



CREATURES

SAVOUR COMFORT ON A PLATE

SOUP

ITEK TIM | \$12

Classic Peranakan duck and salted vegetable soup boiled the old-fashioned way dedicated to creatures founder's ah ma

STARTERS

ROAST DUCK & PEAR | \$18

Chinese roast duck and chinese pear slivers tossed in fresh butterhead lettuce with sweet plum sauce dressing, served with crispy prawn crackers (keropok)

IKAN BILIS CAESAR | \$16

Fresh baby romaine, 6-min egg, croutons, crispy ikan bilis (dried anchovies) tossed in a rustic home-made caesar salad dressing, asian contemporary twist to a salad classic

KYOTO-DESKER | \$18

Cold tofu nestled on a freshly-blended century egg sauce laced with salted egg yolk, "pitan" bits, crispy lotus root slivers and Tobikko





COMMUNAL

NGOH HIANG & CUTTLEFISH KUEH PIE TIE | \$24

Freshly homemade pork and prawn rolls fried to perfection, accompanied by cuttlefish turnip shreds in crispy cracker cups

BALI | \$20

Pork collar marinated in Balinese style tumeric-based rempah, lightly battered and deep fried, served with a wild baby sprouts and lychee salad

HAINANESE CHICKEN RICE ROLL | \$20

Poached chicken and fragrant rice rolled with cucumber ribbons and rice paper served with home-made chicken rice chilli, sesame soy sauce and spring onion-ginger dip

ITALIAN GODFATHER YONG TAU FOO | \$20

Chilli, aubergine and okra stuffed with herb feta cheese drizzled with balsamico dressing

KEPAYANG BUAH KELUAK ON PRATA | \$18

Buah keluak sautéed with deep hearth of minced pork and prawn, laid on toasty and crispy prata slivers a modern locally-inspired canape with peranakan flavours

TRUFFLE FRIES | \$15

Shoe-string fries with truffle oil and parmesan cheese

BAGUETTE WITH FRENCH BUTTER | \$5

MAINS

MISO COD & ULAM ONIGIRI | \$40

Oven-roasted miso cod, belachan assam herb rice balls accompanied by cucumber salad in plum sauce and lime juice dressing
(seasonal pricing)

GREEN CURRY BARRAMUNDI & BUTTERFLY BLUE PEA RICE | \$30

Pan fried barramundi fillet with a bed of butterfly blue pea fragrant rice floated on freshly prepared light green curry paste, served with garden asparagus, baby snow peas, wild baby sprouts and garden cauliflowers florettes
(mildly spicy)

RENDANG LAMB SHANK | \$34

Lamb fore shank slow-braised in a home-made rendang recipe, served with lontong rice disc and grated coconut fried with medley of spices

URBAN BIBIK AYAM BUAH KELUAK | \$26

Chicken stewed in an intense all-fresh-ingredient rempah and flesh of buah keluak, served with a ball of buah keluak flesh separately sauteed with minced prawns and pork, nonya chup chye and steamed rice

URBAN BABA BABI PONGTEH | \$24

Slow-cooked pork belly in tao jio and assam gravy, served with nonya chup chye, green chilli and steamed rice a traditional Peranakan favorite comfort food

CRISPY CHICKEN RENDANG | \$23

Plump chicken thigh slow cooked in an heirloom home-made rendang recipe, coated with a crispy batter with lightly herbed spices, served with a side of butterfly blue pea coconut fragrant rice, nonya chup chye and egg omelette slice
(mildly spicy)



MAINS

CHINESE HOUSEHOLD PASTA VONGOLE | \$24

Linguine tossed with white angel clams sautéed with garlic, chilli padi, simmered in a hua tiao wine broth
(spicy) (non-spicy version available)

AH GONG FRIED CHICKEN & AH MA NOODLES | \$24

Crispy fried chicken leg with garam masala, served with chinchalok mayonnaise accompanied by la-mien tossed in fried shallot and light soy

I WILL EAT THIS SPICY PRAWN PASTA | \$24

Prawn linguine tossed with gingery and garlicky brown butter, with chillies, garlic and coriander
(spicy) (non-spicy version available)

CREATURES LAKSA | \$24

Quintessential nonya laksa served with fresh prawns, quail eggs, chicken, fish cakes and cucumber laces simmered in a signature rich coconut laksa broth. A modern take on a traditional Peranakan classic
(spicy)

CREATURES CRAYFISH HOKKIEN MEE | \$30

Royalty of local fare wok fried noodles in rich fragrant prawn broth served with fresh crayfish, tiger prawns and squid, topped with crispy pork lard, Japanese tobikko (fish roe) and a side of home-made sambal belachan
(available only on Friday, Saturday, Sunday and public holidays)

