## WEEKDAY SPECIAL SET MENU



#### MONDAY TO FRIDAY

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

#### \*EACH MEAL INCLUDES ONE MAIN, DRINK & ICE CREAM

(Mains will be rotated on a weekly basis!)

#### CHICKEN CHOP

\$20.90

#### FISH & CHIPS

\$20.90

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

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

### VEGETARIAN SPAGHETTI 🧷 AGLIO OLIO

\$18.90

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**

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)
- · Available for dine-in only, not applicable on weekends and public holidays
- · Cannot be stacked with other discounts or promotions

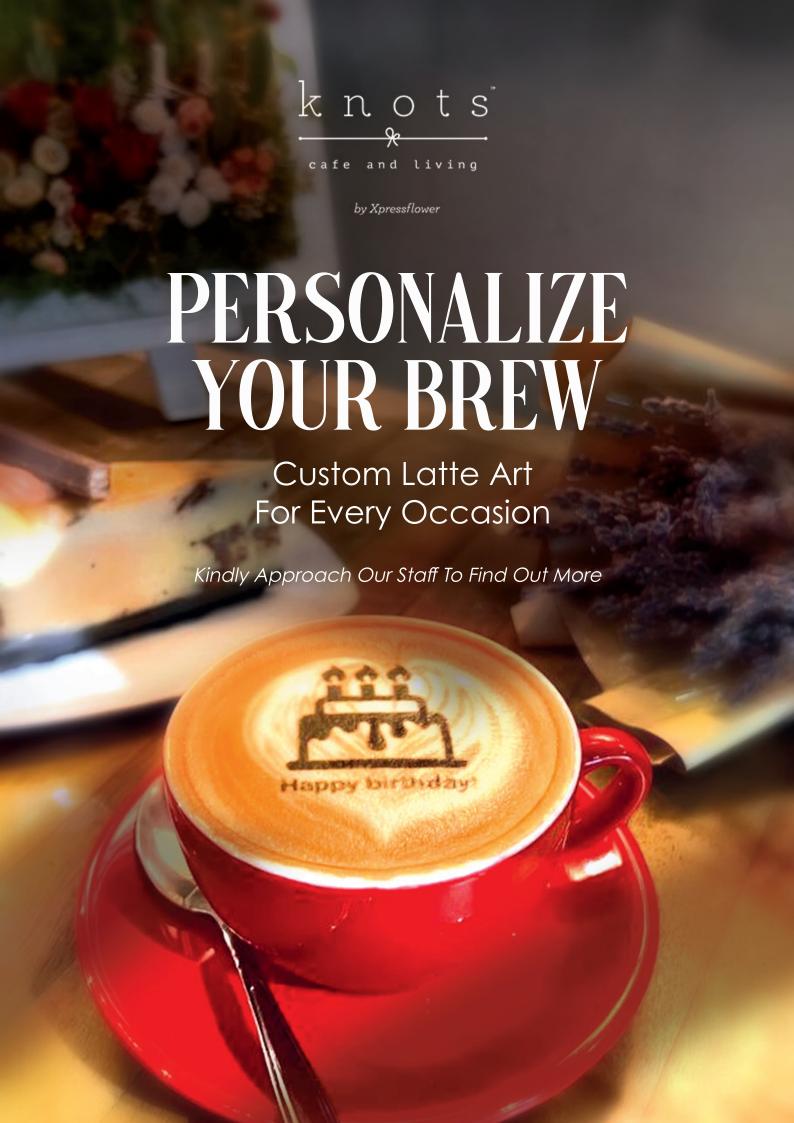


by Xpressflower



# ALL BEERS & SELECTED WINES

- Valid only for the drinks mentioned above. Does not apply to mixtures of beer and wine.
- · Promotion cannot be stacked with other promotions.
- Complimentary beer applies to a lower value or equal value item.







