



Truffle Shoestring Fries | 14.9

Served with grated Grana Padano tossed in Premium Truffle Oil.

Good Ol' Fried Wings | 11.9

Served with Cajun rub served with Orange honey dip.

Pulled Beef Mantou | [3PC] 8.9 / [5PC] 13.9

Slow cooked Pulled Beef Brisket in Homemade BBQ sauce.

Homemade Bolognese Meatballs | 11.9

Served with shaved Parmigiano and French Baquette.

Classic Caesar Salad | 12.9

Fresh crisp Romaine topped with Ikan Bilis and poached egg.





The classic Hawaiian with a Hyde twist of Heibi Hiam (shrimp floss) sprinkles and bacon Bak Kwa crunch.

Sambal chinchalok spread, fresh prawns, omelette with generous servings of Chye Poh (pickled radish). It's Chye Poh prawn omelette like you've never seen before!

Ø Super Mario | **€**13.9 **●** 26.9

Roasted Mushroom confit on a bed of creamy Bechamel, peppers with premium Truffle drizzle.

Hot Chick | **1**12.9 **●** 22.9

Hyde's spin on the Kungpao Chicken with homemade tangy sauce, peppers and candied cashew.

Ocean's 13 | 13.9 • 26.9

Fresh catch of squid and shrimps cooked in a Tom Yum broth, cilantro and lemongrass infusion.

🍅 Geisha | **€**14.9 • 27.9

Norwegian Smoked Salmon, Burnt Broccoli, Mentaiko Mayo spread topped with Bonito.

Triple C | 13.9 • 24.9

Trio of Mozzarella, Parmigiano and Blue Cheese with Tortilla Krispies.





Chef Nazz's signature Bolognese linguine with shaved Parmegiano.

Must Try Vegetarian

😭 Hyde's Signature

Wild Wild West | 22.9

All Star Truffle Mac & Cheese with Bacon crumbs.

Moussaka 19.9

Grilled Eggplant sandwiched in creamy Bechamel and Homemade Tomato sauce. Served with a side of Greek salad.

Hyde's Chilli Crab Pasta | 22.9

Voted 10 Best Singapore Fusion Dishes by Seth Lui

Generous servings of Blue swimmer crab tossed in Homemade spicy Arrabiatta, topped with herbed panko. Served with linguine.

Firecracker | 22.9

Spicy Laksa cream linguine tossed with toasted Heibi Hiam (dried shrimp floss), served with a succulent honey-glazed tiger prawn.

Gnocchi "Mee Rebus" | 21.9

Gnocchi with Sambal Sotong tossed in Homemade Mee Rebus sauce (traditional Malay fermented bean sauce) topped with a poached eaa.

Hime-Sama | 23.9

(He-may-Sa-mah; Princess in Japanese) Linguine tossed in Mentaiko cream with mushroom confit and Norwegian Crayfish.

Shoyu Gyu-Niku | 24.9

(Beef in Japanese)

Butter Shoyu linguine topped with NZ Striploin and Homemade Furikake.

Satay Capellini | 19.9

Capellini tossed in Satay peanut sauce served with Homemade Ngoh Hiang (Five-spiced meat roll), Lemongrass Satay (chicken skewer) and Tempura Morning Glory.

Marco Polo | 21.9

Aglio Olio tossed with Premium Truffle Oil served with mushroom confit.

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The Godfather | 21.9

Crispy bacon, Homemade chicken patty, English muffin, creamy scrambled eggs, tomato confit and roasted mushrooms served on a bed of Homemade rosti.

M Xiao JiJi (Chicken Little) | 16.9

Prawn paste chicken on waffle with a Sunny side up.

Big Ben Salmon | 21.9

Served with shoestring fries.

Norwegian Smoked Salmon served on traditional English muffin with Truffle mushroom jam, poached eggs and Chipotle Hollandaise.

Big Ben Avocado | 19.9

Dutch avocados on traditional English muffin served with poached eggs, roasted mushrooms and Chipotle Hollandaise.

Speedy Gonzales | 16.9

Slow braised pulled beef marinated in House BBQ sauce, creamy scrambled eggs, Guacamole, Pico de Gallo. Served with Tortilla.



From the Hyde Tea Collection

Addams Family | 6.5

Iced Turkish Apple Tea with the tartness of crushed apple. Light and refreshing.

Into the Woods | 6.5

Iced Mixed Berries Tea with blends of ripe berries, hibiscus and rose hip. Sweet yet tart with fruity notes.

My Fair Lady | 6.5

Iced Earl Grey Tea with sunflower blossoms and rose petals, infused with milk.

Alice in Wonderland | 6.5

Iced Rose Tea with a veritable garden of rosemary, rose buds and rose petals, infused with milk.





"Paddlepop" fondue over Buttermilk waffles paired with Banana Brulee, Buttered Popcorn and Summer Berries Ice Cream.

🖒 Hyde's Signature n Must Try Vegetarian

Hyde's Kaya Toast | 15.9

Homemade Kaya Ganache over toast topped with Gula Melaka shavings and Coconut & Anzac Cookie Ice Cream.

Notting Hill | 12.9

Cinnamon Apple topped with Homemade butter cookie crumble served with white chocolate Ganache and Vanilla Bean Ice Cream.

Grandma's B&B | 12.9

Bread & Butter Pudding served with Homemade Butterscotch cream sauce, topped with Coconut Ice Cream.

Blackout 11.9

Devil's Chocolate cake served with Hazelnut Crème Anglise and Madagascar Vanilla Bean Ice Cream.

Premium Ice Cream | [Single] 5.9 / [Double] 9.9

Choice of Mixed Berries, Triple Chocolate, Coconut Brownie, Madagascar Vanilla Bean.

Selection of Pies & Cakes | 8.9

Please proceed to our counter for today's selection.

Espresso 4.0 Black | 4.5

White | 5.5

Mocha | 6.0

Iced Black | 5.5

Iced White | 6.5

Iced Mocha | 7.0

Hot Chocolate | 5.5

Iced Chocolate | 6.5

Choice of Black, White, Green and Fruit Tea | 5.5

Please refer to our Tea Menu

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