VEGETARIAN

CEREMONIOUSLY CAESAR | \$16

Fresh baby romaine, 6-min egg, croutons tossed in a rustic home-made caesar salad dressing

KYOTO-DESKER | \$18

Cold tofu nestled on a freshly-blended century egg sauce laced with salted egg yolk, “pitan” bits and crispy lotus root slivers

ITALIAN GODFATHER “YONG TAU FOO” & AH MA NOODLES | \$22

Chilli, aubergine and okra stuffed with herb feta cheese drizzled with balsamico dressing and accompanied by la-mien tossed in fried shallot and light soy

GREEN CURRY VEGETABLES & BUTTERFLY BLUE PEA RICE | \$24

Assorted local vegetable medley cooked in freshly prepared light green curry broth, served with fragrant steamed rice

TRUFFLED MAC N’ QUATTRO FORMAGGI | \$24

Macaroni and sauteed mushrooms baked with coriander-infused bechamel sauce, four cheeses – parmesan, aged orange cheddar, gruyere and mozzarella, topped with herbed bread crumbs lawn and a drizzle of truffle oil served with a side of lightly-blanched farmer’s asparagus

FARMER’S SWEET POTATO FRIES | \$13

Crispy sweet potato fries served with kaffir lime mayonnaise dip



SWEEETS

CREATURES CHOCOLATE CAKE V2.0 | \$18/serving* \$96/whole**

Devilish Decadent Chocolate Sponge + 72% Bittersweet Dark Chocolate + Home-Made Salted Caramel + Pink Himalayan Sea Salt + Coconut Ice-Cream

CREATURES SIGNATURE DURIAN CAKE | \$12/slice* \$96/whole**

Pandan Genoise Sponge + Pandan Vanilla Chantilly Cream + Mao Shan Wang Durian Paste

ORH NEE CAKE V2.0 | \$10/slice* \$72/whole**

Ginkgo Coconut Mousse + Home-Made Orh Nee (Yam Paste) + Genoise Sponge + White & Deep Purple Swirl Mirror Glace

CREATURES HAPPY RAINBOW CHEESECAKE | \$9/slice* \$72/whole**

Light Cream Cheese + Yoghurt + Home-made Toasty Cinnamon Biscuit Crust + Happy Rainbow Swirls

A "BERRY" DIFFERENT RED VELVET | \$12/slice* \$80/whole**

Mixed Red Fruits (4 Berries & Current) Sponge + Bergamot & Lime Cream Cheese + Mixed Red Fruits Gel + White Chocolate Pearls + Raspberry White Chocolate Shards

TIRAMISU ENTREMET | \$10/piece*

Home-Made Hazelnut Joconde + Vanilla Mascarpone Mousse + Coffee Cremeux + Hazelnut Praline Mousse + Chocolate Coffee Glaze + Alcoholic Concoction

A "DATE" WITH TOFFEE | \$12/slice* \$72/whole**

Sticky Date Cake Sponge + Swiss Meringue Vanilla Butter Cream + Toffee Anglaise

LAVENDER & BERGAMOT PANNA COTTA MOUSSE | \$10/glass*

Lavender Creme De Panna Cotta + Bergamot Mousse + Citrus Meringue + Caramelia Lavender Shards

COCONUT AFFOGATO | \$12/glass*

Coconut Ice Cream + Espresso Shot + Kahlua + Dessicated Coconut

ICE CREAM | \$4/scoop*

Black Sesame / Lychee Lime / Coconut

*A different selection of the cakes and desserts listed above is featured daily

**Whole cakes are available by pre-orders only with minimum 3 days advanced notice

***Ice cream is not included for Creatures Chocolate Whole Cake order/take away.

ARTISANAL TEA BLENDS

*All teas come with one additional complimentary refill
*iced versions of tea are at an additional \$1

{ GREEN }

*A Halcyon Day – I recall forgotten memories. All is not lost.
Some still hang on to the filament of trees.*

PANDAN CHIFFON | \$7

Roasted Green Tea + Pandan Leaves + Osmanthus Blossoms + Cinnamon

MANILA MANGO CHIFFON | \$7

Roasted Green Tea + Pandan Leaves + Mango Bits + Osmanthus Blossoms + Cinnamon

{ BLACK }

*Quasars – Everything in the room was poignant, reaching out and touching me,
triggering a long forgotten memory.*

LYCHEE KRIS GREY | \$7

Black Tea + Green Tea + Blue Cornflower + Bluepea Flower + Bergamot + Lychee + Silver Dust

FORTUNE COOKIE CHAI | \$7

Black Tea + Mallow Blossoms + Safflower + Cardamon + Ginger + Sze Chuan Peppercorn + Almond
+ Vanilla + Yuzu Flavouring

ARTISANAL TEA BLENDS

*All teas come with one additional complimentary refill
*iced versions of tea are at an additional \$1

{ OOLONG }

Inner Émigré – At the equipoise, I feel disparately serene. Disconnected from constancy, we feel strangely complete.

