
Germinnaa

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CHARRED PRAWNS
w/ HOT HONEY GLAZE

From the Grills

○ ROMESCO TOFU SKEWERS 426
house-made tofu, peppers and onions, grilled with a smoky romesco marinade and served with a fresh house salad

○ THAI STYLE CHEESE SATAY 375
thai-marinated cottage cheese skewers with peppers and onions, served with our creamy peanut sauce and house salad

• THAI SPICED CHICKEN SATAY 435
tender chicken marinated in our house thai spices, grilled with peppers and onions, served with peanut sauce and house salad

• GLAZED CHICKEN & SCALLION 455
teriyaki-glazed chicken with charred peppers and onions, finished with a creamy miso protein mayo and house salad

• CHARCOAL GRILLED BHETKI 675
charcoal-grilled bhetki in a savoury teriyaki marinade, served with peppers, onions, miso protein mayo and house salad

• CHARRED PRAWNS W/ HOT HONEY GLAZE 565
fire-grilled prawns glazed with sweet, spicy hot honey and served alongside a fresh house salad

○ Veg ● Non-Veg

**All prices are exclusive of GST*



CLASSIC HUMMUS
w/ LAFFA PITA

Small Plates

○ ASSORTED VEG FRITTERS 395
a crisp assortment of seasonal vegetables in a light tempura batter, seasoned with jerk spice and served with chilli thecha mayo

○ CRACKLING LOTUS STEM 475
crispy lotus stem tossed in a sweet-spicy hot honey glaze, served with ginger sauce and our secret sprinkle

○ GARLIC BREAD 375
freshly baked bread topped with slow-roasted confit garlic, thyme and cultured butter

○ MAD MAC & CHEESE 395
creamy macaroni loaded with cheddar and mozzarella, topped with our signature house crumb

○ AVOCADO SCARPETTA 415
creamy avocado mash with olive oil and olives, served with bread made for scooping up every last bite

○ TRUFFLE FRIES 435
crispy potato wedges tossed in fragrant truffle oil, served with a punchy chilli thecha mayo

○ CLASSIC HUMMUS W/ LAFFA PITA 325
silky, creamy hummus topped with nuts and our house sprinkle, served with warm laffa pita

○ MEDITERRANEAN WRAP 395
falafel, hummus, pickles and crisp lettuce wrapped in warm flatbread

○ Veg ● Non-Veg

**All prices are exclusive of GST*

BANG BANG WINGS



○ GUACAMOLE RICOTTA TOAST 445
creamy guacamole and whipped ricotta on toasted house bread, finished with herbs and a drizzle of olive oil

○ CHILLI PEPPER MUSHROOM & EXOTIC VEGETABLES 395
wok-tossed mushrooms and exotic vegetables in a bold chilli pepper sauce

○ CHARRED BROCCOLI & GARLIC 345
charred broccoli tossed with garlic and truffle oil, served with garlic bread

○ SPRING ROLL 355
crisp golden spring rolls filled with mixed vegetables, served with peanut sauce and a house dipping sauce

○ CLASSIC HUMMUS w/ ZATAR MUSHROOM 355
silky hummus topped with za'atar-spiced mushrooms, nuts and our house sprinkle, served with warm laffa pita

○ SMOKY MUHAMMARA 425
a rich, smoky and aromatic roasted pepper dip, finished with nuts and our house sprinkle, served with warm laffa pita

○ SMOKY MUHAMMARA w/ ZATAR MUSHRROM 455
our smoky, aromatic muhammara topped with za'atar-spiced mushrooms, nuts and our house sprinkle, served with warm laffa pita

○ MEZZE PLATTER 595
a generous spread of muhammara, hummus two ways, house pickles and feta, served with two freshly baked Pitas

○ Veg ● Non-Veg

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TSO FRIED CHICKEN



• BUFFALO FRIED WINGS 495

crispy fried chicken wings tossed in a fiery buffalo-style hot sauce,
served with a creamy blue cheese sauce and side salad

• BANG BANG WINGS 475

crispy fried chicken wings tossed in a fiery buffalo-style hot sauce,
served with a creamy blue cheese sauce and side salad

