

WEEKDAY SPECIAL SET MENU

k n o t s™
— ✂ —
cafe and living

MONDAY TO FRIDAY
11AM TO 2PM (LUNCH)
5.30PM TO 7.30PM (DINNER)

\$30/PAX (INCL. GST)

***EACH MEAL INCLUDES ONE MAIN, SOUP, DRINK & ICE CREAM**
(Mains will be rotated on a weekly basis!)

CHICKEN CHOP

Chicken leg marinated in cajun spices with pilaf rice & mesclun salad
(choice of mushroom or black pepper sauce)

VEGETARIAN SPAGHETTI AGLIO OLIO

Spaghetti sauteed with spinach, cherry tomatoes, button mushrooms & black olives

Top up \$3 for:

Half chicken leg marinated in cajun spices
OR 1pc of deep fry breaded dory fillet

FISH & CHIPS

Deep fry breaded dory fillet with french fries & mesclun salad, served with tartar sauce
(top up \$2 for truffle fries)

Soup: Varies based on the soup available



*Terms & Conditions

- For complimentary drink, top up \$2 for black/ white coffee/ tea (top up \$3 for iced option)
- Available for dine-in only, not applicable on weekends and public holidays
- Cannot be stacked with other discounts or promotions

k n o t s[™]
— ✂ —
cafe and living

by Xpressflower

HAPPY HOUR[™] HAPPY NEWS!

FROM 4PM DAILY

1 FOR 1
BEERS AND
WINES



ALL BEERS & SELECTED WINES

- Valid only for the drinks mentioned above.
- Does not apply to mixtures of beer and wine.
- Promotion cannot be stacked with other promotions.
- Complimentary beer applies to a lower value or equal value item.

k n o t s
— ✂ —
cafe and living

by Xpressflower

PERSONALIZE YOUR BREW

Custom Latte Art
For Every Occasion

Kindly Approach Our Staff To Find Out More



Refillable, Distilled Water

At Just \$0.50



Note:
Tap water
is not
available

Sip & Savour

Mon - Sun: Valid all day

20% off Coffee/tea with purchase of pastries/cakes!

Selection of any pastry/sliced cake & 1 cup of coffee/tea

Terms & Conditions

- Not applicable on public holidays
- Available for dine in only
- Not applicable with other promotions and discounts
- Limited to 1 redemption per **pax**
- Payment by Cash/NETS/PayNow only

A Unique Meeting Space Amid Lush Greenery

Weekdays | Available all day

Each participant to purchase any pastry/cake and enjoy **20% off coffee/tea!**

Terms & Conditions:

- Available at Knots Cafe Pasir Panjang only
- Bookings have to be made at least 1 day in advance, kindly call 6817 0383
- Not available on PH
- Facilities include portable projector, whiteboard, flipchart & stationery
- Payment by Cash/PayNow/Paylah/NETS only
- ++10% service charge + GST

\$30++

Includes:
Free-flow Nuts
+ Use of Facilities



Breakfast

(AVAILABLE DAILY UNTIL 6PM)



KNOTS WAFFLE & BREKKIE 28.90

(Waiting time approx 15 mins or more)

Buttermilk waffle stacked with smoked beef sausage, streaky bacon, scrambled eggs, mushrooms & baked tomatoes



AVOCADO TOAST 17.25

Multi-grain bread stacked with romaine leaves, sliced tomatoes, avocado and topped with shaved parmesan



TRUFFLE EGGS & BACON CROISSANT 17.25

Buttery croissant with streaky bacon strips, scrambled eggs infused with truffle oil & fresh greens

PARMA HAM BENEDICT 22.30

Multi-grain toast with prosciutto ham, poached eggs, sautéed baby spinach, fresh greens & topped with hollandaise sauce

SMOKED SALMON SANDWICH 17.25

Smoked salmon & guacamole spread on multi-grain bread, caramelized pineapple, lettuce, tomatoes & fresh greens

SMOKED SALMON BENEDICT 22.30

Multi-grain bread with smoked salmon, poached eggs, guacamole spread, sautéed spinach, salad and hollandaise sauce

