Socialicious house of asian blends

SOCIAL TIMES

A brand owned by Brew Bar Restaurant & Café L.L.C

OPEN HOURS
EVERYDAY FROM
OPEN 6.30AM
10.30PM CLOSE

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SOUP
Let's talk soup

TOM KHA SOUP **24/26/28** (S)
a rich and creamy Thai soup with a choice of vegetables/chicken/seafood

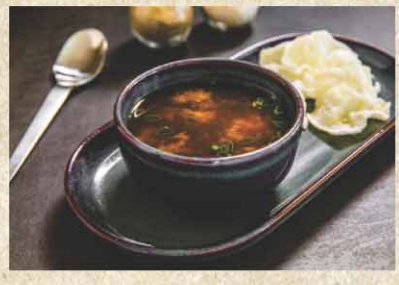
MIZU TAKI **24/26/28** (G)
Japanese nabe soup with a choice of vegetables / chicken/seafood

MEE BASKO SOUP **26** (G)
Indonesian meat ball and noodle broth

LAKSA SOUP **26/28** (S)
spicy nyonya laksa soup with vegetables and noodles with a choice of chicken / seafood

MISO SOUP **24** (G)
classic miso soup finished with wakame, tofu and scallions





SALAD
Right before appetizers

SOM TAM **26** (H) (V) (N)
Thai fiery salad with raw papaya, birds eye chili, lemon, palm sugar, crushed peanuts and aromatic herbs

YAM KHAI DO **26** (H)
Thai fried egg and green salad tossed in sweet and citrus dressing

YASAI SALAD **26** (V) (H)
medley of Asian greens and citrus fruits tossed in sweet chili and Thai herb dressing.

KANI SALAD **34** (S)
Hearty salad with crab meat, Japanese mayonnaise and flying fish roe

SEA FOOD POMELO SALAD **32** (S) (H)
shredded pomelo tossed along with shrimps, calamari and fish flakes in house dressing





APPETIZERS
Let's start a lil chat

EDAMAME **10** (V)
steamed soybean pods

SPICED EDAMAME **12** (V) (H)
soybean pods tossed in togarashi powder and garlic pearls

EDAMAME FALAFELS **26** (G) (D) (N)
a super food twist to falafel, served in pita pockets drizzled with wasabi mayonnaise

CRISPY LOTUS STEM **28** (H) (N)
renkon crisps tossed in sweet chilli & sriracha sauce

WONTON CUP **24** (G) (V)
crunchy wonton cups filled with wok tossed veggies.

THAI SMOKED CORN CAKE **24** (D) (V) (G)
drizzled with wasabi mayonnaise and hot garlic sauce

CRISPY CALAMARI **32** (G)
calamari rings served with curried coconut sauce

CRAB RANGOON **32** (G) (S) (D)
oven baked crab rangoon served with sweet and sour sauce

BAKED MUSSELS **32** (G) (S) (D)
panko crumbed mussels flavored with soy butter and scallions.

PRAWN TEMPURA **32** (G) (S)
tempura fried prawns served with soy-mirin sauce

SALMON TATAKI **36**
pan seared salmon drizzled with sichmi and bonito mayonnaise, topped with salmon roe and house salad

BALINESE SKEWERS (N)
Chicken/ Prawn/Grass-fed Beef **28/ 32/36**
tender goujons of meat /seafood seasoned, skewered and grilled served with peanut sauce

BO LUC LAC **36** (G)
grass-fed beef cubes sautéed in chilly soya and black bean sauce

SOCIALICIOUS NACHOS **28** (G)
wonton nachos with teriyaki chicken, sriracha sauce, Asian slaw and sour cilantro dressing

CHICKEN AND WAFFLES **28** (G) (D)
crispy golden chicken on fluffy waffles with tonkatsu sauce and japanese mayonnaise

HOT AND SOUR BUFFALO WINGS **28** (G) (H)
tender chicken wings sautéed in hot and sour sauce

BEHIND EVERY SMALL BITE, IS CHEF :-)))))



BAO
Steamed South East Asian Buns served with varied fillings, seasonings and marinades as open folded Baos or as sliders along with honey chili tossed potatoes and house relish

