



FAT BELLY

Best Casual Steakhouse in Bukit Timah

Menu

Charcoal-grilled steaks, distinctive cuts & relaxed dining

ALA CARTE

CHARCOAL GRILL

CHEF'S CUT MP

Ask the team for our special cut of the day!

GRAIN-FED ANGUS FLAT IRON S\$28

Angus Reserve, Australia

F1 WAGYU MS 6/7 PICANHA S\$58

Sanchoke, Australia

USDA PRIME ONGLET S\$48

Harris Ranch, USA

70 DAYS GRAIN-FINISHED RIBEYE S\$54

Entre Todos, Regions of Pampas, Argentina

F1 WAGYU MS 3 BAVETTE S\$38

Macka, Australia

FULL BLOOD WAGYU MS 8/9 DENVER S\$68

2GR, Australia

SAUCES - S\$4 EACH

Bordelaise
Sarawak Black Peppercorn
Mustard Royale
Truffle & Nori Butter
Parisian Sauce

STARTERS

SOURDOUGH S\$9

truffle & nori butter

CHARRED BABY GEM LETTUCE S\$18

anchovy dressing, capers & ham crisp

BLUE SWIMMER CRAB CAKE S\$20

hand-chopped tartare sauce

RACLETTE CHEESE (V) S\$20

sun-dried cherry tomato

GRILLED SPANISH OCTOPUS S\$26

garbanzo bean puree & pico de gallo

SMOKED BURRATINA (V) S\$26

heirloom tomato, balsamic crema & scallion oil

ALA CARTE

SIDES

POMME PUREE (V) drizzled with EVO oil	S\$12
SHOESTRING FRIES (V) original or truffle	S\$12
GRILLED MAPLE CORN RIBS (V) smoked paprika & sour cream ranch	S\$12
FRIED BRUSSELS SPROUTS garum caramel & savoury granola	S\$16
CREAMED CURLY KALE (V) with brown buttered almond	S\$14
ASPARAGUS A LA PLANCHA hollandaise & San Daniele ham chips	S\$14

MAINS

SANCHOKU WAGYU BURGER 180g wagyu patty, caramelized onion, pickled cucumber & bordelaise. Comes with salad	S\$28
GRILLED CAULIFLOWER STEAK (V) pomme puree & sriracha butter sauce	S\$24
IRISH DUCK LEG CONFIT pomme puree & cranberry jus	S\$32
PETUNA OCEAN TROUT charred lemon & parisian sauce	S\$32
DECADENT RICE BOWL 2GR wagyu Denver on pilaf rice, topped with egg yolk, pickled red cabbage, crispy brussels sprouts & truffle soy jus	S\$52

DESSERTS

SIGNATURE TIRAMISU
crème chantilly

S\$16

SAVARIN
vanilla gelato, mango gelée
& almond crumble

S\$14

HOKKAIDO CHOCOLATE GATEAU
red berry compote & crisp
tuile

S\$14

LUNCH

Lunch

11AM-3PM DAILY

WAGYU BEEF RAGU PASTA

S\$22

bronze-pressed spaghetti, dry-aged wagyu beef ragu, grana padano & chives

NIÇOISE SALAD

S\$22

seared tuna loin, baby gem lettuce, haricot bean, kalamata olives, hard boiled egg, new potatoes & white balsamic vinaigrette

STEAK FRITES

S\$32

200g grain-fed angus steak, fries, salad & parisian sauce

STEAK & EGGS

S\$32

200g grain-fed angus steak, fried eggs, salad & parisian sauce

RICE BOWLS

Our signature buttered rice topped with deep-fried brussels sprouts, garum caramel, savoury granola, parisian sauce, sous vide egg, corn & jalapeño salsa.

Choose a protein:

SPANISH IBERICO PORK SECRETO

S\$22

GRAIN-FED ANGUS STEAK

S\$24

WAGYU STEAK

S\$32

WAGYU SET

Westholme Wagyu Set for 2

Nature-raised across Northern Australia's pastures for deep, natural marbling and buttery richness.

TO START

SMOKED BURRATINA & SOURDOUGH

heirloom tomato, balsamic crema & scallion oil

MAINS

F1 WAGYU TRI TIP MS 6/7**F1 WAGYU RUMP CAP MS 4/5**

SIDES

ASPARAGUS A LA PLANCHA

hollandaise & San Daniele ham chips

POMME PUREE (V)

with a drizzle of EVO oil

DESSERT

SAVARIN

vanilla gelato, mango gelée & almond crumble

OR**SIGNATURE TIRAMISU (+S\$4)**

crème chantilly

S\$198++

BEVERAGE

ESPRESSO BASED COFFEE

	Hot	Iced
Espresso (Single Shot)	S\$4	-
Espresso Tonic	-	S\$7
Americano	S\$5	S\$6
Long Black	S\$5	S\$6
Piccolo (Single Shot)	S\$5	-
Flat White	S\$6	S\$7
Latte	S\$6	S\$7
Cappuccino	S\$6	S\$7
Mocha	S\$7	S\$8

Extra Shot / Oat Milk Add S\$1

NOT-COFFEE

Marou Chocolate	S\$8	S\$9
Babyccino	S\$3.5	-

TEA

Pineapple Rooibos	S\$6	S\$7
Classic Earl Grey	S\$6	S\$7
Peppermint	S\$6	S\$7

WINE

BTL CRF GLS

WINE OF THE MONTH

Louis Violland Bourgogne Blanc Chardonnay, Burgundy, France	S\$100	S\$55	S\$22
---	--------	-------	-------

