

Seasonal Menu



Mont d'Or Cheese

Mont d'Or is a highly seasonal French soft cheese specialty, produced at an altitude of 700m from winter milk. Only available until March 2022.



Available for takeaway for baking later or as a gift.

Mont d'Or Cheese

52

oven baked with a splash of chardonnay, sprigs of thyme and rosemary, sliced garlic, served with homemade sourdough bread



Lobster Pizza



Sea Urchin Risotto

FLAVOURS OF THE SEA

Available until 15 February 2022

Lobster Pizza Limited Portions Daily 49

whole boston lobster, 9" inch size signature hand opened italian thin crust pizza, smoked scamorza, red pesto, fried kale

Sea Urchin Risotto 43

italian risotto, hokkaido sea urchin, pan seared scallops, topped with shaved grana padano cheese

Sea Urchin & Tagliatelle 43

fresh housemade tagliatelle, hokkaido sea urchin, pan seared scallops, kombu

SUPPLY & DEMAND

ITALIAN TRATTORIA & ROOFTOP BAR

Esplanade

☎ 6336 0588 📞 WhatsApp Message 9488 2958

For latest updates! Follow our 📷 Instagram @supplydemandsin

Operation Hours

Tue to Fri,
Lunch 12pm - 3pm
Dinner 5pm - 10.30pm

Sat to Sun,
11am - 10.30pm open all day
Mon, closed

20% OFF TAKEAWAYS

ALA-CARTE FOOD MENU

Walk-in Pickup (Free Parking)
Drivethrough Pickup (8 Raffles Ave)



White Wine Clams



Scallops with Kombu Caviar



Truffle Mushroom Arancini

HOT ENTREE

Scallops with Kombu Caviar 26

pan seared scallops with kombu caviar, pickled zucchini, butternut squash puree

White Wine Clams 21

clams with garlic and capers infused white wine broth

IN HOUSE BAKED BREADS

Homemade Breads ✓ 9

oven toasted breads served with olive oil, and balsamic vinegar

Garlic Bread ✓ 10

oven toasted homemade baguette slices slathered with garlic butter

CICHETTI

Mixed Olives ✓ 7

mixed green and black pitted olives with garlic, oregano and parsley

Homemade Mashed Potato ✓ 9

handwhipped and mixed with french butter

CICHETTI

Crusted Mozzarella Sticks ✓ 17

served with marinara sauce

Truffle Mushroom Arancini ✓ 17

crispy fried sicilian balls of truffled infused risotto, farm mushrooms, mozzarella cheese filling

Zucchini Fritti ✓ 16

handcut zucchini in crispy parmesan herb crust

Calamari Fritti 18

squid bites served with marinara sauce

Chickpea Hummus & Guacamole ✓ 16

with freshly baked unleavened bread, mixed olives

Pork Sausage Platter 21

grilled local freshly made spiced italian, chorizo, smoked garlic pork, kurobuta pork

Grilled Chicken Skewers (5 pcs) 12

asian spices marinated, served with spicy peanut sauce, vegetable crudités

Crispy Chicken Drumlets (5 pcs) 12

served with homemade spicy dipping sauce

All prices are subject to 10% Service Charge and 7% GST.
As not all ingredients are stated, kindly notify our staff of any food allergies when ordering.

✓ Suitable For Vegetarians



Stracciatella



Cheese Plate

CICHETTI

Stracciatella ✓

pickled cherry tomatoes, burrata cheese, kombu caviar, chive oil

16

Parma Ham with Rock Melon

sliced parma ham, strawberries, rock melon

18

S&D Classic Tomato Bruschetta (5 pcs) ✓

grilled garlic bread, tomato concasse, sundried tomato, basil, shaved parmesan

9

Mixed Bruschetta (6 pcs)

tomato bruschetta topped with a mix of smoked salmon, saucisson, parma ham

15

FRESH SALADS

Parma Ham & Rucola

rucola leaves, cherry tomatoes, sundried tomatoes, pine nuts, shaved parmesan, citrusy balsamic vinaigrette

16

Shrimp & Avocado

mixed salad leaves, chilled shrimps, avocado, cherry tomatoes, almond flakes, spicy vinaigrette

17

Caesar

14

Smoked Salmon Caesar

17

fresh romaine lettuce, salted anchovies, bacon, shaved parmesan, boiled egg, toasted garlic bread, homemade caesar dressing

SKIN ON STRAIGHT CUT FRIES

Garlic Truffle Fries ✓

truffle oil, shaved parmesan, roasted garlic, parsley

TASTING 13 FULL 17

Arrabbiata Fries

13

17

mild spicy tomato sauce, chorizo, minced pork, shaved parmesan

Addictive Cheese Fries

12

16

aged cheddar sauce, chorizo, onions, parsley, shaved parmesan

House Fries ✓

9

served with homemade aioli and spicy dip*
Please note that the spicy dip is not vegetarian.