• FISH SCHNITZEL W/ FRIES 575

mustard marinated, crumbed, fried, served with tartar mayo, saide salad

• BRITISH BATTER FRIED FISH 545

mustard marinated, battered , fried, served with tartar
mayo, saide salad

• TSO FRIED CHICKEN 395

crispy fried chicken tossed in a bold, sweet-spicy tso-style sauce
with peppers and onions, served with a side salad

• OYSTER & CASHEW CHICKEN 425

crispy chicken tossed in our house teriyaki sauce with peppers, onions
and crunchy cashews, served with a fresh side salad

• LIMONCELLO & CILANTRO PRAWNS 565

river prawns tossed with garlic and fresh coriander in a bright,
creamy limoncello sauce

• PERNOD TOSSED GARLIC SQUID & PRAWNS 565

garlic-tossed squid and river prawns in an aromatic pernod-infused madras curry cream

• CRACKLING SQUID 625

squid, potato starch, cornstarch, fried, tossed in house spice, tartar

○ *Veg* ● *Non-Veg*

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ITALIAN SAUSAGE



Pizza Romana

○ TOMATO, BASIL & BURRATA 625
creamy fresh burrata paired with seasonal tomatoes, finished with basil and a generous drizzle of extra virgin olive oil.

○ MISTAKEN MARGHERITA 495
melted mozzarella, juicy tomatoes and fragrant pesto oil - our playful take on the classic margherita

○ ROMANIAN POTATO CHEESE 495
a comforting combination of potato and mozzarella with thyme, house cheese sauce and a crunchy nut finish

○ TRUFFLES & MOZZARELLA 535
tomato sauce, melted mozzarella and mushrooms, finished with an aromatic drizzle of truffle oil

○ NAPOLETANA 615
a vibrant medley of seasonal vegetables over a rich tomato base, finished with parmigiano and melted cheese

○ FARM TO TABLE 625
seasonal vegetables and mozzarella brought together with fresh parsley, nuts and a crisp, savoury crumb

○ Veg ● Non-Veg

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GAMBAS
ONION & PEPPER



● LA CITTI BIANCA 655

a beautifully simple white pizza with a rich, creamy base, tender chicken and a celebration of italian flavours

● SAUSAGE & FUNGI 685

house-made sausage and mushrooms with melted cheese, aromatic truffle oil and a crunchy nut finish

● ITALIAN SAUSAGE 625

house-made Italian sausage with a rich tomato base, melted cheese, nuts and a drizzle of fragrant olive oil

● SALAME MOZZARELLA 645

house-made salame layered with pesto and melted mozzarella, finished with a crunchy nut topping

● PEPPERONI & CHEESE 685

spicy pepperoni and peppers over a fiery tomato diavolo base, balanced with cream, mozzarella and chilli flakes

● AJIO GAMBAS 755

baby shrimps with garlic, fresh herbs and tomato sauce, layered with cheese and finished with a hint of peanut sauce

● GAMBAS PEPPER & ONION 755

baby shrimps tossed with hot sauce, peppers and onions, topped with melted cheese and fresh herbs

○ Veg ● Non-Veg

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AGLIO E OLIO

Pasta

○ ALFREDO 425
a creamy, gently spiced sauce with chilli flakes, oregano, parsley, our secret spice blend and parmesan

○ TRUFFLE MUSHROOM 545
a creamy, spicy parmesan sauce with mushrooms and a fragrant finish of truffle oil

○ AGLIO E OLIO 515
a bold combination of garlic, chilli flakes, oregano, parsley and parmesan

○ MARINARA W/ BURRATA 595
a light, vibrant tomato sauce finished with chilli flakes, oregano and fresh basil

○ CREME PESTO 525
a creamy, cheesy sauce with a touch of chilli and fragrant pesto

○ Veg ● Non-Veg

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MAPO TOFU

Main Course

○ MAPO TOFU 425
a fragrant, spice-forward tofu dish with mixed peppers, star anise and tofu crumble with steamed jasmine rice

○ JAPANESE EDAMAME FRIED RICE 395
jasmine rice tossed with edamame, savoury seasoning and crispy fried garlic. a perfect pairing with teriyaki tofu

