depatio | Born in the Oven

Every good story starts around a table.
Ours started with a long one. Friends, coffee, and a conversation that kept going long past the last slice. The food brought us there, but what kept us was everything around it - the laughing, the catching up, the being together.

We named it DePatio, after the courtyards where the first stone ovens were lit. Back then, a meal was a gathering. It was how people found their way back to each other.

This is our courtyard. Bring your people.
Pull up a chair. The fire is ready.

—

The Chefs of DePatio





COFFEE

Beans brewed with intention.
From a clean shot to silky signature lattes,
hot or cold, crafted by our baristas.

1. PISTACHIO VELVET LATTE

Espresso and steamed coconut milk, cup rimmed with chocolate spread and pistachio crumbs. Nutty, creamy and rich. (HOT)

6.8

d 2. YUZU CITRUS SUNRISE

Yuzu at the base with foamy steamed milk and espresso, torched lemon slice. Bright citrus over smooth espresso. (HOT)

6.8

Prices are subject to service charge and prevailing government taxes.



3. GINGER SODA AMERICANO

Espresso over ginger soda and ice, ginger slice. Fizzy, gingery and bold.

7.8

4. SOUR PLUM SPARKLING LONG BLACK

Long black poured over house-made sour plum syrup and sparkling soda. Tangy, fizzy and bold.

7.8



5. LYCHEE ROSE ESPRESSO

Lychee crush and soda with espresso, cup rimmed with lychee and rose. Fragrant lychee over espresso.

7.8



6. VELVET BANANA LATTE

Mashed banana, milk and espresso, caramelised banana skewer. Sweet banana with espresso.

7.8



7. GULA MELAKA COCONUT LATTE

Coconut milk, espresso and syrup, cup rimmed with gula melaka and coconut crumb. Tropical, caramelised coffee.

7.8



	HOT	/ COLD
8. SOLO ESPRESSO	3.8	
9. DOUBLE ESPRESSO	4.8	
10. LONG BLACK	5.8	6.3
11. AMERICANO	5.8	6.3
12. FLAT WHITE	6.3	6.8
13. CHOCOLATE COFFEE	6.3	6.8
14. CAPPUCCINO	6.3	6.8
15. LATTE	6.3	6.8
16. VANILLA/CARAMEL/ROASTED HAZELNUT/IRISH CREAM LATTE	6.8	7.3

Oat milk or decaf, add $1.0

MATCHA

Whisked to order and layered with fruit, coconut and cream - vivid, smooth and made to wow.



17. MANGO MATCHA SUNRISE

Mango crush under coconut milk with freshly whisked matcha poured on top. Sweet mango meets earthy matcha.

8.8



18. STRAWBERRY MATCHA BLUSH

Strawberry crush under milk with freshly whisked matcha on top. Sweet-tart berry with creamy matcha.

8.8



19. COCONUT MATCHA CLOUD d

Coconut water topped with matcha foam and a matcha dusting. Light, refreshing and green.

8.8



20. CHOCO MATCHA SWIRL

Matcha and milk topped with chocolate foam and cocoa. Bittersweet chocolate meets matcha.

8.8

21. OCEAN MATCHA WAVE

Matcha and milk topped with blue ocean foam and lemon zest. Smooth matcha with a citrus lift.

8.8

d Must-try



22. BISCOFF MATCHA CRUMBLE d

Cup rimmed with Biscoff, milk and matcha foam, Biscoff cookie. Caramelised cookie with creamy matcha.

8.8



23. DALGONA MATCHA CLOUD

Matcha and milk crowned with whipped dalgona coffee foam. Creamy matcha with a coffee kick.

8.8

d Must-try



N24. RICE MILK MATCHA SLUSH

Rice milk and yoghurt blended into a frosty slush with freshly whisked matcha on top.

9.8



N25. PINK GUAVA MATCHA GLOW

Pink guava crush at the base with freshly whisked matcha poured over ice. Sweet tropical guava against earthy matcha.

