



Menu

iNCREDi BOWL

CREATIVE GLOBAL CUISINE

LUNCH
DINNER
BRUNCH

incredibowl.sg

Last order: 30 mins before closing time

MENU LEGEND



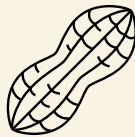
Gluten - Free



Chef Recommended



Vegetarian



Contains Peanut



Contains Dairy



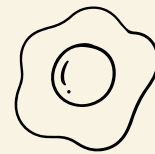
Vegan



Contains Soya



Contains Tree Nuts



Contains Egg



Contains Sesame



Contains Seafood



Contains Celery



Kids Friendly



Contains Mustard



Minimum 25 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. Not all ingredients are listed in the menu. Hence, we request that you check possibility before ordering. Kindly note we are unable to cater to "no onion no garlic" customers



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. I am strongly against standardisation of food and encourage consumption of native ingredients. Think banana, if your mind conjured up an image of a particular 'brand of banana' from a country, you are not alone. We are inadvertently being the reason for the demise of many of nature's precious offerings. In a small yet conscious effort, iNCREDi BOWL aims to preserve these commercial orphan ingredients.

Do check out our "The Genesis" 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!

Kandhas



Islam friendly menu.

We source from halal certified meat suppliers

Ours is Scratch Kitchen. Hence, please allow us a min of 15 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



CAULIFLOWER & CARROT LETTUCE WRAPS 11



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



BUTTERNUT, WALNUT & SOUR CREAM MASH 15

Roasted Butternut, Parmesan Cheese, Walnut, Sour Cream, dried herbs mash; served with/ sourdough rusks & Jap. Cucumber batons



CORN RIBS 12

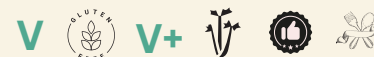


Crispy corn; Organic Coconut Curry Sauce



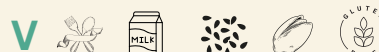
CAPONATA W/ BURRATA CHEESE 19

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



LABNEY BALLS 18

House-made Labney balls smothered in Sesame, Cranberry & Almond, Coriander & Mint, Sumac, Za'atar; Potato Chips on the side



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



APPETIZER & ENTRÉE



SEARED TUNA & ASPARAGUS BRUSCHETTA 16

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



SIRLOIN STEAK SKEWERS

Black lime sirloin steak
skewers; Sumac onion on the
side

1 Skewer \$12
2 Skewers. \$24



CHARGRILLED BABY SQUID W/ GRAPEFRUITS & HERBS 15

Chargrilled baby squid;
sprinkled w/ herbs, grapefruit
& pomegranate arils



LAMB LOLLIPOP

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

3 Skewer \$12
5 Skewers \$20



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. \$21



CHICKEN SATAY W/ PEANUT SAUCE 14

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
- Falafel (4)
- Caponata w/ Cashew Cream
- Cauliflower & Carrot Lettuce Wraps
- Sourdough Rusk Batons

V+    on request
+\$2



MEATY PLATTER 62

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



FEEL GOOD VEG PLATTER 55

- Leek Fritters (2)
- Butternut, Walnut & Sourcream Mash w/ Sourdough Rusk & Cucumber Batons
- Mushroom Feta Toast
- House-made Labney balls smothered in sesame seeds, cranberry & almond, Sumac, Za'atar, Parsley & Mint

V      



SEAFOOD PLATTER 40

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



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



MAINS - LAND



LAMB CASHEW CURRY W/ PITA BREAD 28

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



on request GF bread
+2



CAJUN CHICKEN W/ BLACK PEPPER SAUCE 20

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



Black Pepper
Sauce



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



on request GF bread
+2



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 24

Tomato, Spices & Cashew
blended sauce w/ overnight
marinated chicken cooked to
buttery consistency. Pita Bread
/ White Rice



LAMB STEW W/ SOURDOUGH 26

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



on request GF bread
+2



CHICKEN PARMIGIANA 29

Fresh Chicken breasts breaded
& shallow fried then baked
with tomato sauce, mozzarella
& parmesan cheese



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



POACHED PRAWNS IN UDON SAMBAL NOODLE

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



Japanese 100% Buckwheat noodle +\$2



BUTTER GARLIC PRAWNS W/ PINEAPPLE SALSA 24

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



DUKKAH CRUSTED SEABASS W/ SMASHED PEAS 29

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



LEMONGRASS TUNA & ASPARAGUS CURRY 35

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



MISO, TAMARI GLAZED SALMON W/ LEMONY COUSCOUS 32

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



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



**BLACK LIME STEAK
OVER LABNEY;
CHILLI BUTTER** 36

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



**SIRLOIN
STROGANOFF W/
SEARED POTATO
SLICES** 24

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



**SHAWARMA MEAT
LOAF** 20

*Australian grass-fed beef
mince, bulgur, onion, heaps of
fresh herbs mix baked; Greek
Yoghurt 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, mayo mustard
sauce, lettuce & brioche
bun; Choice of French
Fries/ Sweet Potato fries /
side salad*