THE MOON REPRESENTS MY HEART | \$7

Milk Oolong + Coconut Bits + Lotus Stamen + Forget-Me-Not Blossoms + Bergamot

IRON GODDESS | \$7

Pure Semi-Oxidised Fujian Oolong + Nutty Taste + Floral Aroma

{ HERBAL }

Vistas – Don't look back if looking back petrifies you. Take a step forward and breathe. Just breathe.

KEBAYA BLUE | \$7

Lemongrass + Butterfly Blue Pea + Lemon Verbena + Bael Fruit (caffeine-free)

CHAMOMILE LAVENDER | \$7

Roman Chamomile Flowers + Lavender + Marigold Petals (caffeine-free)

TIGER MINT | \$7

Dried Peppermint Leaves + Shiso Leaves + Dill + Gingseng Roots + Lemon Myrtle (caffeine-free)

CREATURES' SERENDIPITY

MADAME BUTTERFLY BLUE LEMONGRASS LATTE | \$8

For the instagrammers, the lonesome lovers and those feeling blue (caffeine-free)

LUSCIOUS LONGAN HONEY LATTE | \$7

For the jaded palates seeking a soothing respite and those who talk too much (caffeine-free)

COCONUT LATTE | \$7

For the hopeless romantic, the beach lovers and those seeking a fling with tropical summer
(contains caffeine)

MATCHA LATTE | \$7

For those seeking a warm blanket over their shoulders and whimsical dreamers with pining hopes
(caffeine-free)

*iced versions +\$1

HAND-CRAFTED COFFEE & HEARTWARMERS

ESPRESSO | \$4

ESPRESSO DOUBLE | \$5

ESPRESSO MACCHIATO | \$5

LONG BLACK | \$5

FLAT WHITE | \$6

CAFÉ LATTE | \$6

CAPPUCCINO | \$6

CAFÉ MOCHA | \$6

HOT CHOCOLATE | \$6

PEPPERMINT MOCHA | \$6.5

*iced versions +\$1

**extra shot of espresso +\$1



LOVINGLY-CRAFTED CREATURES

COCKTAILS

CREAMY CREATURES | \$16

Dark Rum + Gula Melaka + Rosemary Perfumed Milk Froth

LEMONGRASS & GALANGAL MARTINI | \$16

42 Below Vodka + Galangal + Lemongrass + Fresh Lemon Juice

SUMMER ELDERFLOWER ALMOND WASABI | \$16

St Germain Elderflower Liqueur + Disaronno + Fresh Lemon Juice + Wasabi

CREATURES SUMMER COOLER | \$16

Monkey Shoulder Whisky + Honey Jackfruit Puree + Grape Jus + Nutmeg + Fresh Grapes

ESPRESSO MACCHIATO MARTINI | \$16

Golden Rum + Coffee Liqueur + Espresso + Coconut Reduction

*And because they are all lovingly-crafted, they come with a slightly longer waiting time

THE MAGARITA MOVEMENT

CLASSIC LIME | Classic \$15 / Ice-blended \$16

Lime Juice + Premium Milargo Silver Tequila + Triple Sec

TROPICAL MANGO | Classic \$15 / Ice-blended \$16

Mango + Premium Milargo Silver Tequila + Lime Juice + Triple Sec

CHIC CRANBERRY | Classic \$15 / Ice-blended \$16

Cranberry + Premium Milargo Silver Tequila + Agave Syrup + Lime Juice + Triple Sec

THE TIMELESS CLASSICS

WHISKEY OLD FASHIONED | \$14

MOJITO | \$14

CARDAMOM GIN SOUR | \$14

GIN & TONIC | \$14

HENDRICKS GIN & TONIC | \$18

CUBA LIBRE | \$14

CRAFT BEERS & BEERS

PUNCHIN' RYE | \$13

Rye & Pint Brewing Co., Singapore

This is one sessionable and moderately hoppy pale ale bursting with juicy passionfruit aromas and a hint of spiciness from the rye malts.

