



WHERE
EAST

KNOCK KNOCK

DAWN



MEET
WEST

KNOCK KNOCK
DAWN · DUSK



ABOUT US

Fuel yourself with our curated hearty dishes to power you through the day! With a range of appetising sides to wholesome mains to delectable desserts to energising coffee, there's something for everyone at Knock Knock: Dawn to Dusk.

Kick back in our cosy space and enjoy your afternoon with us!

KNOCK KNOCK



CONTENTS

SET MENU

STARTERS

SIDES

MAINS

PASTA

DESSERTS

HIGH TEA

DRINKS



SET MENU

3 COURSE MEAL 28

STARTER

+

MAIN OR PASTA

+

SIDE OR DESSERT

4 COURSE MEAL 35

STARTER

+

SIDE

+

MAIN OR PASTA

+

DESSERT

TOP-UPS

WAKEY WAKEY, EGGS & BAKEY 3

ONDEH ONDEH TIRAMISU 3

COFFEE/TEA 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



MUSHROOM MEDLEY SOUP

Assorted fresh mushroom simmered to perfection, finished with cream

(Add Mini Baguette Loaf +2)

7





TOMATO BASIL SOUP

Tangy tomato & basil soup,
finished with cream

(Add Mini Baguette Loaf +2)

7



ROASTED PUMPKIN SOUP

Roasted pumpkin
puree simmered to
perfection, finished
with cream

(Add Mini Baguette Loaf +2)

7





SIDES

WOW WILD WINGS

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

(3 pcs for Dawn Set Menu)

12



Milky Way



Red Hot Chili Pepper



Honey Miso



CRISPY CALAMARI

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

(Portioned size for Dawn 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 -





THE THREE MUSKETEERS

Thick cut fries served with
house-made spicy dip, dill
mayonnaise dip & cheese dip

(Portioned size for Dawn Set Menu)

10



OVERLOADED TRUFFLE FRIES

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

(Portioned size for Dawn 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 -





CHEESY MOZZARELLA STICKS

Golden fried breaded mozzarella sticks served with our house-made dill mayonnaise dip

(Portioned size for Dawn Set Menu)

12



SALTED TATER TOTS

Crispy golden tater tots served with our house-made dill mayonnaise dip

(Portioned size for Dawn Set Menu)

10

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 Dawn 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 Dawn 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



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 Dawn 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 Dawn 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 Dawn 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

CHICKY BUTTERMILK BURGER

Golden crispy chicken thigh soaked in a special buttermilk marinade sandwiched with fluffy toasted brioche buns, served with a side of thick cut fries & spicy sriracha mayonnaise dip

19



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



SAILOR'S FISH & CHIPS

Crispy fish fillet coated with special house-made beer batter, topped with generous portions of crispy batter crunchies, served with a side of thick cut fries & tartar sauce

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

MAINS



BRIOCHE FRENCH TOAST

Warm buttery brioche slices soaked in sweet vanilla custard, drizzled in maple syrup drizzle, served with a side of tart berries and bananas

16



OPTIONS

Add:

Pork Sausage + 4

Honey Glazed Ham + 4

Smoked Salmon + 5

Scrambled / Sunny-Side Up Eggs + 3

Portobello Mushroom + 3

Mash Potatoes + 4

Caramelised Bacon + 3

Brioche Bun + 2



18



WAKEY WAKEY, EGGS AND BAKEY

A quintessential brunch - fluffy butter croissants, caramelised bacon, pork sausage, eggs of your choice (sunny-side up or scrambled), golden brown tater-tots, sauteed mushrooms, grilled cherry tomatoes & a side of greens

22



SOURDOUGH GRILLED HAM & TRIPLE CHEESE

Sliced sourdough toasted with butter, sandwiched with honey baked ham and generous portions of cheddar, parmesan and mozzarella cheese, served with house salad

16



BANGERS & MASH

House-made bacon-bits mash potatoes drizzled with house-made black pepper sauce, topped with two pork sausages & fried shredded wonton skin

17

OPTIONS

Add:

