



KNOCK KNOCK

DUSK



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DAWN · DUSK

ABOUT US

Indulge yourself with scrumptious Asian-inspired dishes to classic western favourites, thoughtfully crafted with quality ingredients and our love for food.

Compliment your meal with our beverage list featuring a variety of wines, beers & mocktails. Fall in love with our romantic space and enjoy the evening with us.

KNOCK KNOCK



CONTENTS

SET MENU

STARTERS

SIDES

MAINS

PASTA

DESSERTS

DRINKS

Prices excludes 10% service charge & 7% GST

SET
MENU

3 COURSE MEAL 38

STARTER

+

MAIN OR PASTA

+

SIDE OR DESSERT

4 COURSE MEAL 45

STARTER

+

SIDE

+

MAIN OR PASTA

+

DESSERT

TOP-UPS

GLASS OF HOUSE POUR WINE (RED OR WHITE) 9

BEVERAGES 4



STARTERS

KNOCK KNOCK HOUSE SALAD

Green coral lettuce, purple cabbage, cherry tomatoes tossed in our sweet and tangy house vinaigrette, topped with fried shredded wonton skin

9



DRUNKEN CLAMS

Succulent white clams tossed in creamy white wine sauce, served with a mini baguette loaf

12





FRESH OYSTERS

Seasonal fresh oysters, served
with mignonette sauce

(2 pcs for Dusk Set Menu)

24 (6 pcs)

44 (12 pcs)



MUSHROOM MEDLEY SOUP

Assorted fresh mushroom
simmered to perfection,
finished with cream, served
with a mini baguette loaf

9



TOMATO BASIL SOUP

Tangy tomato & basil soup,
finished with cream, served with
a mini baguette loaf

9



ROASTED PUMPKIN SOUP

Roasted pumpkin
puree simmered to
perfection, finished
with cream, served with
a mini baguette loaf

9



SIDES

MASH POTATOES WITH CARMELISED BACON

House-made mash potatoes with bacon bits, topped with triple cheese & crunchy caramelised bacon

(Portioned size for Dusk Set Menu)



11

Red Hot
Chilli Pepper



Honey
Miso



Milky
Way



WOW WILD WINGS

6 pieces of fried mid-joint wings marinated in our house-made batter, tossed with choice of sauce

(3 pcs for Dusk Set Menu)

12

OPTIONS

Add Sauce Dips | +2

- Mentaiko Sauce - Sriracha Mayonnaise - Tangy Spicy Sauce - Dill Mayonnaise - Cheese Sauce -

Add Sauce Dips | +3

- Salted Egg Sauce - Chilli Crab Sauce -



CRISPY CALAMARI

Crispy, light tempura-battered squid tossed with house-made peppery seasoning, served with house-made dill mayonnaise sauce

(Portioned size for Dusk Set Menu)

14

OVERLOADED TRUFFLE FRIES

Thick cut fries tossed with white truffle oil, grated grana padano, topped with sliced parmigiano reggiano, black truffle & chopped parsley

(Portioned size for Dusk Set Menu)

16



OPTIONS

Add Sauce Dips | +2

- Mentaiko Sauce - Sriracha Mayonnaise - Tangy Spicy Sauce - Dill Mayonnaise - Cheese Sauce -

Add Sauce Dips | +3

- Salted Egg Sauce - Chilli Crab Sauce -

CHILLI KRAB TACOS

Deep fried tempura-battered soft shell-crab, generously dressed in our in-house chilli crab sauce, wrapped in a soft toasty tortilla

(1 piece for Dusk Set Menu)

16



GOLDEN PRAWN TACOS



Crispy tempura-battered prawns generously dressed in our house-made salted egg sauce, finished with tobiko bits, wrapped in a soft toasty tortilla

(1 piece for Dusk Set Menu)

14

OPTIONS

Add Sauce Dips | +2

- Mentaiko Sauce - Sriracha Mayonnaise - Tangy Spicy Sauce - Dill Mayonnaise - Cheese Sauce -

Add Sauce Dips | +3

- Salted Egg Sauce - Chilli Crab Sauce -



BAKED TIGER PRAWNS WITH GARLIC BUTTER SAUCE

Tiger prawns baked with house-made herby spices, dressed with zesty garlic butter sauce, topped with pico de gallo

(1 piece for Dusk Set Menu)

21 (4 pcs)




BAKED SHELLED SCALLOP WITH GARLIC BUTTER SAUCE

Half-shelled scallops baked with house-made herby spices, dressed with zesty garlic butter sauce, topped with pico de gallo