# 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 | Available all day

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

#### Terms & Conditions:

- · Available at Knots Cafe Pasir Panjang only
- 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



Soup Of The Nay

Price varies based on soup available

7.10 - 10.20



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  $\&\ \text{truffle}$  oil

NACHOS FRIES 13.80

Golden crispy fries drizzled with nachos sauce and mayonnaise  $% \left\{ 1,2,\ldots ,n\right\}$ 

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



FRUITS & SPINACH SALAD (NEW!) \$ \( \chi \) 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 ℀

Buttermilk waffle stacked with smoked beef sausage, streaky bacon, scrambled eggs, mushrooms and baked  $\,$ 

28.90

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, sauteed spinach, salad and hollandaise sauce

AVOCADO TOAST & % 17.2

Multigrain bread stacked with romaine leaves, sliced tomatoes, avocado and topped with shaved

- CHEF'S RECOMMENDATION
ALL PRICES ARE INCLUSIVE OF GST

#### (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 <u>mushroom</u> or <u>black pepper</u> sauce)

PORK CHOP 19.90

Pan seared pork chop with roasted baby potatoes & mesclun salad (choice of <u>mushroom</u> or <u>black pepper</u> 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  $% \left( 1\right) =\left( 1\right) +\left( 1\right) +\left$ 

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 <u>mushroom</u> or <u>black pepper</u> sauce)

#### (AVAILABLE FROM 11AM ONWARDS)

SHROOMS & BACON AGLIO OLIO

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

with parsley

SPAGHETTI VONGOLE № 22.20

19.30

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

20.30 CARBONARA %

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

chilli flakes, garlic, white wine and finished

BACON GAMBERONI AGLIO OLIO 🦒 23.35 Spaghetti sauteed with bacon and tiger prawns,



BEEF SAUSAGE	7.05	2 EGGS (Scrambled/ sunny side up/ poached/over easy)	4.00
PARMA HAM (4 slices)	7.15	AVOCADO (Half)	3.10
SMOKED SALMON	6.05	TOAST (Wholemeal bread)	2.00
STREAKY BACON (4 strips)	5.00	ROASTED BABY POTATOES	4.00
SAUTEED MUSHROOMS	4.00	🖟 - CHEF'S RECOMMEND	DATION
		ALL PRICES ARE INCLUSIVE O	F GST

#### \*Kindly place your order at the counter.

Due to limited capacity, patrons may be allocated 90 minutes per seating, especially during peak hours between 11am to 2pm and 5pm to 9pm, and on weekends. We thank you for your kind understanding. UPDATED NOV 2024 Kids Meal (For b & Below)

(INCLUDES CHOICE OF HOT  $\underline{\mathsf{KNOTS}}$  CHOCO OR  $\underline{\mathsf{BABYCINO}}$  AND SINGLE SCOOP VANILLA ICE CREAM)

MINI FISH AND CHIPS

14.80

MINI MUSHROOM TOMATO PASTA

14.80

(AVAILABLE FROM 11AM ONWARDS) (WAITING TIME: APPROX 20 MINS OR MORE)



10" HAWAIIAN (NEW!)	24.40	10" parma ham 🦒	28.45
Honey baked ham, pineapples & mozzarella cheese		Prosciutto parma ham, mesclun salad & mozzarella cheese	
10" MARGHERITA (NEW!) 🧷	22.30	10" CARBONARA 🦎	24.40
Freshly sliced tomatoes, mini mozzarella balls, fresh basil leaves & mozzarella cheese		Cream based pizza with bacon strips, cheese and topped with soft cooked egg	
	24.40		
10" PEPPERONI (NEW!)	24.40		
Pepperoni & mozzarella cheese			

- CHEF'S RECOMMENDATION
ALL PRICES ARE INCLUSIVE OF GST

Coffee

**ESPRESSO SHOT** 

BABYCINO

	HOT	ICED
ESPRESSO	4.10	N/A
Single espresso shot		
DOPIO	5.00	N/A
Double espresso shot		
PICCOLO (Mini-latte)	5.00	N/A
Double espresso ristretto, steamed milk		
FLAT WHITE	5.30#	N/A
Single espresso, steamed milk		
LONG BLACK	5.00#	6.05
Double espresso, water		
CAPPUCCINO O O O O O O O O O O O O O O O O O O	5.30#	6.35
Single espresso, thick milk foam		