8.8



N26. OSMANTHUS MATCHA BLOOM

Osmanthus syrup at the base with matcha and milk. Floral, honeyed and fragrant.

8.8

HOUSE-BREWED KOMBUCHA

Live probiotic in every glass. House-brewed kombucha bursting with gut-friendly live cultures - naturally fizzy in bright, fruity blends.



24. SOUR PLUM SPARKLE	8.5
25. ROSELLE RUBY FIZZ	8.5
26. ORCHARD APPLE FIZZ	8.5
27. PASSION SUNSET FIZZ	8.5



28. SOUR PLUM CLOUD d

Sour plum kombucha topped with yogurt foam and sour plum powder. Tangy and creamy.

8.9



29. PASSION SUNSET CLOUD

Passion fruit kombucha topped with yogurt foam and passion fruit crush. Tropical and creamy.

8.9



30. ORCHARD APPLE CLOUD

Apple kombucha topped with yogurt foam and apple slice. Crisp and creamy.

8.9

31. ROSELLE RUBY CLOUD

Roselle-hawthorn kombucha topped with yogurt foam and rose powder. Floral and creamy.

8.9

d Must-try

HOUSE CREATION

Our baristas' playground. Signature sodas, foams and layered creations you won't find anywhere else.

32. BERRY CITRUS GROVE	**7.8**
33. SOURSOP MINT SPLASH	**7.8**





d

34. STRAWBERRY SHORELINE

Coconut water topped with strawberry foam, strawberry slices and rose powder. Light, fruity and creamy.

7.8

35. BLUE LAGOON BREEZE

Milk and blue ocean syrup topped with mint foam and lemon zest. Cool mint in ocean blue.

7.8



36. BERRY COOKIE DREAM

Mashed Oreo and milk topped with strawberry foam and Oreo crumb. Cookies-and-cream with berry.

7.8



37. CHOCO BANANA BLISS

Mashed banana and milk topped with chocolate foam and flakes. Chocolate-banana indulgence.

7.8



38. BLACK FOREST DECADENCE

Raspberry crush, milk and chocolate foam, flakes and fresh cherry. Chocolate meets tart cherry.

7.8



39. GOLDEN EGG CLOUD

Chocolate milk topped with silky egg foam and chocolate flakes. Rich and velvety.

7.8

HOT TEA

Signature blends crafted exclusively by Arteastiq
fragrant leaves and blooms, steeped slow to warm.



40	HONEY FRENCH ROSE TEA	7.8
41	EARL GREY TEA	7.8
42	EARL GREY LAVENDER TEA	7.8
43	HONEY CHAMOMILE TEA	7.8
44	GINGER SPICED TEA	7.8

CHOCOLATE

Pure comfort. Rich, velvety chocolate, hot or cold - a hug in a glass.

	HOT	/ COLD
45. CHOCOLATE	6.3	6.8
46. VANILLA/CARAMEL/ ROASTED HAZELNUT/ IRISH CREAM CHOCOLATE	6.8	7.3



DESSERT

A sweet finish. Indulgent, courtyard-made treats to round off good food and good company.



d

47. GELATO CREMOSO

Champagne vanilla gelato, mascarpone cheese, strawberry and cookie crumbs.

14

48. PILLOW OF DREAM d

Banana, chocolate peanut butter, almond slices, strawberry and mascarpone cheese. (10-15 min wait; good for 1-2 pax)

22



49. YOGHURT PANNA COTTA

Sweetened rich and creamy thickened with gelatine and berries compote.

13



50. WAFFLE FRENCH TOAST

Waffle filled with brie cheese served with berries compote and vanilla champagne gelato.

14



51. CLASSIC TIRAMISU

Sponge finger with brewed black coffee. Layered with smooth mascarpone cheese.

17



CHOICES OF GELATO

Salted Caramel,
Cointreau Bitter Chocolate (contains alcohol) or
Champagne Vanilla (contains alcohol).

52. CANNOLI CREPE

Crepes served with Chantilly cream, berries compote, chocolate sauce and two scoops of gelato of your choice.

