

Menu

i N C R E D I
B O W L

CREATIVE GLOBAL CUISINE

LUNCH & DINNER

incredibowl.sg

Last order: 30 mins before closing time
Fri, Sat & Eve of PH : late night dining

Menu legend



Gluten - free



Contains egg



Signature dishes



Contains soya



Kids friendly



Contains dairy



Contains peanut



Contains seafood



Contains tree nuts



Contains mustard



Contains celery



Contains sesame



Vegetarian



Vegan

Prices listed are in Singapore dollars.
Prices listed are exclusive of prevailing GST

Islam friendly menu

All items in this menu are cooked using either Olive oil / EVOO / Coconut oil / Peanut oil; except, Asian influenced recipes & deep fried items which are cooked using seed oil

APPETIZER & ENTRÉE



CORN RIBS 12

Crispy corn coated in Organic Honey & Sea Salt; Black Lime honey on the side



FRIED CHICKEN (5) 12

Sweet & crunchy free range chicken mid-wings; iB soy vinegar sauce



LAMB LOLLIPOP (3) 12 (5) 20

Grain fed Australian lamb & herbs mince seared to juicy perfection; fresh parsley & coriander yoghurt sauce



COATED OLIVES W/ SPICY YOGHURT 14

Fried Green Olives; Preserved lemon Cilantro sauce over Greek Yoghurt



TUNA AVO MASH IN CHILLI POTATO SLAB 15

Russet potato mash w/ citrusy chilli blend ; Mayo, avocado, tomatoes, hard boiled eggs filling



LEEK FRITTERS (3) 15

Caramelised leeks & shallots w/ mild Asian spices; iB Parsley & Cilantro Yoghurt Sauce



BROCCOLINI IN PEANUT GOCHUJANG SAUCE 15

Tenderly poached broccolini drizzled w/ peanut gochujang sauce and topped w/ brown sugar peanut sprinkle



MINCED CHICKEN LETTUCE WRAPS (3) 12

Steamed chicken, fresh coriander, spring onion in asian spices served over lettuce boats



APPETIZER & ENTRÉE



RICOTTA DUMPLINGS IN PISTACHIO PESTO 18

*Ricotta & parmigiano
cheese balls smothered in
pistachio pesto sauce*



AVO, PEAS & CORN MAYO IN CHILLI POTATO SLAB 14

*Russet potato mash w/
citrusy chilli blend; avocado,
corn,, peas, & nuts mix
filling*



CAULIFLOWER & CARROT LETTUCE WRAPS (3) 10

*Mildly spiced & roasted
veggies served in butter
lettuce wraps;*



CHICKEN SATAY W/ PEANUT SAUCE 12

*Fresh chicken thigh cubes
marinated in home made
red curry paste and grilled;
peanut sauce on the side*



POTATO IN YELLOW CHILLI SAUCE 13

*Browned Butter seared
russet potato slices; Sweet
Yellow Chilli, Feta Cheese
& Asian spices blend pour
over*



SIRLOIN STEAK SKEWERS (1) 12 (2) 23

*Black lime sirloin steak
skewers; Sumac onion on
the side*



SALMON FISH CAKES (2) 13

*Herbs & mild Asian spices
and Atlantic salmon blend
fish cake; house made
sambal sauce*



SINGAPORE EGG 12

*Minced Chicken slow cooked
in sambal sauce; Free range
egg wrapped w/ chicken
mince and deep fried*



SHARING PLATTERS



SĀTVIC PLATTER 48

Corn ribs w/ black lemon sauce;
Avo Corn Mash in Chilli Potato Slab (1);
Leek Fritters (3) w/ coriander sauce
Cauliflower & carrot lettuce wraps (3)

V V+



TWO OF US 48

Fried Chicken (4)
Singapore Egg (1)
Lamb Lollipop (4)
Tuna Mayo Avo in Chilli Potato (1)



EPICUREAN FOUR 88

Fried Chicken (8)
Singapore Egg (2)
Lamb Lollipop (8)
Tuna Mayo Avo in Chilli Potato (2)



CHEESE PLATTER 48

Cheeses: Mature Cheddar, Blue Cheese, 1000 days Gouda, Mimolette
Meat: Chicken & Cheese Sausages, Chicken Ham (or Mixed Nuts for veg)
Fruits: Green Grapes, Strawberries, Blueberries, Apple
Olives, Crackers, Jams, Honey Comb

V

SOUPS



LENTIL SOUP 16

Brown Lentil, Butternut Squash, Coconut Milk, Middle Eastern Spices

V+  



TRINITY ORANGE SOUP 18

Carrot, Japanese Sweet Potato, Butternut Squash; Subtle Asian spices

V  



CHICKEN SOUP 18

Oven roasted chicken, carrots, leeks, celery slow cooked for over 150 minutes; deduced clear, natural soup

