3-16 Feb 2025 Valentine's Day Special

Per Couple \$108 before gst

Flowers* Up to 20% off

Wines* & Beers*
(by glass) (by bottles)

1 for 1



*Applicable with Valentine's Day menu *Unable to mix wines and beers

*Wines limited to: Cornerstone Cabernet Sauvignon/ Chardonnay, Fat Bastard Pinot Noir/ Chardonnay

*Complimentary beer applies to a lower value or equal value item

*Unable to redeem with vouchers and discounts

k n o t s

STARTERS



Hokkaido seared scallops with asparagus, beurre noisette, micro crest.



Tuna tataki
Lightly seared tuna with
sauerkraut, micro crest,
citrus balsamic vinaigrette.

MAINS (choose 2)



St Louis style
pork ribs
with bbq sauce,
potato gratin,
sautéed vegetables.



Sous vide whole chicken leg with mushroom sauce, potato gratin, sautéed vegetables.



Herb crusted cod fish with lemon thyme sauce, potato gratin, sautéed vegetables.

DESSERT (choose 1)

OR



Crème brûlée with mix fruits



Red velvet Belgium waffles topped with ice-cream and mix fruits



by Xpressflower



3 JAN - 16 FEB 2025

Closed for CNY:



Prices are before service charge and GST | Photo shown is for illustration purpose only

WEEKDAY SPECIAL SET MENU



MONDAY TO FRIDAY

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

*EACH MEAL INCLUDES ONE MAIN, DRINK & ICE CREAM

(Mains will be rotated on a weekly basis!)

CHICKEN CHOP

\$20.90

FISH & CHIPS

\$20.90

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

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

VEGETARIAN SPAGHETTI **AGLIO OLIO**

\$18.90

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

BEEF STEW

Beef stew in herb sauce with potatoes, carrots, cherry tomatoes, mesclun salad & pilaf rice



*Terms & Conditions

- For complimentary drink, top up \$2 for black/ white coffee/ tea (top up \$3 for iced option)
- Top up \$3 for 1 starter (soup)
- · Available for dine-in only, not applicable on weekends and public holidays
- Cannot be stacked with other discounts or promotions

