

PEN & INC.

A HOUSE OF THE NJ GROUP COLLECTION

NTU@ONE-NORTH · 11 SLIM BARRACKS RISE

All-day dining

*Twenty-two dishes · from 11:30, Wednesday to Monday
Closed Tuesdays and public holidays*

The Brushstroke Glaze

Our house glaze, in one bold stroke. Gula melaka, the dark palm sugar of Malaysia and Singapore, meets kecap manis, Indonesia's sweet soy, with tamarind, lemongrass and calamansi, the small Southeast Asian lime. Reduced and finished in the pan, it runs through the wings and the beef bowl.

SOUP

Wild Mushroom Soup v 12

Button, shiitake and porcini mushrooms, simmered and enriched with cream, then finished with a thread of truffle oil. Deep and earthy, served with sourdough soldiers: slim fingers of sourdough, made for dipping.

BAR BITES

Satay 26

Skewers of chicken, beef and lamb, the Southeast Asian street-grill classic, with peanut sauce for dunking. Cool cucumber and ketupat, traditionally cooked in woven palm-leaf pouches, complete the plate.

Nachos v 16

Corn tortilla chips topped with melted cheese, then crowned with tomato salsa, jalapeño, sour cream and guacamole. A Tex-Mex bar favourite, built for passing round the table on match night.

Brushstroke Wings 16

Chicken wings lacquered in the Brushstroke Glaze and finished with toasted sesame. Sticky, glossy and gently tangy, with the sweetness of palm sugar and the lift of tamarind and calamansi. Napkins recommended.

SALAD

Caesar Salad 16

Crisp baby gem, a small and sweet-hearted lettuce, tossed with parmesan, sourdough croutons and a classic Caesar dressing. Add grilled chicken or prawns to turn a light plate into a full meal.

FROM THE FRYER

Fish & Chips 24

Haddock, a mild and flaky white fish, in a crisp beer batter with thick-cut chips. Alongside come mushy peas, the British chip-shop tradition of crushed peas, and tartare sauce for a creamy, tangy finish.

PASTA

Smoked Duck Carbonara 24

A carbonara built on smoked duck. Egg yolk and parmesan come together into a silky sauce around the pasta, finished with a bold hit of cracked black pepper. Rich, savoury and quietly smoky.

Prawn & Chilli Linguine 28

Linguine, long and narrow ribbons of pasta, tossed with tiger prawns, chilli, garlic and tomato, then finished with basil. Bright, warming and full of the flavour of the sea.

Beef Ragu Pappardelle 26

Pappardelle, broad ribbons of pasta, wrapped in a slow-braised beef ragu, the Italian meat sauce cooked low and long until deep and rich. Finished with parmesan and herbs.

GRAIN BOWLS

Brushstroke Beef Bowl 32

Beef in the Brushstroke Glaze over herbed rice, with grilled courgette and squash, peppery rocket and pickled chilli for a clean, sharp kick. Sweet, savoury and fresh in every forkful.

Salmon Grain Bowl 28

Salmon over hearty ancient grains, with charred broccoli, creamy avocado and a bright lemon dressing. Balanced, colourful and light enough for any hour of the day.

Roasted Vegetable & Halloumi Bowl v 26

Halloumi, the firm and salty cheese from Cyprus, with roasted root vegetables, grains and a cooling herb yoghurt. Salty, sweet and satisfying in equal measure.

GRILL AND BRAISE

Grilled Chicken 26

Grilled chicken in a mushroom sauce, served with mashed potatoes and greens.

Pan-Seared Salmon 32

Salmon seared in the pan to a golden edge, set over crushed potatoes and greens, and dressed with lemon butter. Simple, precise and elegant.

Braised Beef Cheek 38

Beef cheek braised in red wine until it yields to the fork, served over smooth potato purée with root vegetables. A deeply rich, slow-cooked plate to end the day.

BURGER

The PEN & INC Burger 36

A beef patty with aged cheddar, pickles and our house sauce, in a soft burger bun. Served with fries.

LOCAL FAVOURITES

Wok-Fried Rice V OPTION 16

Fragrant rice tossed in a hot wok with egg and vegetables, a Singapore hawker favourite. Choose chicken, or keep it vegetarian.

Sweet & Sour Fish 26

Crispy fish in a bright sweet-and-sour sauce with peppers and onions. A much-loved Chinese-Singaporean classic: tangy, glossy and moreish.

Sweet & Sour Chicken 26

Crispy chicken in the same bright sweet-and-sour sauce, with peppers and onions. Tangy, glossy and made for sharing over rice.

SIDES

Truffle Parmesan Fries V 12

Skin-on fries tossed with truffle and parmesan, finished with chives. Crisp, savoury and aromatic: good alone, better shared.

DESSERT

Chocolate Lava Tart 14

A warm chocolate tart with a molten centre, finished with a pinch of sea salt to sharpen the sweetness and served with vanilla ice cream. Warm and cold, rich and cool.

Orange & Almond Cake V 14

A flourless cake, fragrant with orange and almond, served with fig compote and candied orange for a bright, jewelled finish.

**PEN
&
INC.**

PEN & INC One-North

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From 11:30, Wednesday to Monday · Closed Tuesdays and public holidays

+65 9693 2313 · penandinc.sg · Events and functions: penandinc.sg/venues

Vvegetarian. Prices in Singapore dollars, subject to prevailing taxes. Please tell our team about any allergies before you order. Our kitchen is not halal-certified.