Trio of Cheese ✓ (3 selections)

17

Cheese Plate ✓ (6 selections)

27

chef's selection of artisanal cheeses, homebaked olive oil crostini, mixed olives, dried apricots, quince preserve

Mixed Board

26

chef's selection of artisanal cheeses, mixed cold cuts, homebaked olive oil crostini, mixed olives, quince preserve



Shrimp & Avocado

Smoked Salmon Caesar Salad

Parma Ham & Rucola



Arrabbiata Fries

Garlic Truffle Fries

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SUPPLY & DEMAND ESPLANADE

supports the initiative of a plant-powered meat menu. Do try the flavourful dishes whipped up by our chefs!



This is an uprising. A food uprising. We're standing up for plant-based nutrition and the lifestyle benefits that come with it. We're part of a movement to change the meat industry for the better good of our health, the planet and animal welfare. Raise your forks, because a new age of meat has arrived.



What is it made of?

Soy, which is high in fibre and protein.

NEW LAUNCH | LATEST NEWS

Menu is valid from 22 July 2021 until further notice.

Plant-Powered Meat Menu Is Here



Jaap Korteweg, ninth-generation farmer and founder of **The Vegetarian Butcher**. As a meat-lover, he craved for the taste and texture of meat when he decided to go vegetarian. *SOURCE: INFO, PICTURES AND LOGO FROM THE VEGETARIAN BUTCHER.*

Made by meat lovers, for meat lovers.

The Vegetarian Butcher is all about replicating that moreish taste and texture you get from meat, whilst being better for the planet and kinder to animals. We like to say, no meat substitutes, only meat successors.



CHEF CURATED SELECTIONS ✓

Sticky Garlicky-Soy Chicken Fritti 17

simply delish. The Vegetarian Butcher chicken fritters tossed in housemade spicy garlic soy sauce, paired with chef's lemon aioli

Spaghetti Aglio e Olio with No Chicken 23

a classic Italian dish with a twist! The Vegetarian Butcher chicken chunks with spaghetti in hot olive oil, garlic, dried chilli pepper, parsley, bell peppers and crispy housemade breadcrumbs.

Meatballs With A Crunch (6 pcs) 19

handmade impossible meatballs stuffed with chestnut, fresh herbs and served with a dollop of classic tomato sauce

Meatballs & Tagliatelle 27

impossible meatball simmered in fiery hot tomato sauce with fresh housemade tagliatelle, bell peppers and topped with shaved grana padano

RISOTTO

Chorizo & Bacon Risotto 25

garlic, homemade tomato sauce, spicy chorizo, back bacon, parmesan cheese

Truffle Mushroom Risotto 30

truffle infused, vegetable stock, mushrooms, lily bulb, roasted walnuts, parmesan cheese

Squid Ink with Seafood Risotto 30

squid ink, white wine, shrimps, squid, baby abalone, clams, mussels, parmesan cheese



Squid Ink with Seafood Risotto



Seafood Tagliatelle



Crab & Scallop Tagliatelle

HOMEMADE FRESH PASTA - TAGLIATELLE BUTTER SAUCE / OLIVE OIL BASE

Seafood Tagliatelle 37

butter sauce, slipper lobster, baby abalone, scallop, sea prawn

Truffle Mushroom Tagliatelle 27

olive oil base, farm mushrooms, lily bulb, garlic, butter crumbs

Sea Prawn & Kombu Tagliatelle 28

butter sauce, prawn oil, sea prawns, kombu, garlic, parsley

Crab & Scallop Tagliatelle 33

butter sauce, crabmeat, pan seared scallops, capers, kombu caviar, butter, garlic



Basilico e Scamorza

Seafood Marinara



Aglio Olio with Shrimps



Squid Ink Seafood



Carbonara Cremoso

PASTA

Available in Spaghetti or Penne
Add \$3 for Homemade Fresh Pasta
Add \$4 for Stuffed Ravioli