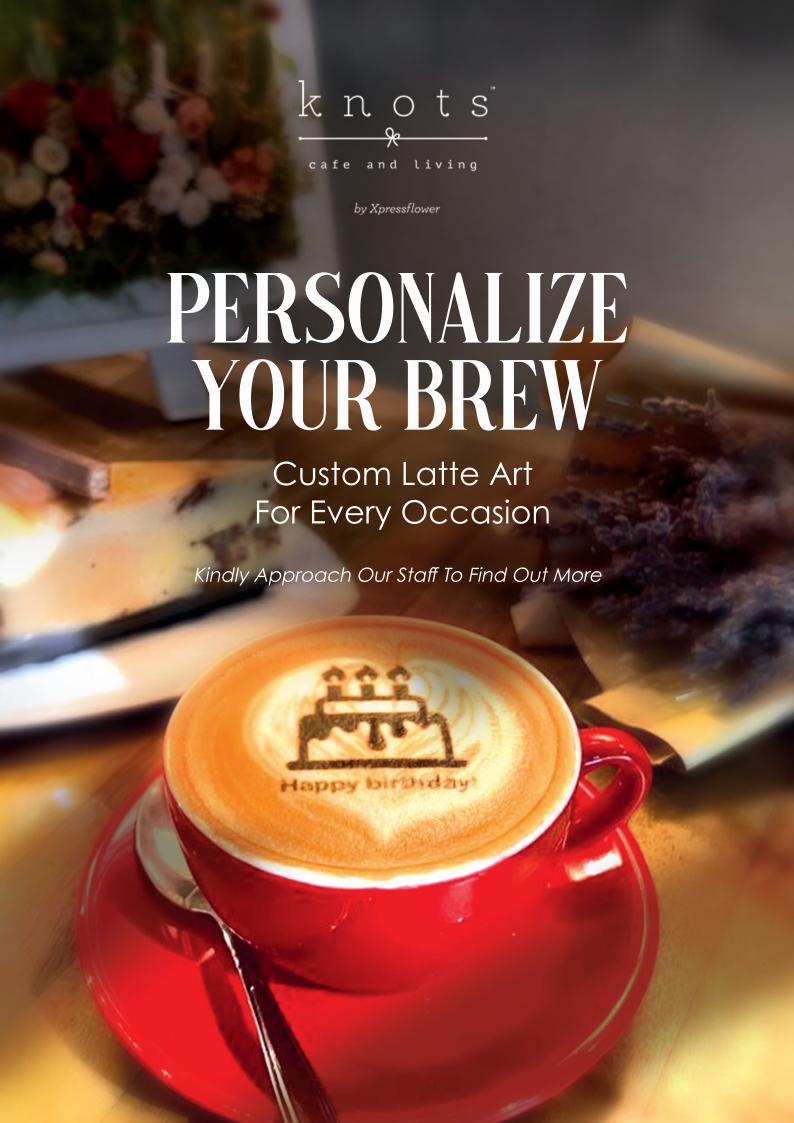


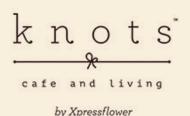
by Xpressflower



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.





Refillable, Distilled Water

At Just \$0.50







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





Breakfast



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 %

Multigrain 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

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

SMOKED SALMON BENEDICT

22.30

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

Soup Of The Day

Price varies based on soup available

7.10 - 10.20

Salad

FRUITS & SPINACH SALAD

14.20

14.20

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

SMOKED SALMON CAESAR SALAD

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

PARMA HAM SALAD

19.30

Parma ham, arugula salad with honey balsamic dressing, walnuts, dried cranberries topped with shaved parmesan cheese

> * - CHEF'S RECOMMENDATION ALL PRICES ARE INCLUSIVE OF GST

*Kindly place your order at the counter.

Bites =



CHARCUTERIE %

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



knots wings 🦎

Deep fried chicken wings (4 wings & 4 drums)

FRENCH FRIES

Lightly salted golden crispy fries

NACHOS FRIES

Golden crispy fries drizzled with nachos sauce and mayonnaise

TRUFFLE FRIES %

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

CAMEMBERT CHEESE BOARD

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

Moine

13.80

(AVAILABLE FROM 10AM ONWARDS)



25.45

GRILLED ROSEMARY

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 in a sesame burger bun, french fries & fresh greens

34.50

19.90



10.70

13.80

13.80

19.30

FISH & CHIPS % (Top up \$2 for truffle fries)

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

17.25

19.90

20.90

STEAK & EGG

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

24.40

PORK CHOP

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

CHICKEN CHOP

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

PAN SEARED SALMON €

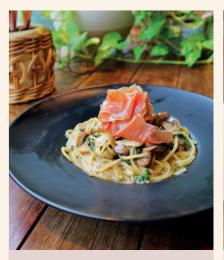
(Waiting time approx 15 mins or more)

Pan seared salmon fillet, pilaf rice & mesclun salad

- CHEF'S RECOMMENDATION
ALL PRICES ARE INCLUSIVE OF GST

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AVAILABLE FROM 10AM ONWARDS



TRUFFLE PARMA %

22.95

19.30

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 % AGLIO OLIO

23.35

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



SHROOMS & BACON 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 <u>AGLIO OLIO</u> 19.30 OR <u>TOMATO</u> €

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

Add-Ons

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

- CHEF'S RECOMMENDATION
ALL PRICES ARE INCLUSIVE OF GST

*Kindly place your order at the counter.

