

1880

EAT

BY

DAY

BY COLIN BUCHAN
EXECUTIVE CHEF

soup

Veggie pho ^(V)
Noodles, beans sprouts, mushrooms, green onions, chilli, ginger, lime 16

Aged beef pho
Beef rump, noodles, bean sprouts, mushrooms, green onions, chilli, ginger, coriander, lime 18

sides

Nice little house salad ^(V) 7

Fries, 1880 hot sauce ^(V) 9

Roasted cauliflower, miso, herb butter ^(V) 9

Wok fried kailan, XO sauce 12



MEI

CLASSIC
MANICURE \$20

CLASSIC
PEDICURE \$30

smalls

- Sourdough, salted butter ^(V) 6
- Truffle and mozzarella arancini ^(V) 8
- Parmesan churros ^(V) 8
- Warm flatbread served with hummus, smoked aubergine and roasted tomato ^(V) ^(N) 12
- Fried squid, ito togarashi, green chilli and lime mayo 12
- Grilled baby artichokes, ricotta, herb puree, pickled black walnuts ^(V) ^(N) 18
- La Latteria burrata, courgette pesto, jalapeños, preserved lemon, hazelnuts ^(V) ^(N) 20
- Steak tartare, 1880 hot sauce, cured egg yolk, mustard frills, toasted sourdough 24
- Artisan cheese and charcuterie, lavosh crackers, chutney 28
- Sharing board
Olives, grilled baby artichokes, fried squid, truffle arancini, padrón peppers, charcuterie 46

6 WARM BLINIS, TRADITIONAL GARNISH WITH CAVIAR 30g \$210 / 50g \$240	6 OYSTERS WITH CAVIAR \$60	OYSTER WITH HORSERADISH, ROE, DILL, APPLE \$6 EACH
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salads

- Add on: lemon & thyme chicken breast 6, tiger prawns 10
- Watermelon, feta, quinoa, pistachio, mint, green chilli dressing ^(V) ^(N) 16
- Superfood salad ^(V) ^(N)
Brown rice, red quinoa, chickpeas, spiced cashew hummus, kale, goji berries, snow peas, carrots, red cabbage, flax seeds, chia seeds 18
- Charred broccolini, roasted butternut squash, coppa ham, chickpeas, candied pecan nuts, mustard dressing ^(N) 18
- Seared salmon with teriyaki and sesame seeds, brown rice, chillis, avocado, edamame, kale, yuzu and maple dressing 22

fillers with salad or fries

- Burrata flatbread with tomato confit and basil ^(V) 16
- Falafel pita, cashew hummus, crushed beetroot, spiced yoghurt, baby spinach ^(V) ^(N) 16
- Steak sandwich on toasted sourdough, roasted peppers, pickles, horseradish, arugula 24

pastas & mains

- Wok fried rice with shiitake mushrooms, long beans, shiso leaves ^(V)
Add on: lemon & thyme chicken breast 6, tiger prawns 10 18
- Rigatoni, prawns, courgettes, chilli, coriander, crispy capers 24
- Tagliatelle, grilled artichokes, peas, lemon, arugula ^(V) 26
- Truffle Spätzle, Japanese mushrooms, kai lan ^(V) 26
- Parmesan gnocchi, merguez sausage, olives, peppers, green sauce 26
- 1880 beef burger, brioche bun, raclette, smoked bacon, pickles, fries 25
- Corn-fed chicken, truffle risotto, crispy leeks 26
- Steamed red snapper, Cantonese sauce, steamed greens, pandan rice 28
- Roasted U.S. Angus beef, fries, salad, green peppercorn sauce 28

1880

EAT

BY

NIGHT

BY **COLIN BUCHAN**
EXECUTIVE CHEF

soup

Veggie pho ^(V)
Noodles, beans sprouts, mushrooms, green onions, chilli, ginger, lime 16

Aged beef pho
Beef rump, noodles, bean sprouts, mushrooms, green onions, chilli, ginger, coriander, lime 18

sides

Nice little house salad ^(V) 7

Fries, 1880 hot sauce ^(V) 9

Roasted cauliflower, miso, herb butter ^(V) 9

Wok fried kailan, XO sauce 12



LEAVE DATE NIGHT TO US.
START WITH A CHAMPAGNE TOAST AND
ALLOW US TO PERSONALISE A 4-COURSE
MENU TO PAMPER YOUR TASTE BUDS.