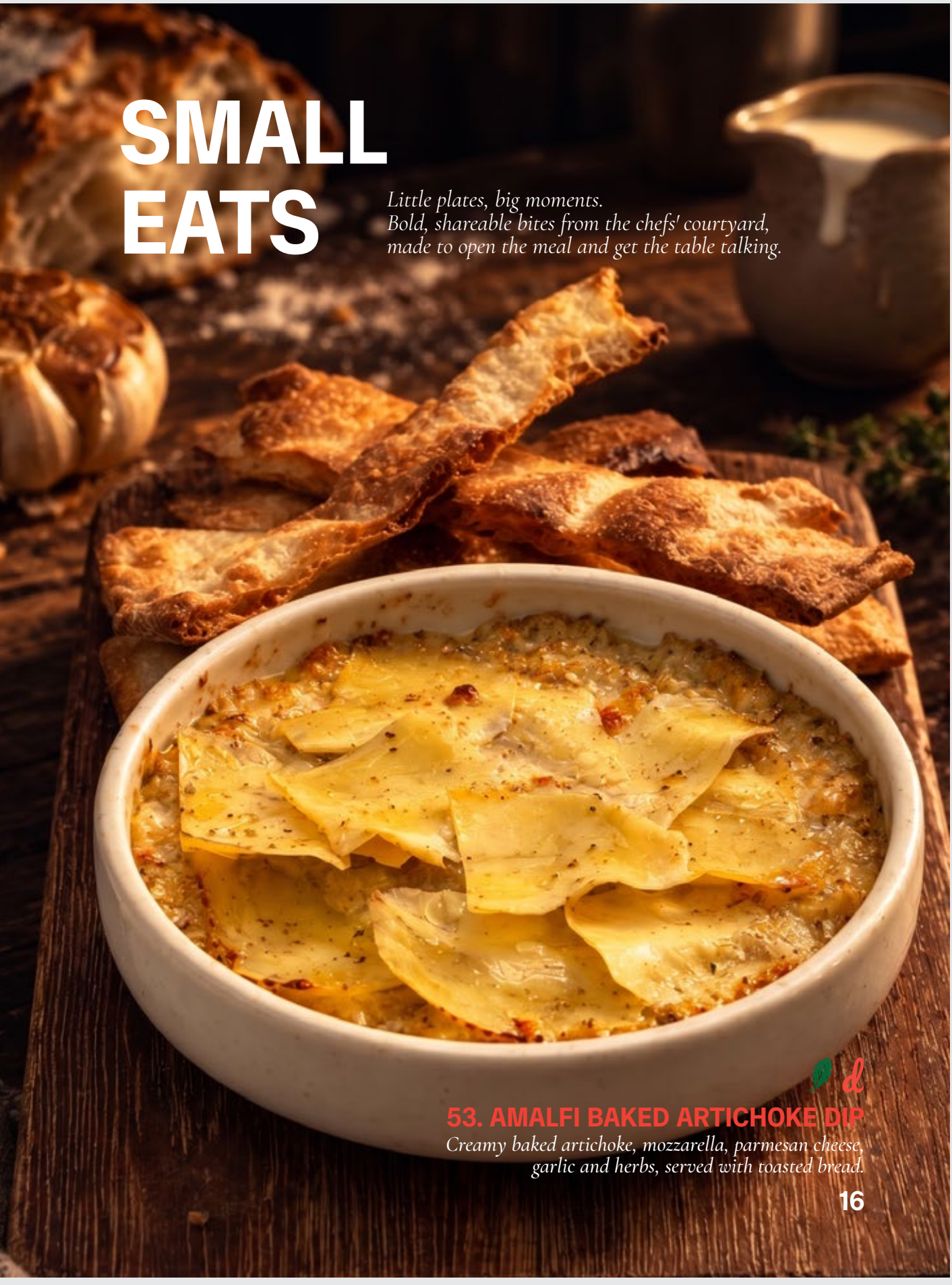
14

Must-try Vegetarian Spicy


Born in the Oven

SMALL EATS

Little plates, big moments.
Bold, shareable bites from the chefs' courtyard,
made to open the meal and get the table talking.



