

HAPPY HOUR HAPPY NEWS!

FROM 4PM DAILY

**OPEN TILL 10PM
ON FRIDAYS & SATURDAYS**

1 FOR 1

BEERS

- HOEGAARDEN 330ML
- ERDINGER 500ML
- ASAHI 334ML

WINES (PER GLASS)

- FAT BASTARD PINOT NOIR
- FAT BASTARD CHARDONNAY
(FROM WINE CONNECTION)

• Valid only for the drinks mentioned above. • Does not apply to mixtures of beer and wine.
• Exclusively at Knots Paya Lebar. • 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



k n o t s[™]
cafe and living

by

Xpressflower[™]
...more than just flowers

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

Happy Hour

5pm - 7pm | Mon - Sun

Enjoy

\$2

with
(750ml)

NOT AVAILABLE

Ala Carte Oysters

3 pcs \$9.05 | 6 pcs \$16.15 | 12 pcs \$30.25

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- Not applicable on public holidays
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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



FRENCH TOAST & 17.25

Brioche loaf bread with popcorn chicken, mixed fruits, smoked strawberry maple syrup & dusted with snow powder



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

SALMON BENEDICT 22.30

Multigrain toast with smoked salmon, poached eggs, guacamole spread, sautéed baby spinach, fresh greens & topped with hollandaise sauce

CROQUE MADAME 17.25

Brioche loaf bread with honey baked ham, cheddar cheese, sunny side up eggs & fresh greens

SMOKED SALMON SANDWICH 17.25

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

Soup Of The Day

Price varies based on soup available

8.15 - 10.20

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

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.**

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UPDATED SEPT 2024

Bites



CHARCUTERIE ✂ 25.45 BOARD

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 (NEW!) 15.90

Crispy popcorn chicken & fries seasoned with Cajun spices

FRENCH FRIES 10.70
Lightly salted golden crispy fries

TRUFFLE FRIES ✂ 13.80
Golden crispy fries with parmesan cheese, tossed with black crush pepper, parsley & truffle oil

NACHOS FRIES 13.80
Golden crispy fries drizzled with nachos sauce and mayonnaise

CAJUN FRIES (NEW!) 13.80
Golden crispy fries seasoned with Cajun spices

KNOTS WINGS 13.80
Deep fried chicken wings (4 wings & 4 drums)

CAMEMBERT CHEESE BOARD 19.30
Served with truffle honey, raspberry jam & lightly toasted french baguette

Mains

(AVAILABLE FROM 11AM ONWARDS)



TOMAHAWK PORK CHOP 32.50 (Waiting time approx 15 mins or more)

Grilled Tomahawk pork chop from Japan with roasted baby potatoes and mesclun salad (choice of mushroom or black pepper sauce)



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 in a sesame burger 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 ✂ 20.90
(Waiting time approx 15 mins or more)
Pan seared salmon fillet, pilaf rice & mesclun salad

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Pasta

(AVAILABLE FROM 11AM 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/overeasy</i>)	4.00
SMOKED SALMON	6.05	SAUTEED MUSHROOMS	4.00
STREAKY BACON (<i>4 strips</i>)	5.00	ROASTED BABY POTATOES	4.00
HONEY BAKED HAM	3.99		



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Kids Meal (For 6 & Below)

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

MINI HAM AND CHEESE SANDWICH

14.80

Served with chips

MINI FISH AND CHIPS

14.80

MINI MUSHROOM TOMATO PASTA

14.80

Pizza

(AVAILABLE FROM 11AM 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 ✂

28.45

Prosciutto parma ham, mesclun salad & mozzarella cheese

10" HAWAIIAN

24.40

Honey baked ham, pineapples & mozzarella cheese

10" PEPPERONI

24.40

Pepperoni & 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







Note: Make your celebration extra special with our custom latte art!
Birthday, anniversary and proposal designs available. Applies to all hot coffees with milk.


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 BANANA YOGHURT		10.10

OREO COOKIES SMOOTHIE		10.10
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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
COBA CABANA
Rooibos, greenbush, lemon myrtle, candied mango & pineapple, peppermint leaves, basil leaves, lemon peel

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

Organic Kombucha

(PLEASE REFER TO DISPLAY, FLAVOURS ARE SUBJECTED TO AVAILABILITY)	BOTTLE 10.10
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Cold Drinks

HOMEMADE LEMON TEA		3.60	ZICO COCONUT WATER	4.00
SODA DRINK <i>(Please refer to drinks display)</i>		3.00	ROOT BEER FLOAT	 7.05
S.PELLEGRINO <i>(Sparkling Water)</i>		4.00	SPARKLING LEMONADE	 7.15
LIME MOJITO MOCKTAIL		8.30	DISTILLED DRINKING WATER <i>(Refillable)</i>	0.50
Lime, soda water, lime & mint leaves w/ crushed ice				



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Sweet things

CAKES

(Please refer to cake display)

LAVA CAKE W/ SINGLE SCOOP ICE CREAM 13.10

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

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 (Dunkel/Weissbier)	14.80		

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

CORNERSTONE SPARKLING BRUT 50.85 750ml
(France | 11.5% alc)

The most noble of grapes are selected to give this sparkling wine a delicate fruitiness and a remarkable and brilliant character

VEUVE CLICQUOT BRUT 139.50 750ml
(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 119.90 750ml
(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

White Wine

BY BOTTLE ONLY

SAINT CLAIR VICAR'S CHOICE SAUVIGNON BLANC 79.00 750ml
(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 83.05 750ml
(Barossa, South Australia | 13% alc)

Medium bodied, crisp. Peach, melon, mango aromas

CORNERSTONE ICE WINE 46.85 375ml
(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 750ml
(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.

CASA SILVA CHARDONNAY 45.80 750ml
(Colchagua Valley, Chile | 13.5% alc)

Bright with golden hues. On the nose notes of white peaches with hints of honey are seen, delicately smoked. Creamy and balanced acidity, in the mouth it is soft, with bananas notes. Long and pleasant finish.

Red Wine

BY BOTTLE ONLY

ELDERTON E-SERIES SHIRAZ CABERNET 83.05 750ml
(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 79.00 750ml
(Marlborough, New Zealand | 13.5% alc)

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

CASA SILVA CABERNET SAUVIGNON 45.80 750ml
(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.

ELDERTON CABERNET SAUVIGNON 76.30 750ml
(Barossa, South Australia | 14.9% alc)

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

TERRAZAS MALBEC RESERVA 53.40 750ml
(Mendoza, Argentina | 14% alc)

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

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Sparkling Wine

VALDO - PROSECCO DOC EXTRA DRY 41.40
VINTAGE 2022
(Trevise, 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
(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.

White Wine

JOHNSON ESTATE - SAUVIGNON BLANC 50.15
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 33.90
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 41.40
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

FAT BASTARD - PINOT NOIR 41.40
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 43.60
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" 49.05
VINTAGE 2020
(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.

ZONTE'S FOOTSTEP "BARON VON NEMESIS" 63.20
VINTAGE 2019
(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.

Rose

FAT BASTARD - ROSÉ IGP 41.40
VINTAGE 2022
(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" ROSE - PROSECCO DOC BRUT 46.00
(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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