


Avocado Toast 16

Plentyfull's signature mashed avocado on grilled sourdough

Add marinated tomatoes & haloumi   6


Add house smoked salmon  5

Add house smoked bacon  4

Add 2 sous vide organic eggs  3

Organic Egg & Cheese Melt 16

Scrambled eggs, chives, cheese & caramelized onion on brioche bun with side salad

Add house smoked bacon  4

The Brunch Plate 26

Scrambled eggs, house smoked bacon, Kurobuta pork sausage, marinated tomatoes, sourdough bread & charred broccolini

Organic Eggs Blinis 22

Ikura! Smoked Salmon! Eggs! Buckwheat pancakes!
Hollandaise glazed sous vide organic eggs, house smoked salmon,
marinated ikura & fried kale on buckwheat pancakes
An homage to our owner friend of Devon Café

Classic French Omelette 14

Organic eggs, pecorino romano, chives & side salad

AVAILABLE ALL DAY

Don't forget to check out our

PASTRY COUNTER

We rotate our cakes and pastries.
Head over to the counter to see what's
available today!

COMPLETE YOUR MEAL WITH A DRINK

Add \$4 for choice of freshly squeezed
orange/apple juice OR hot coffee/tea
Add \$6 for orange/apple juice and coffee/tea
— Brunch items only. Not applicable for sides —

Crème brûlée French Toast 15

Oozing with custard! With chantilly cream & seasonal fruits
Waiting time 15-20mins

Plentyfull's Granola Bowl 15

Chef's recipe for his dear wife!
House granola with honeycomb, poached fruits & fresh fruits
on buttermilk yogurt

Plentyfull Pancakes 14

French butter & Canadian maple syrup

Add brûléed banana 4

Add chantilly cream with stewed & seasonal fruits 8

Add candied house smoked bacon 6

Ice Cream / Sorbet of the Week 1 scoop 4 | 2 scoops 7

BRUNCH SIDES

House Smoked Bacon  6

Grilled Sourdough with French Butter & House Preserves  8

Kurobuta Pork Sausages 9

Avocado with House Dukkah & EVO Oil   7






HELP US SERVE YOU BETTER!

Please let us know if you have any
dietary needs.


Gluten free bread and pasta
available upon request. +2

SALADS

Plentyfull's Vegetable Dip   **22** 
Variety of local & heirloom grilled vegetables served with seasonal dips

Kale & Gem Lettuce Caesar **16** 
Kale, cos lettuce, pecorino romano, organic egg, croutons, & crispy aged ham
Add chicken roulade  **4**
Add house smoked salmon  **5**



Grilled Prawn & Fennel Salad **22**
Grilled prawns, avocado, tomatoes, smoked fennel, radish & fresh herbs tossed in aged ponzu vinaigrette

Evan's Chicken Salad **20** 
Husband's favorite! Crispy chicken strips, gem lettuce, iceberg lettuce, crispy glass noodles & wonton chips tossed in a mustard soy vinaigrette

SANDWICHES

The Plentyfull Burger **26** 
Aged beef patty, smoked cheddar, pickles, onion marmalade, brioche bun & fries

Grilled Ham & Cheese Sandwich **18**
Cooked ham, cheese, bechamel sauce, pressed sourdough, pickles & side salad

The Impossible™ Burger  **27** 
Vegan patty, smoked cheddar, pickles, onion marmalade, brioche bun & fries

Grilled Haloumi & Confit Pepper Tartine  **16**
Grilled semi firm cheese, confit bellpeppers, onions, grilled sourdough, arugula & fries
Add chicken roulade  **4**
Add house smoked salmon  **5**
Add crispy parma ham  **6**



PASTA

Pumpkin Gnocchi with Seasonal Vegetables  **24** 
House made pumpkin dumplings with seasonal vegetables in a pecorino cheese & sage sauce


Meatball Spaghetti **26** 
Because Mama said so! (contains pork)

Spicy Sausage & Fennel Tagliatelle **24**
Spicy pork sausage, flat pasta, tomato sauce & smoked paprika

