
M E N U

LUNCH

11.30 – 15.30

DINNER

17.30 – 23.00

i N C R E D i B O W L

APPETISER

● SINGAPORE EGG 12

Sambal minced chicken, Free range egg

ROASTED OYSTERS 13

Caramelised leeks, shallots & garlic w/ roasted oysters, Pickled carrots, radishes and celery root topping

STICKY PRAWNS 17

Mildly spiced fresh prawns, Indian mango & Roma tomato sauce

FRIED CHICKEN 13

Sweet & Crunchy fried chicken, iB soy vinegar sauce

CHEESY ROASTED
AUBERGINES W/

SALSA ROJA 14

Slow roasted aubergines; Gruyère, Mozzarella, Feta pour over; Salsa roja

Creative Global Cuisine

CELERY ROOT PURÉE W/
SPICED CAULIFLOWER &
FRIED QUAIL EGG 18 V / V+

Tahini & spices infused celery root purée, Ras-el-hanout & smoked sweet paprika cauliflower, Quail egg

● LAMB LOLLIPOP 16

Grain fed Australian Lamb, Parsley & Cilantro Yoghurt Sauce

● CORN RIBS 15 V / V+

Crispy corn, Black lime butter

COATED OLIVES W/
SPICY YOGHURT 12 V

Preserved lemon cilantro paste, Greek Yoghurt, Fried Green Olives

LEEK FRITTERS (2) 11 V

Caramelised leeks & shallots, iB Parsley & Cilantro Yoghurt Sauce

● SIRLOIN STEAK
SATAY 22

Block lime marinated grass fed Australian sirloin steaks, Sumac onion

BEEF & LAMB POTATO
CROQUETTES 17

Grass fed Australian Beef, Grain fed Australian Lamb, Russet Potatoes, iB fenugreek spice yoghurt sauce

SHARING

EPICUREAN QUADRUPLE PLATTER 133

*Singapore Egg (2)
Fried Chicken (12)
Lamb Lollipop (12)
Beef & Lamb Croquettes (4)
Sirloin Steak Satay (4)*

TWO OF US PLATTER 52

*Singapore Egg (1)
Fried Chicken (6)
Lamb Lollipop (6)
Beef & Lamb Croquettes (2)*

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MENU

LUNCH

11.30 – 15.30

iNCREDi

BOWL

DINNER

17.30 – 23.00

LAND



● CAJUN CHICKEN

STEAK 18

Free range chicken, House blend
Cajun Marination, Black pepper
sauce

ZA'ATAR CHICKEN 22

Za'atar spiced hindquarter,
Organic couscous salad

BBQ CHICKEN BURGER

16

Free range chicken in house made
BBQ sauce, Brioche Bun, Sweet
Potato Fries / Side Salad

● COCONUT CHICKEN

NOODLES 16

Free range chicken, Udon noodles,
Coconut paprika sauce, Chilli Oil,
Free range egg, Fried Shallots



LAMB STEW 28

Grain fed Australian lamb slow
cooked in Cabernet Sauvignon
Sourdough toasted

● LAMB DUMPLINGS IN

YOGHURT SAUCE 24

Grain fed Australian Lamb
dumplings in rich yoghurt sauce,
Sautéed garlic & pine nut



● BBQ SHORT RIBS 35

Grass fed Australian Beef, iB's in-
house bbq sauce, Grilled Broccolini

● BEEF BURGER 21

Grass fed Australian Beef, in-
house kimchi, Brioche Bun, Sweet
potato fries / Side salad

MEAT STUFFED APPLE

21

Grass fed Australian beef & long
grain rice mince, Fuji apple, White
Sauce

PASTA BOLOGNESE 22

Grass fed Australian beef, iB black lime
& maple butter, Roma tomatoes



SEA



● DRUNKEN MUSSELS IN
COCONUT SAUCE 30

Fresh mussels, Singapore craft beer,
Organic coconut milk, Chickpeas, Cherry
tomatoes soup

● FISH HEAD IN
SAFFRON ORANGE
SOUP 26

Seabass in fish head, Saffron &
Fresh Orange, Spices Soup

BUTTER GARLIC
PRAWNS W/
PINEAPPLE SALSA 18

Sweet paprika infused butter
garlic prawns, tangy pineapple
red pepper lime salsa

● POACHED PRAWNS
IN UDON NOODLE
SAMBAL 19

iB's honey sambal sauce, Udon
noodle and prawns

SEARED SEABASS IN
SRIRACHA BUTTER
24

Pan seared seabags, iB sriracha
butter sauce, Chilli Oil, Pine nuts

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V Vegetarian

● Signature Dishes

V+ Vegan

M E N U

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17.30 – 23.00

i N C R E D I B O W L

PLANT



● **SĀTVIC SPREAD 22**

iB's take on Indian cuisine. 7 taste profiles, Rice balls in rasam broth
Add on: Lassi 8 (Blueberry cardamom / Mango)

**SPICED CHICKPEA
BURGER 16**

Spiced Chickpea & mung dal patti
Brioche Bun, Sweet Potato fries,

● **FRIED TEMPEH IN
MAPLE SAMBAL
UDON NOODLE 15**

Fried Tempeh & udon noodles, iB's
Maple sambal sauce V+

**SOBA NOODLE &
TURMERIC TOFU
SCRAMBLE 18**

Soba noodles in iB nude sauce w/
scallions & sesame seeds, iB
turmeric tofu scramble, sumac
edamame V+

**BROCCOLINI IN
MUSHROOM SAUCE 22**

iB's porcini & shiitaki mushroom
sauce, Grilled broccolini, Crispy
nori peanut topping V+

● **CAULIFLOWER STEAK
W/ QUINOA ONION
PURÉE 18**

Roasted cauliflower, Thyme,
peanuts, prunes & onion purée
infused quinoa

**GRILLED
ASPARAGUS W/
ROMESCO SAUCE 19**

Grilled asparagus, Balsamic
reduction on romesco sauce,
almond slices V+

DESSERTS

**LIMONCELLO
TIRAMISU 12**

Italian classic w/ intense aroma of
limoncello

**ROASTED PINEAPPLE
W/ MAPLE CUSTARD 14**

Slow roasted pineapple, Berries in season,
Maple custard sauce

**CHOCOLATE
AVOCADO MOUSSE 10**

Hass avocado, Organic chocolate mousse,
Toasted nuts

**DESSERT OF THE DAY
10+**

SOUPS & SIDES

**TRINITY ORANGE
SOUP 15 V+**

LENTIL SOUP 15 V+

**PENNE PASTA W/ MEAT
SAUCE 18**

GNUDI 22

**CARDAMOM & CLOVE
RICE 5.50 V+**

**WHITE RICE / BROWN
RICE 3.50/4.50 V+**

**BEEF & LAMB FRIED
RICE 12**

SOURDOUGH SLICE 3.5

**BETROOT & FETA
BREAD SLICE 4.50**

**TURMERIC TOFU
SCRAMBLE 6.50 V+**

**MANGO & CHEESE
SALAD 14**

**SWEET POTATO FRIES 8
V+**

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