TOMATO SAUCE

TASTING FULL

All'Arrabbiata ✓

with Shrimps
with Chicken
with Minced Pork & Chorizo

13 18
16 22
15 20
15 20

classic italian fiery hot garlic
infused tomato sauce

Basilico e Scamorza ✓

tomato sauce, garlic, basil, oregano,
rucola leaves, smoked scamorza cheese

15 20

All' Amatriciana

tomato sauce infused with bacon,
red wine, oregano, onions

15 20

Seafood Marinara

tomato sauce, garlic, basil,
mixed seafood

18 28

CREAM SAUCE

TASTING FULL

Carbonara Classico (without cream)

Carbonara Cremoso

crispy bacon, fresh milled pepper,
tempered egg yolk, white wine, cheese

14 19
14 19

Alfredo

parmesan cheese infused cream
sauce, chicken, ham, green peas

14 19

Al Funghi ✓

mushroom and truffle infused cream
sauce, farm mushrooms, parsley

17 25

OLIVE OIL & OTHER SAUCE

TASTING FULL

Aglio Olio with
Bell Peppers & Olives ✓
Aglio Olio with Chicken
Aglio Olio with Shrimps

14 19
15 20
16 22

classic dressing of hot olive oil,
garlic, dried chilli pepper, parsley

Squid Ink Seafood Pasta

mixed seafood in squid ink, garlic,
white wine, homemade broth, parmesan

18 28

Maiale Orientale

minced pork, bacon, mushrooms, baby
abalone, white wine vinegar, garlic, chilli,
topped with rucola leaves

22

All prices are subject to 10% Service Charge and 7% GST.

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✓ Suitable For Vegetarians



HAND OPENED THIN CRUST PIZZA

Regular 9" : \$22 Large 13" : \$26

Add \$2.50 for a half and half of 2 Flavours in a Pizza

Add \$3 for Calzone Folded Pizza

Spicy Garlic Shrimp (Add \$3)

tomato sauce, mozzarella, shrimps, garlic, chillies, onions, bell peppers

Seared Beef (Add \$3)

tomato sauce, seared beef, rucola leaves, parmesan cheese, drizzled with olive oil and balsamico

Four Cheese ✓

tomato sauce, gyuere, cheddar, smoked scamorza, buffalo mozzarella

Spicy Pork Salami

tomato sauce, mozzarella, spicy pork salami, chillies

Truffle & Egg ✓

tomato sauce, mozzarella, black truffle paste, rucola leaves, soft egg in the center

Salsiccia

tomato sauce, mozzarella, pork chorizo, kurobuta pork sausage, mushrooms, onions, garlic

Parma Ham

tomato sauce, mozzarella, parma ham, rucola salad, parmesan cheese, drizzled with olive oil

The Morning After

tomato sauce, mozzarella, bacon, farm mushrooms, soft egg in the center

Margherita ✓

tomato sauce, mozzarella, buffalo mozzarella, oregano

Beef Pepperoni

tomato sauce, mozzarella, beef pepperoni, oregano

Mixed Seafood

tomato sauce, mozzarella, mixed seafood, garlic, anchovies, oregano, olives

Smoked Salmon

tomato sauce, mozzarella, mesclun leaves, smoked salmon, drizzled with olive oil

Hawaiian

tomato sauce, mozzarella, gammon ham, pineapple chunks

Vegetarian ✓

tomato sauce, mozzarella, mushrooms, artichokes, olives, bell peppers

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✓ **Suitable For Vegetarians**



Sinfully Chocolate Cake

S&D Italian Style Tiramisu

Topsy Turvy, The Gelato

DESSERT

Sticky Date Pudding with choice of gelato 9 13

homemade, served warm with fresh fruits and drizzled with salted caramel

Chocolate Lava Cake with choice of gelato 13

Note: Slight waiting time, baked upon order.

S&D Italian Style Tiramisu 14

fresh egg yolks, whipped sugar, premium french cream, mascarpone cheese, espresso, soaked savoiardi fingers, cocoa powder, two kinds of liqueur

Sinfully Chocolate Cake 9

homemade chocolate cake with a thin layer of praline served with salted caramel

Topsy Turvy, The Gelato 14

choice of gelato with waffle cone, meringue, chocolate crumbs, hazelnut cream, italian amarena cherry

