

ERWIN'S GASTROBAR

ALL DAY MENU from 11am onwards

Homemade 11" Pizza STONE OVEN BAKED



For gluten-free pizza base add 4.00


Margherita – Tomato sauce, fresh basil, garlic, mozzarella **18.00** 

Parma Ham – Tomato sauce, Parma ham, rocket, Parmesan, mozzarella, balsamic glaze **23.00**

Hawaiian – Tomato sauce, smoked ham, pineapple, mozzarella **20.00**

Mushroom – Cream sauce, mushroom duxelles, caramelised onion, mozzarella, truffle oil **23.00**  


Burrata – Tomato sauce, mozzarella, fresh basil, garlic, burrata **24.00**  

Meat Lovers – Beef bolognese, mozzarella, chorizo, bacon bits **25.00** 



Spicy Pepperoni – Spicy tomato sauce, pepperoni, pickled jalapeño, rocket, mozzarella **21.00**

Homemade Pasta (Pasta contains egg)

For gluten-free pasta add 2.00

Carbonara – Spaghetti, bacon, creamy Parmesan sauce **17.90** 


Beef Bolognese – Linguine, ground beef, Napoletana sauce, Parmesan **19.00**

Aglie e Olio – Spaghetti, garlic, chilli, parsley **16.00**  


Add-ons: Sautéed prawns **7.00** | Mushrooms **3.90** | Chicken **6.00**

Vongole – Spaghetti, clams, garlic, chilli, white wine **22.00**  

Pork Ragù – Linguine, pork cheek, garlic shoots, chilli, cured egg yolk **20.90** 


Scallop – Linguine, cherry tomatoes, rocket **22.00** 




Crab – Linguine, tomato dashi, chives, Parmesan **22.00** 


Basil Pesto with Mushroom – Spaghetti, sautéed mushrooms, basil, Parmesan **19.00**  

Salads

Chicken Caesar – Romaine lettuce, cherry tomatoes, Parmesan, croutons **17.00** 


Niçoise Salad – Grilled tuna, cage-free "kampong" poached egg, green beans, potato, lettuce, red onion, cherry tomatoes, lemon aioli **20.00** 

Superfood Salad – Kale, broccoli, mesclun, blueberry, pomegranate, avocado, cherry tomatoes, sunflower seeds, citrus dressing **19.00**   


Grains & Greens – Mesclun, freekeh, bulgur, cranberries, feta cheese, mint, sumac, kale, quinoa, cherry tomatoes, walnut, caper & raisin dressing **17.00** 


Add-ons: Cage-free "kampong" poached egg **2.00** | Chicken **6.00** | Baked Salmon **8.00**



Mains Served with a small mesclun salad & fries (except Baked Salmon)


Steak & Fries – Grilled sirloin (220g) with pepper sauce **28.00** 

Fish & Chips – Crispy battered hake with caper mayo **19.90**

Erwin's Club Sandwich – Lemongrass chicken, bacon, fried egg, guacamole, lettuce, tomato, jalapeño, curry aioli, Parmesan on ciabatta **19.90** 

Chicken Parmigiana – Crumbed chicken breast, Napoletana sauce, mozzarella **23.00** 



Erwin's Steak Sandwich – Chargrilled beef (150g), rocket, caramelised onion, mustard, Parmesan on sourdough **24.00**  

Baked Salmon – Sautéed spinach, rustic puttanesca sauce, brown rice & lemon yoghurt dip **23.00** 

Burgers ON BRIOCHE BUN Served with small mesclun salad & fries

Beef – Chargrilled beef patty, coleslaw, onion relish, honey mustard, cheddar, tomato, lettuce **23.00** 

Chicken – Chargrilled chicken breast, jalapeño, spicy sambal, cheddar, tomato, lettuce, sour cream **19.00** 

Veggie – Patty of quinoa, spinach, Parmesan, onion, sweet potato & beetroot, sour cream, onion relish, cheddar, tomato, lettuce **17.00**  

CHANGE TO 

Homemade gluten-free bun **add 2.00**

Coleslaw / Sweet potato fries **add 1.50**

Add-on: Bacon **2.00** 

Sides

Truffle Fries – Truffle aioli, Parmesan **14.50** 

Fried Cauliflower – Spicy salt, ricotta dip **9.90** 

Soup of the Day – Served with garlic toast **6.00** 

Sweet Potato Fries – Aioli **11.00**  

Fries – Aioli **9.90** 

Mac & Cheese **10.00** 

Coleslaw – Carrot, cabbage, mayonnaise **7.00** 

Dessert

Homemade Brownie with a scoop of **Locaba Vegan Gelato**
Peanut Butter & Raspberry Swirl **9.00**

 Vegetarian  Chef's recommendation  Gluten-Free available

Gluten and/or shellfish free items: allergens are present in the kitchen

All prices are subjected to 10% service charge and 7% government tax.



