

# Under the Linden

## GREENS

<b>Mixed Berries Salad</b> 🍴	16
Variations of Berries & Berry Vinaigrette	
<b>Baked Golden Cauliflower Florets</b> 🍴	18
Toasted Pine Nuts   Golden Raisin   Garlic Purée	
<b>Burrata Salad</b> 🍴	22
Mizuna   Plum Tomatoes	
<b>Char-grilled Brocolini</b>	14
Garlic chip   Dijonaise sauce	
<b>Crispy Brussels &amp; Bacon Bliss</b> 🍴	16
Pecorino Romano   Bacon Jam	

## BRUNCH

Available Daily Until 3PM

<b>Duet of Bruschetta</b> 🍴	23
Rustic Baguette   Stracciatella   Mini Medley   Honey Pearls	
<b>Hen of the Wood</b> 🍴	19
Aioli   Sourdough   Maitake   Mild Cheddar   Mozzarella   Scrambled Eggs	
<b>Croque Madame</b>	18
Aioli   Sourdough   Breakfast Ham   Mild Cheddar   Mozzarella   Scrambled Eggs	
<b>Linden's 8 Breakfast</b> 🍴	28
Spud Potato   Mesclun Salad   Avocado   Plum Tomatoes   Pork Sausage   Sourdough   Scrambled Eggs   Kombu Butter	

## SMALL TO SHARE

<b>Spud potato</b>	Whole 8 Half 5
<b>Traditional Sourdough</b> 🍴	9
In-house Kombu Butter	
<b>Crispy Cajun Patatas Bravas</b>	14
Parmesan   Chives   Cream Cheese Dip	
<b>Crispy Calamari Fritters</b> 🍴	16
Umami Dip	
<b>Togarashi Karaage Crunch (Spicy)</b>	14
Miso Aioli	
<b>Forest Mushroom Soup</b> 🍴	14
Truffle Oil   King Oyster Mushroom	
<b>Truffle Parmesan Fries</b>	14
Parmigiano Cheese	
<b>Hyogo Shucked Oyster (3pcs)</b>	18
Granita of Mignonette	

## PASTA & RISOTTO

<b>Unagi Wafu Spaghetti</b> 🍴	32
Dehydrated Kombu   Pepper Flakes   Kabayaki Unagi	
<b>Chilli Crab Spaghetti (Spicy)</b>	28
Onsen Egg   Blue Swimmer Crab   Mini Mantou	
<b>Butter Broth Spaghetti (Spicy)</b>	26
Red Argentine Shrimps   Baby Loligo   Cherry Tomatoes	
<b>Maitake Risotto</b>	22
Sweet White Corn   Pecorino Romano	
<b>Squid Ink Risotto</b> 🍴	32
Chargrill Octopus Leg   Baby Loligo	

## LAND & SEA

<b>Salmon au Beurre Blanc</b> 🍴	34
Seasonal White Asparagus   Mango Salsa   Seaweed   Beurre Blanc	
<b>Char-Grill Woodfire Koji Ribeye</b> 🍴	42
Garlic Shoot & Puree   Port Wine Jus	
<b>Cornflake Chicken Strip</b>	22
Wasabi Aioli   Spud Potato   Mesclun Salad	
<b>Iberico Pork Jowl</b>	34
Spice Pickled Cucumber   Kumquat Cream   Port Wine Jus	
<b>Wagyu Beef Burger</b>	29
Miso Aioli   Onion Compote   Bacon Jam   Cheddar Cheese   200g Wagyu Patty	

## LARGE TO SHARE

<b>Seafood Board</b>	88
Unagi 2pcs   Salmon 1 pc   Grilled Octopus 3pcs Grilled Prawn 5 pcs   Corn   Zucchini   Cherry Tomatoes	
<b>Iberico Spare Ribs</b> 🍴	Half 68 Whole 88
Spice Pickled Cucumber   Kumquat Cream   Marmite Stout	
<b>Woodward OP Rib 1.1kg (Pre Order)</b>	148

