

LATERS'

ASIAN & WESTERN CUISINE

LATERS'

**BUY 3
GET 1**

**Order
Now!**

Spend on 3 mains* and
get the 4th one free!

*Applicable for our burgers & rolls, pastas &
risotto, bistro menu, and main entrées only.
Lowest priced item will be free.

Available every Monday,
Wednesday, Thursday (Except
Public Holidays)



** Terms & conditions apply

Starters and Small Plates

LATERS'

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FOIE GRAS SNOW \$22

Brioche with delicate foie gras snow and chef's ice jello, blending creamy, savoury, melt-in-your-mouth textures.



COLD ANGEL HAIR \$26

Delicate Japanese scallop with truffle oil, served atop cold angel hair pasta for a refined, aromatic dish.



BEEF TARTARE \$18

Tenderloin topped with rich Avruga caviar, paired with duck fat pomme pave for a luxurious and savoury experience.



DECONSTRUCTED 'KUNGBAPO' \$18

Succulent 12-hour braised pork belly with wakame cucumber and spicy miso, our spin on a classic dish.

Soups & Salads

LATERS'



LOBSTER BISQUE \$18

Rich lobster broth blended with cream and topped with crisps croutons for a velvety, indulgent experience.

SOUP OF THE DAY \$10

Chef's selection of delectable soups - Cream of Tomato, Spinach, Corn Chowder, Mushroom, or by request.

BURRATA SALAD \$18

Creamy mozzarella ball with cherry tomatoes, arugula, and candied walnuts, drizzled with truffle honey sauce.

CAESAR SALAD \$15

Crisp romaine lettuce tossed in house-made Caesar dressing, with bacon, croutons, and parmesan crisps for a classic, savoury bite.

WITH CHICKEN \$18

WITH PRAWNS \$23



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Asian Plates



SINGAPORE-STYLE CHILLI PRAWN WITH FRIED MANTOU \$16

Succulent prawns coated in a rich, tangy, and mildly spicy Singapore-style chilli sauce, served with crispy fried mantou. A local favorite!

BROCCOLINI WITH OYSTER SAUCE \$10

Tender broccolini drizzled with a rich, savory oyster sauce, enhancing its natural sweetness with a deep flavor.



KOREAN STYLE (SWEET SOY) CHICKEN WING \$10

Mid-joint wings glazed in a rich, sweet soy sauce with a hint of Korean-style flavors, delivering the a balance of sweetness, umami, and a slight caramelized crunch.

TEMPURA EBI WITH WASABI MAYO \$12

Golden tempura ebi served with a creamy wasabi mayo, combining a light crunch with a bold, zesty kick for a flavorful bite.



CRISPY FRIED ENOKI MUSHROOMS \$8

Light and crispy fried enoki mushrooms, golden-battered for a delicate crunch, offering a savory and addictive snack or side dish.



FERMENTED BEANCURD (NAN RU) FRIED DRUMLETS \$10

Fried drumlets marinated in rich, flavorful fermented beancurd (Nan Ru), delivering a deep umami taste with a subtle tangy kick.



Bistro Menu

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Smaller portions for quick meals and suitable for kids

FISH & CHIPS \$16

Golden breaded fish with a side of crispy fries, delivering a classic, comforting combination with a satisfying crunch.



SPAGHETTI BOLOGNESE \$14

Classic spaghetti tossed in a hearty tomato sauce with minced beef for a flavourful Bolognese experience.

CHICKEN CUTLET \$16

Crispy breaded chicken cutlet served with golden fries, offering a simple yet satisfying dish. Served with your choice of sauce - Lemon, Barbeque, Salted Egg, or Nacho Cheese.



PENNE CARBONARA \$14

Penne tossed in a creamy sauce with savory bacon and mushrooms, creating a rich and comforting carbonara dish.



