR BOOZE ON

(alcohol friendly milkshakes)

MAPLE BOURBON MILKSHAKE maple syrup, rebel yell bourbon, vanilla-bean ice cream, yum	\$14
WHO'S YOUR MAMA? baileys, kahlua, butterscotch, vanilla-bean ice cream, super-yum	\$15
CHOCOLATE PRETZEL & SALTED CARAMEL MILKSHAKE pretzels, chocolate, anejo tequila, caramel, vanilla-bean ice cream, mega-yum	\$14