



Tuesdays to Fridays...
9am to 11.30am
Saturdays & Sundays...
8am to 11.30am

LIGHT BREAKFAST

EGGS BENEDICT Choice of prosciutto ham / garlic spinach/ smoked salmon	18
EGGS YOUR WAY v Two organic eggs your way on sourdough toast	18
CHILI CHEESE OMELETTE v Organic eggs, parmesan cheese, sriracha, served with toasted sourdough	15
ORGANIC ACAI BOWL v g Banana, granola, fresh berries	18
GRANOLA v GF Thick Greek yogurt, topped with toasted oats, nuts, berries and maple syrup	12
NUTS ABOUT PORRIDGE BOWL v g Oat milk porridge with blueberries, cinnamon & cardamom topped with seeds, cacao nibs & roasted hazelnuts	12
FRUIT SALAD & MAPLE YOGHURT v GF NF Ripest of the season	15
MINI PASTRIES v Butter Croissant, Pain au Chocolat	2 for 6 4 for 9

BREAKFAST FOR CHAMPIONS

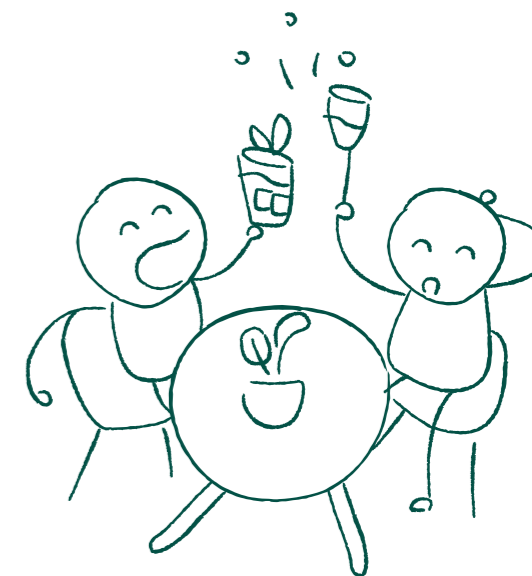
THE FULL FEAST Apple wood bacon, English pork sausage, grilled tomato, field mushroom, wilted spinach, baked beans, sourdough toast and choice of either fried, scrambled or poached egg	24
THE FULL VEGGIE FEAST v Tater tots, grilled tomato, field mushroom, halloumi, baked beans, sourdough toast and choice of either fried, scrambled or poached egg	20
MEATY BREKKIE BURGER Apple wood bacon and English pork sausage with spicy tomato relish, brioche bun	16
BUTTERMILK PANCAKES v Fluffy pancake stack served with mulled berries and maple syrup	16
BAKED FETA v Oregano-baked feta served with oven-roasted tomato, aubergine toast & balsamic vinegar	16

Little plates
for little mouths

KIDS BREAKFAST

PANCAKES v Banana, Nutella	10
LITTLE BIG BREAKFAST Eggs any style, English pork sausage, tomato & toast	12
LITTLE GRANOLA v GF Greek Yoghurt, fresh fruits	8
CEREAL Daily selection	5

Welcome to AT feast! We are a planet friendly restaurant. We endeavour to be as sustainable and ethical as possible.



We make honest food AT feast, we love good quality fats, wholegrains, natural sugars and vegetables.

We are learning and growing every day and trying to tread as lightly as we can on our precious planet.

We aim to use ingredients and build relationships with producers and suppliers that have the same ethos as us — carbon neutral, organic, sustainable and low intervention.

follow us on
INSTAGRAM
@at_feastsg



singapore.b-together.com/at-feast



DF - Dairy Free GF - Gluten Free NF - Nut Free V - Vegetarian VG - Vegan

Prices are subject to service charge and government taxes

Tuesdays to Sundays...
... 11.30am till closing

Perfect for sharing!

LIGHT EATS

SEA BASS CEVICHE <small>DF NF GF</small>	18
<i>Seabass and charred sweetcorn salsa, with lime & coriander dressing</i>	
DOUBLE-ROLL SAUSAGE ROLLS	12
<i>Pork sausage wrapped in flaky puff pastry, served with pickled red cabbage</i>	
DEEP FRIED BRIE <small>V</small>	15
<i>Brie wedge, breaded and fried, served with pomegranate salad</i>	
FEAST WINGS <small>NF</small>	12
<i>Crispy, house-spiced chicken wings, with a secret sauce, cornflake crust & sesame seeds</i>	
DIPS & BREAD <small>V</small>	12
<i>Hummus & French onion dip served with multigrain lavosh & pita bread</i>	

BREAD & CRACKER BASKET <small>VG</small>	5
<i>Sourdough toast & multigrain lavosh</i>	
MINI PASTRIES <small>V</small>	2 for 6
<i>Butter Croissant, Pain au Chocolat</i>	4 for 9

