

Welcome to Rascals!

We are a modern Asian gastrobar serving fuss-free inventive food with a curated list of drinks / beverages.

Envisioned by chefs Alastiar & Shaun, they've set out to create a space inspired by years of their travels & work experiences at top Michelin starred / Asia 50 Best restaurants in Singapore as well as abroad.

Set menus

allows the guests to simply sit back & enjoy the well thought out menus with many labor intensive dishes that are exclusive to the set. Most importantly it lets the chefs curate your dining experience.

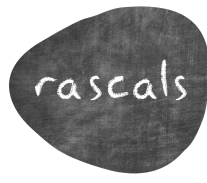
Ala Carte menu

features more comforting straightforward food, yet never losing track of our love for fun & interesting things, it also does have certain specials of the day that come & go quickly.

We recommend having at least the set menu plus certain Ala carte specials that catch your eye, or else simply a return visit would do too :)

For non Alcoholic drinkers do checkout our home crafted non-alcoholic drinks made in small batches with interesting flavor profiles. **(last page)**

There are no rules, simply good times



rascals Set Menu (Sample)

Toro Tuna - Kuih Loyang, Ikura

Dressed Blue Swimmer Crab - Green Mango Sorbet, 'Somtum' Pie Tee

Grilled Cabbage Skewers - Preserved Nori Cream, Crispy Pork Lard

Homemade Milk Buns - Stingless Bee Honey Glaze, Roasted Yeast Butter

Stuffed Tofu Puff - Minced Pork, Grilled Mushrooms, Roasted Chicken Sauce

Boneless Chicken Wing - Stuffed With Abalone, Braised Oyster, Chestnut (Zongzi)

AHK Sea Bass - Olive Veg Butter Sauce, Yuzu Pickled Water Bamboo

Angus Beef - Roasted Coconut Rendang, Fried Onions, Nasi Ulam

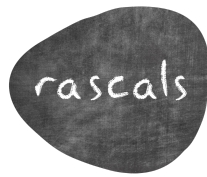
Watermelon Tamarind Sorbet - Tomatoes Rehydrated In Strawberry Syrup, Aiyu Jelly

Chocolate Stout Cake - Cherries, Stout Caramel, Milk Gelato

108++ per guest

(We highly recommend a minimum of 2 guests having the set menu.

Portions are adjusted accordingly & certain dishes are to be served communally)



Ala Carte (Sample)

Snacks

Crab 'somtum' Kueh Pie Tee, Green Mango Sorbet, Sakura Ebi 18 / pair

Tandoori Chicken Mid Wings 14 / 4 wings

Fried Fish Collar, Miso Sriracha Sauce 14 / pair

Breaded Top Shell, Fried & Baked with Laksa Leaf Butter 12 / 10pieces

Kuih Loyang - Toro Tuna Tartare, Ikura 15 / pair

Share

Grilled Squid - Stuffed With Cuttlefish Sambal, Squid Ink Sauce, Crispy Fish Strips 32

Twice Cooked Pork - Braised in Cola & Black Vinegar, Grilled, Charred Greens 30

Angus Beef Brisket - Smoked Marmite Glaze, Mushroom 'Ketchup' & Achar 36

Seafood Rice - Pan Seared Fish, Local Fresh Clams, Sakura Ebi, Nasi Ulam 32
(Served Room Temp With Broth On Side)

Desserts

Chocolate Stout Cake - Cherries, Stout Caramel , Milk Gelato 14

Red Rice Yeast - Steamed Rice Cake, Compressed Pear, Melon Granita 14