	HOT	ICED
MILO MOCHA	7.05	8.10
Single espresso, milo, steamed milk drizzled w/ milo powder		
CAFÉ MOCHA	6.65#	7.70
Single espresso, cocoa powder, steamed mil	.k	
CAFÉ LATTE	5.30#	6.35
Single espresso, steamed milk		
SALTED CARAMEL LATTE % D11.	7.65	8.70
Double espresso, salted caramel, steamed m	nilk	
DIRTY CHAI LATTE %	7.65	8.70
Double espresso, spiced chai, steamed milk	(	
AFFOGATO 884	N/A	8.10
Double espresso w/ single scoop of vanilla	a ice cream	

Add-Ous

FLAVOUR SHOT

Caramel, hazelnut or vanilla

1.30

#UPSIZE 2.05

 LOW FAT
 0.00

 SOY
 1.00

 OAT
 1.60

Choice Of Milk

Fresh Juices

Matcha, Chai & Chocolate

	_	HOT	ICED
MATCHA LATTE	9% sugar	7.35	8.40
ICED MATCHA LATTE W/ VANILLA ICE CREAM	9% sugar	N/A	10.70
CHAI LATTE	10% sugar	7.35	8.40
CHOCOLATE CHAI	12 <sub>%</sub>	7.65	8.70
KNOTS CHOCO	10%	7.35	8.40
ICED KNOTS CHOCO W/ VANILLA ICE CREAM	10%	N/A	10.70

ORANGE JUICE

ORANGE + CARROT JUICE

GREEN APPLE JUICE

GREEN APPLE + CUCUMBER JUICE

W/O ICE

1.00



Steamed milk, milk foam, cocoa sprinkles

CHEF'S RECOMMENDATION
ALL PRICES ARE INCLUSIVE OF GST

(F) 5% 3.60#

N/A

Glended Vinks

CHOCO BANANA MILKSHAKE

**10.10** 

MATCHA BANANA MILKSHAKE

75 10.10

10.10

**OREO COOKIES SMOOTHIE** STRAWBERRY MILKSHAKE

7<sub>%</sub> 10.10

HOT/TEAPOT 7.35

LEMON GINGER MINT

Artisanal Tea

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 Grew Fruit Tea

BOTTLE 8.10

OSMANTHUS SENCHA W/ PASSIONFRUIT

Osmanthus flowers  $\ensuremath{\mathsf{w}}/$  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 lavendar & 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

ganic Kombucha

(PLEASE REFER TO DISPLAY, FLAVOURS ARE SUBJECTED TO AVAILABILITY)

BOTTLE **10.10** 

HOMEMADE LEMON TEA

( old / ) rinks

**1** 3.60

ROOT BEER FLOAT

9<sub>ss</sub> 7.05

SODA DRINK (Please refer to drinks display)

3.00

SPARKLING LEMONADE

7.15

S.PELLEGRINO (Sparkling Water)

4.00

**DISTILLED DRINKING WATER** (Refillable)

0.50

ZICO COCONUT WATER

4.00

NUTRI-GRADE Nutri-Grade mark is based on preparation at 100% sugar (before addition of ice)

\* - CHEF'S RECOMMENDATION ALL PRICES ARE INCLUSIVE OF GST



**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
ADD ON ICE CREAM
(Please refer to ice-cream display)
Single/double scoops
& MIXED SLICED FRUITS

5.00/9.10

Pastries

BUTTER CROISSANT	6.10	BANANA WALNUT MUFFIN	5.10
ALMOND CROISSANT	6.60	MINI CHICKEN CURRY PUFF (2 for \$3.85, 3 for \$4.95)	3.85
ALMOND CHOCOLATE CROISSANT	7.10		