EVERY THURSDAY
\$128 PER COUPLE
\$188 PER COUPLE ^(V) WITH BEVERAGE PAIRINGS

MAKE YOUR RESERVATION AT THE
CRYSTAL RECEPTION BEFORE LEAVING.

smalls

Sourdough, salted butter ^(V) 6
Truffle and mozzarella arancini ^(V) 8
Parmesan churros ^(V) 8
Warm flatbread served with hummus, smoked aubergine and roasted tomato ^(V) ^(N) 12
Fried squid, ito togarashi, green chilli and lime mayo 12
Grilled mackerel fillet, tartare, dill emulsion, Japanese cucumber 17
Grilled baby artichokes, ricotta, herb puree, pickled black walnuts ^(V) ^(N) 18
La Latteria burrata, courgette pesto, jalapeños, preserved lemon, hazelnuts ^(V) ^(N) 20
Steak tartare, 1880 hot sauce, cured egg yolk, mustard frills, toasted sourdough 24
Artisan cheese and charcuterie, lavosh crackers, chutney 28
Smoked Hokkaido scallops, caramelised yoghurt, capers, golden purslane 30
Sharing board
Olives, grilled baby artichokes, fried squid, truffle arancini, padrón peppers, charcuterie 46

6 WARM BLINIS, TRADITIONAL GARNISH ^(V) WITH CAVIAR 30g \$210 / 50g \$240	6 OYSTERS WITH CAVIAR \$60	OYSTER ^(V) WITH HORSERADISH, ROE, DILL, APPLE \$6 EACH
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salads

Add on: lemon & thyme chicken breast 6, tiger prawns 10

Watermelon, feta, quinoa, pistachio, mint, green chilli dressing ^(V) ^(N) 16

Superfood salad ^(V) ^(N)
Brown rice, red quinoa, chickpeas, spiced cashew hummus, kale, goji berries, snow peas, carrots, red cabbage, flax seeds, chia seeds 18

Charred broccolini, roasted butternut squash, coppa ham, chickpeas, candied pecan nuts, mustard dressing ^(N) 18

Seared salmon with teriyaki and sesame seeds, brown rice, chillis, avocado, edamame, kale, yuzu and maple dressing 22

regulars

Rigatoni, prawns, courgettes, chilli, coriander, crispy capers 24
1880 beef burger, brioche bun, raclette cheese, smoked bacon, pickles, fries 25
Seafood assam curry, local seabass, scallops, squid 27

TO SHARE U.S. ANGUS BEEF RIB 1 KG, FRIES, SALAD, GREEN PEPPERCORN SAUCE	\$180
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mains

Wok fried rice with shiitake mushrooms, long beans, shiso leaves ^(V)
Add on: lemon & thyme chicken breast 6, tiger prawns 10 18

Tagliatelle, grilled artichokes, peas, lemon, arugula ^(V) 26

Truffle Spätzle, Japanese mushrooms, kai lan ^(V) 26

Steamed red snapper, Cantonese sauce, wok fried greens, pandan rice 28

Corn-fed chicken, truffle risotto, crispy leeks 26

Roasted pigeon, confit legs, salt baked celeriac, date puree, lemon bulgur wheat 36

Aged Irish duck breast, radicchio, miso emulsion, Szechuan pepper and pistachios, pommes Anna ^(N) 40

Angus beef rib eye, smoked bone marrow, gnocchi, aubergine, samphire 48

1880

LOVES

WEEKENDS

BY COLIN BUCHAN
EXECUTIVE CHEF

soup

Veggie pho ^(V)
Noodles, beans sprouts, mushrooms, green onions, chilli, ginger, lime 16

Aged beef pho
Beef rump, noodles, bean sprouts, mushrooms, green onions, chilli, ginger, coriander, lime 18

sides

Nice little house salad ^(V) 7

Fries, 1880 hot sauce ^(V) 9

Roasted cauliflower, miso, herb butter ^(V) 9

SUNDAY ROAST

Available on Sundays

Aged U.S. Angus beef, yorkshire pudding, market vegetables, roast Agria potatoes, horseradish, onion gravy \$38

ALL YOU CAN BOOZE BRUNCH

Imbibe the endless joys of champagne, rosé, and cocktails \$68



smalls

- Sourdough, salted butter ^(V) 6
- Truffle and mozzarella arancini ^(V) 8
- Warm flatbread served with hummus, smoked aubergine and roasted tomato ^(V) 12
- Fried squid, green chilli and lime mayo 12
- Burrata flatbread with tomato confit and basil ^(V) 16
- Grilled baby artichokes, ricotta, herb puree, pickled black walnuts ^{(V)(N)} 18
- La Latteria burrata, courgette pesto, jalapeños, preserved lemon, hazelnuts ^{(V)(N)} 20
- Steak tartare, 1880 hot sauce, cured egg yolk, mustard frills, toasted sourdough 24
- Sharing board
Olives, grilled baby artichokes, fried squid, truffle arancini, padrón peppers, charcuterie 46

6 WARM BLINIS, TRADITIONAL GARNISH WITH CAVIAR 30g \$210 / 50g \$240	6 OYSTERS WITH CAVIAR \$60	OYSTER WITH HORSERADISH, ROE, DILL, APPLE \$6 EACH
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eggs etc.