The Carbonara **22**
The Italian way, WITHOUT cream!
House bacon, egg yolk, spaghetti, cracked pepper & pecorino

Basil & Watercress Pesto Penne  **24** 
Tube pasta tossed with herb pesto, seasonal vegetables, kale, fine herbs, lemon, pecorino & pinenuts

MAINS

Roasted Kuhlbarra Barramundi **33** 
Locally & sustainably sourced fish, roasted new potatoes, romesco sauce & fennel salad

Chorizo Spiced Black Mussels **34**
Seasonal fresh mussels cooked in chorizo, capers & butter broth
Served with charred lemon & grilled sourdough

Borrowdale's Pork Chop  **33** 
Australian free range pork rack, potato puree, red pepper confit, fennel salad & maple jus

Angus Steak with Herb Butter **32** 
Grilled Argentinean grass fed Angus sirloin topped with tarragon & anchovy butter. Served with fries and a side salad

Roasted Spatchcock Baby Chicken **28**
Tarragon & anchovy butter roasted corn-fed French baby chicken
Served with marinated tomatoes & arugula

Twice-cooked Lamb Riblets  **34**
Slow cooked spiced marinated free range lamb ribs, with burnt scallion yoghurt, horseradish, edamame & house dukkah spice

SIDES

Truffle Fries  **12**
Shoestring fries tossed in truffle oil, truffle salt & pecorino cheese

Grilled Broccolini   **8**
Broccolini chargrilled with EVO oil & sea salt flakes

Plentyfull's Potato Puree   **8**
Russet potatoes whipped with French cream & butter

Side Salad   **6**
Market greens, herbs & Ting Ting's microgreens with house vinaigrette

9 RAFFLES BOULEVARD, #01-79/80,
MILLENNIA WALK, S.039596
T: 65 6493 2997
FACEBOOK & INSTAGRAM : @PLENTYFULLSG
WWW.PLENTYFULL.COM

A TASTE OF RESTORATION

Plentyfull

AFTERNOON



WE WORK CLOSELY
WITH OUR SUPPLIERS
TO MAKE SURE WE DELIVER
EACH SEASON'S BEST OFFERINGS TO YOU.
WE SOURCE
SUSTAINABLE AND ORGANIC PRODUCE
WHENEVER POSSIBLE.

HAPPY HOUR
3PM - 9PM
EVERYDAY!

EVERY SINGLE DAY, people!
Pls ask our friendly servers for more info.

SMALL PLATES (from 3PM)

House Smoked Olives 6

Marinated green olives smoked with citrus, chili & herbs

Salted Plum Tomatoes 7 P

Sweet, savoury and tangy. Cameron Highland tomatoes brined in preserved salted plums. An original since 2016

House Flat Bread with Nori Butter 7 P

Plentyfull's signature griddled flatbread served with seaweed butter

Spicy Hua Jiao Winglets 8 P

You can't stop at one! Winglets, chili, curry leaves, spice salt & lime

Grilled Prawns in Spicy Garlic Oil 14

Grilled fresh prawns in smoked paprika & garlic infused oil

Grilled Avocado with Anchovy Dressing 12

Served with spiced bread crisps

Charcoal Grilled House Bacon Cubes 10 P

Because bacon makes everything better

Tofu Caprese, Plum Tomatoes & Crispies 8 P

Organic tofu, plum salted tomatoes, aged ponzu & crispies
Add marinated ikura 6

Deep Fried Brussel Sprouts 8 P

With fish sauce caramel & crispies

DESSERT (from 6PM)

Monkey Flan 15

Chocolate & banana flan with hazelnut, white coffee ice cream & milk foam

Pandan & Coconut Crème Brûlée 14 P

With house salted gula melaka ice cream

Miso Soufflé 16 P

Founder's favorite! With house toasted walnut ice cream. Waiting time 15-20mins

Ice Cream / Sorbet of the Week 1 scoop 4 | 2 scoops 7

FLAVOUR DIRECT FROM THE SOURCE