

WEEKDAY SPECIAL SET MENU

k n o t s[™]
— ✂ —
cafe and living

MONDAY TO FRIDAY
11AM TO 2PM (LUNCH)
5.30PM TO 7.30PM (DINNER)

***EACH MEAL INCLUDES ONE COMPLIMENTARY DRINK**
(Iced lemon tea / Soda drink / Refillable distilled water)

CHICKEN CHOP

\$16.90

Chicken leg marinated in cajun spices with pilaf rice & mesclun salad
(choice of mushroom or black pepper sauce)

FISH & CHIPS

\$16.90

Deep fry breaded dory fillet with french fries & mesclun salad, served with tartar sauce
(top up \$2 for truffle fries)

VEGETARIAN SPAGHETTI \$14.90 AGLIO OLIO

Spaghetti sauteed with spinach, cherry tomatoes, button mushrooms & black olives

Top up \$3 for:

Half chicken leg marinated in cajun spices
OR 1pc of deep fry breaded dory fillet

BEEF STEW

\$16.90

Beef stew in herb sauce with potatoes, carrots, cherry tomatoes, mesclun salad & pilaf rice



*Terms & Conditions

- For complimentary drink, top up \$2 for black/ white coffee/ tea (top up \$3 for iced option)
- Top up \$3 for 1 starter (soup) or dessert (ice cream)
- Available for dine-in only, not applicable on weekends and public holidays
- Cannot be stacked with other discounts or promotions

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



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

A Unique Meeting Space Amid Lush Greenery

Weekdays | 2.30pm - 5.30pm

Each participant to purchase any pastry/cake and enjoy **20% off coffee/tea!**

Terms & Conditions:

- Available at Knots Cafe Pasir Panjang only
- Booking of meeting space is for 5 pax and above
- Bookings have to be made at least 1 day in advance, kindly call 6817 0383
- Not available on PH
- Facilities include portable projector, whiteboard, flipchart & stationery
- Payment by Cash/PayNow/Paylah/NETS only
- ++10% service charge + GST

\$30++

Includes:
Free-flow Nuts
+ Use of Facilities



k n o t s™



cafe and living

Soup Of The Day

Price varies based on soup available

7.10 - 10.20

Bites

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

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

CHARCUTERIE BOARD (NEW!) ✂ 25.45
Camembert cheese, sliced honey baked ham, parma ham, ovalini, mixed greens, cherry tomatoes & walnuts. Served with cranberry jam & lightly toasted french baguette

Salads

FRUITS & SPINACH SALAD (NEW!) 🌿 ✂ 14.20
Fresh avocado, wild strawberries, blueberries, roasted walnuts, baby spinach with balsamic dressing

SMOKED SALMON CAESAR SALAD (NEW!) 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



Breakfast

(AVAILABLE DAILY UNTIL 6PM)

KNOTS WAFFLE BREKKIE ✂ 28.90
Buttermilk waffle stacked with smoked beef sausage, streaky bacon, scrambled eggs, mushrooms and baked tomatoes

PARMA HAM BENEDICT 22.30
Multigrain toast with prosciutto ham, poached eggs, sautéed baby spinach, fresh greens & topped with hollandaise sauce

TRUFFLE EGGS & BACON CROISSANT ✂ 17.25
Buttery croissant with streaky bacon strips, scrambled eggs infused with truffle oil and fresh greens

SMOKED SALMON BENEDICT 22.30
Multi-grain bread with smoked salmon, poached eggs, guacamole spread, sautéed spinach, salad and hollandaise sauce

AVOCADO TOAST 🌿 ✂ 17.25
Multigrain bread stacked with romaine leaves, sliced tomatoes, avocado and topped with shaved parmesan



- CHEF'S RECOMMENDATION

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UPDATED JUNE 2024

Mains

(AVAILABLE FROM 11AM ONWARDS)

CHICKEN CHOP 19.90
(At least 10 min waiting time)

Chicken leg marinated in cajun spices with roasted baby potatoes & mesclun salad (choice of mushroom or black pepper sauce)

PORK CHOP 19.90

Pan seared pork chop with roasted baby potatoes & mesclun salad (choice of mushroom or black pepper sauce)

PAN SEARED SALMON ✂ 20.90
(Waiting time approx 15 mins or more)

Pan seared salmon fillet, pilaf rice & mesclun salad

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

FISH & CHIPS ✂ 17.25
(Top up \$2 for truffle fries)

Deep fry breaded dory fillet, french fries & mesclun salad, served with tartar sauce

GRILLED ROSEMARY LAMB CHOPS (NEW!) 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

TOMAHAWK PORK CHOP (NEW!) ✂ 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)



Pasta

(AVAILABLE FROM 11AM ONWARDS)

SHROOMS & BACON AGLIO OLIO 19.30

Spaghetti sauteed with streaky bacon & button mushrooms, bird eye chilli, garlic, white wine & finished with parsley

SPAGHETTI VONGOLE ✂ 22.20

Spaghetti infused with garlic, white ocean clams, white wine, fresh basil leaves and chilli flakes

VEGETARIAN AGLIO OLIO OR TOMATO 🌿 19.30

Spaghetti sauteed with button mushrooms, cherry tomatoes, baby spinach, garlic & black olives

