

# Soup & Bar Bites

Prime your palate or line your tummy as you toast

## Fried Nuggets (6/12pcs) 5.0/8.0

Chicken nuggets with chipotle sauce.

## Wild Forest Mushroom Soup 6.0

Creamy mixed mushrooms with Parmigiano-Reggiano cheese puff pastry on the side.

## Shoestring Truffle Fries 8.0

Golden fries served with gourmet black truffle mustard and chives

## Chicken Karaage 8.0

Bite-sized chicken with choice of mayonnaise or homemade chilli remoulade.

## Beef Sliders 12.0

Beef patty, cheddar cheese, and truffle mayonnaise between sesame seed buns.

## Buttermilk Chicken Wings 14.0

8 pieces of fried mid wings with homemade chilli remoulade.

## Creamed Corn 6.0

Corn kernels simmered in sweet cream sauce. We don't recommend sharing this as one bowl may not be enough.

## all-day Breakfast

☆ Popular

👨🍳 Chef's Recommendation

🌿 Signature

Start your day with gloriously poached eggs packed with egg-ceptional nutrients.

## Add-on: Drink 3.0

(Applicable to eggs benedict items 13.0 & above only)

Choice of Long Black, Café Latte, Cappuccino, iced/hot Chocolate or freshly squeezed Orange Juice.

## Portobello Eggs Benedict ☆👨🍳 14.5

Handpicked large Portobello mushrooms, double poached eggs, and homemade hollandaise sauce.

## Smoked Salmon Benedict 14.0

Muffin, sliced tomatoes, smoked salmon, arugula salad, double poached eggs, homemade hollandaise sauce, mesclun salad, and honey balsamic.

## The Eggs Benedict 14.0

Muffin, sliced tomatoes, bacon, arugula salad, double poached eggs, homemade hollandaise sauce, mesclun salad, and honey balsamic.

## Eggs Florentine & Bacon-loaded Potato Hash 13.0

Muffin, spinach, double poached eggs, homemade hollandaise sauce, bacon, potato hash, mayonnaise, and scallions.

## Marbleized Fried Egg & Spam Ham Muffin 8.0

Muffin, spam, fried egg, chipotle garlic aioli, and scallions.

## Scrambled Eggs & Cheese Muffin 8.0

Muffin, scrambled eggs, gruyere cheese, onion marmalade, sriracha mayonnaise, and chives.

## Homemade English Breakfast ☆👨🍳 16.5

Smoky sliced bacon, toasted brioche, tomato, baked beans, sautéed mushrooms, English Cumberland sausage, and scrambled eggs.



## Egg Upon Egg (8/8) on Toast ☆🌿 13.5

Created in 2015, our one-of-a-kind egg dish remains a perennial favourite among egg lovers. Poached egg, cheese, and sun-dried tomatoes are wrapped in omelette and staked atop mixed greens, honey-baked ham and thick brioche. Slice through two forms of eggs to enjoy double goodness.

## Croque Madame 👨🍳 10.0

Brioche bread, gruyere cheese, honey-baked ham, and fried natural egg.

## Add-on: Drink (Applicable to all-day breakfast items 13.0 & above only) 3.0

Choice of Long Black, Café Latte, Cappuccino, iced/hot Chocolate or freshly squeezed Orange Juice.

# Fill Me

- ☆ Popular
- 👨🍳 Chef's Recommendation
- 🌶️ Spicy



## d'Lobster Roll ☆ 26.0

A perennial favourite among our diners, our lobster roll is prepared with the claws and tail of fresh Boston Lobster stuffed in buttery brioche and accompanied by a side of golden fries.

## Ling Cod Roll 19.0

Ling Cod wrapped with golden and crispy batter is stuffed in buttery brioche and accompanied by a side of golden fries.

