

Menu

i N C R E D i
B O W L

CREATIVE GLOBAL CUISINE

LUNCH
DINNER
BRUNCH

incredibowl.sg

Last order: 30 mins before closing time

MENU LEGEND



Gluten - Free



Chef Recommended



Vegetarian



Contains Peanut



Contains Dairy



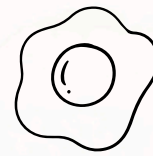
Vegan



Contains Soya



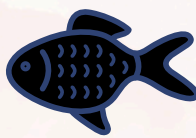
Contains Tree Nuts



Contains Egg



Contains Sesame



Contains Seafood



Contains Celery



Kids Friendly



Contains Mustard



Minimum 20 mins wait
time

All items in this menu are cooked using either Olive oil / EVOO / Coconut oil / Peanut oil; except, deep fried items which are cooked using palm oil

For allergens, please speak to our friendly service staff before placing the order.

Creative Global Cuisine

iNCREDi BOWL's concept keeps evolving & adapting and works with what nature has to offer. We started off as a neighbourhood take away kiosk and morphed into a full fledged service restaurant, thanks to the unwavering support of our regulars.

We keep our food clean, relying on great quality ingredients and age old cooking techniques. Our Scratch Kitchen is void of MSG, or any artificial taste & colour enhancers apt for conscious, globe-trotting and cosmopolitan beings.

Do check out our "The Beginnings" menu too (so named as we started iNCREDi BOWL with just this) for raw fruit based offerings. In the words of Harold McGee, kitchen scientist, "All cooked food aspires to the condition of fruit" And so we keep trying for that pristine experience even from our cooked food offerings.

We take pride in the fact that our food is as diverse as the people of Singapore. An inclusive cuisine that brings together people with varying food preferences and beliefs to bond over a meal. Bon Appetite!



Islam friendly menu.

We source from halal certified meat suppliers

Ours is Scratch Kitchen. Hence, please allow us a min of 15 to 20 mins before your order is served

APPETIZER & ENTRÉE



LEEK FRITTERS (2) 14

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



JAPANESE CUCUMBER & AVOCADO ON MISO CARROT GINGER SPREAD 14

Organic Japanese Cucumber,
Onion, Cherry Tomatoes, &
Avocado seasoned w/ lime &
sesame oil; Carrot, Ginger &
Miso spread



VIN & VANG 16

Yin & Yang of Veggies: Stir
fried papaya w/ dollop of
cashew cream; and roasted red
pepper, harissa & herbs spiced
green olives.



CAULIFLOWER & CARROT LETTUCE WRAPS 11

Subtly spiced & roasted
veggies & tofu served in
butter lettuce wraps;
pomegranate & golden raisins
topping



CAPONATA W/ BURRATA CHEESE 18

Aubergines, onions, celery and
tomato slow cooked w/ subtle
spices & herbs; topped with
burrata cheese / Cashew
Cream (Vegan)



CORN RIBS 12

Crispy corn; Organic
Coconut Curry Sauce



WASABI MASCARPONE W/ SPICED POTATOES & EDAMAME 18

Boiled & mildly spiced, deep
fried potato cubes over bed of
wasabi infused mascarpone;
Sprinkled w/ edamame & onion
mixture



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

APPETIZER & ENTRÉE

SIRLOIN STEAK SKEWERS

Black lime sirloin steak skewers; Sumac onion on the side

1 Skewer \$12
2 Skewers. \$23



SEARED TUNA & ASPARAGUS BRUSCHETTA 16

Sashimi grade tuna, Asparagus, Miso Carrot Ginger dollop over toasted & Goat Cheese spread bread



CHARGRILLED BABY SQUID W/ GRAPEFRUITS & HERBS 15

Chargrilled baby squid smothered in gochujang sauce; sprinkled w/ herbs, grapefruit & pomegranate arils



SPICED SALMON SKEWER W/ PARSLEY OIL

Atlantic Salmon mildly spiced in cardamom, cumin & turmeric spice mix; Sprinkled w/ Parsley Oil

