



Pepe

Tiger Prawn Arrabbiatta Fettuccine Fettuccine, Spiced Tomato Sauce, Tiger Prawns, Cherry Tomatoes, Fresh Herbs — <i>Gluten, Crustaceans</i>	38	Carbonara Linguine Linguine, Beef Bacon, Grana Padano, Egg Yolk, Black Pepper — <i>Gluten, Dairy, Eggs</i>	34
Truffle & Wild Mushroom Fettuccine Fettuccine, Truffle Cream, Mixed Wild Mushrooms, Grana Padano — <i>Gluten, Dairy</i>	42	Basil Pesto Linguine Linguine, Basil Pesto, Cherry Tomato, Mixed Wild Mushrooms — <i>Gluten, Dairy, Tree Nuts</i>	28
Aglio Olio Linguine Linguine, Smoked Chicken Ham, Garlic, Chili Flakes, Olive Oil, Cherry Tomatoes — <i>Gluten, Dairy</i>	24	Cold Somen & Tomato Dashi Somen, Tomato Water, Pure Dashi, Sous-Vide Tiger Prawn, Marinated Cherry Tomatoes, — <i>Gluten, Fish, Crustaceans</i>	48

Angus Striploin 220g+- (20 minutes wait) Chimichurri, Sea Salt, Black Pepper Dairy	128	Gambas al Ajillo Tiger Prawns, Olive Oil, Garlic, Fresh Herbs, Smoked Paprika, Sourdough Gluten, Crustaceans	64
Salmon & Chrysanthemum Tempura-Battered Salmon, Chrysanthemum Leaves, Parsley Cream Sauce, Creme Fraiche Gluten, Fish, Dairy	58	Cauliflower 'Steak' Seared Cauliflower, Chimichurri, Potato Puree, Crumbles Dairy	34
Duck Leg Confit Slow-Cooked Duck Leg, Potato Puree, Mulberry & Balsamic Sauce Dairy	76		

Broths & Nourishment

Ginseng Chicken Collagen Broth (for 2-3 pax) **82**

Whole Spring Chicken, Ginseng Chicken Bone Broth, Black Wild Rice, Herbal Salad

Oxtail & Turmeric Broth (for 2-3 pax) **86**

Oxtail Bone Broth, Oxtail Meat, Fresh Turmeric, Seasonal Vegetables, Black Wild Rice,Herbal Salad

To Share

Classic Fries **22**

Straight-Cut Fries, Spiced Aioli
— Eggs

Guacamole & Chips **29**

Guacamole, Tomato Salsa, Plantain Chips

Pepe's House Salad **18**

Mixed Salad, Herb & Balsamic Vinaigrette, Cherry Tomatoes, Croutons, Pickled Shallot
— Gluten

Beetroot Hummus **28**

Beetroot & Chickpea Hummus, Sourdough Crisps, Fresh Ricotta, Fried Chickpeas
— Gluten, Dairy

Please inform our team of any allergies or dietary requirements. While we take precautions, all dishes are prepared in a kitchen that handles gluten, dairy, eggs, nuts, shellfish, soy, and seafood.

Desserts

Classic Tiramisu

30

Espresso-Soaked Ladyfingers,
Mascarpone, Cocoa, Honey Crumbles

— Gluten, Dairy, Eggs

Orange & Ginger Tart

28

Orange & Ginger Tart
Orange Curd, Ginger-Infused
Chantilly Cream, Honey Crumbles

— Dairy, Eggs

Cake of the Day

-

Available at counter

Beverages

Coffee

Hot/Cold

Espresso

8 / -

Black

10/11

White

14/15

Mocha

17/18

Cappuccino

14/15

(Oat milk +1)

Tea

Hot/Cold

Matcha Latte

14/15

Green Tea

10/11

Chamomile

10/11

Black Tea

10/11

Kombucha On Tap

Jasmine

14

Mandarin Yuzu

16