

FOOD MENU

TERRA
Pagoda

STARTERS & SALADS

Mushroom Soup	9
Mixed mushrooms, cream & croutons.	
Terra Salad V	17
Baby spinach, kale, mesclun, broccoli, purple cabbage, avocado, hummus, quinoa, goji berries, black beans, roasted peppers, cucumber, olives, tomatoes, corn, pickles, pomegranate, jalapeño, cashew, garlic chips, edamame, butternut pumpkin, pumpkin seed dukkah, chilli-chimichurri dressing.	
Salmon Poke Bowl	15
Salmon, edamame, red cabbage, scallions, furikake, tobiko, cherry tomatoes, brown rice.	

MAIN COURSES

Sirloin Steak Aus	34
210GM. Grilled sirloin steak with red wine sauce. (choose 2 side dish)	
Classic Fish & Chips 1995	26
Crispy battered dory fish, coleslaw, and fries, served with tartar sauce.	
Gochujang Glazed Norwegian Salmon	30
"Manuka honey Gochujang glazed" grilled salmon fillet, kimchi crisps, with kimchi tartar sauce. (choose 2 side dish)	
Red Wine Braised Oxtail 1995	30
Slow-cooked oxtail, onion, carrot, and herbs in red wine sauce.	
Lemon & Herbs Roast Poussin Chicken	25
Oven-roast marinated poussin chicken with lemon, herbs, and spices. (choose 2 side dish)	
Pork Chop P	31
200GM. Grilled seasoned pork chop, grilled pineapple slice, with ripe pineapple sauce. (choose 2 side dish)	

BURGERS

Grilled Chicken Burger	20
Marinated chicken thigh with melted cheddar cheese, arugula, tomato, and sweet gherkin mayo in brioche bun, fries.	
Juicy Lucy Burger	21
Grass-fed beef patty (200GM), cheddar, arugula, tomatoes, Jalapeño-baconnaise, brioche bun and fries.	
Truffled Mushroom Burger	22
Grass-fed beef patty (200GM), medley of mushrooms, sliced cheddar, caramelised onions, wild rocket, truffle mayonnaise, fries.	
Southbridge's Burger P	24
Grilled minced pork & beef patty with melted cheddar cheese, onion jam, gherkins, mayonnaise, tomato, and lettuce in brioche bun. -comes with fries and cheese sauce.	

PASTAS

Spaghetti Aglio-Olio 1995 V	21
Olive oil, sliced garlic, parsley, chili flakes, and dried chili	
Beef Bolognese Spaghetti	19
Beef ragu, tomato sauce, fresh basil, parmesan	
Spaghetti Carbonara P	21
Bacon, egg yolk, and parmesan cheese in white wine sauce.	
Teriyaki Salmon Pasta	22
Salmon cubes, teriyaki sauce, garlic onions, cherry tomatoes, furikake, scallions spaghetti.	

PIZZAS

* Customers can order Half & Half with different flavours on each side.		
	half & half	whole
Hawaiian	11.8	20
Chicken ham, capsicum, pineapple, and mozzarella cheese in tomato base.		
Margherita Blue Cheese	11.8	20
Blue cheese, sliced tomatoes, and truffle oil in tomato base.		
Truffled Field Mushroom	11.8	20
Mushroom medley (portobello, abalone & button), poached egg, tomatoes, mozzarella, wild rocket, truffle oil.		
Meat Galore P	12.8	24
Parma ham, pepperoni, premium ham, Cajun chicken, onion, capsicum, and mozzarella cheese in tomato base.		
Parma Ham & Burrata P	14	26
Parma ham, shredded mozzarella, and rocket leaves in tomato base.		