100% Plant Based

Mains

Vegan Burrito Rice Bowl

Quinoa, broccoli, cauliflower, brown rice, portobello mushroom, 'Onlyeg' shreds, guacamole, black beans, pineapple salsa, corn chips, creamy chipotle sauce | **19.50**

Chicken Kofta Salad 'Thoughtful' "chicken" kofta, quinoa, 'Onlyeg' shreds, cucumber, cherry tomato, parsley, mint leaf, pickled onion, coconut lime dressing | **19.50**

Impossible Truffle Cheeseburger with Fries & Salad

Impossible meat patty, portobello mushroom, vegan truffle mayo, vegan cheese, tomato, caramelized onion, lettuce | **23.00** Allium-Free option available

Veggie Burger Supreme with Fries & Salad

Housemade veggie patty (quinoa, spinach, vegan cheddar, onion, sweet potato & beetroot), vegan chipotle mayo, tomato, caramelised onion, lettuce, gherkins | **19.00**

'Beef Satay' Burger with Fries & Salad

'Beef satay' patty, vegan satay mayo, vegan cheese, tomato, lettuce | **22.00**

Impossible Bolognese

Eggless spaghetti, Impossible minced "meat", Napoletana sauce, vegan cheddar | **19.00**
Gluten Free option available | **21.00**

Aglie e Olio with Mushroom

Eggless spaghetti, mushrooms, garlic, chilli, parsley | **16.00** Allium-Free option available
Gluten Free option available | **18.00**

'TiNDLE' "Chicken" Parmigiana with Fries & Salad

Crispy 'TiNDLE' "Chicken" smothered in Napoletana sauce and vegan mozzarella | **24.00**

Truffle Mushroom 11" Pizza Vegan truffle cream, portobello mushroom, caramelized onion, vegan mozzarella | **24.00**

Beefless Rendang Rice Beefless rendang, low GI basmati rice, achar | **18.90**

Thai Basil Rice Low GI raisin basmati rice with flavour filled Thai basil 'Thoughtful' "meat" | **21.00**

Desserts by Locaba

Low-carb, diabetic friendly, gluten-free, no refined sugar & keto

Vegan Apple Crumble Medley of spiced apple, walnuts and cranberries, topped off with a crisp crumble on creamy apple mousse | **12.00**

Vegan Black Forest Jar Moist chocolate cake layered with a tangy cherry mousse, underneath silky chocolate ganache | **14.00**

Vegan Yuzu Parfait Jar Refreshing yuzu & apricot parfait with tangy yuzu & apricot compote and a nutty almond crumble | **12.00**



Vegan Gelato Peanut Butter & Raspberry Swirl | **7.00** Per Scoop

ERWIN'S GASTROBAR

BEER BITES from 3pm onwards

- Fried Chicken** Korean-style sticky sauce, spring onion **16.00** 
- Sizzler Prawn** Sweet soy sauce, lemon **17.00**  
- Sizzler Beef** Pepper sauce **17.00**  
- Calamari** Fried, salt & pepper, lemon aioli **15.00**
- Onion Rings** Fried, salt & vinegar, smoked paprika, curry aioli **13.00** 
- Edamame** House spiced salt mix **9.00**  
- Nachos** Jalapeño, mozzarella, sour cream, guacamole, salsa **18.00**  
Add-ons: Chicken **6.00** | Steak **9.90** | Impossible bolognese **10.00**
- Hot Wings** Fried, garlic aioli, hot sauce **19.50**
- Mozzarella Sticks** Panko crumbed & fried, honey mustard sauce (6pcs) **11.00** 
- Sweet Potato Fries** With aioli **11.00**  
- Fries** With aioli **9.90**  
- Truffle Fries** Truffle aioli, Parmesan **14.50**  




QUESADILLAS 10"

- Bulgogi Beef** Kimchi, mozzarella **15.50** 
- Parma Ham** Rocket, mozzarella **15.50**
- Spinach** Feta, onion, mozzarella **14.50** 
- Grilled Chicken** Jalapeño, mozzarella, Neapolitan sauce **14.50**

DIY Platter

Create your own combo from the Beer Bites menu!

