

# PUBLICICO

## ALL-DAY-DINING

10:30am - 6:00pm

### ALL-DAY BREAKFAST

available from 6.30am to 6pm

**Truffled Eggs Benedict**    \$27  
two eggs, warm baked ciabatta, wilted spinach,  
cooked ham, truffle hollandaise

**Banana Pancakes**    \$19  
light, fluffy buttermilk pancakes, butterscotch, banana,  
whipped cream, walnut crumble

**Avocado on Tuscan Toast**   \$19  
heirloom tomatoes, smashed avocado, sourdough bread,  
cracked pepper, extra virgin olive oil

**Bettina's Granola**    \$18  
wholesome grains, honey, natural greek yoghurt,  
mixed berries, fresh mint

**Mediterranean Scramble**   \$25  
two scrambled egg whites, chicken breast marinated  
in yoghurt and spices, sourdough bread

**Golden French Toast**    \$19  
caramelised brioche, brown butter, maple syrup

**Egg Shakshuka**   \$22  
eggs cooked in spicy tomato sauce, feta cheese,  
fresh herbs, grilled flatbread

### SALADS

**Buffalo Mozzarella Salad**   \$26  
buffalo mozzarella, herb marinated ripe-ripened  
tomatoes, basil, extra virgin olive oil, balsamic vinegar,  
grilled bread

**BLT Caesar**      \$19  
bacon, romaine lettuce, tomato, croutons,  
creamy caesar dressing, shaved parmesan

**Tuna Poke Bowl**    \$26  
marinated tuna, brown rice, avocado, edamame,  
cucumber, carrots, baby radish, white & purple cabbage,  
scallions, sesame dressing

**Summer Buckwheat Noodle Bowl**    \$25  
buckwheat noodles, cucumber, sugar snap peas, egg,  
seaweed, prawn, tobiko, pickled ginger,  
light soy sesame sauce

### HEALTHY

**Coco Nana Bowl**    \$21  
fresh bananas, almond milk, mixed fruits,  
nuts & seeds, shaved coconut, granola, cacao nibs

**Quinoa-Power Salad**    \$19  
quinoa, avocado, red onion, sugar snap peas,  
cucumber, cherry tomatoes, pumpkin seeds,  
pomegranate seeds, beetroot cream

**Tuna ala Plancha**  \$29  
harissa grilled tuna, romesco sauce, couscous,  
grilled summer vegetables

### BURGERS, SANDWICHES & MAINS

**PUBLICICO's Burger**    \$28  
wagyu beef patty, tomato chilli jam, scamorza cheese,  
prosciutto, balsamic onion confit, rocket  
served with a side of french fries  
choose either toasted sesame or charcoal bun

**Burger Croque Madame**     \$27  
wagyu beef patty, white bread, cooked ham, cheddar,  
topped with 2 sunny-side up eggs

**Club Sandwich**    \$24  
white bread, chicken breast, bacon, fried egg, cheese,  
romaine lettuce, tomatoes  
served with a side of potato chips

**Smoked Salmon & Avocado Wrap**   \$25  
scottish salmon, avocado, romaine lettuce, cream cheese,  
tortilla wrap

**Singaporean Shrimp Po'Boy**   \$26  
asian slaw, roma tomatoes, sambal mayonnaise  
served with a side of french fries

**Fish & Chips**  \$26  
beer-battered fish, french fries, spicy avocado remoulade

**Beef Lasagna**  \$24  
classic beef lasagne

### SOUP

**Soup of the Day** \$12  
please check with our server for more details

PHONE (65) 6826 5041

EST. 2017

Publico.sg



Vegan



Vegetarian



Gluten-free



Contains Egg



Contains Beef



Contains Pork



Contains Seafood



Contains Nuts



Contains Dairy

All prices are subject to a 10% service charge and prevailing government tax.