53. AMALFI BAKED ARTICHOKE DIP

Creamy baked artichoke, mozzarella, parmesan cheese, garlic and herbs, served with toasted bread.



54. TUSCANY MEAT LOVERS' FRIES

Pork meat, straight-cut fries with fennel and shallot pickles, caper berries, blue cheese aioli and truffle honey.

18



55. CRISPY POLLO SKIN d

Golden fried chicken skin, parmesan cheese, fresh tomato and cucumber salsa, caper berries and horseradish aioli.

15



56. ROASTED BONE MARROW d

Garlic butter escargot, pickled shallot, fennel and flat bread.

29

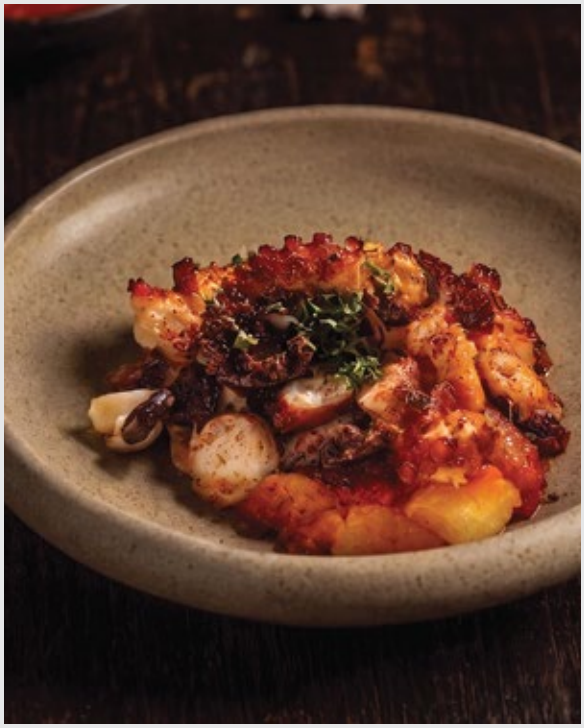
d Must-try Vegetarian Spicy



57. THOUSAND-LAYER POTATOES

Sour cream, crispy Parma ham, Peperonata and chives.

12



58. GRILLED OCTOPUS

Potato gratin, bell pepper spread, thinly sliced octopus, smoked paprika.

27



59. BABY SQUID

Charcoal-smoked squid, Peperonata puree, and caramelised onions.

19



60. BEER BATTERED EGGPLANT

Miso-infused cream cheese, truffle sauce, smoked paprika and chilli flakes. (Contains Alcohol).

16

Must-try Vegetarian Spicy



61. ROASTED CAULIFLOWER

Garlic butter, smoked paprika, breadcrumb, parmigiano and lemon squeeze.

15



62. WHITE PEARL CORN RIBS

Charcoal-smoked corn with butter, smoked paprika, Parmigiano, and peperonata sour cream.

15



63. GARLIC AND ROSEMARY FRIES

Served with horseradish mayo.

14



64. FRENCH ONION SOUP

Served gratin with crouton covered with Emmental cheese.

14



GREEN LEAF SALAD

Fresh from the garden. Crisp leaves, ripe produce and bright dressings - light, honest and full of colour.

65. PARMA HAM SALAD

Rocket salad, cherry tomato, balsamic glaze and burrata cheese.

18

66. SPINACH SALAD

Peach, burrata cheese, cherry tomato, sunflower seed and Italian herb dressing.

16



67. KALE SALAD

Feta cheese, apple, cherry tomato, quinoa and honey sesame dressing.

16



68. TUNA CHUNK SALAD

Hard boil egg, Japanese cucumber, cherry tomato, fine bean and anchovy and miso balsamic dressing.