CRISPY COTTAGE CHEESE BAO **26** (D) (G)
MUSHROOM & BELL PEPPER BAO **26** (G)
CRISPY POTATO & CHEESE BAO **26** (D) (G)
BEET AND NUT SLIDER **26** (N) (G) (D)
TERIYAKI CHICKEN BAO **28** (G) (D)
TEMPURA FRIED FISH BAO **30** (G) (D)
SOFT SHELL CRAB BAO **48** (G) (S) (D)
BEEF BULLGOGI BAO **38** (G) (D)

GROUND PRAWN PATTY SLIDER **32** (G) (S)
BEEF PATTY SLIDER **38** (G)
CHICKEN KATSU SLIDER **28** (G)

ASIAN POT STICKERS
4 PIECES PER PORTION

TRIO OF MUSHROOM TRUFFLE OIL **32** (G) (V) (D)
PRAWN & GARLIC CHIVES **32** (G) (S)
SHRIMP & CRAB MEAT **32** (G) (S)



D Dairy | G Gluten | H Hot | N Nuts | S Shellfish | V Vegetarian | H Healthy

DESSERTS
Whisper sweet nothings

BANANA CARAMEL CAKE **22** (G) (D)
warm banana cake drizzled with caramel and served with rice pudding.

MATCHA CHOCOLATE CAKE **22** (G) (D)
matcha and chocolate layered cake served with ice-cream

BAKED YOGHURT **20** (D)
a treat for the sweet lovers

TUB TIM KROB **22**
Thai classic dessert with water chestnuts and coconut milk

HONEY TOAST **22** (G) (D) (N)
decadent honey toast drizzled with chocolate and caramel with ice-cream

ASIAN INSPIRED CRÈME BRULEE **22** (G) (D)
crème brulee with an Asian twist

JAPANESE CHEESE CAKE **22** (G) (D)
light and airy cheese cake with sinful sourness

CHIFFON CAKE **22** (G) (D)
light and fluffy cake with a sweet and sour glaze

CHOICE OF ICE CREAM **18** (D)

FRESH CUT FRUITS **20**



COFFEE
First coffee

CAPPUCCINO **16**
CAFÉ LATTE / MACHIATO **16**
FLAT WHITE **16**
AMERICANO/LONG BLACK **14**
ESPRESSO **12**
RISTRETTO **14**
CAFÉ MOCHA **16**
CHAI LATTE **16**
MATCHA LATTE **16**
VANILLA LATTE **16**



SOFT DRINKS 10
SPRITE
FANTA
COKE
COKE LIGHT
GINGER ALE
TONIC WATER
SODA
IMPORTED PREMIUM STILL WATER
IMPORTED PREMIUM SPARKLING WATER **11**



MAINS & CURRIES
curries and conversations

GRILLED SALMON **58** (G) (D)
teriyaki glazed Norwegian salmon with soba noodles & Asian greens

TORI KATSU CURRY **38** (G)
panko crusted chicken in yellow curry with gohan, Asian greens and crisps

GRILLED CHILEAN SEA BASS **58**
sea bass seasoned with ginger, hill garlic and coriander root grilled and served with sticky rice and Asian greens

BEEF BULLGOGI WITH STICKY RICE **54** (G)
grass fed beef tossed in bullgogi sauce served with gohan, Asian greens and crisps.

AGEDASHI TOFU **38** (G) (D) (V)
crispy tofu tossed in garlic spiked tonkatsu sauce served with soba noodles, asian greens and crisps

RED CURRY
VEG /CHICKEN/ PRAWN **34/36/38** (S)
rich and hot curry with ambrosial spices simmered in coconut milk

GREEN CURRY
VEG/CHICKEN/PRAWN **34/36/38** (V) (S)
creamy green curry with aromatic herbs simmered in coconut milk

MASSAMAN CURRY
MUTTON **44** (N) (G)
mildly spiced Thai curry enriched with potatoes and peanuts

RENDANG CURRY
GRASS FED BEEF **46** (G)
velvety coconut curry flavored with medley of spices and herbs

YELLOW CURRY
VEG/CHICKEN / PRAWN **34/36/38** (S)
a soothing Thai curry packed with flavor served with sticky rice, Asian greens and crackers

STUFFED CALAMARI **38** (S)
stuffed baby squid braised in rooster sauce

BOWL MEAL
food for the soul

BURMESE KHAO SUEY
CHICKEN/ SEAFOOD **38/40** (N) (S)
a flavorful noodle bowl simmered in coconut milk with vegetables and choice of toppings.