Soup Of The Day

7.10 - 10.20

Price varies based on soup available

Salad

FRUITS & SPINACH SALAD 14.20

Fresh avocado, wild strawberries, blueberries, roasted walnuts, baby spinach with balsamic dressing

SMOKED SALMON CAESAR SALAD 14.20

Smoked salmon, crunchy romaine lettuce, garlic croutons, cherry tomatoes, bacon bits, parmesan cheese with in-house caesar dressing

 - CHEF'S RECOMMENDATION
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UPDATED APRIL 2025

Bites



CHARCUTERIE ✂

25.45

Camembert cheese, sliced honey baked ham, parma ham, ovalini, mixed greens, cherry tomatoes & walnuts. Served with cranberry jam & lightly toasted french baguette



CAJUN FRIES & POPS BASKET

15.90

Crispy popcorn chicken & fries seasoned with Cajun spices

FRENCH FRIES

Lightly salted golden crispy fries

10.70

TRUFFLE FRIES ✂

Golden crispy fries with parmesan cheese, tossed with black crush pepper, parsley & truffle oil

13.80

NACHOS FRIES

Golden crispy fries drizzled with nachos sauce and mayonnaise

13.80

CAJUN FRIES

Golden crispy fries seasoned with Cajun spices

13.80

KNOTS WINGS

Deep fried chicken wings (4 wings & 4 drums)

13.80

CAMEMBERT CHEESE BOARD

Served with truffle honey, raspberry jam & lightly toasted french baguette

19.30

Mains

(AVAILABLE FROM 10AM ONWARDS)



GRILLED ROSEMARY LAMB CHOPS

24.40

Grilled rosemary lamb chops with roasted baby potatoes and mesclun salad



KNOTS BEEF BURGER ✂ 22.30

(Top up \$2 for truffle fries)

Minced beef patty, bacon strips, baked tomatoes, caramelized onions & melted cheddar cheese with sauted mushrooms in a brioche bun, french fries & fresh greens.



FISH & CHIPS ✂

17.25

(Top up \$2 for truffle fries)

Deep fry breaded dory fillet, french fries & mesclun salad, served with tartar sauce

STEAK & EGG

34.50

200g grass-fed Australian ribeye steak with sunny side up eggs, roasted baby potatoes & mesclun salad, served with black pepper sauce

PORK CHOP

19.90

Pan seared pork chop with roasted baby potatoes & mesclun salad (choice of mushroom or black pepper sauce)

CHICKEN CHOP

19.90

Chicken leg marinated in cajun spices with roasted baby potatoes & mesclun salad (choice of mushroom or black pepper sauce)

SAUSAGES & POTATOES

20.10

Farmhouse pork sausages with roasted baby potatoes

PAN SEARED SALMON ✂

(Waiting time approx 15 mins or more)

20.90

Pan seared salmon fillet, pilaf rice & mesclun salad



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UPDATED MARCH 2025

Pasta

(AVAILABLE FROM 10AM ONWARDS)



TRUFFLE PARMA ✂ 22.95

Spaghetti cooked in truffle cream sauce with button mushrooms, white wine, baby spinach, & topped with prosciutto parma ham



SPAGHETTI VONGOLE ✂ 22.20

Spaghetti infused with garlic, white ocean clams, white wine, fresh basil leaves and chilli flakes



BACON GAMBERONI ✂ 23.35
AGLIO OLIO

Spaghetti sauteed with bacon and tiger prawns, chilli flakes, garlic, white wine and finished with parsley



SHROOMS & BACON 19.30
AGLIO OLIO

Spaghetti sauteed with streaky bacon & button mushrooms, chilli flakes, garlic, white wine & finished with parsley



CARBONARA ✂ 20.30

Spaghetti cooked in creamy cheese sauce, streaky bacon, white wine, garlic, parmesan & topped with raw egg yolk



VEGETARIAN AGLIO OLIO 19.30
OR TOMATO 🌿

Spaghetti sauteed with button mushrooms, cherry tomatoes, white wine, baby spinach, garlic & black olives