17

PASTA

SIMPLE
INGREDIENTS.
EXTRAORDINARY
PASTAS.



depatio

Born in the Oven



69. RIVER PRAWN SPAGHETTI

Succulent pan-seared freshwater prawn tossed in a fragrant Aglio Olio blend with chicken broth, garlic, chili, lemon zest, and a medley of mixed mushrooms.

29



70. SPICY CRAB SPAGHETTI

Calabrian chilli cream with garlic, prawns' oil, lump crab meat, lemon breadcrumbs and parsley.

22



71. PISTACHIO FETTUCCINE

Served with spinach pistachios sauce, smoked pork belly, cocktail onion and parmesan chip.

22



72. GENOVESE PASTA d

Riccia pasta, slow-cook beef shin with caramelized onion and parmesan cheese shaved.

26



73. PACCHERI BEER BUTTER d

Pan seared pork belly sliced, spinach, beer butter sauce and parmigiano. (Contains Alcohol).

20



d 74. BABY SQUID TRUFFLE RISOTTO

Grilled baby squid, wild mushroom, sliced truffle and parmigiano.

28



75. CHICKEN PARMIGIANA SPRING PASTA

Breaded chicken thighs with a layer of rich tomato sauce, fior di latte mozzarella cheese, parmesan cheese and smoked scamorza.

18



76. PORK CHORIZO RAGU GNOCCHI

Potato gnocchi with creamy chorizo meat sauce, caper berries and burrata cheese.

19



77. TRUFFLE CARBONARA

Cream base spaghetti, black truffle, garlic, parmigiano, sous vide egg and turkey bacon.

22



78. BEEF STROGANOFF FETTUCCINE

Sauteed sliced beef, gherkin, onion and mushroom in a cream gravy.

26

PIZZA

SLOW FERMENTED
FOR 36 HOURS.
LIGHTER DOUGH.
BIGGER FLAVOUR.

- PREMIUM ITALIAN FLOUR
- SLOW FERMENTED 36 HOURS
- HIGH HEAT ARTISAN OVEN



depatio

Born in the Oven



TOP 1

80. BAMBINE

Parmesan cheese cream, Fior di latte mozzarella cheese, Rome style artichokes, crispy prosciutto, pecorino cheese shaved and basil pesto.

21 / 32 (HALF/FULL)

Must-try Vegetarian Spicy



81. I LIKE YOUR PIZZA d

Fior di latte mozzarella cheese, parma ham, rocket pesto, goat's cheese mousse.

19 / 29 (HALF/FULL)



82. JUST LIKE THIS d

Pumpkin cream, Fior di latte mozzarella cheese, sauteed button mushroom, parmesan cheese shaved, fresh basil.

21 / 32 (HALF/FULL)



83. NORTH TO SOUTH d

Gorgonzola cheese cream, Fior di latte mozzarella cheese, mortadella ham, pistachio crushed, pear jam.

24 / 36 (HALF/FULL)



84. TRUFFLE AND PORTOBELLO MUSHROOM

Mascarpone cheese, truffle mushroom sauce, sliced Portobello mushroom and mozzarella cheese.

19 / 29 (HALF/FULL)



TOP 3

85. SIX STAR

Tomato sauce (San Marzano D.O.P), Fior di latte mozzarella cheese, spaccatelle cherry tomato, burrata cheese.

24 / 36 (HALF/FULL)



86. 4 CHEESE AND TRUFFLE HONEY

Fior di latte mozzarella cheese, smoked scamorza cheese, gorgonzola mousse, parmesan chips, truffle honey.

26 / 39 (HALF/FULL)



87. DUCK LEG CONFIT

Honey garlic soy sauce, Fior di latte mozzarella cheese, quinoa, green apple, cucumber, pickled fennel and shallot.

26 / 39 (HALF/FULL)



88. FOIE GRAS PIZZA

Pan seared duck foie gras, fig, avocado puree, mozzarella cheese and oriental barbeque sauce.

38 / 58 (HALF/FULL)

Must-try Vegetarian Spicy



89. MARGHERITA

Tomato sauce (San Marzano D.O.P), Fior di latte mozzarella cheese, basil leaves, parmesan cheese shaved, extra virgin olive oil.