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



Japanese 100% Buckwheat noodle +\$4



CHEESY CAULIFLOWER STEAK IN GOCHUJANG CREAM 24

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



PALASTINE 26

Food tales from Palestine: Falafel, Butternut & walnut Mash, Tabbouleh, Cranberry & Almond Labneh, Parsley & Mint Labneh, Persian Cucumber, Green & Black Olives, Pita Bread



Organic Quinoa Tabbouleh +\$3



CHICKPEA & BUTTERNUT SQUASH STEW W/ LEMONY COUSCOUS 20

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



Couscous is replaced w/ Quinoa +\$3



SOY NUGGETS, FERMENTED BEETS, & GIANT COUSCOUS OVER WHIPPED FETA DILL SAUCE 21

Toasted Buckwheat, Giant Couscous, Sautéed Soy Meat, Fermented Beet, Grapefruit, Dill



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

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

V+



Japanese 100% Buckwheat noodle +\$3



VEG DUMPLINGS IN PEANUT SOY SAUCE 24

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

V+



JACKFRUIT SEED CASHEW CURRY W/ MASALA BREAD 24

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

V



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

V



V+

If yoghurt sauce is replaced



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

V+



SPICED CHICKPEA BURGER 18

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

V



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



HARISSA, LENTIL & TOMATO SOUP 18

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



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

- Gochujang Chicken \$14
- Egg Fried Rice \$11



LENTIL & BASMATI RICE WET PILAF 14

Lentil, carrots, onion, celery stew mixed w/ basmati rice



- FRENCH FRIES \$9

- SWEET POTATO FRIES \$11



MASALA BREAD (2) 9

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

- WHITE RICE \$4
- BROWN RICE \$4
- COCONUT RICE \$11
- SOURDOUGH SLICE \$3
- BREAD SLICE GF (2) \$4
- PITA BREAD \$3
- PITA BREAD (GF) \$4
- GREEK YOGHURT \$6

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

SALADS



IB SUPERFOOD 18



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



KALE CUCUMBER 16



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



ROASTED EGGPLANT, CASHEW & CHICKPEA FLING 19



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



SPINACH STRAWBERRY 13



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



IT'S BEAN MANGO GOOD 24



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



TUNA STEAK NICOISE, JAMMY EGGS 26



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



ROASTED CAULIFLOWER & CHICKPEAS W/ LEMON YOGHURT 23



Oven roasted Cauliflower, Chickpeas, Gooseberries, Broccolini; Lemony Yoghurt / Spiced Cashew Cream (Vegan +\$2)



SALAD DRESSINGS

GARLIC, LEMON & OLIVE OIL

ACAI BALSAMIC VINAIGRETTE

MAYO & GREEK YOGHURT

SPICY CASHEW

MAPLE & APPLE CIDER

COCONUT CURRY LIME

SOUR CREAM PRESERVED LEMON

ADD ON: PROTEIN

CHICKEN \$6

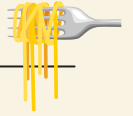
PRAWNS (3) \$7

TURMERIC TOFU \$5 V+

FALAFEL (3) \$7 V+

BLACK LIME BEEF \$9

MAINS - PASTA



MEAT SAUCE 23

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



GOCHUJANG ALFREDO 18

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



FOUR CHEESE TORTELLINI PICCOLI IN TOMATO SAUCE 24

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



CHEESY CREAMY 20

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



PASTA AL POMODORO 18

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



PESTO 18

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



CHOICE OF PROTEIN:

Chicken \$6
Prawns \$7
Burrata \$12
Meatballs \$10



RICOTTA & SPINACH RAVIOLI IN GOCHUJANG ALFREDO 21

Ricotta & Spinach Ravioli in Gochujang Sauce



CHOICE OF PASTA:

Spaghetti
penne
pappardelle
fusilli
gnocchi + \$5

GLUTEN-FREE +\$3

Spaghetti
penne

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

BRUNCH

Until 3.30pm everyday

BANANA BUCKWHEAT PANCAKES (2) 21



Fresh banana blended w/
organic buckwheat, organic
spelt & eggs; fresh banana
slices & organic maple topping



GREEN PANCAKES W/ CITRUS BUTTER 22



Baby spinach, unsalted butter,
eggs, spring onions, deseeded
green chillies; citrus lime butter



COTTAGE CHEESE PANCAKE 24



Cottage Cheese, Buttermilk,
Cinnamon & a whole lotta
goodies; Strawberries & maple



CHICKPEA PANCAKES W/ AVOCADO 18



Indian style pancakes made w/
various lentils & chickpea flour;
avocado & coriander yoghurt
sauce on the side