### Choice of sauce:

Thai Chilli Remoulade or Tartar Sauce



## Ling Cod Fish and Chips 🌿👨🍳 22.0

Ling Cod from the Atlantic remains moist while it is wrapped with a golden and crispy batter. Served with malt vinegar and zesty tartar sauce, the way we prepare our Ling Cod Fish and Chips is influenced by the owner's years spent in England.



## Chef Alonzo Fried Rice 👨🍳🌶️ 14.0

Japanese rice is generously filled with fresh sea prawns, bacon and golden egg. Finished off with a crown of pickled green papaya, this humble Asian staple will make your taste buds tingle with satisfaction.

## Seafood Risotto 18.0

The epitome of Italian comfort food cooked patiently in broth, one ladle at a time. Arborio rice is simmered with crustacean stock and an array of seafood – clams, tiger prawns, squids, and mussels.

# Pasta

Twirl and savour

- ☆ Popular
- 👨🍳 Chef's Recommendation
- 🌶️ Spicy

Choice of pasta: Linguine or Capellini



## Fresh Sea Prawn Aglio Olio ☆👨🍳🌶️ 16.0

Fresh sea prawns, chilli padi, garlic, and white wine.



## Truffle Shrimp Capellini ☆ 16.0

Sweet shrimps, konbu, caviar, and truffle oil

## Chicken Aglio Olio 16.0

Pan-seared chicken thigh, broccolini, zucchini, and capsicum

## Crabby Claw Aglio Olio 🌶️ 16.0

Crab claw meat, shallots, chilli padi, chives, garlic, and shellfish oil.

## Truffle Woodland Mushroom 16.0

Macadamia nuts, mushrooms, truffle paste, chicken stock, and chives.

## Forest Mushroom & Ribeye 👨🍳 16.0

Sliced ribeye steak and mixed mushrooms in rose sauce.

## Soupy Tomato Shabu Shabu 👨🍳 13.0

Shabu shabu pork, quail eggs, and cherry tomatoes in soupy tomato sauce.

## Beef Bolognese 14.0

Minced beef, tomato sauce, fresh herbs, and shaved Parmigiano-Reggiano cheese.

## Bacon Carbonara ☆ 16.0

Streaky bacon in Parmigiano-Reggiano cream sauce and topped with poached egg.

## Pan-seared Chicken Alfredo 14.0

Boneless chicken thigh and mixed mushrooms in alfredo sauce.

## Fresh Sea Prawn Alfredo 16.0

Fresh sea prawns and mixed mushrooms in alfredo sauce.



# Sweet Endings

There's always room for *d'Good* desserts  
Go on and end your meal on a sweet note.



Signature



Popular



## Smoked Tofu Cheesecake

7.0

Soft, creamy yet light, this blend of cream cheese and silken tofu sits on a biscuit crust and is subtly infused with cherry wood chips. Release the billowing smoke from the glass dome and let the mild campfire scent lingers as you savour the cake.



## d'Good Maple Sea Salt

Cheesecake 🌿 🍰

9.0

This best seller is our very own signature that was created first (and old) by us. It is baked from a God-given recipe with Philadelphia cream cheese and is uniquely tied together with dashes of maple syrup and Maldon sea salt



## d'Good Triplet Cheesecake

8.5

This three-layer cake is skilfully and tenderly crafted, beginning with a rich and luscious chocolate top, followed by a creamy Philadelphia cheese center and finished off with a crunchy oreo base.



## Singapore Kaya Pandan



8.0

Timeless and made with fresh pandan juice, this Singapore's favourite has alternating layers of smooth kaya mousse and pillowy pandan sponge. It is finished off with a spread of kaya jam and generous sprinkles of house-made coconut crumbs for the caramelly aroma and crunch.



## Little Nyonya



8.0

Concocted with authentic gula melaka from Melaka, coconut gula melaka mousse is layered with sweet pulut hitam (sticky black glutinous rice) and wrapped between fragrant pandan sponge to give it a perfect balance and bite. To top it all off, roasted desiccated coconut is sprinkled over gula melaka sauce – elevating its exquisite flavours and leaves you wanting more.



