

# *Our story, Our* **Beginning**

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After a long week at work, the time that we look forward to the most are the weekends. Though Sundays are bittersweet with the impending dread of Mondays, Saturdays have always been a time of comfort - a safe haven.

And thus the concept of Saturday House was born. With an idea of "Let's make every day a Saturday", we aimed to become a resting pitstop for all the weary souls.

Furnished with a homely interior and coupled with the ultimate combination of a good beer and comforting food, we brought together this small creation of our own.

# The perfect Starter

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**Mushroom Soup**  \$6

A perfect blend of earthy goodness and creamy perfection of homemade broth crafted from the freshest button mushrooms

**Homemade Thai Chilli Top Shell Salad**  \$9

Succulent Top Shell tossed in signature homemade spicy sauce. Pair it with a beer for perfection

**Oven-Baked Cheese Nachos**  \$10

Perfectly baked nachos chips with 3 types of cheese and jalapeno. Served with homemade salsa sauce

**Signature Chicken Wings** \$12

Saturday's special seasoning for a perfect light crisp and juicy center





\$12

## MUSHROOM BACON BOMB

Fresh button mushrooms filled with spilling mozzarella cheese, wrapped with a sizzling strip of bacon. *\*Waiting time applies*



## TRUFFLE FRIES

\$9

Golden shoestring fries drizzled with truffle salt and truffle oil for the complete truffle taste





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## ASSORTED BRUSCHETTA

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\$9

Bite-sized baguette with seasonal chef's topping. Freshen up your palate with every different texture and flavour

### Saturday's Satay

\$12

Favourite local delight. Flame-grilled sticks of chicken and/or mutton paired with peanut gravy as the ultimate starter

### Grilled Squid Tentacles

\$14.9

Lightly grilled squid tentacles served with spicy pesto sauce

### Stir-Fried Wagyu Cubes

\$16.9

Wok-fried wagyu cubes served au natural with garlic slices



*And now for*  
**The Main**

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**Pork Sliders** **\$17.9**

Bite-sized char-grilled pork patties on a bed of apple slaw

**Flame-Grilled Chicken Leg** **\$17.9**

Tender boneless chicken thigh topped with hickory bbq sauce and chef sides

**Saturday's Broader Burger** **\$19.9**

Lusciously broiled homemade beef patty topped with caramelized onion and cheese. Accompanied with mesclun and fries

**US Premium Kurobuta** **\$26.9**

Well-marbled kurobuta collar. Served with sea salt and chef's sides

**Grilled Tenderloin Steak** **\$31.9**

Grilled to desired doneness. Served with black pepper sauce and chef sides. Steak lover's choice

### Pork Knuckle

\$32.9

Tender pork knuckle with crispy crackling skin, served with refreshing sides

### Wok-Fried Sambal Squid

\$17.9

Succulent fresh squid wok-fried with our homemade sambal. Served on a banana leaf with side vegetables

### Sambal Fish

\$18.9

Pacific dory topped with spicy homemade sambal. Grilled to crisp and served with fragrant butter rice

### Grilled Salmon Fillet

\$23.9

Grilled salmon with dill cream sauce. Served with seasonal vegetables and fragrant butter rice

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## BRAISED GUINNESS BEEF STEW

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Slow-cooked tenderloin chunks braised with Guinness, served with french beans and mashed potatoes



\$28.9

# Simply Pasta

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**Aglio Olio** 🌿 **\$12.9**

Signature dish captured to perfection by our chefs. Al dente spaghetti tossed with olive oil, capsicums, mushrooms, garlic and chilli for a light and flavourful taste

**Carbonara** **\$15.9**

Traditional cream based pasta with sliced bacon and mushrooms, Topped with raw egg yolk for extra punch

**Bolognese** **\$15.9**

Classic dish with grounded tomato base and minced beef

**Vongole** 🦪 **\$16.9**

A heavenly soup broth combination of sauteed clams in garlic, chilli and white wine. Our all-time favourite!

**Salmon Spaghetti** **\$16.9**

Fresh salmon cubes sauteed in cream and tomato sauce



### Tom Yam Flair

\$17.9

Sauteed pasta with prawns, mussels and squids in a mild tom yam cream sauce

### Collagen Braised Seafood Beehoon \$18.9

Saturday's rendition. Rice vermicelli, infused with a rich seafood broth, collagen chicken broth and wolfberries. Slow-cooked for 3 hours with fresh prawns, squids and clams. Served with homemade sambal chilli

### Risotto Alfredo

\$22.9

Slow-cooked short grain rice with assorted seafood, and wine in a creamy cheese sauce. Finished with shredded Padano and fresh herb *\*Waiting time applies*

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## FRUTTI DI MARE RISOTTO

\$22.9



Sautéed arborio rice with shelled and unshelled seafood, herbs, wine in a rich prawn bisque and gratinated with grated grana Padano *\*Waiting time applies*





# *For the* **Kiddos**

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## **Junior Fish and Chips** **\$9.9**

Crispy fish and chips coated in golden batter and deep-fried to crisp perfection

## **Petite Carbonara** **\$9.9**

Mini version of the traditional cream-based pasta with sliced bacon and mushroom

## **Petite Bolognese** **\$9.9**

Mini version of the ultimate classic tomato sauce-based pasta

# *Here's the* **Add-on**

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Top up \$3 for Mushroom Soup with purchase of any main course