MAINS - PLANT



**FRIED TEMPEH IN
MAPLE SAMBAL
UDON NOODLE** 21

*Fried Tempeh & udon
noodle in home made
maple sambal sauce: iB's
version of Laksa*



**CAULIFLOWER
STEAK W/ QUINOA
ONION PUREE** 22

*Browned & roasted
Cauliflower;
Thyme, peanuts, prunes &
onion purée infused quinoa*



**RISOTTO VERDE W/
SHAVED ASPARAGUS
& CHEDDAR *** 26

*Baby Spinach, watercress,
portobello mushrooms, &
leeks buttery risotto;
asparagus & mature
cheddar topping*



**JACKFRUIT SEED
CASHEW CURRY W/
MASALA BREAD** 23

*Jackfruit seeds slow cooked
in cashew & tomato sauce;
indian style masala bread*



**SPICED CHICKPEA
BURGER** 18

*Spiced chickpea & mung
dal patty, brioche bun &
sweet potato fries / side
salad*



**VEG. DUMPLINGS IN
PEANUT SOY SAUCE** 24

*Housemade dumplings:
Cauliflower, carrot, French
beans, peas, capsicum &
tofu; Peanut soy sesame
sauce*



**TURMERIC TOFU
SCRAMBLE,
EDAMAME & SOBA
NOODLE** 19

*Soba noodles in iB's nude
sauce w/ scallions & sesame
seeds; iB turmeric tofu
scramble & edamame*



**MUSHROOM STUFFED
PITA BREAD W/
YOGHURT SAUCE** 21

*Caramelised mushroom,
carrot, red bell pepper w/
walnut & mild spices in pita
bread; yoghurt sauce & side
salad*



*available Fri - Sun

Service charge of 10% (dine-in only) and prevailing GST applies

MAINS - PLANT



CHICKPEA & BUTTERNUT SQUASH STEW W/ LEMONY COUSCOUS 20

Butternut squash, chickpeas, carrots, celery, tomatoes in maple harissa spice blend; organic lemony couscous



POTATO & ASPARAGUS LEMONGRASS CURRY W/ WHITE RICE 18

Potatoes, asparagus and garden peas slow cooked in Asian spices infused coconut milk; bak choy & white rice on the side



MAINS - LAND



CAJUN CHICKEN STEAK W/ BLACK PEPPER SAUCE 18

Free range chicken breast seared & roasted in house blend cajun marinade; black pepper sauce & side salad



COCONUT CHICKEN NOODLE 22

Free range chicken, udon noodle in coconut paprika sauce; free range egg, fried onions



PULLED CHICKEN & POTATO W/ POUR OVER YELLOW CHILLI SAUCE * 21

Poached chicken breast shredded over boiled potato slices; caramelised yellow chilli blended w/ parmesan cheese & whole milk



CHICKEN DUMPLING W/ PEANUT SOY SAUCE 26

Housemade chicken & coriander dumplings pan seared & steamed; peanut soy sauce on the side



CHICKEN QUARTER IN BERBERE SPICE SAUCE 19

Chicken leg quarter, carrot, & chickpeas cooked in berbere spice, tomatoes & fresh orange juice blend



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MAINS - LAND



CHICKEN & COUSCOUS W/ MISO & ORANGE RÉMOULADE 22

Chicken, daikon radish,
asian spices blended patties;
lemony couscous



BBQ CHICKEN BURGER 18

Chicken, cheese, subtle
herbs patty; cheese slices,
brioche bun & sweet potato
fries / side salad



LAMB STEW W/ SOURDOUGH 27

Grain fed Australian lamb
slow cooked in Cabernet
Sauvignon. Toasted
sourdough



MINCED LAMB W/ BRAISED EGGS 26

Grain fed Australian lamb
mince seasoned w/
housemate harissa paste &
preserved lemon; braised
eggs, pistachios, pine nuts,
& creme fraiche topping



LAMB DANDAN NOODLES * 28

Grain fed Australian lamb
mince in peanut butter &
hoisin sauce; house made
lamb bone broth; peanuts, ,
coriander and sliced
cucumber & sambal sauce
topping



LAMB CASHEW CURRY W/ PITA BREAD 32

Cashew, tomato, red onion
blended and slow cooked
w/ mild spices; pita bread



LAMB CHOP 36

Grain fed Australian lamp
cutlet marinated overnight
in schug sauce and grilled;
mini salad on the side