15 / 22 (HALF/FULL)



90. BURRATA PARMA HAM MARGHERITA

Tomato sauce (San Marzano D.O.P), Fior di latte mozzarella cheese, basil, sliced tomato, Parma ham, rocket leaves, burrata cheese.

24 / 36 (HALF/FULL)



91. PARMA HAM MARGHERITA

Tomato sauce (San Marzano D.O.P), Fior di latte mozzarella cheese, basil, sliced tomato, Parma ham, rocket leaves.

19 / 29 (HALF/FULL)

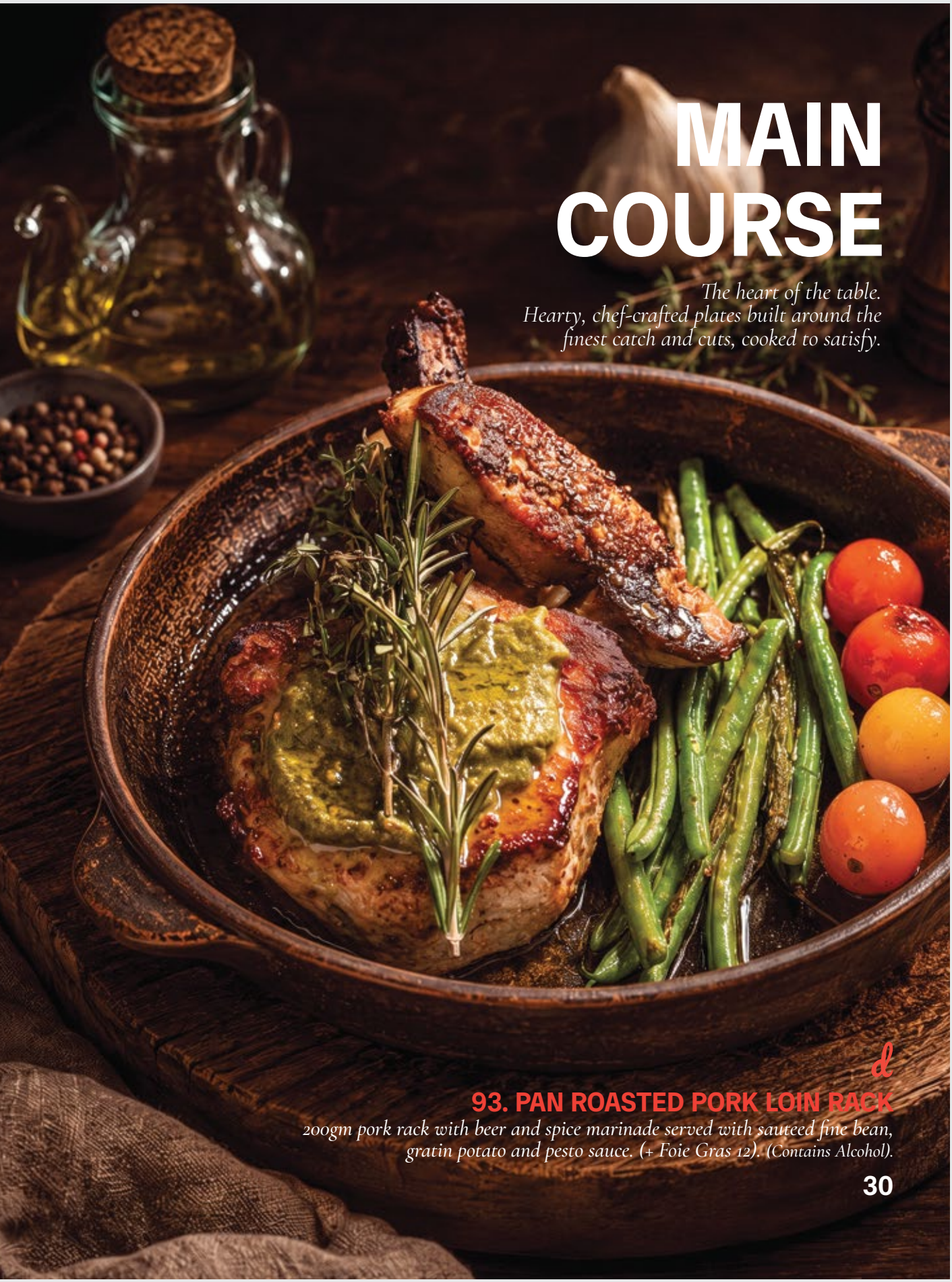


92. MIO ORTO

Tomato sauce (San Marzano D.O.P), Fior di latte mozzarella cheese, mixed seasonal vegetables, basil leaves.

19 / 29 (HALF/FULL)

Must-try Vegetarian Spicy



MAIN COURSE

The heart of the table.
Hearty, chef-crafted plates built around the finest catch and cuts, cooked to satisfy.

d

93. PAN ROASTED PORK LOIN RACK

200gm pork rack with beer and spice marinade served with sauteed fine bean, gratin potato and pesto sauce. (+ Foie Gras 12). (Contains Alcohol).

30

d Must-try Vegetarian Spicy



94. TUSCAN BUTTER SALMON

Pan seared salmon creamy sauce with garlic, cherry tomato, spinach, basil, parmigiano and sunny side up.

26



95. FRENCH AFFECTION RIBEYE

230gm Black Angus Rib eye served with sauteed spinach, fries, and garlic butter. (+ Foie Gras 12)

36



96. COD FISH AND CHIPS

Served with garlic and rosemary fries, horseradish mayo, lemon pepper and mushy peas.

24



97. PAN SEARED CAJUN SALMON

Served with sauteed fine beans, mushroom, and butter saffron cream.