Add-Ons

BEEF SAUSAGE	7.05	2 EGGS (<i>Scrambled/ sunny side up/ poached/over easy</i>)	4.00
PARMA HAM (<i>4 slices</i>)	7.15	AVOCADO (<i>Half</i>)	3.10
SMOKED SALMON	6.05	TOAST (<i>Wholemeal bread</i>)	2.00
STREAKY BACON (<i>4 strips</i>)	5.00	ROASTED BABY POTATOES	4.00
SAUTEED MUSHROOMS	4.00		



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UPDATED APRIL 2025

Kids Meal (For 6 & Below)

(INCLUDES CHOICE OF HOT KNOTS CHOCO OR BABYCINO AND SINGLE SCOOP VANILLA ICE CREAM)

MINI MUSHROOM TOMATO PASTA

14.80

MINI FISH AND CHIPS

14.80

Pizza

(AVAILABLE FROM 10AM ONWARDS) | (WAITING TIME: APPROX 20 MINS OR MORE)



10" CARBONARA 

24.40

Cream based pizza with bacon strips, cheese and topped with soft cooked egg



10" HAWAIIAN 

24.40

Honey baked ham, pineapples & mozzarella cheese

10" MARGHERITA 

22.30

Freshly sliced tomatoes, mini mozzarella balls, fresh basil leaves & mozzarella cheese



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Coffee

	HOT	ICED
ESPRESSO Single espresso shot	4.10	N/A
DOPIO Double espresso shot	5.00	N/A
PICCOLO (Mini-latte) Double espresso ristretto, steamed milk	 5.00	N/A
FLAT WHITE Single espresso, steamed milk	 5.30#	N/A
LONG BLACK Double espresso, water	5.00#	6.05
CAPPUCCINO Single espresso, thick milk foam	 5.30#	6.35

	HOT	ICED
MILO MOCHA Single espresso, milo, steamed milk drizzled w/ milo powder	 7.05	8.10
CAFÉ MOCHA Single espresso, cocoa powder, steamed milk	 6.65#	7.70
CAFÉ LATTE Single espresso, steamed milk	 5.30#	6.35
SALTED CARAMEL LATTE ☿ Double espresso, salted caramel, steamed milk	 7.65	8.70
DIRTY CHAI LATTE ☿ Double espresso, spiced chai, steamed milk	 7.65	8.70
AFFOGATO Double espresso w/ single scoop of vanilla ice cream	 N/A	8.10

Matcha, Chai & Chocolate

	HOT	ICED
MATCHA LATTE	 7.35	8.40
ICED MATCHA LATTE W/ VANILLA ICE CREAM	 N/A	10.70
CHAI LATTE	 7.35	8.40
CHOCOLATE CHAI	 7.65	8.70
KNOTS CHOCO	 7.35	8.40
ICED KNOTS CHOCO W/ VANILLA ICE CREAM	 N/A	10.70
BABYCINO Steamed milk, milk foam, cocoa sprinkles	 3.60#	N/A

Fresh Juices

ORANGE JUICE	 6.65
ORANGE + CARROT JUICE	 6.65
GREEN APPLE JUICE	 6.65
GREEN APPLE + CUCUMBER JUICE	 6.65
W/O ICE	+1.00

Add-Ons

ESPRESSO SHOT	1.30
FLAVOUR SHOT Caramel, hazelnut or vanilla	 1.30
#UPSIZE	2.05

Choice Of Milk

LOW FAT	0.00
SOY	1.00
OAT	1.60



Nutri-Grade mark is based on
preparation at 100% sugar
(before addition of ice)



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Blended Drinks

CHOCO BANANA MILKSHAKE		10.10
STRAWBERRY MILKSHAKE		10.10

OREO COOKIES SMOOTHIE		10.10
MATCHA BANANA MILKSHAKE		10.10

Artisanal Tea

HOT / TEAPOT 7.35

LEMON GINGER MINT
Peppermint, ginger root, lemon myrtle, lemongrass & galangal
EARL GREY LAVENDER
Black tea w/ oil of bergamot, lavender flowers
CHAMOMILE DREAM
Chamomile, lemon verbena, lemongrass, marigold, lavender
OSMANTHUS SENCHA
Green tea, osmanthus flowers
PEARL OF THE ORIENT
Jasmine green tea, rose petals
LILY OF THE FIELD
Oolong tea w/ white lily & eucalyptus
NYMPH OF THE NILE
White peony tea w/ pink rose & sweet basil
BRITISH BREAKFAST
Black tea blend of assam, kenyan and ceylon