SIGNATURE CUTS

All signature cuts are served with 2 side dishes of your choice & red wine sauce	
Wagyu Ribeye Steak	78
210GM. Australian Sanchoku MB 8/9	
Herb Rubbed Rack Of Lamb	38
200GM. Grilled spiced lamb cutlets with homemade mint sauce.	
Wagyu Fillet Mignon	58
210GM. Australian Sanchoku MB 6/7	

SIDE DISHES

Fries	4
Mixed Salad	4
Buttered Corn Kernelss	4
Coleslaw	4
Mashed Potatoes	4

ASIAN FAVOURITES

Bah Kut Teh P	15
Pork rib soup with garlic, Chinese herbs, and spices. Served with rice and soy sauce.	
Singapore Laksa	15
Prawns, squid, fishcake, quail egg, tofu puffs, rice noodle, coconut milk broth.	
Satay Selection	11
Spiced chicken or beef. Comes with cucumber and onion with peanut sauce.	
Nasi Goreng	18
Baby shrimp, chicken satay, fried egg, cucumbers, crispy shallot, prawn crackers, Sambal fried rice.	
Singapore Traditional Curry Chicken	18
Bone-in chicken leg, waxy potatoes, tomatoes, fresh coriander. Served with steamed rice	
Hainanese Chicken Rice	16
Fragrant white rice, house made chili and ginger sauce, quartered steam chicken, chicken broth, cucumbers, sweet soy sauce.	
Shelled Prawns With Salted Egg Yolk	19
Juicy prawns coated in salted egg yolk sauce. Served with steamed rice and <u>Sambal Kang Kong or Spicy Fried Beans or Tofu and Broccoli.</u>	
Prawn Fritters	16
Golden deep-fried prawn fritters. Served with steamed rice and <u>Sambal Kang Kong or Spicy Fried Beans or Tofu and Broccoli.</u>	
Sweet & Sour Pork P	16
Crispy fried pork tossed in sweet and tangy sauce with pineapple, capsicum, and onion. Served with steamed rice and <u>Sambal Kang Kong or Spicy Fried Beans or Tofu and Broccoli.</u>	
Crispy Fried Pork Belly Meat P	16
Marinated crispy pork belly with aromatic spices. Served with steamed rice and <u>Sambal Kang Kong or Spicy Fried Beans or Tofu and Broccoli.</u>	
Wok-Fried Black Pepper Beef Fillet	16
Tender beef fillet wok-fried in a bold, aromatic black pepper sauce. Served with steamed rice and <u>Sambal Kang Kong or Spicy Fried Beans or Tofu and Broccoli.</u>	
Beef Fillet Fried W/ Ginger & Spring Onion	16
Tender beef fillet wok-fried with fragrant ginger and spring onion. Served with steamed rice and <u>Sambal Kang Kong or Spicy Fried Beans or Tofu and Broccoli.</u>	
Singapore Wok-Fried Vermicelli	13
Rice vermicelli stir-fried with vegetables, egg, shrimp, and chicken.	
Fried Noodle	15
Stir-fried egg noodles with shrimp, chicken, mixed vegetables, and savory sauce.	
Egg Fried Rice	10
Wok-fried rice with egg.	
Pineapple Fried Rice	13
Fragrant fried rice with prawns, pineapple, vegetables, and egg.	
Crispy Spring Roll	8
Golden fried rolls filled with cabbage, carrots, and vermicelli noodles.	

DIM SUM SELECTION

Xiao Long Bao (5 pcs)	12
Steamed pork dumplings with a hint of savory soup and tender pork inside delicate wrappers.	
Veggies Dumplings (5 pcs)	12
Steamed dumplings filled with a flavorful mix of fresh vegetables.	
Shrimp Dumplings (5 pcs)	13
Steamed dumplings filled with fresh, succulent shrimp.	
Shao Mai (5 pcs)	12
Open-faced steamed dumplings with chicken and shrimp.	
Shanghai Veggie Buns (3 pcs)	9
Soft steamed buns filled with seasoned vegetables.	
Pork Dumplings (5 pcs)	11
Classic dumplings filled with seasoned minced pork.	

