

BURNT
ENDS
BAR & GRILL



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**MEATSMITH PRESENTS
FENG'S KITCHEN
SUNDAY, 2ND MARCH 2025**

CRISPY TARO PUFF

Baby Abalone and Caviar

OTAH MACARON

Ginger Flower Gel, Dried Shrimp Chilli

NANJING SALTED DUCK

XO Sauce, Sour Mustard Green

COD

Collagen Broth, Yuba Skin, Bamboo Pith

PRAWN PASTE CHICKEN

Stuffed Glutinous Rice

PORK JOWL

Spicy Garlic Soy, Crushed Nuts

CRAB CURRY

Soy Beancurd, Sakura Ebi

TAMARIND BEEF RIBS

Blue Pea Coconut Rice, Bergedil Roll, Achar

ORH NEE

Smoked Ginkgo Nut, Coconut Ice Cream

SET MENU \$148++

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COCKTAIL MENU

SPRING ONION GIMLET

21

Four Pillar Olive Leaf Gin | Lemon Juice | Simple Syrup |
Celery Bitter | Spring Onion Oil

MALA ORH GAO

21

Teng Jiao Oil Infused Buffalo Trace Whisky | Maple Syrup |
Chocolate Bitter | Copper Stout Foam

PUMPKIN FIZZ

21

Martell Noblige | Pumpkin Puree | Honey | Lemon Juice |
Full Cream Milk | Soda