

MAINS

Fish & Chips \$17

Deep fried beer battered Dory fillets with Shoe String Fries, Garden Greens, and home-made Tartar sauce

Rosemary Chicken \$17

Grilled boneless Chicken thigh with Shoe String Fries, Garden Greens, and Rosemary sauce

Burnt Bee Hoon \$16

Pan Fried Vermicelli with a Chao-Ta finish, topped with a Seafood-Medley & Crispy Pork Lard

Wagyu Steak & Fries \$28

Sanchoku Wagyu Beef charbroiled with Demi-Glace Sauce, served with Shoe String Fries

Wagyu Black Fried Rice \$28

Sanchoku Wagyu Beef charbroiled with Demi-Glace Sauce, served with Fried Rice cooked in Beef Fat & Dark Soy-Sauce

VEGETARIAN

Sea Salt Edamame \$5

Freshly Blanched young Soybean Pods tossed with Sea Salt

Fiv 五 Special Salad \$12

Butterhead Lettuce, Spanish Onion, Brown Onion, Cherry Tomato, Japanese Cucumber served with Goma Dressing

Margherita (Meatless) \$18

Mozzarella Cheese, Classic Tomato and Basil

Spring Rolls \$5

Vegetarian Spring Rolls with a crunchy outside and a spiced vegetable filling inside

Ki-mo-chi \$5

Savoury salted & fermented Kimchi with a unique kick that will leave you with "Good Feeling"

Truffle Fries \$15

Shoe String Fries tossed in Truffle Oil, Sea Salt, and Grana Padano

Mushroom (Meatless) \$20

Slice Buttn, Mozzarella Cheese, with Tomato Herb Sauce



Beef Bulgogi Nachos \$16

Corn Chips covered with hand shredded Beef Brisket, Nacho Cheese, Pico De Gallo, and Salsa Raja

Korean Seafood Pancake \$18

Haemul Pajeon with a medley of Prawn & Squid, Spring Onion, and Egg tucked inside a crispy outside

KG Wings \$20

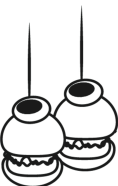
Finger-licking Famous Fiv 五 Chicken Wings marinated with our secret blend of spices, best enjoyed with beer!

Fiv 五 Wagyu Sliders \$15

Hand pressed Wagyu Patty with Mature English Cheddar, caramelized onion

Carnivore Platter \$39

Meat Galore - Sanchoku Wagyu Beef, Finger Ribs, Rosemary Chicken Skewer, and Lam Yu Pork Belly, served with BBQ & Demi-Glace sauce



\$18

\$20

\$39

FAVOURITES

Fiv 五 Sio Bak \$8

Seasoned with Five Spices, Salt, White Pepper, Hua Tiew Wine, & Sesame Oil and oven baked to perfection

Fiv 五 Garlic Cockles \$9

Market fresh Cockles flash wok-tossed with Garlic, Chilli Padi, and White Wine

Lam Yu Pork Belly \$12

Deep fried 24 hours marinated Fermented Red Beancurd Pork Belly with an intense flavour burst in every bite

Spam Carrot Cake \$15

Spam Luncheon Meat & Carrot Cake deep fried perfect match, served with Spicy Scallop Sauce

Tauhu Goreng Tobiko \$8

Deep Fried Tau Kwa topped with tangy dressing and Tobiko Fish Roe

PIZZA&Pasta

Chili Crab Pasta \$16

Our Special Chili Crab Sauce, Jumbo Crab Meat

Hawaiian \$20

Ham, Pineapple Chunks, Mozzarella Cheese with Tomato Herb Sauce

Pepperoni \$20

Thin crust 8-inch Italian Pork Pepperoni, Mozzarella Cheese, with Tomato Herb sauce

Prawn Aglio Olio \$16

Sauteed Desehell Prawn, Garlic, Chilli padi, Italian parsley, toasted in olive oil top with Grana Padano

Kimchi Cabonara Pasta \$16

Tangy Kimchi Capellini tossed in a Rich & Creamy Egg Drop Sauce, served with Bacon, Mushroom, and Grana Padano

Peri-Peri Chicken \$20

Marinated Chicken chunk, pineapple chunks, Jalapeno, Onion, house made peri peri sauce

Prosciutto Pizza \$22

Serano Ham, Wild Rocket Salad, Scarmoza Padano, Mozzarella Cheese with Tomato Herb Sauce

Margherita (Meatless) \$18

Mozzarella Cheese, Classic Tomato and Basil

Mortadella with Pistachio \$22

Mortadella, Pistachio, Parmigiana Reggiano, Cherry Tomato, with Tomato Herb sauce