○ JAMAICAN CURRY BOWL 375
a warm, aromatic jamaican curry with coconut milk, seasonal vegetables and your choice of tofu or paneer, served with thyme rice

○ TOFU IN GINGER TERIYAKI 415
tofu tossed with peppers, onions and vegetables in a fragrant ginger teriyaki sauce, served with your choice of fried rice or steamed jasmine rice

○ RED THAI CURRY BOWL 385
a fragrant thai red curry with coconut milk, seasonal vegetables and your choice of paneer or tofu, served with steamed jasmine rice

○ VEGETABLE BOURGUIGNON & MASH 445
slow-cooked seasonal vegetables in a rich demi-glace, served with creamy mashed potatoes

○ NASI GORENG SAYUR 425
thai curry-infused jasmine rice served with cheese satay and a rich peanut sauce

○ Veg ● Non-Veg

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PAN SEAERD BHETKI
W/ CURRY SAUCE



○ TURKISH TURLU & PITA 435
a comforting Turkish-style medley of slow-cooked vegetables,
served with warm pita bread

● HERB CRUSTED BHETKI W/ DILL VIN BLANC 835
oven-baked bhetki with a crisp herb crust, served in a delicate dill-infused
cream sauce with mash and sautéed vegetables

● PAN SEAERD BHETKI W/ CURRY SAUCE - MASH 895
pan-seared marinated bhetki in a creamy Madras curry sauce, served with
mashed potatoes and sautéed vegetables

● PAN SEAERD BHETKI W/ CURRY SAUCE - RICE 865
pan-seared marinated bhetki in a creamy Madras curry sauce, served with
fragrant rice and sautéed vegetables

● BHETKI ALA ROSA 875
herb-crumbed grilled bhetki served with a creamy pink cheese sauce,
mashed potatoes and sautéed vegetables

● THAI CURRY BOWL WITH SQUID & PRAWNS 875
a fragrant Thai coconut curry with squid, prawns and seasonal
vegetables, served with steamed jasmine rice

● NASI GORENG 575
thai curry-spiced jasmine fried rice served with chicken satay,
a fried egg and a fresh side salad

● FIVE SPICE ROAST CHICKEN W/ STOCK RICE 525
tender chicken, slow-cooked and finished in a rich fivespiced sauce, served with
fragrant stock rice and sautéed vegetables

○ Veg ● Non-Veg

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MUTTON AU VIN

• CONFIT THAI GAI 595
slow-cooked free-range chicken in an aromatic thai curry sauce, served with jasmine rice and sautéed vegetables

• STUFFED SICILIAN BREAST W/ MARSALA SAUCE 525
a stuffed chicken breast, pan-seared and oven-finished, served with a rich marsala flavoured cream sauce, vegetables and rice

• SPICE CRUSTED CHICKEN IN PEPPERCORN SAUCE 545
pan-seared, oven-finished chicken with a spiced crust, served in a rich peppercorn sauce with buttered vegetables and creamy mash

• STUFFED CHICKEN WITH FOREST MUSHROOM SAUCE 565
a stuffed chicken breast, pan-seared and oven-finished, served with an aromatic forest mushroom sauce demi-glace, buttered vegetables and creamy mash

• TURKISH MUTTON SHANK W/ CHICKPEA & PITA 725
overnight-marinated lamb, pan-seared and slow-cooked in an aromatic arabic-style tomato sauce with chickpeas, served with warm pita

• MUTTON BOURGUIGNON IN CRANBERRY SAUCE 735
slow-cooked confit mutton shank in its own rich jus, finished with a gently spiced cranberry sauce and served with vegetables and creamy mash

• MUTTON VINDALOO 735
tender confit mutton shank slow-cooked in a bold, tangy vindaloo sauce, served with seasonal vegetables and creamy mash

• MUTTON AU VIN 735
slow-cooked confit mutton shank in a rich, savoury sauce, served with vegetables and creamy mash

○ Veg ● Non-Veg

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Add ons

DIPS	45
PITA	35
MASH	185
RICE	165
JASMINE RICE	185
SAUTED VEG	175
PICKLES	25
PARMESAN	85
SIGNATURE PANKO CHICKEN	255

Desserts

○ THE EDIBLE EARTH 325
a rich chocolate sponge layered with blueberry compote and mascarpone cream, finished with chocolate garnish and a dusting of cocoa

