



Christina's Duxton Hill



01	Cocktails	p. 4
02	Beer	p. 5
03	Wine	p. 6-7
04	Softs	p. 8-9
05	Hot Drinks	p. 10-11
06	Daytime Dining	p. 12-13
07	Late Plates	p. 14-15

Christina's Duxton Hill

01 Cocktails

\$23

Spiced Banana Daiquiri

Flor de Cana 4yo, salted caramel, banana, cinnamon, anise, citrus

Nyonya's Chendol

Tried & True vodka, Compendium chendol, cacao, pandan, citrus

Laughing Buddha

Brass Lion dry & Pahit Pink gins, Salers, Martini Ambrato, mandarin skin

Straits Spritz

Ondeh ondeh soju, salted pina tepache, pet nat, citrus

Asam Boi Highball

Salted plum, white wine, peach honey, coconut

Ms Joaquim

Compendium honey mead, Martini Ambrato, persimmon, coconut

Beets by Christina's

Noilly Prat, Orientalist gunpowder gin, beetroot kombucha, Malacca bitters

Miche-lah-da

Christina's summer ale, Christina's hot sauce, citrus

Kindly inform us of any allergies or dietary needs.
Our homemade dishes may contain trace ingredients.

Prices subject to 10% service fee & GST.



Craft Beer Beer 02

Christina's Summer Love Ale 15

Crust Toasted Lager 17

Young Master Cha Chaan Teng Sour 17

Lion Brewery Co - Cold Smoke Nitro Stout 18

Mead

Lion City Meadery Classic 22

Christina's Duxton Hill

03 Wine **White** *gls / btl*

Els Vinyerons Iluerna Xarel-Lo 18 / 85

Catalunya, Spain 2021

Chalari Aromatikos Riesling/Gewurztraminer 18 / 85

Frankland River, Australia, 2022

Good Intentions Chardonnay 21 / 95

Mount Gambier, South Australia 2021

Weingut Mann Weiss Riesling - / 110

Rheinhessen, Germany, 2020

Red

Judith Beck 'Hunny Bunny' Blaufrankisch 19 / 90

Burgenland, Austria 2021

Botter Puglia Primitivo Organic Zinfandel 18 / 85

Puglia, Italy

Dormilona Clayface/Cabernet Sauvignon 25 / 120

Margaret River Australia, 2021

Freehand Wine, Ormus Field Blend Sauvignon Blanc/Shiraz - / 90

Denmark, Australia, 2020



Skin Contact _____ *gls / btl* **Wine** _____ **03**

Garage Wine Company, Old Vine Pale Rose Carignan/Mataro _____ 18 / 85

Sauzal & Truquilemu, Chile, 2018

Radikon Slatnik Chardonnay/Fruilano _____ - / 120

Fruili, Italy 2021

Sparkling _____

Radice Paltrinieri Lambrusco di Sorbara _____ 21 / 100

Veneto, 2021

Botter Ombre Prosecco _____ 19 / 95

Veneto, Italy

Veuve Clicquot Yellow Label _____ 24 / 130

Champagne, France

Kamara Pure 'Blooming Mountain' Muscat Blanc _____ - / 105

Macedonia, Greece

Christina's Duxton Hill

04 Softs Alcohol Free Coolers

Black Tea Highball 8

Ceylon, citrus

Lemongrass Ginger Fizz 8

Lemongrass, ginger

Spiced Hibiscus Fizz 8

Hibiscus, ginger, cinnamon, cloves, calamansi, sour plum

The Good Stuff from Antidote

Red Elixir 9

Watermelon, beetroot, mint, green apple, lemon, ginger, tumeric, cayenne

Revitalizing Green 9

Cucumber, spinach, orange, pineapple, chia seeds

Sweet Beets Kombucha 9

Red apple, beetroot, carrot, lemon, celery, lucuma, burdock root, baobab

Immuni-Tea Kombucha 9

Carrot, orange, green apple

Relaxing Coconut Mylk 9

Ashwagandha, coconut water, coconut meat, vanilla, cashew, medjool dates, alkaline water

Strawberry Chia Mylk 9

Cashew, alkaline water, medjool dates, chia seeds, strawberry

Kindly inform us of any allergies or dietary needs.
Our homemade dishes may contain trace ingredients.
Prices subject to 10% service fee & GST.