Louis Violland Bourgogne Rouge Pinot Noir, Burgundy, France	S\$105	S\$58	S\$23
---	--------	-------	-------

HOUSE FAVOURITES - RED WINE

Cantele Caramia Primitivo Puglia IGP, Southern Italy	S\$100	S\$55	S\$22
---	--------	-------	-------

Alain Jaume, Côtes du Rhône "Reserve Grand Veneur", France	S\$100	S\$55	S\$22
--	--------	-------	-------

Bodega Y Viñedos Catena, Malbec, Argentina	S\$105	S\$58	S\$23
--	--------	-------	-------

Odino Vaone Amarone della Valpolicella Paerno DOCG, Veneto, Italy	S\$170	S\$85	S\$30
---	--------	-------	-------

HOUSE FAVOURITES - WHITE WINE

Chaffey Brothers Not Your Grandma's Riesling, Australia	S\$100	S\$55	S\$20
---	--------	-------	-------

Yalumba Y Series Chardonnay, Hunter Valley, Australia	S\$90	S\$48	S\$19
---	-------	-------	-------

Louis Violland Chablis, Burgundy, France	S\$160	S\$80	S\$28
---	--------	-------	-------

SPARKLING WINE

San Martino Prosecco DOC Treviso Brut 99	S\$95	S\$50	S\$20
---	-------	-------	-------

Prunotta Moscato d'Asti DOCG Piedmont, Italy	S\$90	S\$48	S\$19
---	-------	-------	-------

BEVERAGE

RED BY THE BOTTLE

FRANCE

Château Lagrange, Les Fiefs de
Lagrange S\$190
Saint-Julien 2017, Bordeaux, France

Maison Les Alexandrins Crozes
Hermitage 2022, S\$160
Rhône Valley, France

Dominique Piron Beaujolais Village
2021, France S\$120

ITALY

Pian Delle Vigne, Brunello De
Montalcino S\$190
DOCG 2018, Tuscany, Italy

Marchesi Gondi Chianti Rufina Riserva
Villa S\$185
Bossi DOCG 2018, Italy

Barolo Rocche dell'Annunziata DOCG
2020, S\$185
Italy

Barbera d'Alba DOC 2023, Piedmont, S\$140
Italy

Nicolis 'Seccal' Ripasso Valpolicella
Classico S\$150
Superior DOC 2020, Veneto, Italy

SPAIN

Finca Manzanos Rioja Gran Reserva
2015 S\$140

NEW WORLD

Jim Barry The Cover Drive Cabernet
Sauvignon S\$135
2021, Clare Valley, Australia

Terrazas De Los Andes, Malbec
Reserva 2023, S\$120
Mendoza, Argentina

Clos Henri Estate Clos Pinot Noir
2023, Marlborough, New Zealand S\$120

SAKE

	BTL	CRF	GLS
Tenmei Junmai Fukunoka X Yumenokauri	S\$150	S\$76	S\$26

Mitkosuru Junmai Ginjo Sankeinishiki	S\$160	S\$82	S\$28
---	--------	-------	-------

SPIRITS

GIN

Bombay Sapphire	S\$14
-----------------	-------

Botanist	S\$16
----------	-------

RUM

Bacardi White Rum	S\$12
-------------------	-------

Plantation 3 Stars	S\$14
--------------------	-------

Ron Zacapa 23 Solera Rum	S\$18
--------------------------	-------

WHISKEY

Woodford Reserve Kentucky Straight Bourbon	S\$18
---	-------

Laphroaig 10 years Islay Scotch	S\$20
---------------------------------	-------

Glenfiddich 12 years Single Malt	S\$22
----------------------------------	-------

Jack Daniel's Tennessee Whiskey	S\$14
---------------------------------	-------

VODKA

Smirnoff No.21 Red	S\$10
--------------------	-------

BEVERAGE

BEERS

Brewlander Freedom Lager, Singapore	S\$14
Brewlander XPA, Singapore	S\$14

COCKTAILS

Fat Belly's Margarita	S\$25
Old Fashioned	S\$24
Hugo	S\$24
Negroni	S\$22
Mojito	S\$20
Aperol Spritz	S\$20

ALCOHOL FREE COCKTAILS

Hugo	S\$14
Virgin Mojito	S\$14

SPARKLING TEA

	BTL	GLS
Anicca Grand Prestige Sparkling Tea	S\$85	S\$18
White peach, Bergamot, Earl Grey Tea & raw cane sugar		
Noble Truth Grand Prestige Sparkling Cranberry Rose Tea	S\$70	S\$16
Cranberry juice, Hibiscus, Rose Tea & raw cane sugar		

SPARKLING JUICES

San Pellegrino Natural Aranciata Rossa - Blood Orange	S\$6
San Pellegrino Natural Limonata - Lemon	S\$6
San Pellegrino Natural Pompelmo - Grapefruit	S\$6

SOFT DRINKS

Coke Zero	S\$6
Coke	S\$6
Ginger Ale	S\$6
Tonic	S\$6
Soda	S\$6

WATER

Aqua Panna	S\$9
San Pellegrino	S\$9