## Rose Lychee Jelly Mousse Cake

8.0

A lovely harmony between delicate rose mousse, fragrant vanilla sponge and lychee jelly layers, this light and floral cake is finished off with white chocolate spray and a lychee fruit



## Lava Cake

5.0

Delicious chocolate cake with a melted soft center. A simple yet satisfying note to end on!

# deutsch skillet Pancakes

Enjoy our warm fluffy pancake  
in a cast-iron skillet.



**Durian & Coconut**

☆ Popular

👨‍🍳 Chef's Recommendation

🌶️ Spicy

## Sweet

### Classic ☆

Lemon juice, maple syrup, and cream cheese on the side.

8.0

### Apple Crumble ☆ 👨‍🍳

Caramelized apples and marshmallows.

12.0

### Berries & Yoghurt

Berries compote, greek yoghurt, crumble, and vanilla ice cream.

12.0

### Banana Rum & Raisin

Banana, dried fruits, cornflakes, and rum.

12.0

### Homemade Tiramisu

Sponge fingers soaked in our houseblend coffee and cocoa powder.

12.0

### Durian & Coconut 👨‍🍳

D24 pure durian flesh, vanilla ice cream, and homemade coconut sablés topped with palm sugar syrup.

13.0

### Ice Cream (per scoop)

Triple chocolate, vanilla bean or vintage strawberry

3.0



**Apple Crumble** ☆ 👨‍🍳



**Berries & Yoghurt**



**Banana Rum & Raisin**



**Homemade Tiramisu**



**Made from scratch upon order.  
Please allow 30 minutes for preparation.**

# Savoury

- Chorizo & Mushrooms** 

Chorizo, mixed mushrooms, and parmesan cheese

12.0
- Classic Hawaiian**

Honey-baked ham, diced pineapples, and tomato sauce topped off with mozzarella cheese.

12.0
- Pomegranate Citrus Smoked Duck** 

Smoked duck, pomegranate, mandarin orange, pear, greens, caramelized walnuts, and citrus sauce.

13.0
- Prawns & Salted Egg Yolk** 

Fresh sea prawns, salted egg yolk, curry leaves, and chilli padi

14.0



**Chorizo & Mushrooms** 



**Pomegranate Citrus Smoked Duck** 



**Prawns & Salted Egg Yolk** 



**Classic** 

# kids' Meal

Aged 12 and below

**Mushroom Soup** 4.0

**Cheesy Sandwich** 6.0

**Fried Chicken Nuggets (6pcs)** 6.0

**Pasta in Tangy Tomato Sauce** 6.0

**Beef Bolognese Pasta** 8.0

**Choose a side:** Creamed corn, fresh salad or fries





# Stroopwafel

Dutch waffle with caramel filling

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Warm it over a hot drink to soften the caramel filling or enjoy it straight

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Pair with a hot drink to enjoy  
\$1 off\* the drink.

\$1.80\* / pc

\$3.50 / 2 pcs

\$12.80 / 8 pcs

*\*Applicable to Long Black, Café Latte,  
Hot Chocolate and hot teas*





*Espresso* 3.0

Single shot.



*Dirty* 4.0

Double espresso over 3oz cold milk.  
3 Steps to drink Dirty:  
1. Sip 2. Drink 3. Gulp



*Café Mocha* 6.0

Double espresso, chocolate and velvety milk.



*Iced Long Black* 5.0

Double espresso over water and ice.



*Double Ristretto* 3.5

Double short shots.



*Long Black* 4.5

Double espresso and water.



*Rose of Sharon* 6.0

Double espresso, rose syrup and velvety milk.



*Iced Cappuccino* 5.5

Double espresso, frothed milk and ice.



*Espresso Macchiato* 4.0

Single shot and a dollop of froth.



*Cappuccino* 5.0

Single espresso and frothed milk.