Pork Sausage + 4
Honey Glazed Ham + 4
Smoked Salmon + 5

Scrambled / Sunny-Side Up Eggs + 3
Portobello Mushroom + 3
Mash Potatoes + 4

Caramelised Bacon + 3
Brioche Bun + 2



PASTA

TIGER PRAWNS LINGUINE

A classic aglio olio - pan-seared tiger prawns, linguine coated in house-made garlic confit, chopped onions, chilli, parsley finished with grana padano

17



SEAFOOD MARINARA TAGLIATELLE

Pan-seared tiger prawns, clams, mussels, fresh squid simmered in our freshly made tomato sauce finished with grana padano & parsley

18



OPTIONS

Add Others

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



KREAMY MUSHROOM FUSILLI

Garlic spiced white wine cream-based fusilli with sauteed white button mushrooms

16



OPTIONS

Add Others

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

PASTA

DESSERTS

ASSORTED MACARONS

The classic, crunchy delicate meringue sandwiched with sweet ganache

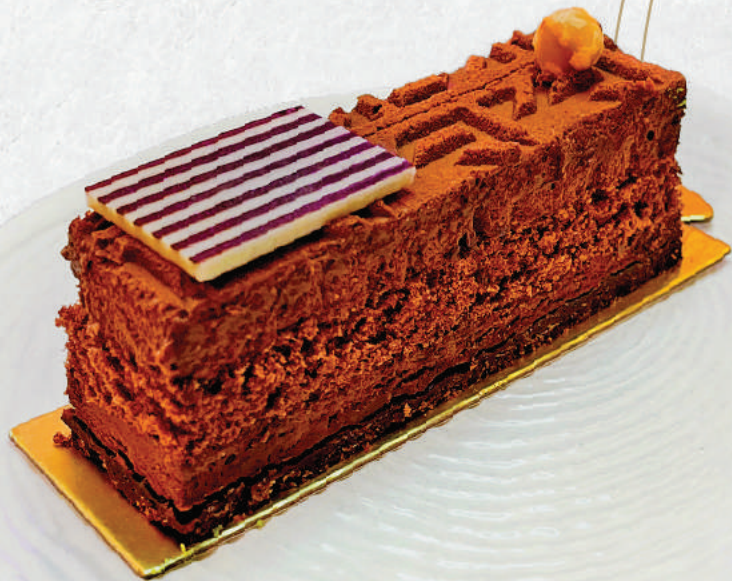
6 (3 pcs)



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



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





HIGH TEA

WEEKDAYS (2pm to 5pm) 48++

WEEKENDS (3pm to 5pm) 58++

SAVOURY: 4 ITEMS

+

SWEET: 5 ITEMS

+

DRINKS (TEA/COFFEE)

TEA

French Earl Grey Tea

English Breakfast Tea

Jasmine Oolong Tea

Assam Red Tea

COFFEE

Americano

Latte

**Items are subjected to availability*





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



COFFEE

A blend of specialty Colombian and Brazilian varietals, the Knock Knock blend is roasted with your palates in mind - flavours of dark chocolate, stone fruit and a rich syrupy body



	HOT	ICED
SINGLE SHOT ESPRESSO	3	-
AMERICANO	4	5
CAPPUCCINO	5	6
LATTE MACCHIATO	5	6
CARAMEL LATTE	6	7
LAVENDER LATTE	6	7
VANILLA LATTE	6	7
CHOCOLATE	6	7
MOCHA	6	7

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



HITE EXTRA COLD

Lager, 4.5% ABV, Korea

BOTTLE /
CAN

BUCKET
OF 5

HALF
PINT

PINT

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

BOTTLE

12

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

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.

BOTTLE

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

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



WINE



WHITE WINE

BOTTLE

Graf Johann IV Riesling Halbtrocken, 2020
Rheingau, Germany (Riesling)

58

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)
Bordeaux, France (Sauvignon Blanc, Sémillon, Muscadelle)

88

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)
Margaret River, Australia (Chardonnay)

98

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.



SPARKLING WINE

BOTTLE

Signore Giuseppe Moscato Rose, 2015
Veneto, Italy (Moscato)

45

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

Perla Bianca Prosecco Spumante, NV
Margaret River, Australia (Shiraz)

50

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.



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

Prices excludes 10% service charge & 7% GST

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