Four Cheese Pizza \$22

Mozzarella, Gorgonzola, Scarmoza, Parmigiana Reggiano with Tomato Herb Sauce

Spicy Beef Wagyu \$22

Wagyu Beef Stewed with Radish, Onion, Carrot, Chilli Padi Flakes, Cherry Tomato, Mozzarella Cheese with Tomato Herb Sauce

Spicy Ramyeon Cabonara \$14

Sauteed Hurobufa Pork Sausage, Ramyeon Noodles tossed in a combination of Korean hot paste and Cabonara Sauce Topped with Grana Padano

Mushroom (Meatless) \$20

Fresh Slice Buttn, Mozzarella Cheese, with Tomato Herb sauce

SHARING

Fiv 五 Spanish Meat Balls \$5

Hand shaped Meat Balls filled with Pork & Squid, served with Lemon Cream sauce

Korean Fried Chicken \$5

Juicy and succulent golden brown Chicken Dakgangheong, served with Mayo

Spicy Pork Belly Cube \$5

Pork Belly cubes, seasoned with Fiv 五 secret spices, and sauteed to seal in the flavours

Spring Rolls \$5

Vegetarian Spring Rolls with a crunchy outside and a spiced vegetable filling inside

Sea Salt Edamame \$5

Freshly blanched young Soybean Pods tossed with Sea Salt

Ki-mo-chi \$5

Savoury salted & fermented Kimchi with a unique kick that will leave you with "Good Feeling"

Crispy Chicken Skin \$5

Deep fried Chicken Skin marinated with Smoked Paprika & Garlic Powder, served with Chipotle Mayo



Japanese Oyster \$5

Savour the Umami taste of Sweet and Plump, Emperor Oyster from Okayama Japan

Fiv 五 Sio Bak \$8

Seasoned with Five Spices, Salt, White Pepper, Hua Tiew Wine, & Sesame Oil and oven baked to perfection

Sautéed Garlic Cockles \$9

Market fresh Cockles flash wok-tossed with Garlic, Chilli Padi, and White Wine

Tangy Top Shell \$11

Super addictive Top Shell marinated in a spicy and tangy dressing



Calamari \$14

Deep fried Squid Rings, sprinkled with Sea Salt, and served with a special home-made Tartar sauce

Spam Fries \$15

Shoe String Cut Spam, served with Chipotle Mayo

Lam Yu Pork Belly \$12

Deep fried 24 hours marinated Fermented Red Beancurd Pork Belly with an intense flavour burst in every bite

Golden White Bait \$12

Crispy White Bait Fish Fry tossed with Sea Salt and served with Dark Soy Sauce Chilli

Spam Carrot Cake \$15

Spam Luncheon Meat & Carrot Cake deep fried perfect match, served with Spicy Scallop Sauce

Fried Dumplings \$5

Fried Pork Dumplings with vegetables

Tauhu Goreng Tobiko \$8

Deep Fried Tau Kwa topped with tangy dressing and Tobiko Fish Roe

Truffle Fries \$15

Shoe String Fries tossed in Truffle Oil, Sea Salt, and Grana Padano

Onion Rings \$8

Deep Fried Fresh Yellow Onions, Sprinkled with Sea Salt and Paprika. Served with home made Tartar Sauce

Fiv 五 Special Salad \$12

Butterhead Lettuce, Spanish Onion, Brown Onion, Cherry Tomato, Japanese Cucumber served with Goma Dressing

Fiv 五 Wagyu Sliders \$15

Hand pressed Wagyu Patty with Mature English Cheddar, caramelized onion



Beef Bulgogi Nachos \$16

Corn Chips covered with hand shredded Beef Brisket, Nacho Cheese, Pico De Gallo, and Salsa Raja

Korean Kimchi Pancake \$16

Haemul Pajeon with Kimchi, Gochugaru, Garlic, and Egg tucked inside a crispy outside

Korean Seafood Pancake \$18

Haemul Pajeon with a medley of Prawn & Squid, Spring Onion, and Egg tucked inside a crispy outside

Fiv 五 Finger Ribs with fries \$20

Mouth-watering juicy & tender Pork Ribs glazed with a sticky & savoury BBQ sauce served with fries

Augustus Beef Cube \$18

100 days Grain Fed Beef Cube, Sea Salt, Black Pepper and Garlic Chips



500G Wings \$13

KG Wings \$20

Finger-licking Famous Fiv 五 Chicken Wings marinated with our secret blend of spices, best enjoyed with beer!

Carnivore Platter \$39

Meat Galore - Sanchoku Wagyu Beef, Finger Ribs, Rosemary Chicken Skewer, and Lam Yu Pork Belly, served with BBQ & Demi-Glace sauce



Scan to view menu

*All prices are subject to prevailing government tax and service charge