*available Fri - Sun

MAINS - LAND



**HERBY BEEF & LAMB
KEBABURGER** 26

Australian grass fed beef mince & grain fed lamb mince in equal ratio seasoned w/ middle easter spices, fresh coriander, parsley & mint and grilled to perfection. French fries on the side



**BEEF & LAMB
MEATBALLS IN
TOMATO SAUCE &
LEMONY COUSCOUS** 24

Australian grass fed beef & grain fed lamb meat balls w/ fresh coriander and parsley and slow cooked in buttery tomato sauce; lemony couscous on the side



**BAVETTE
SZECHUAN STIR FRY** 28

200g of Australian grass fed beef, celery, bell pepper, spring onion cooked in house made szechuan sauce ; white rice on the side



BEEF BURGER 22
WAGYU +5

Australian grass fed beef mince, cheese slices, mesclun, kimchi / orange remoulade & brioche bun; sweet potato fries / side salad



**SIRLOIN
STROGANOFF W/
SEARED POTATO
SLICES** 26

Australian grass fed beef & mushrooms cooked in sour cream and western sauces; seared potato slices



**RIB EYE STEAK W/
MASHED SAFFRON
POTATO** 52

250g - 280g of Australian grass fed beef seasoned w/ mild spices and grilled to your liking; saffron potato & peas on the side



**STRIPLOIN BEEF
RENDANG W/
COCONUT RICE** 28

Australian Grass fed Beef cooked in Asian spices & coconut milk; coconut rice on the side.iB's version of this classic Indonesian / Malaysian dish



MAINS - SEA



**BUTTER GARLIC
PRAWNS W/
PINEAPPLE SALSA** 24

Garlic & Prawns sautéed in browned butter; pineapple salsa & brown / white rice



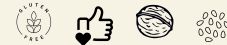
**STRAITS STYLE CRAB
& ASPARAGUS CURRY** 35

Wild caught crab meat cooked to tender perfection in lemongrass, galangal & coconut milk sauce. Bok Choy, Chilli oil, White rice on the side



**DUKKAH CRUSTED
SEABASS W/
SMASHED PEAS** 32

Wild caught seabass seasoned in garlic, lemon & parsley sauce and oven roasted, served over bed of garden peas; hazelnut, pistachio & almond dukkah crust



**MISO, TAMARI
GLAZED SALMON W/
LEMONY COUSCOUS** 30

Miso, tamari, honey glazed Atlantic salmon oven baked; broccoli & lemony couscous on the side



**POACHED PRAWNS
IN UDON SAMBAL
NOODLE** 23

Slow cooked prawns in iB's coconut sambal sauce; Japanese udon noodle



**SEARED POMFRET
W/ MANGO
PINEAPPLE
CUCUMBER SALSA** 29

Fresh pomfret (bone in) seasoned w/ turmeric & sumac and seared and sparingly smothered in schug paste; mango, cucumber, pineapple salsa on the side



**SQUID, AUBERGINE,
& TOMATO CONFIT
W/ FLAT NOODLES *** 26

Roasted aubergine cooked in garlic tomato olive oil confit; rice noodles & grated tomatoes toppings



**POACHED GROUPE
IN EGG DROP MISO
BROTH *** 28

Grouper fillets, asparagus, zucchini, mushrooms simmered in kombu & bonito flakes, miso, cracked egg infused broth; white rice on the side



**available Fri - Sun*

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MAINS - PASTA



MEAT SAUCE 20

Minced meat & mirepoix, tomato sauce with pasta of your choice



GOCHUJANG ALFREDO 18

Parmesan cheese, butter and gochujang paste blend; pasta of your choice



AGLIO OLIO 18

Extra virgin olive oil, garlic, kale and parmesan cheese; spaghetti



CHEESY CREAMY 20

Parmesan, baby spinach, garlic, cream cheese, extra ovine virgin olive oil



CHOICE OF PASTA:

**Spaghetti
penne
pappardelle
gnocchi + \$5**



PESTO 18

Basil, parsley, pine nuts, and parmesan cheese pesto; recommended pasta - gnocchi



PASTA AL POMODORO 18

Extra virgin olive oil, garlic, butter, and tomatoes slow cooked for over 2 hours, optional parmesan cheese; pasta of your choice



CHOICE OF PROTEIN:

- Chicken +\$6
- Prawns +\$7
- Seafood +\$9
- Meatballs +\$11
- Chickpeas +\$5
- Mozzarella +\$6



BUTTERNUT SQUASH 18

Butternut squash, mascarpone cheese, garlic and optional red chilli flakes; pasta of your choice



RICE, GRAINS & FLATBREADS



CAULIFLOWER RICE 16

Grated cauliflower cooked like Asian style fried rice w/ veggies & optional eggs



TURMERIC COUSCOUS 16

Freshly made bowl of Moroccan couscous, carrots, potato, capsicum seasoned with/ organic turmeric powder