Choose any 3 items & Get 1 Free Fries

 Vegetarian  Chef's recommendation  Gluten-Free
Gluten and/or shellfish free items: allergens are present in the kitchen

Want to host an event?

Kindly contact us at enquiries@erwins.com.sg
or call +65 6634 8715 or +65 9639 8235

Vittoria Coffee Australia's No.1 Pure Coffee Brand

Affogato **6.00**

Long Black **4.00** | Big Cup **6.00**

White **4.50** | Big Cup **6.50**
Flat White / Latte / Cappuccino

Espresso **3.00**

Macchiato **3.50**

Mocha **6.00** | Big Cup **7.50**

Valrhona Hot Chocolate **6.00** | Big Cup **7.50**

Additional \$0.50 for takeaway

ADD-ONS:

Iced **0.50**

Extra Shot **1.00**

Soy / Oat /
Almond Milk **1.50**

Flavour **1.00**
Vanilla / Hazelnut / Caramel

Tea **5.00**

Chamomile / Earl Grey / English Breakfast /
Jasmine Green Tea / Lemongrass / Mint

Non-alcoholic

Alpirsbacher 0.0% Alcohol Free Lager 330ml **10.00**

Remedy Organic Kombucha **9.90**

Apple / Ginger Lemon / Mango Passion / Peach / Lemon /
Lime & Mint / Coconut Water Kefir

Fresh Juices Orange / Red Apple / Carrot / Celery **6.50**

Add-ons: Ginger **0.50** | No ice **0.50**

Smoothies **9.50**

Berry Mixed berries, banana, yoghurt & honey

Green Kiwi, green apple, spinach, celery & banana

Homemade Ice Tea Lemon / Lychee / Raspberry **5.50**

Homemade Lemonade **5.50**

Mineral Water San Pellegrino / Acqua Panna 750ml **7.50**

Fruit Juices Lime / Mango / Cranberry / Pineapple **5.50**

Soft Drinks Coke / Coke Zero / Sprite / Tonic /

Ginger Ale / Bitter Lemon **5.50**

Desserts by

LOCABA

Low-carb, diabetic
friendly, gluten-free,
no refined sugar & keto

Vegan Dark Chocolate Raspberry **8.00**

Lemon Cheesecake **8.90**

Tiramisu **10.90**

Vegan Chocolate **8.00**

Carrot Cake **8.00**

Vegan Gelato Peanut Butter
& Raspberry Swirl **7.00** Per scoop



100% Plant Based

Beer bites from 3pm onwards

Impossible Nachos

Corn chips, Impossible Bolognese, jalapeño, vegan mozzarella,
guacamole, salsa | **23.00**

Impossible Quesadilla

Tortilla wrap, Impossible Bolognese, vegan mozzarella, jalapeño | **19.00**

Hummus Housemade hummus, cumin, cayenne, focaccia | **15.00**

Beefless Satay Housemade satay sauce | **15.00**

Truffle Cabbage Gyoza Chilli vinegar sauce | **16.00**

Fries Herb salt, ketchup | **9.90**

Allium-Free option available

Truffle Fries Vegan truffle aioli, vegan cheese | **16.00**

Allium-Free option available

Sweet Potato Fries Herb salt, vegan aioli | **13.00**

Allium-Free option available

Drinks

Impossible Craft Ale

Craft beer, low carb, half the calories 3.5% Alc (330ml) | **9.50**

LeVeL33 Brut Beer

Brewed with Champagne yeast (330ml) | **9.50**

LeVeL33 Craft Beers

IPA / Blond Lager / Stout / Wheat Beer (330ml) | **9.50**

47 Anno Domini Organic Prosecco

A new bio-vegan (organic-vegan) version of Veneto's classic aperitif:
lightly scented wine combining appealingly sweet taste
and fruity nose | **78.00**

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