Coconut Profiterole 14

homemade choux pastry, coconut sorbet, roasted peanut, dark chocolate sauce

Italian Artisan Gelatos 7

Vanilla, Chocolate or Coconut

ITALIAN ILLY COFFEE

100% Pure Arabica Beans

Served Hot or Iced

Single Espresso 4

Double Espresso 5

Long Black 6

Macchiato 6

Cappuccino 7

Flat White 7

Cafe Latte 8

Mocha Latte 9

Hazelnut Latte 9

Caramel Latte 9

HOT TEA

1 Cup Per Teapot (REFILLABLE)

Australian Premium Tea Leaves

English Breakfast 9

Earl Grey

Just Peppermint

Packs A Peach

Pumping Pomegranate

Morning Sunshine

Sleep Tight

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 **Suitable For Vegetarians**

HAPPY HOURS ALL DAY

Sun, Tue, Wed, Thu

2 For 24

Pick any 2 draughts

Draft Beer

Crossroads Craft Lager SINGAPORE

Full Pint 17

crisp, refreshing and smooth malty backbone with a fragrant, restrained bitterness imparted by premium European hops.

GOLD WINNER World Beer Championships, 2018

Crossroads Session IPA SINGAPORE

Full Pint 17

a popular full-flavoured ale with complexity and nuance of a classic, well-balanced India Pale Ale, with fruity and floral notes from Galaxy, Mosaic and Ekuanot hops.





Slushie Drinks

Yuzu Slushie & Beer

13

a refreshing yuzu slushie, with a draught ice cold beer poured over, a delicious mix

Cucumber Mint & Gin Slushie Cocktail

18

Hendricks' gin with cucumber, mint churned into a gorgeous frozen cocktail

SUPPLY & DEMAND

ITALIAN TRATTORIA & ROOFTOP BAR

Esplanade

"Anni e bicchieri di vino non si contano mai"

— Italian expression

Age and glasses of wine should never be counted.

Go on, enjoy a glass (or two!)

Rye & Pint Singapore Brewery

Local Craft Beer



Per Btl

14

Sunday's Brew (Pilsner) 300ml
refreshing pilsner, citrus, floral notes, malty finish

Trippin' (Wheat Ale) 300ml
notes of cloves, bananas with a citrus finish

Poppin' & Haze (Hazy IPA) 300ml
a juicy IPA loaded with tropical flavours

Punchin' Rye (Pale Ale) 300ml
aromas of passionfruit, spiciness from rye malt

Star Gazin' (Session IPA) 300ml
tropical fruits aroma, flavour, subtle malt sweetness

Bottled Beers



Per Btl

12

Asahi (330ml) /

12

Heineken (330ml)

16

Erdinger Dunkel (500ml)

16

Brothers Toffee Apple Cider (500ml)

Cocktails Selection

POCKET FULL OF SUNSHINE 20

Gin, Dry Vermouth, Blueberry, Lemon

SMASHIN' GOOD DILL 18

Gin, Dill, Cucumber, Lemon, Sugar

SAILOR'S MOJITO 18

Sailor Jerry Spiced Rum, Demerara, Mint, Lime, Angostura Bitters, Dry Apple Cider

NEGRONI 18

Gin, Vermouth Rosso, Campari

IRISH ESSPRESSOTINI 18

Vodka, Espresso, Kahlua, Bailey's

LONG ISLAND TEA 23

Gin, Vodka, Rum, Tequila, Triple Sec, Lime, Coke

Spirits

Per Gl

16

Hendricks Gin / Reyka Vodka / Sailor Jerry / Milagro Silver / Tullamore Dew Irish Whisky



Do check with us for special bottle rates..

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Non-Alcoholic Drinks

Tropical Coolers Per Gl 8

Coconut Mint

coconut water, freshly squeezed lemon,
lime juice, mint leaves

Coconut & Lychee

coconut water, freshly squeezed lemon, lychee

Tropical Thunder

mixed fruity fizz of lychee, stewed peach, pineapple

Lychee Mango Fizz

lychee fizz with mango puree and lemon

Virgin Mojito

freshly squeezed lime juice, soda, fresh mint

Cold Brew Per Gl 7

Cold Brew Tea Of The Day

Classic Iced Teas Per Gl 7

Iced Black Tea

Iced Lemon Tea

Iced Strawberry Tea

Iced Peach Tea

Iced Lychee Tea

Fruit Juices Per Gl 7

Apple / Orange / Pineapple / Lime /
Mango / Cranberry / Coconut Water

Soft Drinks Per Gl 6

Coke / Diet Coke / Sprite / Soda /
Ginger Ale / Bitter Lemon

Bottled Water Per Btl 6

Acqua Panna Spring Water (500ml)

San Pellegrino Sparkling Water (500ml)