VEG & FETA QUINOA 18

Freshly made bowl of quinoa, feta cheese, corn, edamame, tomato, pickled onion, capsicum, parsley, olives



THAI COCONUT PORRIDGE W/ PULLED CHICKEN 18

Thai spices infused porridge; ; oven roasted cajun chicken. Porridge only at \$13



MASALA BREAD (2) 9

Flatbreads made from whole wheat & chickpea flour mixed w/ fresh fenugreek leaves, ginger, garlic, greek yoghurt, turmeric & other Indian spices



FRIED RICE

- Veg 11
- Chicken 13
- Lamb & Beef 15



CHAPPATHI (2) 5

Indian style flatbread made from whole wheat flour



- White Rice 4
- Brown Rice 5
- Coconut Rice 5
- Greek Yoghurt 6



- Sourdough Slice 4
- Pita Bread 4
- Chappathi (1). 3



- French Fries. 9
- Sweet Potato Fries 10

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SALADS



CHOICE OF DRESSING



- Garlic lemon & olive oil **V+**
- Acai balsamic vinaigrette **V+**
- Turmeric dijon vinaigrette **V+**
- Mayo & Greek Yoghurt
- Maple & apple cider vinegar **V+**
- Carrot ginger miso

CHOICE OF PROTEIN



- Chicken 6
- Prawns(3). 7
- Boiled Egg 3
- Feta Cheese 5
- Goat Cheese 6
- Sunny side up 4
- Turmeric Tofu Scramble 6 **V+**
- Fried Tempeh 5
- Edamame 4



SPINACH STRAWBERRY SALAD 16

Baby Spinach, Strawberries, Organic Quinoa, Almond Slices, Feta Cheese, Red Onion, Goji Berries



ASIAN SALAD 21

Brown Rice, Quinoa, Half Avocado, Housemade Kimchi, Cucumber, Tofu Scramble, Spicy Mayo, Seaweed, Sunny Side Up, Sesame Seeds



Kimchi



RISE & SHINE SALAD 16

Avocado, Japanese Cucumber, Cherry Tomatoes, Red Onion, Lime juice, Toasted Sesame Seeds, Sesame Oil; Carrot Ginger dressing by default



KALE CUCUMBER SALAD 16

Kale, Mesclun, Baby Spinach, Organic Quinoa, Japanese Cucumber, Celery, Goat Cheese, Cherry Tomatoes



SUPERFOOD SALAD 18

Baby Spinach, Mesclun Mix, Kale, Avocado, Organic Quinoa, Apple, Cherry Tomatoes, Broccoli, Sweet Potato, Pomegranate, Mint, Parsley



MANGO & CHEESE SALAD 14

Mango, Jalapeño, Pickled Onion, Parmesan Cheese, Spring Onion in Olive oil, Sesame Oil dressing by default

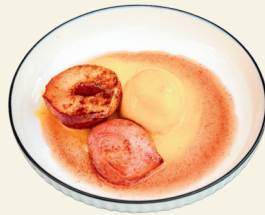


DESSERTS



APPLE CRUMBLE W/
VANILLA ICE CREAM 12

Sugary Granny Smith apple with crumbly slightly crispy topping; served w/ vanilla ice cream



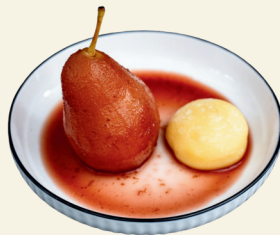
CANDIED PEACHES
W/ MANGO SORBET 12

Organic peaches roasted in butter & brown sugar; mango sorbet



LIMONCELLO
TIRAMISU 16

House made w/ Italian mascarpone & limoncello liqueur topped w/ lemon zest



POMEGRANATE
POACHED PEARS W/
CHOICE OF ICE
CREAM 18

Pears poached in pomegranate juice w/ hint of cinnamon & cloves.



SCOOPS OF ICE
CREAM & SORBET 10

Choice of two scoops
Ice cream: Vanilla, Strawberry Cheesecake, Belgian Chocolate, Peanut Butter Crunch
Sorbet: Mango, Raspberry



KNICKERBOCKER
GLORY 14

Layers of fresh fruits, ice cream, fruit sauce



- kids - MENU

BANANA BUCKWHEAT PANCAKES (1)

10



GREEN PANCAKE (2)

16



VEG DUMPLINGS IN PEANUT SAUCE

15

PASTA IN TOMATO SAUCE

12

BUTTERNUT SQUASH PASTA

12



FRUIT BOWL

(BANANA, STRAWBERRY & KIWI)

8

