

Suburbia

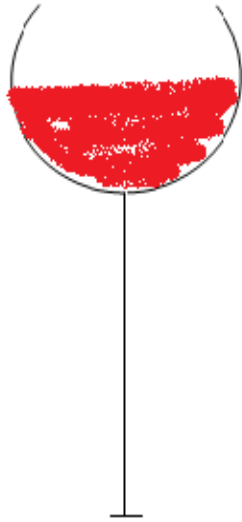
May Specials

New Alacarte Launch

Complimentary Glass of Wine
with order of a main

Come May 5, we are pleased to introduce our new signature dishes - Angus Beef, Oven roasted French King Pigeon, Soft Shell Crab Linguine, Chocolate Mille Feuille, Crème Brulee shooters and more...all created to be paired perfectly with a recently revamped wine list. So enjoy a glass of wine on us with every order of pasta/meat/seafood entree.

Bon Appetit!



Tipple Tuesdays

\$30++ per person
Free flow Wine, Beer, Liquor*
& Tapas
Every Tuesday
6-9pm

For the month of May
*select house pour labels

Happy Hour

1 for 1 house pour liquor \$12++
Tiger Jug \$24++
Tiger Mug \$8++
Cocktails (selected) \$10++
5-9pm everyday

Take Mum out to

Brunch

May 10, Sunday
11:30am – 2:30pm

\$35++

50% off for kids below 12 yrs

+ \$25: Free Flow Sparkling Wine and Beer

30% off Champagne

Moet & Veuve Cliquot by bottle



for all mothers

\$50 Voucher from Lush Spa*

20% off Suburbia Dining Voucher*

Homemade chocolates

*terms and conditions apply

Reservations

t.6376 5938

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Semi Buffet Brunch

Includes freshly brewed coffee and tea,
free flow chilled juices
All served buffet style except main course

Starters

spread of cold appetizers
danish pastries
assorted breads

Salad Bar

fresh garden greens
dressings and condiments

Main

Served to individual

Choice of:

Salmon

pan-fried norwegian salmon fillet cajun style
drizzled with white wine butter sauce

Sausage & Ham

grilled honey glazed ham, german bratwurst
char-broiled till golden brown

Steak & Prawns

grilled mini beef tenderloin steak, king prawns
with honey vinaigrette dressing

Suburbia's Triple Decker

grilled chicken layered with sliced tomatoes,
lettuce, omelette, cheddar

with honey mustard mayo on gyro bread

Coriander & Corn Kernel Patty

with avocado & red onion salsa
all mains served with sautéed mushrooms, green
asparagus, roasted tomato and bacon,
toasted brioche or mashed potato

Live Station

eggs & pancakes

Dessert

chocolate fondue
fresh fruit