# *And finally,* **Dessert**

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**Scoop Of Ice Cream**

**\$4.5**

A cold sweet treat on a hot day

**Molten Lava Cake**

**\$9**

Soft spongy outer with warm liquid chocolate center topped with vanilla ice cream for extra indulgence



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*Time for some*  
**DRINKS**

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*Ice cold*  
**Beer**



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Sapporo Pint ( Black / White )

\$14

500ml

Guinness Draught Pint

\$16

500ml

Paulaner Weiss / Dunkel

\$15

Bottled

# *Straight* **Housepour**

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## **Vodka**

Shot	\$10
Bottle	\$140

## **Tequila**

Shot	\$10
Bottle	\$140

## **Rum**

Shot	\$10
Bottle	\$140

## **Gin**

Shot	\$10
Bottle	\$140

## **Single Malt Whiskey**

Balvenie 12 Years	\$190
Balvenie 14 Years	\$230
Balvenie 17 Years	\$290
Glenfiddich 12 Years	\$170
Glenfiddich 15 Years	\$210
Glenfiddich 18 Years	\$250

# Unwind with a **Cocktail**

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**Bailey's Shake** \$16

Bailey's, Milk, Kahlua

**Tequila Sunrise** \$16

Tequila, Orange Juice, Triple Sec,  
Grenadine

**Margarita** \$16

Tequila, Triple Sec, Lime Juice

**Sangria** \$18.9

Vodka, Triple Sec, Pineapple juice,  
Orange Juice, Wine

**Long Island Tea** \$21.9

Gin, Vodka, Tequila, Coke, Rum,  
Lime Juice



# *Housepour* **Wine**

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## Seasonal Housepour Red Wine

Glass	\$11
Bottle	\$46

## Seasonal Housepour White Wine

Glass	\$11
Bottle	\$46

# *Crystal* **White Wine**

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## Man Free-Run Steen Chenin Blanc \$68

Coastal Region, South Africa  
Clean and natural character, with re-  
freshing acidity and delicious ripe fruit  
flavours

**Sartori - Bianco Veronese "Marani" \$89**  
**IGT 2021**

Veneto, Italy

Brilliant yellow diamond colour. Rich tropical fruit and honey aroma. Voluptuous palate with a persistent mineral finish, fruit and full bodied with hints of apricot and pineapple. Slight touch of butteriness

**Lynae Bosoni - Vermentino Colli di \$98**  
**Luni "Gray Label" DOC 2021**

Coastal Region, Liguria

Straw-yellow colour with youthful greenish highlights. Intense, persistent aroma of great elegance with hints of hawthorne, grapefruit, rennet apple, white peach and a pleasing undertone of acacia honey

*Rich ruby*  
**Red Wine**

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**Man Skaapveld Syrah \$68**

Coastal Region, South Africa

Aromatic bouquet with mouth-filling blackcurrant and plum flavour with finely intergrated tannins

**Sartori Di Verona, L'appassione  
Rosso Trevenezie** **\$68**

Veneto, Italy

Vivid garnet red. Slightly dry and velvety, with harmonious soft texture. Distinctive taste of red and spices

**Bodegas Izadi Crianza** **\$70**

Rioja, Spain

Ruby colour. Rich aroma of red fruits. liquorice and spices

**ColleMassari - Montecucco  
Rosso Riserva "ColleMassari" DOC  
2017** **\$110**

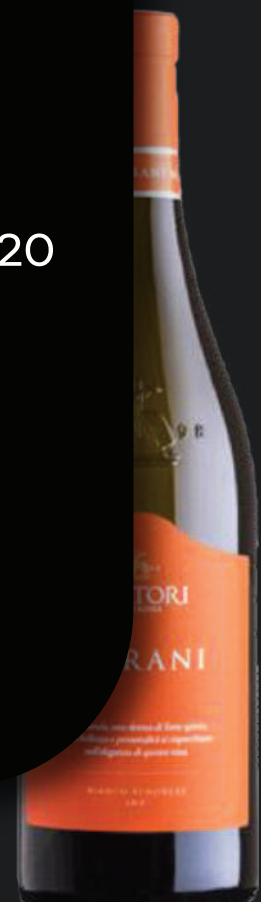
Veneto, Italy

Deep ruby red colour. Intense and persistent nose with clear notes of small black fruit, then emerge progressively aromas of sweet and balsamic spices

**Tenuta San Giorgio - Brunella Di  
Montalcino "Ugolforte" DOCG 2017** **\$220**

Veneto, Italy

Ruby red with garnet reflections. Enticing fragrance of rose, violet, dark berry and underbrush. The firm palate delivers juicy wild cherry, cinnamon and star anise alongside firm but fine-grained tannins and bright acidity





# Calming tea & Coffee

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Freshly Brewed Coffee	\$4
Espresso	\$4.8
Hot Chocolate	\$5
Latte	\$6
Hazelnut Latte	\$6.8
Cappuccino	\$5.9
Iced Black Coffee	\$5.9
Iced Latte	\$7
Tea in a Pot	\$5.9
English Breakfast / Earl Grey / Chamomile	

# *Pops and* **Fizzles**

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Coke	\$4.5
Coke Zero	\$4.5
Sprite	\$4.5
Perrier	\$5.9
Homemade Ice Lemon Tea	\$4.5
Apple / Orange / Lime / Pineapple / Cranberry Juice	\$5
Mixed Fruit Punch	\$5.9
Pussyfoot	\$5.9
Shirley Temple	\$5.9
Hawaii Soda	\$5.9
IBC Root Beer	\$6.9
IBS Root Beer Float	\$8.9