Cold Brew Fruit Tea

BOTTLE 8.10

OSMANTHUS SENCHA W/ PASSIONFRUIT
Osmanthus flowers w/ a spritely tartness of passionfruit
PEARL OF THE ORIENT W/ LYCHEE
Jasmine green tea w/ luscious moroccan pink rose & tropical lychee
EARL GREY LAVENDER W/ STRAWBERRY
Calabrian bergamot, delicate french lavender & strawberries
CHAMOMILE DREAM W/ APPLE
Caffeine-free tea blended w/ apples, notes of vanilla, honey & apple
HANAMI W/ WHITE PEACH
Tea blended w/ notes of hand-harvested cherry blossoms & succulent white peach juice

Cold Drinks

HOMEMADE LEMON TEA		3.60
SODA DRINK <i>(Please refer to drinks display)</i>		3.00
S.PELLEGRINO <i>(Sparkling Water)</i>		4.00
ZICO COCONUT WATER		4.00

ROOT BEER FLOAT		7.05
SPARKLING LEMONADE		7.15
DISTILLED DRINKING WATER <i>(Refillable)</i>		0.50
Note: Tap water is not available		



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Sweet things

CAKES

(Please refer to cake display)

ICE-CREAM

(Please refer to ice-cream display)
Single/double scoops

6.05/10.10

WAFFLES

BUTTERMILK WAFFLE W/ WHIPPED CREAM 9.10

BUTTERMILK WAFFLE W/ WHIPPED CREAM & MIXED SLICED FRUITS 13.15

ADD ON ICE CREAM

(Please refer to ice-cream display)
Single/double scoops

5.00/9.10

Pastries

BUTTER CROISSANT 6.10

ALMOND CROISSANT 6.60

MINI CHICKEN CURRY PUFF 3.85
(2 for \$3.85, 3 for \$4.95)

ALMOND CHOCOLATE CROISSANT 7.10

BANANA WALNUT MUFFIN 5.10

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Beer

HOEGAARDEN 330ML	10.70	ASAHI 334ML	12.75
ERDINGER 500ML <i>(Dunkel/Weissbier)</i>	14.80		

White Wine

BY BOTTLE ONLY (750mL)

FAT BASTARD - CHARDONNAY VINTAGE 2022 <i>(Languedoc, France 13% alc)</i> Complex combination of vanilla and layered honeysuckle aromas with light nuances of oak. The tropical fruit flavour gives a full bodied eruption that develops into a toasty long finish.	55.60 <i>from wine connection</i>	JOHNSON ESTATE - SAUVIGNON BLANC VINTAGE 2022 <i>(Marlborough, New Zealand 12.5% alc)</i> A crisp and vibrant Marlborough Sauvignon Blanc with citrus and herbal notes. The palate is juicy and crisp, layered with stone fruit that gives generous length of flavour.	68.65 <i>from wine connection</i>
LA GIRONDA MOSCATO D' ASTI VINTAGE 2022 <i>(Piedmont, Italy 5% alc)</i> A slightly sweet wine, with good effervescence. The taste on the mouth is crisp, sapid, aromatic with light tail. Delicate flavours of dried apricot, citrus and orange and with low alcohol. Rich with good structure and long well rounded finish.	40.90 <i>from wine connection</i>		

Red Wine

BY BOTTLE ONLY (750mL)

