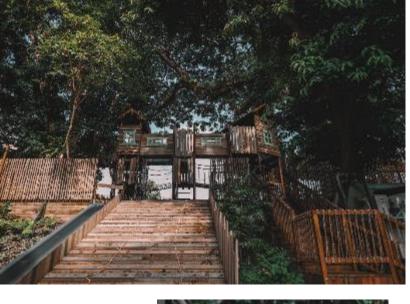


.THE VENUE.

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A hidden gem amidst the verdant foliage at Dempsey Hills, The Pantry is a cosy and intimate family-friendly restaurant that brings the lush greenery from the tranquil garden into the charming interior.













The Pantry's specially curated menu offers a scrumptious selection of family favourites and comfort food that encourages diners to savour the simple joys of sharing food with loved ones.







. PRIVATE EVENT . S\$12,500++ Min. F&B Spend (3 Hours)

Make your event memorable with private access to The Pantry and all of our outdoor spaces!

Capacity

Sit down event :	80 guests
Indoor :	40 guests
Outdoor :	40 guests

Standing reception:

120 guests

INDIVIDUAL MENU

APPETIZERS TO SHARE

Chicken Karaage . Aioli, Togarashi, Lime Mixed Green Salad . Cherry On Vine, Green Olive, Sunflower Seed, Champagne Vinaigrette Dressing Fries . Rosemary Salt, Parmesan

MAIN COURSE

Choice Of Roasted Herb Crusted Salmon . Quinoa, Cherry Vine Tomato, Halloumi Cheese, Japanese Pumpkin, Salsa Verde Margaret River Angus Beef Steak. Mash Potato, Grilled Asparagus And Baby Carrot, Bordelaise Sauce Cauliflower Steak . Romesco, Rocket, Radish, Pomegranate, Sumac (veg)

DESSERT

Black Forest Chocolate Ganache . Chocolate Sponge, Cherries, Hazelnut Praline, Whipped Ganache

Adults: S\$100++

Menus are subject to change Individual set menu is only available for Private Events (Full restaurant hire), maximum of 50 pax.





. MENUS.

Serving a **Hearty** and **Wholesome** meal, our communal set menus are customisable and made available for larger group attendance of 50 guests and more.

COMMUNAL MENU

SNACKS (selection of 2)

Baby Ganoush . Pita Bread, Falafel Pork Sausage Roll . Organic Pork, Cocktail Sauce Chicken Karaage . Aioli, Togarashi, Lime Fish Goujons . Coconut & Almond Crusted, Tartare Sauce

STARTERS (selection of 2)

Burrata . Vine Tomato, Radicchio, Pine Peppercorn Gem Salad . Bacon, Crouton, Green Buttermilk Ranch Cauliflower Steak . Romesco, Rocket, Radish, Pomegranate, Sumac Soup Of The Day

MAINS

(selection of 3)

Rigatoni . Fennel Sausage, Tomato, Broccolini, Pine Nuts, Parmesan Moroccan Roasted Chicken . Rosemary Potato, Chipotle Yoghurt Dip Market Fish . Seasonal Vegetables Of The Day Sirloin Steak . Roasted Tomatoes, Mesclun Salad, Chimichurri Grain Bowl . Roasted Zucchini, Pumpkin, Pepper, Lemon Dressing Vegetable Panini . Wood-fried Vegetables, Mozzarella, Sunflower Seed Pesto SIDES (selection of 2)

Fries . Rosemary Salt, Parmesan Corn On The Cob . Lime, Butter Mixed Leaves . Lemon Dressing Brussel Sprouts . Sage, Maple Broccolini & Asparagus

SWEET TREATS (selection of 2)

Honeycomb Parfait . Nut Streusel, Strawberries Apple Crumble Slice . Maple Walnut Ice Cream Rocky Road Brownie . Vanilla Ice Cream Banana Cake . Salted Caramel, Vanilla Ice Cream Chocolate Flan . Raspberries

Adults: S\$125++ Kids: S\$55++

WHAT A SCRUMPTIOUS MEAL!

. SMALL GROUPS .

We accept small group bookings for parties of <u>11 to 20</u> Adults at our alfresco seating.

> A minimum F&B spend of <u>S\$55++</u> per adult (12 yo and above)

> > and

<u>S\$25++</u> per child is applicable.

Sat & Sun: 11 AM to 3 PM Feast menu for the above pricing applies. For all other dining periods, pre-selection of our ala-carte dishes are required 3 working days prior.

The Pantry will also play host to a range of complimentary children's activities that patrons of the restaurant and customers can enjoy!

BEVERAGES

COCKTAILS Frozen Margarita	19
Watermelon Mojito	20
Pandan Old Fashioned	22
Classic Negroni	20
-	20
Aperol Spritz	
Pimm's	20
MILKSHAKES Chocolate Vanilla Strawberry	12
SMOOTHIES Pineapple Mango Avo-nana Berry Banana	12
MOCKTAILS Herbal Cooler Lychee No-jito Mango Passion Spritz English Garden	12
BEER Corona Little Creatures IPA	12

ROSE Chateau de L'Escarelle Les Deux Anges 85

CHAMPAGNE & SPARKLING Tattinger Brut Reserve NV	116	3 HOURS Coffee/Te
Bortolomiol Prosecco Extra Dry NV	68	Coffee/Te Smoothie
WHITE Giusti Longheri Pinot Grigio, 2018	68	Prosecco/ Prosecco/ Cocktails/
Mount Riley Sauvignon Blanc, 2019	75	Champage
Lander & Jenkins Chardonnay, 2013	85	Champag
Clos de l'Eglise Macon- Charnay, Chardonnay	90	Softs/Coc DISPENSE
Schieferkopf Riesling	95	Iced Rose
ROSSO Bodegas Montecillo Rioja Crianza	68	Orange Ju Apple Juic
Kris Pinot Noir	75	Available f
Plantagenet Shiraz	98	
Chateau Haut Saint-Brice Bordeaux	110	

Avignonesi Vino Nobile di 138 Montepulciano

PARTY BUNDLES

HOURS FREE FLOW			
Coffee/Tea/Juice/Softs	33		
Coffee/Tea/Juice/ moothies/Kombucha	43		
Prosecco/Wines/Beer/Softs	85		
Prosecco/Wines/Beer/Softs Cocktails/Mocktails	95		
Champagne/Wine/Beer/ fofts	100		
Champagne/Wine/Beer fofts/Cocktails/Mocktails	115		
DISPENSERS	40		
ced Roselle Tea			
Drange Juice			
Apple Juice			
vailable for groups of 11 and above.			



GENERAL INFORMATION.

- All menus are current but subject to change due to the availability of seasonal produce.
- Food and beverage must be confirmed at least one week in advance.
- The final count of the main course must be confirmed three days prior to the event date; if not, the total quantity will be evenly served based on the final number of guests.
- Your selected date will be held tentatively for seven days only. To secure your reservation, 50% of the minimum spend is required as a deposit. All events are subject to Kids 21 Club Pte Ltd's Terms and Conditions.
- Any AV rental or removal of furniture and storage will be charged at cost and it is not inclusive in the minimum spend.
- The Pantry is a non smoking venue.

We welcome site viewings so please contact us to arrange a convenient time with one of our team. These visits not only allow you to see the space but also provide a great opportunity for us to answer any questions you may have in person.

We look forward to hearing from you!

For more information, please contact:

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