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## ALL-DAY-DINING

10:30am - 6:00pm

### FRIES

Sweet Potato Fries	\$8
French Fries	\$8

Includes a choice of 1 dip  
Additional dips available at \$3.50 per dip

#### Dips:

sambal mayo  
truffle aioli  
avocado remoulade  
wasabi mayo  
chipotle lime  
sriracha ranch

### SIDES

Mushroom	\$5
Sourdough	\$5
Avocado	\$5
Sausages	\$7
Hash Brown	\$5
Eggs (as you like them)	\$5
Filled Omelettes	\$7
Baked Tomato	\$5
Marinated Chicken	\$5
Smoked Scottish Salmon	\$8

### DESSERTS

**Sizzling Brownie Sundae**    **\$16**  
warm brownie, burnt marshmallow,  
vanilla ice cream, candied bacon, caramel sauce

**Frozen Yoghurt**    **\$8**  
soft-serve chocolate or vanilla yoghurt

#### choose any 1 topping:

granola, oreos, m&ms, kit kat, rainbow sprinkles,  
rice krispies, walnut crumble, berry or chocolate sauce  
(additional toppings \$1 each)

**Ice Cream**    **\$4**  
the classics – vanilla, chocolate, strawberry (per scoop)  
(we suggest at least 3 scoops...)

**Cheesecake**    **\$12**  
classic cheesecake with fresh berries and coulis

**Perfect Combo: A Sundae and My Bestie** **\$18**  
(for 2 good buddies)     
3 scoops of ice cream, whipped cream, chocolate sauce,  
almonds, brownie bites, marshmallow, wafer stick

**Special Cake / Dessert of the Day**  
please check with your server as we offer a special  
dessert every day

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## WEEKDAY SET LUNCH \$28++

### APPETIZERS

#### Soup of the Day

please check with our team for today's special

#### Buffalo Mozzarella Salad (V) (D)

buffalo mozzarella, herb marinated vine ripened tomatoes, basil, extra virgin olive oil, balsamic vinegar, grilled bread

#### BLT Caesar (D) (P) (E) (S)

bacon, romaine lettuce, tomato, croutons, creamy caesar dressing, shaved parmesan

#### Summer Buckwheat Noodle Bowl (V) (S) (E) +\$10

buckwheat noodles, cucumber, sugar snap peas, egg, seaweed, prawn, tobiko, pickled ginger, light soy sesame sauce

### MAINS

#### Mediterranean Scramble (E) (D)

two scrambled egg whites, chicken breast marinated in yoghurt and spices, sourdough bread

#### Fish & Chips (S)

beer-battered fish, french fries, spicy avocado remoulade

#### Smoked Salmon Avocado Wrap (S) (D)

scottish salmon, avocado, romaine lettuce, cream cheese, tortilla wrap

#### PUBLICO Burger (B) (P) (D) +\$10

wagyu beef patty, tomato chilli jam, scamorza cheese, prosciutto, balsamic onion confit, rocket served with a side of french fries  
*choose either toasted sesame or charcoal bun*

#### Beef Lasagna (D) (B) +\$10

classic beef lasagne

### DESSERTS

#### Ice Cream (per scoop) (D)

the classics – vanilla, chocolate, strawberry

#### Frozen Yoghurt (D)

soft-serve chocolate or vanilla yoghurt

#### Dessert of the Day

please check with our team as we offer a special dessert everyday

*B: Beef P: Pork N: Nuts D: Dairy V: Vegetarian E: Eggs S: Seafood*

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## WEEKEND BRUNCH MENU

10:30am - 9:00pm

### ALL-DAY BREAKFAST

available from 6.30am to 9pm

**Truffled Eggs Benedict**    \$27  
two eggs, warm baked ciabatta, wilted spinach, cooked ham, truffle hollandaise

**Banana Pancakes**    \$19  
light, fluffy buttermilk pancakes, butterscotch, banana, whipped cream, walnut crumble

**Avocado on Tuscan Toast**   \$19  
heirloom tomatoes, smashed avocado, sourdough bread, cracked pepper, extra virgin olive oil

**Bettina's Granola**    \$18  
wholesome grains, honey, natural greek yoghurt, mixed berries, fresh mint

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two scrambled egg whites, chicken breast marinated in yoghurt and spices, sourdough bread

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caramelised brioche, brown butter, maple syrup

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eggs cooked in spicy tomato sauce, feta cheese, fresh herbs, grilled flatbread

### SALADS

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buffalo mozzarella, herb marinated ripe-ripened tomatoes, basil, extra virgin olive oil, balsamic vinegar, grilled bread

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marinated tuna, brown rice, avocado, edamame, cucumber, carrots, baby radish, white & purple cabbage, scallions, sesame dressing