- Poached eggs, kale, hollandaise, toasted sourdough 18
- Poached eggs, parma ham, hollandaise, toasted sourdough 24
- Avocado, chilli, feta, toasted sourdough ^(V) 20
- French toast, blueberries, crème fraîche and maple syrup ^(V) 18

add on

- | | |
|---------------------|--------------------------------------|
| Smoked salmon 12 | Kurobuta pork and garlic sausage 5 |
| Smoked back bacon 6 | Eggs (scrambled / poached / fried) 5 |

salads

- Add on: lemon & thyme chicken breast 6, tiger prawns 10
- Watermelon, feta, quinoa, pistachio, mint, green chilli dressing ^{(V)(N)} 16
 - Charred broccolini, roasted butternut squash, coppa ham, chickpeas, candied pecan nuts, mustard dressing ^(N) 18
 - Superfood salad ^{(V)(N)}
Brown rice, red quinoa, chickpeas, spiced cashew hummus, kale, goji berries, snow peas, carrots, red cabbage, flax seeds, chia seeds 18
 - Seared salmon with teriyaki and sesame seeds, brown rice, chillis, avocado, edamame, kale, yuzu and maple dressing 22

mains

- Wok fried rice with shiitake mushrooms, long beans, shiso leaves ^(V)
Add on: lemon & thyme chicken breast 6, tiger prawns 10 18
- Tagliatelle, grilled artichokes, peas, lemon, arugula ^(V) 26
- Truffle Spätzle, Japanese mushrooms, kai lan ^(V) 26
- Falafel pita, cashew hummus, crushed beetroot, spiced yoghurt, baby spinach ^{(V)(N)} 16
- 1880 beef burger, brioche bun, raclette, smoked bacon, pickles, fries 25
- Corn-fed chicken, truffle risotto, crispy leeks 26
- Seafood assam curry, local seabass, scallops, squid 27
- Beer battered seabass, fries, tartare sauce, mushy peas 27
- Steamed red snapper, Cantonese sauce, steamed greens, pandan rice 28
- Roasted U.S. Angus beef, fries, salad, green peppercorn sauce 28

Available from 11.30am - 4pm

1880

EAT GREAT, EVEN LATE

WED TO SAT
10 PM TO 1 AM

BY COLIN BUCHAN
EXECUTIVE CHEF



snacks

Sourdough, salted butter (V)	6
Roasted nuts, Espelette pepper (V)	6
Kalamata / Nocerella del Belice olives (V)	7
Truffle and mozzarella arancini (V)	8
Warm flatbread served with hummus, smoked aubergine and roasted tomato (V)	12
Fried squid, ito togarashi, green chilli and lime mayo	12
Sharing board <i>Olives, grilled baby artichokes, fried squid, truffle arancini, padrón peppers, charcuterie</i>	46

6 WARM BLINIS, TRADITIONAL GARNISH WITH CAVIAR 30g \$210 / 50g \$240	6 OYSTERS WITH CAVIAR \$60	OYSTER WITH HORSERADISH, ROE, DILL, APPLE \$6 EACH
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starters

Watermelon, feta, quinoa, pistachio, mint, green chilli dressing (V) (N)	16
La Latteria burrata, courgette pesto, jalapeños, preserved lemon, hazelnuts (V) (N)	20
Steak tartare, 1880 hot sauce, cured egg yolk, mustard frills, toasted sourdough	24

mains

1880 beef burger, brioche bun, raclette cheese, smoked bacon, pickles, fries	25
Tagliatelle carbonara, parma ham, aged parmesan	30
Steamed red snapper, Cantonese sauce, wok fried greens, pandan rice	28
Truffle risotto, aged parmesan (V)	26

CLASSIC HOT DOG, IN-HOUSE RELISH, ONIONS, MUSTARD	\$14
ROASTED U.S. ANGUS BEEF RIBEYE, FRIES, SALAD, GREEN PEPPERCORN SAUCE	\$50

1880

SWEET FINISH

Warm honey and lime madeleines, lemon curd ^(N) 12
Freshly baked allow 10 mins

Coffee crème brûlée, milk ice-cream ^(GF) 12

Mango semolina, passionfruit, coconut and
lime sorbet 14

PAIRED WITH

*2015 Muscat de Beaumes de Venise, Paul Jaboulet
Aine, Rhone, France* 16

Eggless chocolate and orange cake, milk ganache,
orange sorbet ^(N) 16

PAIRED WITH

Rum & Raisin 24
Dark rum, cold brew coffee, px sherry (served toasted)

Textures of raspberry, custard, raspberry ice-cream,
dehydrated sponge ^(N) 16

PAIRED WITH

2016 Lorenza, Rosé, California, USA 18

Ice cream and sorbets 8

PAIRED WITH

Selection of craft sake

Selection of European cheeses, spiced apple
chutney, lavosh crackers 28

Please check with your server

PAIRED WITH

Selection of fine whiskey, cognac and aged rum