1 Skewer \$11
2 Skewers. \$19



LAMB LOLLIPOP

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

3 Skewer \$12
5 Skewers \$20



SEARED MACKEREL W/ TOMATO KIMCHI 15

Deconstructed Mackerel in Goan style Recheado Masala; Tomato Kimchi on the side



CHICKEN SATAY W/ PEANUT SAUCE 12

Fresh Chicken cubes marinated in home made red curry paste and grilled; Peanut Gochujang Sauce on the side



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

SHARING PLATTERS



SÁTVIC VEGAN PLATTER 45

- Corn Ribs
- Papaya Stir-Fry
- Roasted Red Peppers, Harissa Spiced & Herbs spiced Green Olives
- Cauliflower & Carrot Lettuce Wraps
- Caponata Bruschetta



MEATY PLATTER 59

- Chicken Satay (4)
- Lamb Lollipop (4)
- Sirloin Steak Skewers (2)
- Meat Loaf



FEEL GOOD VEG PLATTER 55

- Leek Fritters (2)
- Japanese Cucumber, Avocado on Miso, Carrot, Ginger Spread
- Mushroom Feta Toast
- Wasabi Mascarpone w/ Spiced Potatoes & Edamame



SEAFOOD PLATTER 40

- Spiced Salmon Skewers (2)
- Butter Garlic Prawns
- Chargrilled Baby Squid w/ Grapefruit & herbs



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



LAMB

MAINS

CHICKEN



LAMB CASHEW CURRY W/ PITA BREAD 30

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



MINCED LAMB W/ BRAISED EGGS 24

Grain fed Australian lamb
mince seasoned w/ house-made
harissa paste & preserved
lemon; braised eggs, pistachios,
pine nuts, & Greek Yoghurt,
Tahini Dollops & Pistachios

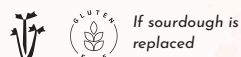


If sourdough is
replaced



LAMB STEW W/ SOURDOUGH 26

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



If sourdough is
replaced



CAJUN CHICKEN W/ BLACK PEPPER SAUCE 18

Free range chicken breast
marinated overnight in house
made cajun seasoning, seared
and roasted; Black pepper
sauce & side salad



COCONUT CHICKEN NOODLES 22

Free range shredded chicken
breast & udon noodles in
creamy coconut, paprika
sauce; free range egg & fried
onion



CREAMY TOMATO & BUTTER CHICKEN 21

Tomato, Spices & Cashew
blended sauce w/ overnight
marinated chicken cooked to
buttery consistency



BBQ CHICKEN BURGER 18

Minced Chicken, Cheese, herbs
infused house made patty
smothered in house made bbq
sauce; Cheese slices; Choice of
French Fries / Sweet Potato
Fries (\$1) / Side Salad



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



MAINS - SEA



BUTTER PRAWNS IN TOMATO, CASHEW SAUCE 26

Prawns cooked in tomato, cashew & mild spices sauce; served with pita bread



DUKKAH CRUSTED SEABASS W/ SMASHED PEAS 28

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



POACHED PRAWNS IN UDON SAMBAL NOODLE 24

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



LEMONGRASS TUNA & ASPARAGUS CURRY 32

Japanese Sashimi grade Tuna cooked in lemongrass, galangal & coconut milk sauce. Bok Choy, Chilli oil, White rice on the side



BUTTER GARLIC PRAWNS W/ PINEAPPLE SALSA 24

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



MISO, TAMARI GLAZED SALMON W/ LEMONY COUSCOUS 30

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



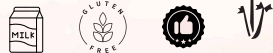
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MAINS - LAND



OSSO BUCO W/ GREMOLATA 39

Australian grass fed braised beef shank served over buttery polenta; Gremolata topping



SIRLOIN STROGANOFF W/ SEARED POTATO SLICES

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



SHAWARMA MEAT LOAF 24

Australian grass-fed beef mince, bulgur, onion, heaps of fresh herbs mix slow baked; Greek Yoghurt & Papaya stir-fry on the side