ELDERTON CABERNET SAUVIGNON <i>(Barossa, South Australia 14.9% alc)</i> Begins with red berried fruit coupled with a dark chocolate note. With the depth of blackberry and spicy fruit	76.30	FAT BASTARD - PINOT NOIR VINTAGE 2021 <i>(Igp Pays D'Oc, France 12.5% alc)</i> Bright, ruby red color with intense and elegant notes of crushed strawberries followed by a long, persistent finish. A delicious wine that marries well with white meats such as chicken, veal, pork, a wide variety of cheeses, and fresh salads.	55.60 <i>from wine connection</i>
CASA SILVA CABERNET SAUVIGNON <i>(Colchagua Valley, Chile 13.5% alc)</i> Deep ruby in colour. Intense aroma with notes of red fruits such as plums and cherries which are harmoniously balanced with hints of oak and chocolate.	49.45	ALMA MORA - MALBEC RESERVA VINTAGE 2020 <i>(San Juan, Argentina 13.5% alc)</i> Excellent typicity. Full bodied wine. Intense. Great harmony between lush plums, blackberries and a chocolate undertone, provided by its contact with oak. Subtle presence of tannins. Delicious with grilled meat and Italian pasta dishes.	58.85 <i>from wine connection</i>
ZONTE'S FOOTSTEP "BARON VON NEMESIS" VINTAGE 2019 <i>(Shiraz - Barossa Valley, Australia 14.5% alc)</i> Barossa blood red colour with a purple hue. On the nose, super blackberries and pure unadulterated 90% Cocoa chocolate. Black plums, macerated raspberry with hints of cracked pepper and brambly spice. Generous dark fruits on the palate, a full and frank Shiraz start. Classic Barossa. Generous, flavoursome with sweet blackberry pie and dark, dry cocoa mouth feel.	63.20 <i>from wine connection</i>	CHÂTEAU SAINTE MARIE "VIEILLES VIGNES" VINTAGE 2020 <i>(Bordeaux Supérieur, France 13% alc)</i> Nice deep crimson color with purple shades. Aromas of small concentrated berries, wide and generous, the wine is powerful and softens with the year.	65.40 <i>from wine connection</i>

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UPDATED APRIL 2025

House Wine

BY BOTTLE ONLY

CORNERSTONE CHARDONNAY **49.45** 750ml
(Central Valley, Chile | 12.5% alc) **13.15** Petit bottle
Intense aroma with hints of peach and banana with floral citric notes. Refreshing and exotic on the palate with an elegant finish

CORNERSTONE CABERNET SAUVIGNON **49.45** 750ml
(Central Valley, Chile | 12.5% alc) **13.15** Petit bottle
Clean and elegant aromas of plums and blackberries on the nose. Structured with hints of red fruits on the palate and a well-balanced finish

Champagne/Sparkling Wine

BY BOTTLE ONLY (750ml)

VEUVE CLICQUOT BRUT **139.50**
(Champagne, France | 12% alc)
Perfect balance of structure and finesse. Golden-yellow, with a foaming necklace of tiny bubbles, balance between the fruity aromas coming from the grape varieties and the toasty aromas

VALDO - PROSECCO DOC EXTRA DRY **55.60**
VINTAGE 2022 from wine connection
(Treviso, Veneto - Italy | 11% alc)
Light straw yellow colour with greenish reflections. Fruity bouquet of ripe apples, and acacia flowers. Fruity with a bright, refreshing and zesty finish.

MOET & CHANDON BRUT IMPERIAL **119.90**
(Champagne, France | 12% alc)
Perfect balance of Pinot Noir, Chardonnay and Pinot Meunier. Bright fruitiness and elegant maturity. The palate reveals subtle pear, citrus and brioche notes

ERNEST RAPENEAU - VINTAGE **102.95**
VINTAGE CHAMPAGNE 2016 from wine connection
(Champagne, France | 12% alc)
Frank and powerful honey and spiced bread aromas with dried apricot fruits notes. Fresh and crispy with a very long finish. Well balanced structure; Rich and aromatic finish.

Rosé

BY BOTTLE ONLY (750ml)

FAT BASTARD - ROSÉ IGP **55.60**
VINTAGE 2022 from wine connection
(Pays d'Oc, Languedoc - France | 12.5% alc)
Intense pink colour with purple-blue hues. Complex and expressive bouquet with intense raspberry and strawberry notes. Round and full on the palate with ripe red fruits and a long, fresh finish.

VALDO "ELEVANTUM" ROSÉ - PROSECCO DOC BRUT **54.50**
(Veneto, Italy | 11% alc)
Soft, bright pink reminiscent of wild rose petals. The bouquet is floral and delicately fruity, with hints of apple, pear and small red fruits. Dry, Harmonious, persistent and pleasantly fruity

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