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" PARMA HAM %

8 45

Prosciutto parma ham, mesclun salad & mozzarella cheese

10" HAWAIIAN 24.40

10" PEPPERONI

Pepperoni & mozzarella cheese

24.40

Honey baked ham, pineapples & mozzarella cheese

22.30

10" MARGHERITA @

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

- CHEF'S RECOMMENDATION
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HOT ICED 4.10 N/A Single espresso shot DOPIO 5.00 N/A Double espresso shot 0 5.00 PICCOLO (Mini-latte) N/A Double espresso ristretto, steamed milk (F) 0% 5.30# FLAT WHITE N/A Single espresso, steamed milk LONG BLACK 5.00# 6.05 Double espresso, water CAPPUCCINO 5.30# 6.35

MILO MOCHA Single espresso, milo, steamed milk drizzled w/ milo powder HOT 7.05	ICED 8.10
CAFÉ MOCHA Single espresso, cocoa powder, steamed milk	7.70
CAFÉ LATTE Single espresso, steamed milk 5.30#	6.35
SALTED CARAMEL LATTE & D11 7.65 Double espresso, salted caramel, steamed milk	8.70
DIRTY CHAI LATTE & D11s 7.65 Double espresso, spiced chai, steamed milk	8.70
AFFOGATO Double espresso w/ single scoop of vanilla ice cream	8.10

Matcha, Chai & Chocolate

Steamed milk, milk foam, cocoa sprinkles

Single espresso, thick milk foam

HOT ICED 9_% 7.35 MATCHA LATTE 8.40 ICED MATCHA LATTE **D** № N/A 10.70 W/ VANILLA ICE CREAM **CHAI LATTE** 10, 7.35 8.40 12% 7.65 CHOCOLATE CHAI 8.70 10% 7.35 KNOTS CHOCO 8.40 10s N/A ICED KNOTS CHOCO 10.70 W/ VANILLA ICE CREAM BABYCINO 3.60# N/A

Fresh Juices

ORANGE JUICE

ORANGE + CARROT JUICE

GREEN APPLE JUICE

GREEN APPLE + CUCUMBER JUICE

W/O ICE

1.665

Add-Ons

ESPRESSO SHOT

FLAVOUR SHOT
Caramel, hazelnut or vanilla

#UPSIZE

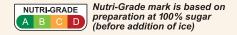
2.05

Choice Of Milk

 LOW FAT
 0.00

 SOY
 1.00

 OAT
 1.60



- CHEF'S RECOMMENDATION
ALL PRICES ARE INCLUSIVE OF GST

1.30

Blended Drinks

CHOCO BANANA MILKSHAKE

7, 10.10

OREO COOKIES SMOOTHIE

10.10

STRAWBERRY MILKSHAKE

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

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 lavendar & strawberries

CHAMOMILE DREAM W/ APPLE

Caffeine-free tea blended w/ apples, notes of vanilla, honey & apple

HANAMI W/ WHITE PEACH

Tea blended $\mbox{w/}$ notes of hand-harvested cherry blossoms & succulent white peach juice

Organic Kombucha

BOTTLE 10.10

(PLEASE REFER TO DISPLAY, FLAVOURS ARE SUBJECTED TO AVAILABILITY)

Cold Drinks

9 3.60 HOMEMADE LEMON TEA SODA DRINK (Please refer to drinks display) 3.00 S.PELLEGRINO (Sparkling Water) 4.00 ZICO COCONUT WATER 4.00

ROOT BEER FLOAT

9_% 7.05

SPARKLING LEMONADE

7.15

DISTILLED DRINKING WATER (Refillable)

0.50

Note: Tap water is not available



R - CHEF'S RECOMMENDATION ALL PRICES ARE INCLUSIVE OF GST



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	ADD ON ICE CREAM (Please refer to ice-cream display) Single/double scoops	
BUTTERMILK WAFFLE W/ WHIPPED CREAM	13.15		5.00/9.10

Pastries

BUTTER CROISSANT	6.10	ALMOND CHOCOLATE CROISSANT	7.10
ALMOND CROISSANT	6.60	BANANA WALNUT MUFFIN	5.10
MINI CHICKEN CURRY PUFF (2 for \$3.85, 3 for \$4.95)	3.85		

CHEF'S RECOMMENDATION ALL PRICES ARE INCLUSIVE OF GST

HOEGAARDEN 330ML **10.70 ASAHI** 334ML **12.75**

ERDINGER 500ML (Dunkel/Weissbier)

14.80

White Wine

BY BOTTLE ONLY (750ml)