26

BEER

98. ROTATING LOCAL CRAFT BEER
Please check at the beer tap - free tasting available.



STILL / SPARKLING WATER

99. ACQUA PANNA – 500ML	**5**
100. SAN PELLEGRINO – 500ML	**5**

RED WINES

		GLASS	BOTTLE
101. SAINT CLAIR VICAR'S CHOICE PINOT NOIR	NEW ZEALAND, MARLBOROUGH	12	60
102. MAS DE SAINTE CROIX DOUCEUR DE FRUIT BIO COTES DU RHONE ROUGE	RHONE VALLEY, FRANCE.		60
103. XAVIER CHATEAUNEUF DU PAPE ANONYME	RHONE VALLEY, FRANCE.		150
104. ELDERTON BAROSSA CABERNET SAUVIGNON	BAROSSA, AUSTRALIA.		70
105. LA MAGIA BRUNELLO DI MONTALCINO D.O.C.G	CENTRAL ITALY, ITALY.		159
106. SIGLO CRIANZA SELECCION	RIOJA, SPAIN.		67

WHITE WINES

		GLASS	BOTTLE
107. SAINT CLAIR VICAR'S CHOICE SAUVIGNON BLANC	NEW ZEALAND, MARLBOROUGH.	12	60
108. ELDERTON E–SERIES CHARDONNAY	SOUTH AUSTRALIA, AUSTRALIA.		64
109. DOMAINE CHRISTIAN MOREAU CHABLIS	CHABLIS, FRANCE.		95
110. ARGIOLAS COSTAMOLINO VERMENTINO DI SARDEGNA	VENETO, ITALY.		60
111. SAINT CLAIR MARLBOROUGH RIESLING	MARLBOROUGH, NEW ZEALAND.		62

BUBBLES

	GLASS	BOTTLE
112. BERSANO MOSCATO D'ASTI D.O.C.G	11	52
113. MOET & CHANDON BRUT IMPERIAL NV		120
114. MAS DE SAINTE CROIX FRIANDISE COTES DU RHONE ROSE		60
115. ASTORIA LOUNGE PROSECCO DOC	10	48

The plates get cleared, but the stories stay.
Thank you for pulling up a chair. Come hungry again soon,
the fire will be waiting.
Good food, good life!

—

The Chefs of DePatio