SALADS

RAINBOW SALAD <small>V NF</small>	18
<i>Jumbo couscous, feta cheese, sweetcorn, broccoli, cucumber, bell pepper, cherry tomato & radish, with mint dressing</i>	
KALE AND QUINOA SALAD <small>VG GF</small>	18
<i>Kale, red cabbage, carrot, quinoa, pomegranate, toasted walnuts with a refreshing orange dressing</i>	
DETOX SALAD <small>VG GF</small>	18
<i>Spinach, apple, broccoli, beetroot, carrot & raisins in a ginger & lime dressing topped with toasted seeds</i>	

BIGGER EATS

FISH & CHIPS <small>DF</small>	24
<i>Marinated halibut with sweet potato fries, mushy peas and tartar sauce</i>	
SPAGHETTI BOLOGNESE <small>NF</small>	24
<i>Fresh pasta coated in rich plum tomato sauce, beef minced and parmesan</i>	
GRILLED AUBERGINE WITH CHICKPEA & COUSCOUS STEW <small>V NF</small>	22
<i>Miso dressed aubergine with fragrant tomato stew topped with mozzarella and rocket pesto</i>	
FEAST BURGER <small>NF</small>	25
<i>Grass fed beef burger topped with our house chili jam, gem lettuce, tomato & cheddar served with sweet potato fries</i>	
VEGETARIAN PENNE PASTA <small>V</small>	20
<i>Fresh pasta coated in cream sauce, spinach and mushroom topped with walnuts</i>	
FFC (FEAST FRIED CHICKEN) BURGER <small>NF</small>	24
<i>Crispy house-spiced buttermilk chicken thighs, brioche buns, sweet potato fries, coleslaw, and sriracha mayo</i>	
DUKKAH SALMON <small>GF</small>	24
<i>Oven baked dukkah crusted salmon served with broccolini & hollandaise sauce</i>	
SIRLOIN STEAK <small>GF NF DF</small>	35
<i>220g Australian grass fed beef, served with asparagus & watercress, beef reduction</i>	
BABY CHICKEN <small>GF</small>	24
<i>Spiced chicken, yoghurt and coriander dip</i>	
MAPLE GLAZED PORK BELLY <small>GF</small>	26
<i>With sweet potato puree, pineapple salsa</i>	

Our menu focuses on fresh, nutritious, organic, responsibly-sourced ingredients... ask your server for the story of your feast

SIDE EATS & ADD+ONS

TRUFFLE FRIES	14
DRESSED GREEN SALAD	9
SWEET POTATO FRIES	9
SHOESTRING FRIES	6
BROCCOLI	9
POTATO SALAD	9
<i>With fresh peas and fava beans, chive and mint dressing</i>	
CRISPY BRUSSEL SPROUTS	9
SMOKED SALMON	12
APPLE WOOD BACON	6
CHICKEN THIGH	9
HALLOUMI	8
MUSHROOM <small>or TOMATO</small>	4
ORGANIC EGG	4
<i>Choice of: Poached, scrambled, fried</i>	

MINI HUMANS

Little plates for little mouths

MAC & CHEESE <small>V NF</small>	15
<i>Elbow pasta, cheddar, mozzarella, garlic brioche breadcrumbs</i>	
FISH GOUJONS <small>DF</small>	15
<i>Crispy fish bites, tartar sauce & fries</i>	
HOT DOG & CHIPS <small>NF</small>	15
<i>Choice of beef or pork sausage with sweetcorn relish</i>	
FEAST FRIED CHICKEN WINGS <small>NF</small>	15
<i>Succulent house-spiced buttermilk chicken wings served with fries</i>	
SPAGHETTI BOLOGNESE <small>NF</small>	15
<i>Tomato sauce, beef minced, parmesan</i>	
BEEF BURGER <small>NF</small>	15
<i>Angus beef patty, cheddar, lettuce, tomato, fries</i>	

SUNDAY ROAST

THE BEEF ROAST	45
THE CHICKEN ROAST	38

Served with beef fat roasted potatoes, kale, neeps, Yorkshire pudding with onion gravy & horseradish cream

Available on Sundays!

SWEET EATS

For those with a Sweet tooth

ETON MESS <small>NF V</small>	12
<i>Fresh strawberry, Chantilly cream, meringue, mint (A sweet British summer dessert!)</i>	
BANANA BREAD LOAF <small>V</small>	9
<i>Homemade banana loaf with cinnamon</i>	
Add ice cream	+4
LEMON TART <small>V</small>	12
<i>Served with crème fraiche</i>	
BLUEBERRY BAKEWELL TART <small>V</small>	12
<i>Served with vanilla ice cream</i>	
CHOCOLATE BROWNIE	12
<i>Served warm with vanilla ice cream</i>	
ICE CREAM / SORBET	6
<i>Please ask your server</i>	
CARAMEL POPCORN <small>VG NF GF</small>	5