BAVETTE SZECHUAN STIR FRY 28

180g of Australian grass fed beef, celery, bell pepper, spring onion cooked in house-made szechuan sauce; white rice on the side



STRIPLOIN BEEF RENDANG W/ COCONUT RICE 24

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



BEEF BURGER 22

Australian grass fed beef mince, cheese slices, mesclun, kimchi (Korean Fermented Cabbage) & brioche bun; Choice of French Fries, Sweet Potato fries / side salad



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



SPICED AUBERGINE & GREEN PEAS 18

Aubergines, Cherry Tomatoes, Ginger Garlic Paste & subtle spices; Green Peas & herbs mix topping



CHICKPEA & BUTTERNUT SQUASH STEW W/ LEMONY COUSCOUS 20

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



VEG DUMPLINGS IN PEANUT SOY SAUCE 24

House-made dumplings; Cauliflower, carrot, French beans, peas, capsicum & tofu; Peanut soy sesame sauce



JACKFRUIT SEED CASHEW CURRY W/ MASALA BREAD 24

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



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



POTATO, GOOSEBERRY, & 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



SPICED CHICKPEA BURGER 18

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



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

MAINS - PLANT



TURMERIC TOFU SCRAMBLE, EDAMAME & SOBA NOODLE 18

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



CHEESY CAULIFLOWER STEAK IN GOCHUJANG CREAM 24

Butter Brownd & baked cauliflower topped with parmesan crumbs; served on top of gochujang cream sauce



SALADS



IB SUPERFOOD 18

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



IT'S BEAN MANGO GOOD 23

Butter Beans, Mango, Baby Spinach, Mesclun Mix, Parsley, Mint Leaves, Avocado, Feta, Pistachio; Recommended dressing: Coconut Curry Lime



KALE CUCUMBER 16

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



KALE PRAWN STAR 21

Oven baked sweet corn, Kale, Prawns (3), Avocado, Parmesan Cheese, Gooseberry Slices, Fennel Roasted Carrots; Recommended dressing: Mayo & Greek Yoghurt



TUNA STEAK NICOISE, JAMMY EGGS 26

Japanese Sashimi Grade Seared Tuna, Baby Potatoes, 2 eggs, Mesclun Mix, Cherry Tomatoes, French Green Beans, Capers



ROASTED EGGPLANT, CASHEW & CHICKPEA FLING 21

Miso, Soy, Maple & Sesame Oil smothered Aubergines oven roasted; Kale, Chickpeas, Spring Onion, Onion, Whole Cashewes.



SPINACH STRAWBERRY 13

Baby Spinach, Mesclun Mix, Strawberries Organic Quinoa, Almonds, Red Onions, Goji Berries, Feta Cheese



STAY ON THE BEET 24

Toasted Buckwheat, Giant Couscous, 100% Beef Sausage (sheep natural casing), Fermented Beetroot, Dill. Default Dressing: Whipped Feta



MAPLE & APPLE CIDER

SALAD DRESSINGS

GARLIC, LEMON & OLIVE OIL

COCONUT CURRY LIME

ACAI BALSAMIC VINAIGRETTE

VEGAN CAESAR

MAYO & GREEK YOGHURT

SPICY CASHEW

MAYO, MUSTARD, PARMESAN +\$2

CRANBERRY +\$1

CHICKEN \$6

ADD ON:
PROTEIN

PRAWNS (3) \$7

TURMERIC TOFU \$6

V+

BLACK LIME BEEF \$9

SOUPS



CHICKEN SOUP 18

Oven roasted chicken, carrots, leeks, celery simmered for 150 mins; deduced clear, natural soup



TRINITY ORANGE SOUP 18

Carrots, Japanese Cucumber, Butternut Squash; Subtle Asian Spices; Toasted Sourdough



If sourdough is replaced



HARISSA, LENTIL & TOMATO SOUP 18

Carrots, Celery, Onion, & tomatoes slow cooked with house-made harissa paste & red lentil;