○ LACTIC BENGAL 295
a playful take on Bengal's beloved flavours — crisp tart shell, silky bhapa doi mousse, delicate dudh puli and white chocolate

○ OVERHYPED KEY LIME PIE 295
a deconstructed citrus pie with buttery tart crumble, sharp yuzu-lime curd, soft whipped meringue and seasonal fruit compote

○ BALLIS TIRAMISU 295
a creamy deconstructed tiramisu with balinese-inspired flavours, rich mascarpone and coffee, finished with berries

○ Veg ● Non-Veg

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Coffee Mocktail

LYCHEE COFFEE 255
bright lychee and bold espresso come together in a refreshing, aromatic coffee mocktail

CRANBERRY COFFEE 255
tart cranberry meets rich espresso in a vibrant, refreshing coffee mocktail

RASPBERRY ESPRESSO FIZZ 255
bold espresso, bright raspberry and a lively fizz come together in this refreshing coffee mocktail

Cold Beverage

ICED AMERICANO 225
bold espresso chilled over ice for a clean, crisp finish

HONEY CINAMON ICED AMERICANO 245
chilled espresso sweetened with honey and gently spiced with cinnamon

CLASSIC COLD COFFEE 265
smooth, creamy and perfectly chilled — a timeless coffee favourite

*Veg ● Non-Veg

*All prices are exclusive of GST

ICED CAPPUCCINO 245
chilled espresso with creamy milk and a light, velvety finish

VIETNAMESE ICED COFFEE 255
strong vietnamese-style coffee balanced with rich, sweet condensed milk over ice

HAZELNUT ICED LATTE 275
smooth espresso and chilled milk with a rich, nutty hazelnut finish

NUTELLA ICED CAPPUCCINO 275
chilled espresso and creamy milk blended with indulgent nutella

SALTED CARAMEL FRAPPE 275
a creamy, icy coffee blend with rich caramel and a delicate touch of sea salt

CHOCO FUDGE BROWNIE BLEND 295
a decadent chocolate-coffee blend with rich fudge and brownie indulgence

TIRAMISU COLD FRAPPE 295
a creamy coffee frappé inspired by the classic tiramisu, with rich coffee and cocoa

GERMINNAA SIGNATURE COLD COFFEE 315
our signature cold coffee — smooth, creamy and crafted with a little germinnaa magic

○ Veg ● Non-Veg

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Cold Brew

CLASSIC IMERSSION 235
smooth, slow-steeped cold brew with a clean, naturally sweet finish

CRANBERRY COLD BREW 255
smooth cold brew brightened with tart, refreshing cranberry

ORANGE COLD BREW 255
bold cold brew with bright citrus and a refreshing orange finish

GINGER ALE COLD BREW 265
smooth cold brew lifted with sparkling ginger ale for a crisp, refreshing finish

FRENCH VANILLA COLD BREW 255
smooth cold brew infused with delicate French vanilla for a soft, aromatic finish

Veg *Non-Veg*

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Hot Beverage

BLACK GOLD ESPRESSO 135
a bold, concentrated shot of expertly brewed espresso

CLASSIC AMERICANO 195
rich espresso lengthened with hot water for a smooth, balanced cup

IRISH AMERICANO 255
bold espresso and hot water with a warm, aromatic irish-inspired twist

HONEY CINNAMON AMERICANO 225
classic americano gently sweetened with honey and finished with warming cinnamon

CAFÉ LATTE 245
smooth espresso softened with steamed milk and a silky finish

CAPPUCCINO 225
rich espresso topped with velvety steamed milk and a delicate layer of foam

○ *Veg* ● *Non-Veg*

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CLASSIC HOT CHOCOLATE 345
rich, velvety chocolate served warm and indulgent

BELGIAN CHOCOLATE MOCHA 385
bold espresso blended with rich belgian chocolate and silky steamed milk

SPANISH LATTE 255
rich espresso and steamed milk with a sweet, creamy spanish-inspired finish

ROASTED HAZELNUT CAPPUCCINO 255
velvety cappuccino infused with the rich, toasted flavour of roasted hazelnuts