V+ If yoghurt sauce
is replaced



IB BIG BREAKFAST 29

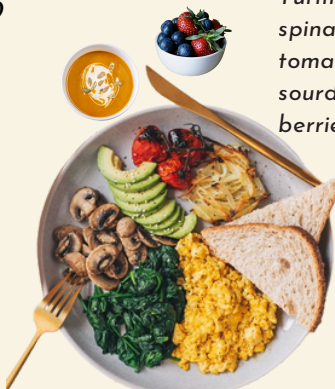
Pancake of your choice (1), egg
your way (3), avocado, sautéed
mushroom, cajun chicken, beef
sausage, yoghurt w/ berries,
sourdough & Root Veg Mash



HIGH PROTEIN VEGAN BREAKFAST 26

Turmeric tofu scramble, garlic
spinach, onion, cherry
tomatoes, mushroom, avocado,
sourdough; root veg mash,
berries bowl

V+



BRUNCH

Until 3.30pm everyday



BREAKFAST RAINBOW BOWL 15

Fresh banana, strawberries, blueberries, pomegranate, kiwi, Greek Yoghurt, Maple Granola
Optional Mango at \$3

V GF Granola +\$3



GOAT CHEESE ON SOURDOUGH TOAST W/ FRUITS & NUTS 14

Butter toasted sourdough slice w/ Australian goat cheese spread topped w/ grapes, strawberries, walnuts & carrot ginger mash

V if Sourdough slice is replaced with/ GF slice+\$2



HERB & FETA OMELETTE W/ SOURDOUGH 22

Egg(3) omelette, sautéed mushroom, toasted sourdough, feta & mini salad, half avocado

V if Sourdough slice is replaced with/ GF slice+\$2



SMASHED AVO & TOMATO SALSA ON SOURDOUGH 18

Fresh Hass avocado & organic unsalted butter & herbs mash; tomato salsa w/ capers & dill

V if Sourdough slice is replaced with/ GF slice+\$2



CHEESY EGG TOAST W/ CHILLI BUTTER 13

Soft boiled eggs & mature cheddar cheese mash over bed of mesclun on toasted sourdough; chilli infused butter sprinkle

if Sourdough slice is replaced with/ GF slice+\$2



CHEDDAR FRIED EGGS W/ HERBS & AVOCADO SALSA 21

Eggs (3) slow cooked over mature cheddar cheese & butter; herbs & avo salad

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

BRUNCH

Until 3.30pm everyday



MUSHROOM & FETA TOAST 14

Mushroom, carrot, bell pepper
& onion mildly spiced and
caramelised, feta and
pomegranate topping over
sourdough



if Sourdough slice is
replaced with/ GF
slice+\$2

GOAT CHEESE, AVO & SCRAMBLED EGG CROISSANT SANDWICH 15

Eggs, avocado, baby
spinach, onion, goat cheese
filling in butter croissant



GREEK YOGHURT W/ GRANOLA & BERRIES 12

Australian greek yoghurt w/
maple granola & berries



GF Granola +\$3

HUEVOS RANCHEROS 22

Caramelised onions, bell
pepper, tomatoes, black olives,
and egg drops & feta; served
with/ sourdough on the side



if Sourdough slice is
replaced with/ GF
slice+\$2



EGGS YOUR WAY



- sunny side up(1) 2.50



- scrambled(3 eggs) 9
(with side salad +2)



- scrambled white only (5
eggs) 12

- Full boiled egg 2

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

DESSERTS



**KNICKERBOCKER
GLORY** 14

Layers of fresh fruits, ice cream, fruit sauce



**LIMONCELLO
TIRAMISU** 16

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



**APPLE CRUMBLE W/
VANILLA ICE CREAM** 12

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

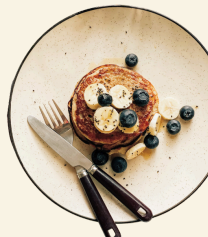


**SCOOPS OF ICE
CREAM & SORBET** 10

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



**GREEK YOGHURT
W/MAPLE GRANOLA &
BERRIES** 12



**BANANA
BUCKWHEAT (1)** 11



**COTTAGE CHEESE
PANCAKE (1)** 13



FRUIT BOWL 7



**SPAGHETTI AL
POMODORO** 14



**CREAMY CHEESY
PENNE** 14

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

BEVERAGES

FLAVOURS OF ASIA

ICED TURMERIC LATTE



\$7

STRAWBERRY MATCHA LATTE



\$9



\$8

ICED COCONUT PANDAN

ICED MATCHA LATTE

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



IB CLASSIC MILK TEA \$7

HOT CHOCOLATE \$8



For Catering & Private events reach us at
incredibowl.sg or  9692 2020



Pet friendly.
alfresco only