INNIS AND GUNN ORIGINAL | \$13

The Innis & Gunn Brewery, Edinburgh, Scotland, United Kingdom

Scottish ale aged in bourbon barrels. Smooth scottish beers with hints of toffee, vanilla and oak. A honey-hued beer matured over american oak heartwood to unlock natural flavours from deep within the oak grain.

LINDEMAN'S FRUIT BEER | \$13

Lindeman's Brewery, Vlezenbeek, Belgium

Golden lambic beer made with fresh peaches with a nose exactly like its fruit. Sparkling, crisp and refreshing balance of fruit and acid. Perfect for singapore's tropical weather.

CRABBIE'S ORIGINAL | \$13

John Crabbie & Co., Edinburgh, Scotland, United Kingdom

Classic alcoholic ginger beer steeped ginger combined with quality ingredients and matured for 8 weeks to create a deliciously distinct flavour.

SAPPORO DRAFT BEER | Half Pint \$8 / One Pint \$13

HAPPY HOUR SAPPORO DRAFT BEER | 1-for-1 Half Pint \$12

Everyday 12 noon to 7:30pm

HEIRLOOM HOME BREWS & TROPICAL QUENCHERS

HEIRLOOM SOOTHER HOME-MADE LEMON BARLEY* | \$7

Brewed in-house with a Chinese traditional recipe. Great as a soother and thirst quencher

AUSPICIOUS DRIED LONGAN & RED DATE* | \$7

Brewed in-house with the symbol of being an auspicious drink based on chinese tradition

WATERMELON & MINT SODA | \$10

Freshly muddled watermelons + soda water + fresh mint leaves

WILD BERRIES & MINT SODA | \$10

Freshly muddled wild berries + soda water + fresh mint leaves

*hot versions +\$1

WATER & SOFT DRINKS

ANTIPODES NEW ZEALAND (Still/500ml) | \$6

ANTIPODES NEW ZEALAND (Sparkling/500ml) | \$6

TONIC WATER | \$4

GINGER ALE | \$4

COKE | \$4

COKE ZERO | \$4

WINES

{WHITE }

AMIGUETE WHITE 2015 – AIREN | \$14/Glass \$50/Bottle

Bodegas Celaya, Spain

The nose has floral aromas and is a balanced fruity wine, medium bodied with a pleasant taste. Wonderful whites with pale yellow color with slight green reflections that are fruity and clean. A light well balanced easy drinking wine perfect for a hot summers day.

PINICAL ESTATE – SEMILLON SAUVIGNON BLANC | \$14/Glass \$50/Bottle

Pinical Estate, Riverina, New South Wales, Australia

The bouquet has refreshing aromas of tropical fruits and grasses. The light bodied palate is well balanced and offers fruity layers. It is crisp, rounded with good acidity and a lingering finish.

LES FONCANELLES – CHARDONNAY | \$16/Glass \$68/Bottle

Languedoc, France

This white wine has a well-filled mouth with a good greasy aftertaste. In the nose a flavor of stewed fruit, but not too heavy with a fresh hue of pear and peach. In the mouth you taste citrus and peach.

12,000 MILES – PINOT GRIS | \$70/Bottle

Gladstone Vineyard, Wairarapa, New Zealand

A lovely bouquet of yellow peach, loquat and nectarine opens up to a musky floral and cinnamon spice nose. The palate is rich and rounded with a soft mealy character from the extended lees contact.

The juicy nectarine embodies a real fleshiness.

CLOUDY BAY – SAUVIGNON BLANC | \$70/Bottle

Marborough, New Zealand

Bright, citrus aromatics of grapefruit and kaffir lime abound, supported by subtle tropical notes. A silky, concentrated palate reveals ripe, juicy stone fruit and lemongrass, and a subtle minerality. Intense and focused, coming together on a smooth, spicy, juicy finish.

WINES

{ REDS }

AMIGUETE RED – TEMPRANILLO | \$14/Glass \$50/Bottle

Bodegas Celaya, Spain

Delivers contrasting flavors of leather and cherries. In the nose, it has elegant red fruit aromas. Smooth and soft tannins at the end. Spicy, herbal, tobacco-like character accompanied by ripe strawberry and red cherry fruits. It is fresh, vibrant and meant for drinking young.

PINICAL ESTATE – SEMILLON SAUVIGNON BLANC | \$14/Glass \$50/Bottle

Pinical Estate, Riverina, New South Wales, Australia

Fruit driven shiraz with varietal spice notes and white pepper. The tannins are silky smooth and the wine has a long lingering finish.