If sourdough is replaced

RICE & GRAINS



VEG & FETA QUINOA 16

Freshly made bowl of quinoa, feta cheese, corn, edamame, cherry tomatoes, pickled onion, capsicum, black olives, parsley



FRIED RICE

- Veg \$11
- Chicken \$13
- Egg. \$12
- Gochujang Veg \$12
- Gochujang Chicken \$14
- Gochujang Beef \$15



COCONUT RICE W/CORN, PEANUT & FRIED SHALLOTS 14

Basmati rice cooked in coconut milk; corn, peanuts, greens, & fried shallots infused



- FRENCH FRIES \$9
- SWEET POTATO FRIES \$11



MASALA BREAD 7

Flatbread made from whole wheat & chickpea flour; fresh greens, ginger, garlic, greek yoghurt, turmeric and other spices infused

- WHITE RICE \$4
- BROWN RICE \$4
- SOURDOUGH SLICE \$3
- PITA BREAD \$3
- GREEK YOGHURT \$6

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

MAINS - PASTA



MEAT SAUCE 21

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



GOCHUJANG ALFREDO 18

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



V



RISOTTO DE VERDE 22

Baby Spinach, Watercress, Portobello Mushrooms & leeks, buttery risotto; asparagus & mature cheddar topping

V



CHEESY CREAMY 20

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

V



PASTA AL POMODORO 18

Extra virgin olive oil, garlic, butter, and slow cooked tomatoes & basil sauce, parmesan cheese; pasta of your choice

V



V+



PESTO 18

House-made pesto - basil, parsley, parmesan, garlic, pine nuts; recommended pasta gnocchi

V



CHOICE OF PROTEIN:

Chicken \$6
Prawns \$7
Burrata \$9
Meatballs \$10



BEEF RAVIOLI IN GOCHUJANG SAUCE 24

Beef Ravioli in Gochujang Sauce;



CHOICE OF PASTA:

Spaghetti
penne
pappardelle
gnocchi + \$5

GLUTEN- FREE +\$3

Spaghetti
penne

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

BEVERAGES

FLAVOURS OF ASIA

ICED TURMERIC LATTE



\$7

ICED COCONUT PANDAN



\$7

STRAWBERRY MATCHA LATTE



\$9

ICED MATCHA LATTE



\$8

COFFEE

CAPPUCCINO \$5.50

LATTE \$5.50

AMERICANO \$4.50

FLAT WHITE \$5.50

ESPRESSO SINGLE \$2.50

ESPRESSO DOUBLE \$3.20

(COLD OPTION +\$1)

MATCHA COFFEE



\$7



\$9

MANGO MATCHA FRESCA

WATER

EVIAN 500ML \$5

SAN PALLEGRINO 250ML \$5

SAN PALLEGRINO 500ML \$8

COLA

COKE / COKE ZERO \$4

SPRITE / PEPSI \$4

ICE LEMON TEA / 100 PLUS \$4

GINGER ALE \$5

GINGER BEER \$6

RED BULL \$7

TEA

EARL GREY \$5.50

ENGLISH BREAKFAST

PU ERR

GREEN TEA

CAMOMILE

PEPPERMINT

MILK TEA



\$7

IB CLASSIC MILK TEA

DESSERTS



KNICKERBOCKER GLORY

Layers of fresh fruits, ice
cream, fruit sauce

14



LIMONCELLO TIRAMISU

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

16



APPLE CRUMBLE W/ VANILLA ICE CREAM

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

12



SCOOPS OF ICE CREAM & SORBET

Choice of two scoops
Ice cream: Vanilla,
Strawberry, Belgian
Chocolate
Sorbet: Mango, Raspberry

10



GREEK YOGHURT W/MAPLE GRANOLA & BERRIES

12



BANANA BUCKWHEAT (1)

10



COTTAGE CHEESE PANCAKE (1)

13



FRUIT BOWL

7



SPAGHETTI AL POMODORO

14



CREAMY CHEESY PENNE

14

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