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Signature Flambé Cheesewheel

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FLAMBÉ CHEESEWHEEL CARBONARA

\$ 28

Rich, creamy carbonara with premium bacon and champignon, torched with brandy in a cheesewheel for a bold flavour. (Without Flambé/Alcohol 25)

FLAMBÉ SAUSAGE PENNE ALLA VODKA

\$ 28

Penne with premium sausage, finished with a vodka flambé in a cheesewheel for a creamy and flavourful experience. (Without Flambé/Alcohol \$25)



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Pasta & Risotto

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TRUFFLE PRAWN ANGEL HAIR

\$28

Tender prawns tossed with truffle sauce and truffle oil, served over angel hair pasta for a rich, aromatic dish.



PARA PARA SAKURA \$28

Japanese ebi sakura and seared scallop with kombu and dashi, offering an elegant umami-rich experience.



FOREST RISOTTO

\$28

Forest mushrooms and truffle sauce blended into creamy risotto, enriched with chef's stock for deep, savoury flavours.



UNAGI RISOTTO

\$28

Creamy risotto infused with rich umami flavors, topped with tender unagi. Complemented by crisp Japanese cucumber cubes and takuan yellow radish for a refreshing contrast.



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Mains



HONEY BOURBON RIBS

\$ 36

Tender 500g honey bourbon-glazed ribs served with crispy waffles fries and a mixed salad for a hearty, flavourful meal.



TRUFFLE CHICKEN

\$ 28

Truffle Chicken with truffle jus, served with mashed potatoes, edamame, and shimeji mushrooms for a rich, earthy flavour.

I COD A FISH

\$ 38

Delicately served cod with buckwheat noodles, wakame cucumber pickle, garlic and 'CaiPor' in a savoury Cantonese broth.

COWS' CHEEK

\$ 36

Soft and succulent 48-hour braised beef cheek with mashed potatoes, onions, baby carrots and a rich wine jus.

SIGNATURE TENDERLOIN 300G

\$ 42

300g of Tenderloin grilled to perfection, served with mashed potatoes, baby carrots, broccolini and chef sauce for a flavourful, smoky finish.

GRILLED LAMB

\$ 48

Grilled lamb served with potatoes, broccolini, with Chef's unique mint jelly for a hearty flavour.



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Burgers

KUROBUTA WASABI BURGER \$18

Juicy, flavourful Kurobuta pork patty nestled in a soft brioche bun, layered with cheddar cheese, egg, and a zesty wasabi mayo for a bold taste of tenderness, spice, and indulgence in every bite, served with crispy twister fries.



MALA CHICKEN BURGER \$20

Crispy, golden-fried boneless chicken thigh coated in a fiery mala sauce, served on a burger bun with fresh lettuce for a refreshing crunch, with crispy twister fries. A bold and spicy delight for heat lovers!



BUILD YOUR OWN

SMASH CHEESEBURGER \$16

Our signature smash cheeseburger with a juicy minced beef patty, pickles, cheddar cheese, and a side of fries. Customize it from our selection of delectable add-on's for the perfect burger creation!

EXTRA PATTY & CHEESE +6

ADD CARAMELIZED ONIONS +2

ADD LETTUCE & TOMATO +2

ADD BACON +2

ADD EGG +1

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New Items!

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SALMON LAKSA CAPELLINI \$32

Delicate capellini in a fragrant Singapore laksa broth, topped with salmon, prawns, and crunchy bean sprouts for a bold and indulgent twist on a local classic.

VIETNAMESE BEEF BROTH NOODLE (PHO)

\$16

Slow-simmered beef bone broth infused with aromatic herbs, served with tender stewed brisket, pho noodles, bean sprouts, and fresh herbs for a comforting and hearty bowl.



SALMON KUEH PIE TEE \$16

Fresh salmon cubes dressed in a zesty wasabi citrus blend, nestled in crisp Kueh Pie Tee shells with cucumber and white sesame for a refreshing bite-sized delight.

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Snacks & Finger Food

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FRENCH FRIES	\$10
+ TRUFFLE FLAVOUR	+ \$5
CURLY FRIES	\$12
CRISS-CUT FRIES	\$12
CRISPY CALAMARI	\$10
EXTRA DIPPING SAUCE	\$2

NACHO CHEESE / SALTED EGG /
BBQ / WASABI MAYO

CHICKEN IN THE BASKET \$10

NACHO CHEESE / SALTED EGG /
LEMON / BBQ



COCKTAIL & SNACK COMBO \$24

Select one alcoholic drink and one snack from our cocktails selection for a special discount.