SAINT CLAIR VICAR'S CHOICE SAUVIGNON BLANC

79.00 JOHNS

from wine connection

(Marlborough, New Zealand | 12.5% alc)

Aromas of gooseberry, passionfruit and grapefruit with a salty minerality and a subtle herbal thread. Crisp and refreshing with great length

ELDERTON E-SERIES CHARDONNAY 83.0

(Barossa, South Australia | 13% alc)

Medium bodied, crisp. Peach, melon, mango aromas

CORNERSTONE ICE WINE

46.85

(Hawke's Bay, New Zealand | 10% alc)

Ripe Choice Chardonnay, intense, fruity wine show off stone fruit flavours. A satistying finish that ends with pure fruit acids

TERRAZAS CHARDONNAY RESERVA

53.40

(Uco Valley, Argentina | 14% alc)

Juicy scents of yellow peach and pear with notes of grapefruit, candied citrus peel and a hint of white honey.

JOHNSON ESTATE - SAUVIGNON BLANC

00.03

VINTAGE 2022

(Marlborough, New Zealand | 12.5% alc)

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.

LA GIRONDA MOSCATO D' ASTI

40.90 from wine connection

VINTAGE 2022

(Piedmont, Italy | 5% alc)

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.

FAT BASTARD - CHARDONNAY

55.60 from wine connection

VINTAGE 2022

(Languedoc, France | 13% alc)

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.

Red Wine

BY BOTTLE ONLY (750ml)

ELDERTON E-SERIES SHIRAZ CABERNET 83.05

(Barossa, South Australia | 14.5% alc)

Hints of dried marjoram that add interest to the vanilla and cassis aromas and flavors

SAINT CLAIR PINOT NOIR (Marlborough, New Zealand | 13.5% alc)

79.00

Blackberry, red cherry and a hint of dried thyme. A fruit driven style with a long toasty finish $\,$

ELDERTON CABERNET SAUVIGNON

76.30

Begins with red berried fruit coupled with a dark chocolate note. With the depth of blackberry and spicy fruit

TERRAZAS MALBEC RESERVA

(Mendoza, Argentina | 14% alc)

(Barossa, South Australia | 14.9% alc)

53.40

Fresh and intensely fruity, together with typical violet and mountain spices notes of cold climate Malbec

CASA SILVA CABERNET SAUVIGNON 49.45

(Colchagua Valley, Chile | 13.5% alc)

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.

ZONTE'S FOOTSTEP "BARON VON NEMESIS" 63.20

VINTAGE 2019

from wine connection

(Shiraz - Barossa Valley, Australia | 14.5% alc)

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.

FAT BASTARD - PINOT NOIR

55.60 from wine connection

VINTAGE 2021

(Igp Pays D'Oc, France | 12.5% alc)

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.

ALMA MORA - MALBEC RESERVA

58.85

VINTAGE 2020

(San Juan, Argentina | 13.5% alc)

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.

CHÂTEAU SAINTE MARIE "VIEILLES VIGNES" 65.40

VINTAGE 2020

from wine connection

(Bordeaux Supérieur, France | 13% alc)

Nice deep crimson color with purple shades. Aromas of small concentrated berries, wide and generous, the wine is powerful and softens with the year.

- CHEF'S RECOMMENDATION
ALL PRICES ARE INCLUSIVE OF GST

*Kindly place your order at the counter.

Due to limited capacity, patrons may be allocated 90 minutes per seating, especially during peak hours between 11am to 2pm and 5pm to 9pm, and on weekends. We thank you for your kind understanding.

UPDATED JAN 2025

House Wine

BY BOTTLE ONLY

CORNERSTONE CHARDONNAY

(Central Valley, Chile | 12.5% alc)

49.45 750ml **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 **13.15** Petit bottle

(Central Valley, Chile | 12.5% alc)

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

MOET & CHANDON BRUT IMPERIAL

119 9

(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

VALDO - PROSECCO DOC EXTRA DRY

55.60

VINTAGE 2022

rom 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.

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

from wine connection

(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

- CHEF'S RECOMMENDATION
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