LUNCH SPECIALS

Daily 11AM - 6PM

Hainanese Chicken Rice	
Singapore Laksa	
Southbridge's Burger P	
Classic Fish & Chips 1995	
Gochujang Glazed Norwegian Salmon	
Spaghetti Aglio-Olio 1995 V	
\$10.80	\$15.80
Choice of 1 main course	Inclusive of 1 mushroom soup, 1 main course and 1 soft drink

English Menu



Chinese Menu



Drinks Menu



Terra Southbridge | Ba Dao Guan | Terra Madras | Terra Wheelock

Hours

Monday to Friday: 11AM-11PM
Saturday: 10AM-11PM | Sunday: 10AM-10PM

Network

Terra | Password T3rr@2026!

BAR BITES, DESSERTS & BEVERAGES

TERRA
Pagoda

BAR BITES

20% OFF
during Happy Hours 11AM - 8PM

Spicy Peanuts	7
Crunchy peanuts stir-fried in dry chilli, and Szechuan peppercorns. Hot, Spicy, and Mala!	
Tater Tots	13
Deep-fried Tater Tots with cheese sauce, and jalapeno mayonnaise.	
Southbridge Fries	13
with cheese sauce on the side.	
Mozzarella Cheese Sticks	14
Deep-fried breaded cheese sticks with tangy salsa dip.	
Crunchy Anchovies	14
Deep-fried dried anchovies with spices & curry leaves.	
Fish Nuggets	14
Deep-fried dory fish fillet with tartar sauce.	
Calamari	15
Deep-fried battered squid rings with tartar sauce.	
Goma Teba Age	15
Deep-fried sesame chicken wings.	
Buffalo Drumlets	15
Grilled spiced buffalo drumlets with blue cheese dip.	
Atlantic Octopus Karaage	15
Deep-fried battered octopus tentacles served with spiced dried scallop aioli.	
Salt & Pepper Squid	19
Crispy fried squid tossed with salt, pepper, aromatic spices, fritters salt and pepper fritters.	
XO Brandy Chicken Wingette	15
Fried chicken wingettes marinated with XO brandy.	
Cheese Platter	24
Selection of Cheese (4 types) Quince paste, duo crackers, nuts, and dried fruits.	

DESSERTS

Seasalt Caramel Cheesecake	9.8
Immaculately balanced with sweet caramel and savoury sea salt to give wholesome experience.	
Affogato	16.8
Kahlua coffee liqueur, single shot espresso, and Movenpick vanilla ice-cream.	
Double Chocolate Fudge Cake	9.8
Chocolate lovers unite! Classic sponge cake layered with rich premium couverture chocolate mousse.	
Movenpick Ice-Cream	6.8 10.8
Single scoop/Double scoop Flavors: Vanilla/Swiss Chocolate	

EXPRESSO & COFFEES

We use ethically sourced coffee beans by locally run coffee artisans Guerilla coffee
Go dairy-free with soy, oat or almond milk +\$0.5

	hot	iced
Espresso	4.5	
Coffee Americano	5.5	
Coffee Latte	6.5	7.0
Cappuccino	6.5	
Vanilla Latte	7.5	8.0
Coffee Mocha	7.5	
Flat White	7.5	

BLENDED ICED COFFEES

	hot	iced
Caramel		7.5
Mocha		7.5
Matcha		8.0
Vanilla		6.5

TEAS & CHOCOLATE

	hot	iced
Matcha Latte		7.0
Iced Lemon Tea		8.0
Honey Milk Tea	8.0	

FRESHLY SQUEEZED FRUIT JUICES

	hot	iced
Granny Smith		9.8
Fresh Fruit Juices		8.8
• Orange • Watermelon • Apple		
Watermelon Crush		8.8
Fresh Coconut		8.8

WATER/ SOFT DRINKS

Jaade Still And Sparkling (Bottle)	3.8
Coke (Glass)	4.9
Coke Zero (Glass)	4.9
Sprite (Glass)	4.9
Singha Soda Water (Glass)	4.9
Tonic Water (Glass)	4.9
Juices (Orange / Lime / Pineapple)	4.9
Jasmine Green Tea (Can)	4.9
Red Bull (Can)	5.9