**Summer Buckwheat Noodle Bowl**     \$25  
buckwheat noodles, cucumber, sugar snap peas, egg, seaweed, prawn, tobiko, pickled ginger, light soy sesame sauce

### HEALTHY

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quinoa, avocado, red onion, sugar snap peas, cucumber, cherry tomatoes, pumpkin seeds, pomegranate seeds, beetroot cream

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harissa grilled tuna, romesco sauce, couscous, grilled summer vegetables

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**Burger Croque Madame**    \$27  
wagyu beef patty, white bread, cooked ham, cheddar, topped with 2 sunny-side up eggs

**Fish & Chips**  \$26  
beer-battered fish, french fries, spicy avocado remoulade

**Chicken Kofta** \$28  
marinated & grilled chicken kofta, hummus, harissa, tomato & cucumber salad, saffron & pomegranate rice pilaf, pita

**Club Sandwich**    \$24  
white bread, chicken breast, bacon, fried egg, cheese, romaine lettuce, tomatoes served with a side of potato chips

**Beef Lasagna**  \$24  
classic beef lasagne

### SIDES

**Mushroom** \$5

**Sourdough** \$5

**Avocado** \$5

**Sausages** \$7

**Hash Brown** \$5

**Eggs (as you like them)** \$5

**Filled Omelettes** \$7

**Baked Tomato** \$5

**Marinated Chicken** \$5

**Smoked Scottish Salmon** \$8

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soft-serve chocolate or vanilla yoghurt

#### choose any 1 topping:

granola, oreos, m&ms, kit kat, rainbow sprinkles,  
rice krispies, walnut crumble, berry or chocolate sauce  
(additional toppings \$1 each)

**Perfect Combo: A Sundae and My Bestie** \$18

(for 2 good buddies)   

3 scoops of ice cream, whipped cream, chocolate sauce,  
almonds, brownie bites, marshmallow, wafer stick

#### Special Cake / Dessert of the Day

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## CLASSICO ITALIANO

Our espresso is pulled through a La Marzocco Linea PB2, then mixed with creativity and flair from our skilled baristas. Liberty Coffee, one of Singapore's leading small-batch artisanal roasters, began when the founder stepped inside an old-school Roman espresso bar and fell immediately in love with the aroma of fine Arabica against the sweet milk. He dreamed of bringing the same to Singapore... And here it is!

ESPRESSO	\$4
DOUBLE ESPRESSO	\$5.50
MACCHIATO	\$4
CAPPUCCINO	\$5
FLAT WHITE	\$5
AMERICANO	\$4.50
PICCOLO LATTE	\$4.50
LATTE	\$5
MOCHA	\$6
HOT CHOCOLATE	\$5
COLD BREW COFFEE	\$5.50

add ons:

extra shot of coffee	\$1.50
soy milk	\$1
vanilla syrup	\$1
caramel syrup	\$1
hazelnut syrup	\$1
iced	\$1

## FRESH JUICES

MINT FOR YOU cucumber, lime, pear, mint	\$8
GINGER TOP carrot, apple, ginger	\$8
QUADRUPLE ZINGER grapefruit, orange, celery, pineapple	\$8

## SMOOTHIES

BLENDED ICED CHOCOLATE chocolate powder, milk, whipped cream	\$8
SMOOTH CRIMINAL avocado, banana, soy milk, honey	\$10
STRAWBERRY FIELDS FOREVER granola, strawberry, fig yoghurt, maple	\$10

## TEA SELECTION

All our teas are blended by Gryphon Tea Company.

MORNING ENGLISH Soulful, brisk black tea blend from Assam, Ceylon and Africa with rich tannins. Gentle notes of tobacco and stone fruits enliven the brew.	\$6
EARL GREY NEROLI High grown Darjeeling expressed in crisp notes of Italian bergamot and powdery orange flowers. Spirited and elegant, the brew whispers of finesse and sophistication.	\$6
SHISO MINT Aromatic and complex Arabian Mint with Japanese Shiso. Rich, minty and earthy, the brew exudes a fresh and balsamic character that is assuring and confident.	\$6
ROSE OF ARIANA Sublime powdery aroma of Ispahan Rose reminiscent of fresh cut flowers. Each nubian bud is carefully hand-picked and air-dried to preserve its delicate aroma and colour.	\$6
EGYPTIAN CHAMOMILE Simplicity in itself. Calm, soothe, and refresh with our organic Egyptian Chamomile. It is no mystery that Chamomile is the queen of relaxing herbs.	\$6
JASMINE SILK PEARLS Downy, silvery-green tea from Fujian province in China, handcrafted by artisans and infused with graceful notes of Midnight Jasmine.	\$6
UJI SENCHA Single origin tea from Uji Prefecture, one of Japan's oldest tea growing regions. Expressive forward notes reminiscent of marine and cut grass trailing with an umami finish.	\$6
COLD BREWED FINE TEAS PEARL OF THE ORIENT WITH LYCHEE EARL GREY LAVENDER WITH STRAWBERRY	\$7

