



Ps. Cafe

EST. 1999

25TH ANNIVERSARY SPECIALS

**JOIN US FOR A BLAST FROM THE PAST
AS WE BRING BACK BELOVED DISHES THAT SHAPED OUR STORY**

AUGUST

GORGONZOLA, PUMPKIN & HAZELNUT SALAD 25
PROSCIUTTO, PACKHAM PEAR, HAZELNUT, AGED BALSAMIC GLAZE AND GREENS

CHARGRILLED CALAMARI 25
PEARL COUSCOUS, POMEGRANATE, RED CHICORY, LEMON WITH RAISIN & CURRANT JAM

ALMOND & SAGE CRUSTED DUCK CONFIT 25
MASHED POTATO, RED WINE POACHED PEARS, BROCCOLI AND RED WINE ORANGE SAUCE

MAPLE ROASTED PORK SANDWICH 25
GRANNY SMITH APPLES AND GIN COMPOTE, ROCKET LEAVES, SHALLOT MAYONNAISE WITH YOUR CHOICE OF PORTOBELLO MUSHROOM SOUP OR TOMATO & BASIL BISQUE SOUP

BIG NIHON SALAD (WEEKEND SPECIAL) 25
SOY CURED SALMON JULIENNED KABOCHA, EDAMAME, CHA SOBA, CUCUMBER, TOFU WITH TOMATO & WAFU DRESSING

SEPTEMBER

CRISPY SOFT SHELL CRAB 25
GUACAMOLE, TOMATO SALAD, AGED BALSAMIC, ROCKET LEAVES & WASABI DRESSING

BACON-WRAPPED CORNFED CHICKEN 25
STUFFED MOZZARELLA, HONEY HAM AND MUSHROOM, GRILLED ASPARAGUS, SMASHED NEW POTATO, RED CABBAGE STEW AND RED WINE JUS

KING PRAWN PAELLA 25
PEARL BARLEY PAELLA, MUSSELS, CHORIZO, LEMON AND SMOKED PAPRIKA OIL

CHICKEN TAU KWA BURGER 25
DEEP-FRIED TOFU, CHICKEN BREAST, ENOKI, ROMAINE LETTUCE AND PEA SHOOTS

CROQUE MADAME (WEEKEND BRUNCH) 25
SMOKED HAM, GRUYÈRE, FRIED EGG AND ASH WHITE SOURDOUGH

DESSERT

LEMON STEAMED PUDDING 12.5
SERVED WITH HOMEMADE LEMON CUSTARD SAUCE

COCKTAIL

ROSÉ & BERRIES SANGRIA 12.5
MARQUÉS DE RISCAL VERDEJO, SPRITE, MIXED BERRIES, FRESH LIME, LEMON AND ORANGE GARNISHED WITH ROSE PETALS

GRAPEFRUIT CAIPIROSKA 12.5
VODKA, LIME AND GRAPEFRUIT

01/08/24 - 31/08/24

01/09/24 - 30/09/24

ALL PRICES ARE NOT INCLUSIVE OF STATUTORY GOVERNMENT GOODS AND SERVICES TAX & SERVICE CHARGE