NUTELLA CAPPUCCINO 255
creamy cappuccino enriched with the indulgent flavour of nutella

SALTED CARAMEL LATTE 255
smooth espresso and steamed milk with rich caramel and a delicate touch of salt

RASPBERRY HOT CHOCOLATE 395
Velvety hot chocolate infused with bright, fruity raspberry

○ Veg ● Non-Veg

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Iced Tea

LEMON ICED TEA 185
classic black tea chilled over ice with a bright, zesty lemon finish

ORANGE ICED TEA 195
refreshing iced tea infused with vibrant citrus and juicy orange

RASPBERRY ICED TEA 195
chilled tea layered with bright raspberry for a fruity, refreshing finish

SPICED PINEAPPLE ICED TEA 195
tropical pineapple and refreshing tea with a warm, aromatic spice blend

ELDERFLOWER ICED TEA 215
delicate floral elderflower paired with chilled tea for a light, refreshing sip

ZESTY BASIL ICED TEA 200
refreshing iced tea brightened with citrus zest and aromatic fresh basil

*Veg ● *Non-Veg

*All prices are exclusive of GST

Kombucha Fusion

ORANGE MINT 245
sparkling kombucha infused with bright orange and refreshing mint

OAKLAND 265
a vibrant kombucha fusion with layered citrus, herbs and a refreshing finish

TROPICAL PINEAPPLE 245
tropical pineapple meets lively kombucha for a bright, naturally refreshing sip

RASPBERRY 265
tangy kombucha balanced with juicy raspberry for a bright, fruity finish

GERMINNAA KOMBUCHA SANGRIA 295
our playful kombucha take on sangria, layered with vibrant fruit and refreshing fizz

Veg *Non-Veg*

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VERDANT ELIXIR



Refreshers

VIRGIN MOJITO 195
a refreshing blend of lime, mint and sparkling fizz with a crisp finish

ORANGE BLUE PEA SUNSHINE 225
vibrant blue pea flower and zesty orange come together in a bright, refreshing refresher

LITCHI LAVENDER 245
delicate lychee and aromatic lavender blended into a light, floral refresher

TROPICAL RUBY 245
kokum and pineapple brightened with mint and lemon — tart, tropical and beautifully balanced

THE ZESTY HEAT 195
spiced orange, Tabasco and soda — vibrant citrus with a subtle savoury heat

CITRUS DEW SPRITZ 185
lime and sparkling soda — clean, crisp and quietly refreshing

VERDANT ELIXIR
cucumber, basil and basil seeds, finished with a delicate herbaceous freshness

○ *Veg* ● *Non-Veg*

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BLUEBERRY SLUSH

GOLDEN PASSION COOLER 225

passion fruit and orange with basil seeds and soda — tropical, bright and delicately textured

BERRY LEMONADE 225

a medley of two berries and sparkling soda, layered with gentle tartness and a clean finish

PLUM RASPBERRY SPRITZ 225

plum and raspberry lifted with sparkling soda — softly tart, fruity and elegant

BLUEBERRY SLUSH 175

blueberry blended into an icy slush — cool, smooth and fruit-forward

STRAWBERRY SLUSH -175

strawberry blended into a delicate icy slush — bright, softly sweet and refreshing

SPICED MANGO SLUSH 195

mango with a touch of spice, blended into an icy tropical slush

YUZU & CHERRY 195

bright yuzu and cherry finished with sparkling soda — citrus-led, aromatic and refined

○ *Veg* ● *Non-Veg*

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TROPICAL RUBY

Shake

OREO SHAKE 285
thick, creamy vanilla shake blended with indulgent oreo cookies

KITKAT SHAKE 295
a rich, creamy shake loaded with the irresistible crunch of kitkat

RASPBERRY SHAKE 325
creamy, indulgent shake bursting with bright raspberry flavour

MANGO SHAKE 325
thick and creamy with the lush, tropical sweetness of ripe mangoes

STRAWBERRY SHAKE 285
creamy, chilled and packed with the fresh, fruity sweetness of strawberries

Veg *Non-Veg*

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Thank you for being a part of the
Germinnaa experience.
We hope every visit feels just as special.

Thank You