MOCKTAIL & SNACK COMBO \$18

Select one non-alcoholic drink and one snack from our mocktails selection for a special discount.

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Desserts

Delightful desserts, all made in-house by our passionate chefs

HOUSE PANNA COTTA ————— \$12

Silky molded cream infused with the flavour of the week, topped with sauce and seasonal fruits for a fresh, delightful finish.

APPLE BREAD PUDDING ————— \$14

Warm baked apple bread pudding with a scoop of vanilla ice cream, for a comforting, nostalgic treat.

SEASALT LEMON CHEESECAKE ——— \$14

Rich cheesecake topped with a delicate sea salt-infused cream, and hints of lemon, balanced sweetness with a subtle savoury note.

FLAVOURED CHEESECAKE ————— \$14

Chef's choice of flavoured cheesecake of the week.

CLASSIC TIRAMISU ————— \$18

Layers of coffee and rum-dipped savoiardi and mascarpone cream, topped with cocoa for a rich, velvety Italian dessert experience.

NON-ALCOHOLIC TIRAMISU ————— \$16

PREMIUM VANILLA ICE CREAM ——— \$6

A scoop of premium vanilla ice cream.

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Cocktails & Alcoholic Drinks

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W I N E

Glass/Bottle



Sauvignon Blanc
Les Fumées Blanches - France

\$16 / \$52

Pinot Grigio
Gio - Delle Venezie

\$14 / \$48

Merlot
Deakin Estate - Australia

\$15 / \$50



Nero D'avola
Messer Del Fauno, Sicily - Italy

\$14 / \$48

Solino
Filari Di Folaga, Italy

\$18 / \$62



Prosecco Doc Extra
Valdo - Veneto, Italy

\$15 / \$50

Moscato D'asti
La Gironda 2023 - Piedmont

\$12 / \$42

B E E R



Stella Artois \$13 / PINT



CLASSIC COCKTAILS

Later's' Sour \$18
Whiskey, Grapefruit & Lemon Juice

Lemon Drop \$18
Vodka, Triple Sec, Lemon juice

Margarita \$16

Aperol Spritz \$18

Negroni \$18

Classic Ol' Mojito \$17

Peach/Lychee Mojito \$18

Classic Daiquiri \$17

Peach/Lychee Daiquiri \$18

Gin & Tonic \$18

Highball \$19

Tequila Sunrise \$18

Classic Paloma \$16

Classic Martini \$17

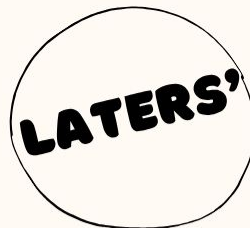
Lychee/Peach Martini \$18

Dirty Shirley \$18

Long Island Tea \$19

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Mocktails



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Virgin Lychee Mojito	\$ 11
Classic Virgin Mojito	\$ 10
Shirley Temple	\$ 10
Good Morning Sunrise	\$ 10
House Lemonade Soda	\$ 10
Sparkling Peach Sunrise	\$ 10
Soda (Peach/Lychee/Strawberry)	\$ 6

Other Beverages

	<i>Hot/Iced</i>
Latte	\$ 7 / \$ 8
Flavoured Latte (Vanilla/Hazelnut/Salted Caramel)	\$ 8 / \$ 9
Mocha	\$ 8 / \$ 9
Shot of Espresso	\$ 4
Swiss Chocolate	\$ 8 / \$ 9
Gryphon Tea Selection <i>Earl grey lavender/ Camoille/ English Breakfast/ Peppermint</i>	\$ 7
Ice Shaken Tea (Peach/Lychee)	\$ 10
Iced Lemon Tea	\$ 6
Coke/Coke Zero/Ginger Ale/Sprite	\$ 5
Perrier Sparkling Water	\$ 6.50 / 750ML BOTTLE