*Maple Sea Salt Latte* 6.0

Double espresso, maple syrup and sea salt.



*Iced Café Mocha* 6.5

Double espresso, chocolate, velvety milk and ice.



*Con Panna* 4.0

Single shot topped with whipped cream.



*Flat White* 5.0

Single espresso, and lightly aerated milk.



*1+1* 7.0

A pair of single espresso and cappuccino.



*Iced Café Latte* 5.5

Double espresso, velvety milk and ice.



*Piccolo Latte* 4.0

Single espresso and 2oz velvety milk.



*Café Latte* 5.0

Double espresso, and velvety milk.



*Affogato* 6.5

Premium ice cream (chocolate/vanilla) topped with double espresso.



*Iced Rose of Sharon* 6.5

Double espresso, rose syrup, velvety milk and ice.

## Add-ons

*Espresso* 0.8

*Syrup/Sauce* 0.6

Vanilla, caramel, hazelnut, chocolate, butterscotch

## Milk Replacement

*Oat Milk* 1.0

*Soy Milk* 0.6



## Tea Latte

<b>Earl Lavender Tea Latte</b> <i>(Hot/Iced)</i>	<b>7.5</b>
<b>Oolong Sea Salt Iced Tea Latte</b>	<b>7.0</b>
<b>Oolong Tea Latte</b>	<b>7.0</b>
<b>Green Tea Latte</b> <i>(Hot/Iced)</i>	<b>7.0</b>

## Black Tea

<b>Crème Brûlée Black Tea</b>	<b>10.0</b>
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A creamy brûlée-styled dessert tea with hints of almonds, vanilla, and caramel blended together with high-grade Orange Pekoe.

## Green Tea

<b>Caramel Genmaicha</b>	<b>8.0</b>
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Organic green tea from Jeju Island in Korea is blended with roasted rice, natural caramel and finished with a dash of Himalayan Salt.



## Fruit and Herbal

<b>Lychee &amp; Passion Fruit Tea</b>	<b>7.0</b>
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A delicate white tea is blended with natural passion fruit and lychee to create a drink that is easy on the palate and refreshing in taste.

<b>Chamomile</b>	<b>6.0</b>
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- Promotes sleep.
- Antibacterial effects.

<b>Rose</b>	<b>6.0</b>
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- Promotes blood circulation.
- High in antioxidants.

<b>Tangy Roselle Iced Tea</b>	<b>7.0</b>
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<b>Rose Iced Tea</b>	<b>6.5</b>
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<b>Mango Peach Iced Tea</b>	<b>6.5</b>
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<b>Peach Orange Iced Tea</b>	<b>6.5</b>
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## Blendershop Cream-Based

	<b>R</b>	<b>L</b>
Chocolate Cream	6.5	7.5
Vanilla Cream	6.5	7.5
Caramel Cream	6.5	7.5
Green Tea Cream	6.5	7.5
Minty Choco Chip	7.0	8.0
Chocolate Chip Cream	7.0	8.0
Strawberry Ripple	7.0	8.0

## Blendershop Coffee-Based

	<b>R</b>	<b>L</b>
Espresso	6.0	7.0
Caramel	6.5	7.5
Mocha	6.5	7.5
Chocolate Chip	7.0	8.0
Salted Butterscotch	7.0	8.0



## Smoothies & Juices

<b>Smoothies</b>	<b>8.5</b>
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Classic Banana or Power Berries

<b>Ice Blended Juices</b>	<b>5.0</b>
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Fresh Apple or Kiwi

<b>Fresh Juice</b>	<b>5.0</b>
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Freshly squeezed oranges



*Ice Blended Kiwi Juice*



*Ice Blended Apple Juice*

## Chocolate

<b>Signature Chocolate</b>	<b>6.5</b>
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Hot or Iced

<b>Caramel Chocolate</b>	<b>7.5</b>
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Hot or Iced