EXOTIC MUSHROOM RAMEN **42** (G) (D) (V)
hearty bowl of noodle broth filled with shimeji, enoki, shitake and oyster mushroom along with greens.

LEE'S RAMEN BOWL
VEGETABLE/CHICKEN/SEAFOOD **40/42/44** (S) (G) (D)
our signature flavorful ramen bowl with a choice of topping

VIETNAMESE PHO BO **48** (G) (D)
classic Vietnamese noodle broth with vegetables and grass-fed beef

HEARTY EXTRAS

FRIES **4**
RICE/NOODLES **6**
VEGGIES **6**
CHICKEN **8**
GRASS FED BEEF **12**

BEVERAGES
Sip and slurp

MOCKTAILS 19

PINK BLOSSOM
a refreshing frozen blend of fresh strawberries and peach with a hint of lime

FAIRY BERRY
an exciting mélange of fresh black berries and Tahitian vanilla

BASIL PASSION MOJITO
fresh lemon chunks and Thai basil spiked with tangy maracuja

SNOWY DREAM
cranberry juice infused with aromatic rosemary leaves

CANDY
a tropical delight with fruity mango and orange enriched with almond

GRANNY SMITH & SPEAR MINT MARGARITA
green apple twisted with aromas of spear mint

SODA CHANH
refreshing Vietnamese lemonade

PINNACLE PARADISE
a breezy cooler with apple and cinnamon splashed with sparkling water

FRAPPES 22
MANGO STRAWBERRY / CARAMEL / JAVA CHIP / COLD COFFEE

ICE TEA 20
BASIL ICED TEA / PEACH ICED TEA
LEMON GRASS ICED TEA / THAI ICED TEA / LIME INFUSION

MILK SHAKES 24
BANANA CARAMEL / OREO CARAMEL / VANILLA STRAWBERRY / MATCHA CHOCOLATE

SMOOTHIES 26
BERRILICIOUS / FRUITILICIOUS / VITAMIN BOOSTER / DARK & DREAMY MEMORY BOOSTER / GO BANANAS / GO BANANAS DAIRY FREE

POT TEA 20
ASSAM DIRIAL **(BLACK TEA)**
DARJEELING QUEENS BLEND **(BLACK TEA)**
ENGLISH BREAKFAST **(BLACK TEA)**
ORIENTAL EVE **(BLACK TEA)**
EARL GREY SPECIAL **(BLACK TEA)**
JAPANESE SENCHA PREMIUM **(GREEN TEA)**
GREEN JASMINE **(GREEN TEA)**
SOUTH SEA PEARL **(GREEN TEA)**
SAKURA ALLURE **(GREEN TEA)**
CHINA GREEN ROSE **(GREEN TEA)**
MELON OOLONG **(OOLONG TEA)**
STRAWBERRY KIWI **(FRUIT MELANGE)**
CHAMOMILE **(SINGLE HERBS)**
ROSE BUDS **(SINGLE HERBS)**
PEPPERMINT **(SINGLE HERBS)**
JASMINE LILY **(BLOOMING TEA)**
TRIPLE YELLOW CHRYSANTHEMUM **(BLOOMING TEA)**
MARIGOLD GARDEN **(BLOOMING TEA)**
CHINA PU ERH/SHU PU ERH LOOSE **(PU ERH)**
PU ERH MINI TOUCHA JASMINE LOOSE **(PUERH)**





Taxes as extra, if applicable
Incase of any dietary restriction or allergies, please inform your server

D Dairy | G Gluten | H Hot | N Nuts | S Shellfish | V Vegetarian | H Healthy