TRUFFLE PARMA ✂ 22.95

Spaghetti cooked in truffle cream sauce with button mushrooms, baby spinach, & topped with prosciutto parma ham

CARBONARA ✂ 20.30

Spaghetti cooked in creamy cheese sauce, streaky bacon, garlic, parmesan & topped with raw egg yolk

BACON GAMBERONI AGLIO OLIO ✂ 23.35

Spaghetti sauteed with bacon and tiger prawns, chilli flakes, garlic, white wine and finished with parsley



Add Ons

BEEF SAUSAGE 7.05

PARMA HAM (4 slices) 7.15

SMOKED SALMON 6.05

STREAKY BACON (4 strips) 5.00

SAUTEED MUSHROOMS 4.00

2 EGGS (Scrambled/ sunny side up/ poached/over easy) 4.00

AVOCADO (Half) 3.10

TOAST (Wholemeal bread) 2.00

ROASTED BABY POTATOES 4.00

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UPDATED JUNE 2024

Kids meal (For 6 & Below)

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

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" HAWAIIAN (NEW!)

Honey baked ham, pineapples & mozzarella cheese

24.40

10" PARMA HAM ✂

Prosciutto parma ham, mesclun salad & mozzarella cheese

28.45

10" MARGHERITA (NEW!) 🌿

Freshly sliced tomatoes, mini mozzarella balls, fresh basil leaves & mozzarella cheese

22.30

10" CARBONARA ✂

Cream based pizza with bacon strips, cheese and topped with soft cooked egg

24.40

10" PEPPERONI (NEW!)

Pepperoni & mozzarella cheese

24.40

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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

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

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



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

MATCHA BANANA MILKSHAKE  10.10

OREO COOKIES SMOOTHIE  10.10

STRAWBERRY MILKSHAKE  10.10

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

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


Cold Drinks


HOMEMADE LEMON TEA  3.60

SODA DRINK (Please refer to drinks display) 3.00

S.PELLEGRINO (Sparkling Water) 4.00

ZICO COCONUT WATER 4.00

ROOT BEER FLOAT  7.05

SPARKLING LEMONADE  7.15

DISTILLED DRINKING WATER (Refillable) 0.50



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Sweet things

CAKES

(Please refer to cake display)

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

MINI CHICKEN CURRY PUFF 3.85
(2 for \$3.85, 3 for \$4.95)



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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
(Central Valley, Chile | 12.5% alc)

49.45 750ml
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
(Central Valley, Chile | 12.5% alc)

49.45 750ml
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
(France | 11.5% alc)

50.85 750ml

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

MOET & CHANDON BRUT IMPERIAL
(Champagne, France | 12% alc)

119.90 750ml

Perfect balance of Pinot Noir, Chardonnay and Pinot Meunier. Bright fruitiness and elegant maturity. The palate reveals subtle pear, citrus and brioche notes

VEUVE CLICQUOT BRUT
(Champagne, France | 12% alc)

139.50 750ml

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

White Wine

BY BOTTLE ONLY

SAINT CLAIR VICAR'S
CHOICE SAUVIGNON BLANC
(Marlborough, New Zealand | 12.5% alc)

79.00 750ml

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
(Barossa, South Australia | 13% alc)

83.05 750ml

Medium bodied, crisp. Peach, melon, mango aromas

CORNERSTONE ICE WINE
(Hawke's Bay, New Zealand | 10% alc)

46.85 375ml

Ripe Choice Chardonnay, intense, fruity wine show off stone fruit flavours. A satisfying finish that ends with pure fruit acids

TERRAZAS CHARDONNAY RESERVA
(Uco Valley, Argentina | 14% alc)

53.40 750ml

Juicy scents of yellow peach and pear with notes of grapefruit, candied citrus peel and a hint of white honey.

Red Wine

BY BOTTLE ONLY

ELDERTON E-SERIES SHIRAZ CABERNET
(Barossa, South Australia | 14.5% alc)

83.05 750ml

Hints of dried marjoram that add interest to the vanilla and cassis aromas and flavors

SAINT CLAIR PINOT NOIR
(Marlborough, New Zealand | 13.5% alc)

79.00 750ml

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

CASA SILVA CABERNET SAUVIGNON
(Colchagua Valley, Chile | 13.5% alc)

45.80 750ml

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
(Barossa, South Australia | 14.9% alc)

76.30 750ml

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

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

53.40 750ml

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
VINTAGE 2022

41.40

(Treviso, 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
VINTAGE CHAMPAGNE 2016

102.95

(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
VINTAGE 2022

50.15

(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.

FAT BASTARD - CHARDONNAY
VINTAGE 2022

41.40

(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.

LA GIRONDA MOSCATO D' ASTI
VINTAGE 2022

33.90

(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.

Red Wine

FAT BASTARD - PINOT NOIR
VINTAGE 2021

41.40

(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.

CHÂTEAU SAINTE MARIE "VIEILLES VIGNES"
VINTAGE 2020

49.05

(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.

ALMA MORA - MALBEC RESERVA
VINTAGE 2020

43.60

(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.

ZONTE'S FOOTSTEP "BARON VON NEMESIS"
VINTAGE 2019

63.20

(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
VINTAGE 2022

41.40

(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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