HOEGAARDEN 330ML 10.70 **ASAHI** 334ML 12.75

ERDINGER 500ML (Dunkel/Weissbier)

14.80

Mite Mine

BY BOTTLE ONLY (750ml)

SAINT CLAIR VICAR'S **CHOICE SAUVIGNON BLANC** 

(Barossa, South Australia | 13% alc)

CORNERSTONE ICE WINE

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

79.00 JOHNSON ESTATE - SAUVIGNON BLANC VINTAGE 2022

68.65

(Marlborough, New Zealand | 12.5% alc)

Aromas of gooseberry, passionfruit and grapefruit with a salty minerality and a subtle herbal thread. Crisp and  $\,$ refreshing with great length

(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.

LA GIRONDA MOSCATO D' ASTI

**ELDERTON E-SERIES CHARDONNAY** 

Medium bodied, crisp. Peach, melon, mango aromas

83.05

46.85

53.40

83.05

40.90

VINTAGE 2022

from wine co

(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

Ripe Choice Chardonnay, intense, fruity wine show off stone

fruit flavours. A satistying finish that ends with pure fruit acids

FAT BASTARD - CHARDONNAY

55.60 from wine conne

VINTAGE 2022

(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.

TERRAZAS CHARDONNAY RESERVA

(Uco Valley, Argentina | 14% alc)

Red Winer

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

BY BOTTLE ONLY (750ml)

**ELDERTON E-SERIES SHIRAZ CABERNET** 

(Barossa, South Australia | 14.5% alc)

Hints of dried marjoram that add interest to the vanilla  $\ensuremath{\mathsf{A}}$ and cassis aromas and flavors

SAINT CLAIR PINOT NOIR 79.00

(Marlborough, New Zealand | 13.5% alc)

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

**ELDERTON CABERNET SAUVIGNON** 76.30

(Barossa, South Australia | 14.9% alc)

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

TERRAZAS MALBEC RESERVA 53.40

(Mendoza, Argentina | 14% alc)

Fresh and intensely fruity, together with typical violet and mountain spices notes of cold climate Malbec  $\,$ 

CASA SILVA CABERNET SAUVIGNON 49.45

(Colchagua Valley, Chile | 13.5% alc)

Deep ruby in colour. Intense aroma with notes of red fruits such as plums and cherries which are harmoniously  $% \left( 1\right) =\left( 1\right) ^{2}$ balanced with hints of oak and chocolate.

ZONTE'S FOOTSTEP "BARON VON NEMESIS" 63.20

VINTAGE 2019

(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.

**FAT BASTARD - PINOT NOIR** 

55.60 from wine cons

VINTAGE 2021

(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.

ALMA MORA - MALBEC RESERVA

58.85

VINTAGE 2020

(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.

CHÂTEAU SAINTE MARIE "VIEILLES VIGNES" 65.40

VINTAGE 2020

(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.

> \* - CHEF'S RECOMMENDATION ALL PRICES ARE INCLUSIVE OF GST

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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

**49.45** 750ml **13.15** Petit bottle

(Central Valley, Chile | 12.5% alc)

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 (750ml)

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

139.50

9.50 VALDO - PROSECCO DOC EXTRA DRY

55.60

VINTAGE 2022

from wine connection

(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.

#### MOET & CHANDON BRUT IMPERIAL

119.90

(Champagne, France | 12% alc)

toasty aromas

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

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

#### **ERNEST RAPENEAU - VINTAGE**

102.95

VINTAGE CHAMPAGNE 2016

rom wine connection

(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.

P. J.

VALDO "ELEVANTIM" DOC

-

fat bastard - rosé igp

VINTAGE 2022

55.60

(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" ROSÉ -PROSECCO DOC BRUT

54.50

BY BOTTLE ONLY (750ml)

(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

- CHEF'S RECOMMENDATION
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