LES FONCANELLES – CABERNET SAUVIGNON | \$16/Glass \$68/Bottle

Languedoc, France

Garnet red colour with a few orange reflections. It has a strong and aromatic nose of red fruits, spices and liquorice. The palate is pleasant with a generous body and silky tannins.

MCMANIS – PINOT NOIR | \$70/Bottle

Mcmanis Family Vineyards, Napa Valley California, United States

With its medium ruby hue, this pinot noir offers strawberry preserves, fresh cherry mixed with vanilla cream aromatics and a hint of blueberry. Rounded and mouth-watering, the finish is a well-balanced combination of fruit flavours, vanilla and cream contributed from the oak aging.

CHATEAU PETIT MOULIN 2012 – 70% MERLOT 30% CABERNET SAUVIGNON |
\$78/Bottle

Bordeaux, France

Attractive bright robe with ruby glints. It possesses elegance on the nose with hints of ripe merlot fruit. Good complexity on the palate with red berry flavours, well-structured without being aggressive.

WINES

{ REDS }

ROYAL SAINT EMILION 2009 – 75% MERLOT 15% CABERNET FRANC 10%
CABERNET SAUVIGNON | \$68/ 375ml Bottle \$128/ 750ml Bottle

Saint-Emilion, Bordeaux, France

Concours mondial de bruxelles awarded the 2014 vintage gold and the concours general agricole paris awarded gold. On the nose, it has dark fruits, hints of liquorice, blackcurrant & perfume. In the mouth, it gives an elegant taste of dried dark fruits, and fine oak taste & vanilla. Smooth & round with delicate acidity leaving behind a lingering finish and liquorice. The palate is pleasant with a generous body and silky tannins.

{ PROSECCO & MOSCATO }

SANTOMÈ PROSECCO – DOC TRVISO EXTRA DRY | \$60/Bottle

Tenuta Santomè, Veneto, Italy

Intense, sweet and fruity with predominant apple. A floral component with a delicate hint of acacia flowers. Pleasant, light, fresh and smooth with distinct harmonious acidity. Balanced, elegant and persistent. The pleasant fruity sensations perceived by the nose are replicated in the finish.

VALAMASCA MOSCATO D'ASTI VINTAGE 2013 – DOCG | \$60/Bottle \$50/Bottle

Piedmont, Italy

Pale straw colour with an intense bouquet and hints of orange flowers. Its taste is delicate and well balanced with a slightly aromatic fragrance. The fizzle in the wine makes it refreshingly sweet without being cloying.



CREATURES

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120 Desker Road Singapore 209 639

Tel: +65 6291 6996

Whatsapp/SMS: +65 8876 3670

Email: eat@creatures.com.sg

OPENING HOURS

Tuesday / Wednesday / Thursday / Sunday: 12.00 noon – 10.00 p.m.

Last Order: Lunch – 3.30 p.m. Dinner – 9.15 p.m. Bar – 9.30 p.m.

Friday / Saturday: 12.00 noon – 11.00 p.m.

Last Order: Lunch – 4.30 p.m. Dinner – 9.45 p.m. Bar – 10.30 p.m.

Closed on Mondays.



CREATURES

SAVOUR COMFORT ON A PLATE

LUNCH SET MENU

CREATURES LUNCH SET MENU \$28++

Available every Tuesday Wednesday Thursday – except Public Holidays
Ala Carte Menu is also available in addition to the CreatureS Set Lunch Menu

BEVERAGE

LAKSA LEAF LEMONADE

AMUSE BOUCHE

DAILY DOSE OF HAPPINESS

CreatureS Chef's creation | varies daily

MAINS (choice of one)

ITALIAN GODFATHER "YONG TAU FOO" & AH MA NOODLESS

Chilli, aubergine and okra stuffed with herb feta cheese drizzled with balsamico dressing and accompanied by la-mien tossed in fried shallot and light soy (vegetarian-friendly)

ON THE FIELDS OF KHAO YAI

Griddled chicken thigh marinated with garlic, coriander roots and fish sauce, served with a side of brown rice with shitake mushrooms

CHINESE HOUSEHOLD VONGOLE & BAGUETTE

White angel clams sautéed with garlic, chilli padi, simmered in a hua tiao wine broth served with toasty french baguette (spicy) (non-spicy version available)

PAD KRAPOW MOO PASTA

linguine tossed with minced pork marinated with punchy flavours of bean paste, fish sauce, white pepper, garlic, chilli and thai basil. topped with century egg slice and purple onions. (spicy) (non-spicy version available)

DESSERTS

LAVENDER & BERGAMOT PANNA COTTA MOUSSE

Lavender crème de panna cotta + bergamot mousse + citrus meringue + caramelia lavender shards



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