## MILKSHAKES

VANILLA	\$10
CHOCOLATE	\$10
STRAWBERRY	\$10
CRUNCHY PEANUT BUTTER & NUTELLA	\$10
WAKE ME UP ESPRESSO & OREOS	\$10

## WATER

SAN PELLEGRINO 750ml	\$10
ACQUA PANNA 750ml	\$10

# PUBLICO

## SPARKLING WINES

GLS/BTL  
**LA BOTTEGA, EXTRA DRY SPUMANTE,** \$14/65  
ITALY NV  
fragrant, fresh, well-balanced

**RUGGERI PROSECCO,** \$15/70  
ITALY NV  
dry, crisp, delicate

## WHITE WINES

GLS/BTL  
**OXFORD LANDING CHARDONNAY,** \$14/65  
SOUTH EASTERN, AUSTRALIA '17  
lush and creamy, peach aromas, cinnamon spice

**WILD ROCK, SAUVIGNON BLANC,** \$15/70  
MARLBOROUGH, NEW ZEALAND '16  
white peach, pale lemon, fresh green herbs

## ROSE WINES

GLS/BTL  
**CHATEAU SAINTE BEATRICE,** \$15/75  
CUVÉE DES PRINCES, IGP, PROVENCE,  
FRANCE '17  
The perfect wine to drink all day --  
fragrant, delicate, classy

## RED WINES

GLS/BTL  
**OXFORD LANDING,** \$14/65  
CABERNET SAUVIGNON SHIRAZ,  
SOUTH EASTERN, AUSTRALIA '17  
blackberry and violet notes, elegant, silky texture

**DOMAINE GAYDA,** \$15/70  
T'AIR D'OC SYRAH IGP PAYS, FRANCE '16  
medium-bodied, red berry, soft

## BEERS

### BOTTLE

**MORETTI (ITALY)** \$13

**STONE & WOOD PACIFIC ALE (AUS)** \$12

**ROGUE DEAD GUY ALE (USA)** \$12

**TIGER (SG)** \$10

**8 WIRED FLAT WHITE COFFEE  
MILK STOUT (NZ)** \$13

**ZEFFER RED APPLE CIDER (NZ)** \$12

### TAP

**MENABREA AMBER** \$16  
amber with bronze overtones, moderate bitterness

## COCKTAILS

**APEROL SPRITZ** \$16  
aperol, prosecco, topped with soda  
and orange slice

**BLOODY MARY** \$20  
vodka, tomato juice, spices,  
garnished with cucumber

**MOJITO** \$19  
white rum, fresh mint & lime,  
topped with soda

**MIMOSA** \$17  
fresh orange juice with prosecco

## GET YOUR BOOZE ON

(alcohol friendly milkshakes)

**MAPLE BOURBON MILKSHAKE** \$14  
maple syrup, rebel yell bourbon,  
vanilla-bean ice cream, yum

**WHO'S YOUR MAMA?** \$15  
baileys, kahlua, butterscotch,  
vanilla-bean ice cream, super-yum

**CHOCOLATE PRETZEL &  
SALTED CARAMEL MILKSHAKE** \$14  
pretzels, chocolate, anejo tequila, caramel,  
vanilla-bean ice cream, mega-yum

## MOCKTAILS

**DELI HOMEMADE LEMONADE** \$5.50

**PINK LEMONADE** \$5.50

**ICED PEACH TEA** \$6

**MANGO DELI FIZZ** \$6

## SODAS & OTHERS

**COCA-COLA** \$4

**COCA-COLA ZERO** \$4

**SPRITE** \$4

**STEWART'S ROOT BEER** \$5.50

**RED BULL EURO** \$6

**BUNDABERG GINGER BEER** \$6