## SWEET

<b>Chocolate Rocher</b>	<b>18</b>
Choco Mousse   Hazelnut Praline   Choco Tuile	
<b>Homemade Pistachio Tiramisu</b> 🍷	<b>18</b>
Espresso   Marsala Wine   Pistachio Crumble	
<b>Basque Burnt Cheesecake</b>	<b>16</b>
Strawberry   Crumbles	
<b>Muscat Grape Sorbet</b>	<b>14</b>
Fresh berries   Honey Pearl	

## COFFEE

Iced +\$1 | Oat Milk +\$1 | Extra Shot +\$1

<b>Espresso</b>	<b>4.9</b>
<b>Long Black</b>	<b>5.9</b>
<b>Americano</b>	<b>5.9</b>
<b>Piccolo</b>	<b>5.9</b>
<b>Flat White</b>	<b>6.9</b>
<b>Latte</b>	<b>6.9</b>
<b>Cappuccino</b>	<b>6.9</b>
<b>Mocha</b>	<b>7.9</b>
<b>Tonic Espresso</b>	<b>7.9</b>
<b>Dirty Coconut</b>	<b>7.9</b>
<b>Shaken Honey Oat Latte</b>	<b>7.9</b>
<b>Coffee Brûlée</b>	<b>8.9</b>

## CRAFTED COMFORTS

<b>Matcha Latte</b>	<b>6.9</b>
<b>Hojicha Latte</b>	<b>6.9</b>
<b>Chocolate</b>	<b>6.9</b>
<b>Iced Lemonade</b>	<b>6.9</b>

## BREW & BLOSSOM

<b>Jasmine Rose</b>	<b>8.9</b>
<b>Chrysanthemum with Goji Berries</b>	<b>8.9</b>
<b>Breakfast Tea</b>	<b>8.9</b>
<b>Earl Grey</b>	<b>8.9</b>

## UNDER DER LINDEN x HFTEA

<b>Sleeping Beauty</b>	<b>9.9</b>
French Rose Buds   Chamomile   Goji Berry	
<b>Timeless Beauty</b>	<b>9.9</b>
Chrysanthemum   Mint   Peach Blossom	
<b>Slimming Beauty</b>	<b>9.9</b>
Fenugreek   Hawthorn   Licorice	
<b>Ginseng</b>	<b>9.9</b>
Authentic American Ginseng   Notoginseng	

## COCKTAILS

<b>Espresso Martini</b>	<b>19</b>
Kahlua   Vodka   Espresso	
<b>Lychee Breeze</b>	<b>19</b>
Vodka   Lychee Liqueur   Yuzu	
<b>The Midnight Gin</b>	<b>19</b>
Blue Pea Tea   Gin   Tonic Water	
<b>Taro Twist</b>	<b>22</b>
Taro Liqueur   Coconut Milk	

## LINDEN CREATIONS

<b>Sakura Forest</b>	<b>14</b>
Matcha   Berry	
<b>Pink Paradise</b>	<b>16</b>
Lemon   Yuzu   Strawberry	
<b>Floral Dusk</b>	<b>14</b>
Orange   Strawberry   Soda	
<b>Peach Please</b>	<b>16</b>
Lime   Mojito   Tonic	
<b>Grape Elixir</b>	<b>15</b>
Muscat Grape   Jasmine   Yakult	
<b>Nightingale</b>	<b>15</b>
Breakfast Tea   Yuzu   Honey   Lychee	

## HOUSE POUR WINES

	Glass	Bottle
<b>BUBBLES</b>		
NV Perla Bianca Prosecco Spumante	<b>15</b>	<b>68</b>
<b>SWEET</b>		
Le Fronde, Moscato D' Asti	<b>18</b>	<b>88</b>
<b>ROSÉ</b>		
Miraval Cotes De Provence	<b>18</b>	<b>88</b>
<b>WHITE</b>		
2022 Chateau Rouse Vin Blanc	<b>15</b>	<b>68</b>
<b>RED</b>		
2020 Chateau Rouse Vin Rouge	<b>15</b>	<b>68</b>

## BEER

<b>Sapporo</b>	<b>12.9</b>
<b>Sapporo (Bucket of 5)</b>	<b>35</b>
<b>Connors 490ml</b>	Glass <b>14</b>