(1 piece for Dusk Set Menu)

20 (4 pcs)



SAMBAL MARINARA MUSSELS

Mussels pan-toss in samal belacan, crispy spicy dried shrimp chilli and marinara sauce

(Portioned size for Dusk Set Menu)

14



OPTIONS

Add Sauce Dips | +2

- Mentaiko Sauce - Sriracha Mayonnaise - Tangy Spicy Sauce - Dill Mayonnaise - Cheese Sauce -

Add Sauce Dips | +3

- Salted Egg Sauce - Chilli Crab Sauce -



SIDES



MAINS



MAD FOR MENTAIKO FISH & CHIPS

A lightly beer battered crispy fish fillet dressed in a creamy umami mentaiko sauce flame seared to perfection, served with a side of thick cut fries, portobello mushroom & dill mayonnaise dip

22



OPTIONS

Add Sauce Dips | +2

- Mentaiko Sauce - Sriracha Mayonnaise - Tangy Spicy Sauce - Dill Mayonnaise - Cheese Sauce -

Add Sauce Dips | +3

- Salted Egg Sauce - Chilli Crab Sauce -

Add Others

Fries + 3

Mash Potatoes + 4

Shredded Triple Cheese + 3

Brioche Bun + 2

Portobello Mushroom + 4

Foie Gras + 4



MANUKA HONEY CHICKEN DINNER

A sous-vide chicken leg marinated in herby spices & manuka honey, oven baked to perfection, paired with a house-made black pepper sauce, bacon bits, mash potatoes & a side of greens

21



BUTTER-BASTED SEARED SALMON

A crispy pan-seared salmon fillet basted in herbs & butter, served with house-made mash potatoes, asparagus & lemon butter sauce

26 (+3)



OPTIONS

Add Sauce Dips | +2

- Mentaiko Sauce - Sriracha Mayonnaise - Tangy Spicy Sauce - Dill Mayonnaise - Cheese Sauce -

Add Sauce Dips | +3

- Salted Egg Sauce - Chilli Crab Sauce -

Add Others

Fries + 3

Mash Potatoes + 4

Shredded Triple Cheese + 3

Brioche Bun + 2

Portobello Mushroom + 4

Foie Gras + 4



ULTIMATE TRUFFLE ANGUS BEEF CHEESEBURGER

A juicy grilled truffle angus beef patty (180g) topped with portobello mushroom & melted triple cheese, served with a side of thick cut fries

28 (+5)



OPTIONS

Add Sauce Dips | +2

- Mentaiko Sauce - Sriracha Mayonnaise - Tangy Spicy Sauce - Dill Mayonnaise - Cheese Sauce -

Add Sauce Dips | +3

- Salted Egg Sauce - Chilli Crab Sauce -

Add Others

- Fries + 3
- Mash Potatoes + 4
- Shredded Triple Cheese + 3

- Brioche Bun + 2
- Portobello Mushroom + 4
- Foie Gras + 4



FLAMBÉ NEW ZEALAND RIBEYE STEAK

A juicy 250g ribeye steak, seared & oven cooked to perfection, flambé with french brandy, topped with a sunny-side up egg, served house-made black pepper sauce, mustard seed sauce, bacon bits, mash potatoes & a side of greens

42 (+18)



OPTIONS

Add Sauce Dips | +2

- Mentaiko Sauce - Sriracha Mayonnaise - Tangy Spicy Sauce - Dill Mayonnaise - Cheese Sauce -

Add Sauce Dips | +3

- Salted Egg Sauce - Chilli Crab Sauce -

Add Others

Fries + 3

Mash Potatoes + 4

Shredded Triple Cheese + 3

Brioche Bun + 2

Portobello Mushroom + 4

Foie Gras + 4

PASTA



GRANNY'S 'HAE BEE HIAM' LINGUINE

Aglio-olio styled linguine tossed
with house-made dried shrimp
floss, tiger prawns & scallops

25 (+2)



IBERICO PORK LUNCHEON MEAT FUSILLI

Carbonara fusilli tossed with iberico pork luncheon
meat, bacon bits, pecorino cheese

21



OPTIONS

Add Others

Add Bacon +2 | Add Tiger Prawns +5 | Add Mushroom +2 | Add Parmesan Cheese +1



SOFT-SHELL CRAB 'LAKSA' TAGLIATELLE

House-made spicy coconut broth, tagliatelle topped with tempura-battered soft-shell crab & 'tau pok'

24



OPTIONS

Add Others

Add Bacon + 2 | Add Tiger Prawns + 5 | Add Mushroom + 2 | Add Parmesan Cheese + 1