Sodas	Softs	04
Singha Lemon Soda		6
Tapping Tapir Pineapple & Calamansi		8
Tapping Tapir Guava & Lemongrass		8



Christina's Duxton Hill

05 Hot Drinks Coffee by Tiong Hoe Speciality Coffee

(Open - 6pm)

Espresso 4

Long Black 5

Espresso Macchiato 5

Cortado 5

Piccolo Latte 5

Flat White 6

Cafe Latte 7

Cappuccino 7

Cafe Mocha 9

Cold Brew

Black 6

White 7

Chocolate by Lemuel Chocolate

Add-ons 70% House Blend, Asian Origin 9

Oat / Soy Milk + 1

Extra Shot + 1

Iced + 1

Raisin, rich & smooth

70% Thailand, Chanthaburi 9

Earthy, tropical, mixed citrus



Speciality Tea by A.muse Tea Hot Drinks 05

English Breakfast 7

Black ceylon

Earl Grey 7

Black ceylon, bergamot, orange peels

Lychee Oolong 7

Taiwanese oolong

Chamomile (caffeine free) 7

Egyptian chamomile

Bouquet (caffeine free) 7

Organic rooibos, vanilla, rose petals

Speciality Tea by Pekoe & Imp

Drifting Snowflakes Jasmine 9

Sichuan green tea and Jasmine flowers from Spring 2021

Qi Mountain Raw Pu'er 9

Young Pu'er from Lincang, Yunan, China, Spring 2021

Imperial White Peony 9

White tea from Fuding, Fujian, China, Spring 2022

Tea Lattes by Green Tea SG

Matcha Latte 6

Hojicha Latte 6

Genmaicha Latte 6

Christina's Duxton Hill

06 Daytime Dining Patisseries + Bowls

(Open - 4pm)

Patisseries & Donuts

Selections of the day

Fresh Fruit

10

Greek style yoghurt +2.5

Coconut yoghurt +3.5

Mango & Chia Seed Bowl

14

Coconut yoghurt, pecan, coconut milk

Bircher Muesli with Plum Apricot Compote

8

Honey, rolled oats

The Super Grain Breakfast Bowl

18

Organic poached egg, avocado, cucumber, sprouts,

Fresh herbs, lime, olive oil

Marinated feta cheese +6

Grilled halloumi cheese +8

Kale Salad

16

Dates, shitake, seeds, cashew & coriander dressing

Pure Brazilian Acai bowl

12

Granola, toasted seeds

All Berry Acai Bowl

18

Blueberries, blackberries, granola,

bee pollen & toasted coconut

Banana Nut Butter Acai Bowl

16

Hazelnuts, cocoa nibs, granola

Kindly inform us of any allergies or dietary needs.

Our homemade dishes may contain trace ingredients.

Prices subject to 10% service fee & GST.

Eggs + Toasts

Sliced Avocado 18

Rye sourdough, chilli, lime

Chilli Scram 18

Mud crab, xo chilli oil, curry leaf, sourdough

French Toast 15

Blueberry compote, caramelized banana

Eggs Your Way on Sourdough 12

Scrambled / Fried / Poached

Smoked Salmon, Rye & Pickle Plate 22

Smokehouse salmon, papaya, lime, coriander, toasted rye, crème fraîche

Bacon & Egg Sandwich 16

American cheese, arugula, umami ketchup

Extras

Avocado +8

Mushroom +5

Belly bacon +5

Hash brown +5

Halloumi +8

Christina's Duxton Hill

07	Late Plates	Starter Lab Sourdough Bread	8
		Whipped yeast butter	
	<i>(4pm - Late)</i>	Fine de Claire Oysters (3pc/6pc)	18/36
		Dashi vinegar	
		Calabrian Anchovies	8
		Olive oil	
		Cod Roe Eclairs	14
		Radish, furikake	
		Chicken Pate on Crackers	16
		Soft herbs	
		Steak Tartare	18
		Prawn crackers, Vietnamese dressing	
		Sesame Prawn Toast	22
		Spicy aioli	
		Radish, Tomato & Preserved Lemon Salad	14
		House-made ricotta	
		Wild Mushroom Tempura	16
		Porcini aioli	
		Burrata	22
		Grilled fig, aged balsamic	
		Wagyu Cheeseburger Spring Roll	14
		Pickled jalapeño	
		Spicy Clam Toast	16
		'Nduja, lemon aioli	
		Charred Cabbage	18
		Anchovy butter	
		Shio Koji-Cured Wagyu Bavette Steak	32
		Black garlic	

Kindly inform us of any allergies or dietary needs.
Our homemade dishes may contain trace ingredients.
Prices subject to 10% service fee & GST.

Desserts

Fig Tart	14
Mascarpone chantilly, Acacia honey	
Black Forest Chocolate	16
Boozy cherries, olive oil, sour cherry coulis	
Apple Date Sticky Pudding	14
Miso caramel, mascarpone ice-cream	
Aged Comte	18
Mustard fruits	
Soft Serve Sundae	10
Flavours of the day	