PASTA

SEAFOOD LINGUINE

Aglio-olio styled linguine tossed with tiger prawn, white clams & mussels

22



TRUFFLE TRI-MUSHROOM FUSILLI

White truffle, cream-based fusilli tossed with shiitake, shimeji & king oyster mushroom

21

OPTIONS

Add Others

Add Bacon +2 | Add Tiger Prawn +5 | Add Mushroom +2 | Add Parmesan Cheese +1

PASTA

SPARE RIBS 'BAK KUT TEH' RISOTTO

Sous-vide marinated short spare ribs, slow-cooked arborio rice infused with 'Bak Kut Teh' flavours

21



OPTIONS

Add Others

Add Bacon + 2 | Add Tiger Prawn + 5 | Add Mushroom + 2 | Add Parmesan Cheese +1

PASTA

DESSERTS

ASSORTED MACARONS

The classic, crunchy delicate meringue sandwiched with sweet ganache

6 (3 pcs)



CRUNCHY HAZELNUT FEUILLETINE

Rich, nutty hazelnut mousse layered over thin sweetened crepes

9



PRALINE DOME

Light airy chocolate mousse glazed over with dark chocolate ganache

9



CHOCOLATE TRUFFLE

Moist, decadent chocolate layer cake, with silky chocolate truffle and generous chocolate flakes.

9

ROYAL CHARLOTTE

Creamy layered sponge cake infused with refreshing summer berries

9



CHOCOLATE MOUSSE WITH CRÊME BRULÉE

Rich, decadent chocolate mousse with hints of caramelised custard

8

APPLE CRUMBLE PIE

Tender, flaky crust packed with juicy apple fillings topped with a buttery, toasty crumble topping

**add-on a scoop of French Vanilla Ice-Cream at \$3*

8



WILD BERRIES CRUMBLE PIE

Tender, flaky crust packed with bright, tangy berry fillings topped with a buttery, toasty crumble topping

**add-on a scoop of French Vanilla Ice-Cream at \$3*

8



CARROT CAKE WITH CREAM CHEESE

Rich and moist spice cake, slathered with velvety cream cheese

10





LYCHEE CHEESECAKE

Soft, creamy cheesecake with subtle tropical lychee aroma

9

NEW YORK CHEESECAKE

The classic, buttery graham cracker crust with deliciously rich and tangy cream cheese

9



PEANUT BUTTER CHOCOLATE CAKE

Creamy peanut butter perfectly balanced with rich, luxurious dark chocolate

10



RED VELVET MILLE CREPE

Layers of soft, thin red velvet crepes, spread with tangy cream cheese filling

10



BELGIUM CHOCOLATE MILLE CREPE

Layers of soft, thin crepes, spread with pure belgian dark couverture chocolate

10

FRENCH VANILLA MILLE CREPE

Layers of soft, thin crepes, spread with delectable french vanilla cream

10



ONDEH-ONDEH TIRAMISU

A classical tiramisu with a local twist of pandan & gula melaka, topped with toasted coconut flakes

12 (+3)



CRISPY BANANA FRITTERS WITH ICE CREAM

Freshly fried banana fritters, drizzled with caramel & powdered sugar, served with a scoop of french vanilla ice cream

9





DRINKS

WHITE PEACH LYCHEE FIZZ

Peach puree, lychee flavour, soda

6.5

MIXED BERRY ICED TEA

Quad-berries blend - blackcurrant, blueberry, cranberry, pomegranate, assam red tea

6.5



PINK LYCHEE LEMONADE

Refreshing lemonade with a twist of pink lychee

5.5



CUCUMBER LEMONADE

Zingy lemonade and crisp cucumber flavour

5.5

CANNED DRINKS

4



COLD BREW

100% handcrafted



BLACK

Black cold brew, intense & robust aftertaste

6.5

WHITE

Sweetened cold brew, creamy & nutty aftertaste

7.5

MOCHA

Perfectly blended cold brew, rich chocolatey aftertaste

7.5

OATAGRAM

The healthier cold brew, smooth & silky aftertaste

7.5





TEA

SERAI BIRU

Butterfly pea flower, lemongrass, dried lemon slice

6.5

EARL GREY

Black tea, bergamot orange oils

5.5

ENGLISH BREAKFAST TEA

Ceylon & assam black tea blend

5.5

ASSAM RED TEA

Red tea, hints of malt

5.5

JASMINE OOLONG GREEN TEA

Green tea, jasmine flower

5.5

BEER



	BOTTLE / CAN	BUCKET OF 5	HALF PINT	PINT
HITE EXTRA COLD Lager, 4.5% ABV, Korea	5	20	-	-
KRONENBOURG 1664 BLANC Wheat beer, 5%, France	10	45	-	-
ASAHI SUPER DRY Lager, 5% ABV, Japan	8	35	-	-
JING-A WORKER'S PALE ALE Pale ale, 5.2% ABV, China	9	40	-	-
DUVEL BELGIAN STRONG GOLDEN ALE Strong belgian ale, 8.5% ABV, Belgium	14	-	-	-
BLUE MOON BELGIAN WHITE Wheat ale, 5.4% ABV, USA	-	-	8	14

CIDER, HARD SELTZER

	BOTTLE	BUCKET (5 BOTTLES)
SOMERSBY WATERMELON Cider, 4.5% ABV, Denmark	9	45
SOMERSBY HARD SELTZER LIME Hard seltzer, 4.5% ABV, Denmark	9	45

SOJU

	BOTTLE	BUCKET (3 BOTTLES)
GRAPE SOJU	16	45
STRAWBERRY SOJU	16	45

Weekday Happy Hour from 12pm - 6pm. 15% off all alcohol menu



WINE



HOUSE POUR

Luigi Leonardo Sangiovese Rubicone, 2020
Emilia Romagna, Italy (Sangiovese)

Ruby red with a pleasant flower bouquet and sweet cherries hints. Easy to drink, good acidity, and mild tannin.

GLASS

12

BOTTLE

48

Luigi Leonardo Chardonnay Trebbiano Rubicone, 2020
Emilia Romagna, Italy (Chardonnay)

Light straw yellow. Fine and fruity flavour of ripe pear in the nose. Fresh and fruity on the palate, with fine and well-balanced acidity.

12

48

RED WINE

BOTTLE

Santa Lucia Merlot, 2021
Central Valley, Chile (Merlot)

A lovely soft and smooth red wine with a highly intense purple-red colour with spicy notes and hints of cherries, blackcurrants, and small red berry jam.

58

Krontiras Doña Silvina Malbec Organic Biodynamic, 2018 (92 Points)
Mendoza, Argentina (Malbec)

Organic and Biodynamic vineyard. Deep purple colour with aromas of mature plum, vanilla and chocolate in the nose. Full bodied, balanced acidity and long, persistent finish.

75

Château Le Bonnat Graves Rouge, 2019 (90 Points)
Bordeaux, France (Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, Petit Verdot)

Elegant, fruity notes complemented by nuances of vanilla and burnt wood palate, silky and rounded tannins emphasise flavour compositions.

85

Passel Estate Shiraz, 2017 (90 Points)
Margaret River, Australia (Shiraz)

Bright red in colour with black flecks. A bouquet of plum skin, white pepper, currants and citrus blossoms. Laced tapestry of pristine fruit tannin and soft red fruit acidity on the palate. Focused, poised and relentlessly driven by a medley of black berries, plum flesh and bruised apricots.

98



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WINE



WHITE WINE

BOTTLE

Graf Johann IV Riesling Halbtrocken, 2020

58

Rheingau, Germany (Riesling)

Medium, off-dry aromatic with an apple on the nosing and peach on the palate. Packed with enough acidity to balance off complex dishes.

Château Le Bonnat Graves Blanc, 2019 (88 Points)

88

Bordeaux, France (Sauvignon Blanc, Sémillon, Muscadelle)

Pale yellow robe with green reflects with hints of white fruit and acacia flowers. Rich palate, well rounded, with a hint of smoke.

Passel Estate Chardonnay, 2018 (94 Points)

98

Margaret River, Australia (Chardonnay)

Nectarine, white flowers, unroasted cashews and subtle French oak spice dotted with tonnes of grapefruit pith, nutmeg and cinnamon. Mid palate of bristling natural acidity and fine shards of white fruit tannin with lingering citrus and white pear.

BOTTLE

SPARKLING WINE

Signore Giuseppe Moscato Rose, 2015

45

Veneto, Italy (Moscato)

Sweet on the palate, with creamy foam and well-balanced acidity, you will enjoy its long and refreshing aftertaste.

Perla Bianca Prosecco Spumante, NV

50

Margaret River, Australia (Shiraz)

Straw yellow with a lively persistent and subtle perlage. Fruity with tones of apple, pear, and peach. Elegant, with scents of wildflowers. Pleasantly fruited with overtones of apple, pear, and peach. Delicate and harmonious with an almond back-taste on the palate.

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