

MAPLE

Kitchen Bar Social House

Dear esteemed guest, we welcome you to Maple!

We know the city is full of choices but you chose to dine here in Maple. Our menu is comprised with a variety of dishes from around the world. Our proteins sourced from the best local & oversea farmers. Our breads are freshly baked by our in-house artisan bakers, to ensure you have an amazing dining experience. We do hope to exceed your expectations, as we are pleased to host you in our social house!

Taiwo Smith

Executive Chef







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BATTERS & TOASTS

All batters and toasts are served with bacon, eggs, sausage, maple syrup, whipped butter, whipped cream, and powdered sugar.

Choose your topping: 2k

-  Berry Bliss: Berry sauce, mascarpone
-  Banana Almond: Toasted almonds, granola, fresh banana slices
-  Strawberry Nutella: Rich Nutella and fresh strawberries
-  Blueberry: Warm blueberry compote
-  Cheesecake: Rich and creamy cheesecake filling
-  Fresh Berries: Strawberries and blueberries

BUTTERMILK PANCAKES 12.5

FRENCH TOAST BRIOCHE 12.5

BELGIUM WAFFLES 12.5

CHICKEN & BATTERS

CHICKEN & WAFFLE 🍷 15.5

Belgian waffle, maple syrup, crispy fried chicken.
your choice of boneless or wings

CHICKEN ON STACKS 15.5

Buttermilk pancakes, maple syrup, crispy fried chicken
your choice of boneless or wings

BISCUITS

CLASSIC BUTTERMILK BISCUIT 3

Fluffy and golden, served warm, your choice of butter,
jam, or honey.

BACON, EGG AND CHEESE BISCUIT 🍷 14

Warm biscuit filled with bacon, egg, and melted cheese.
your choice of butter, jam, or honey.

BUTTERMILK BISCUIT WITH CRISPY CHICKEN 14.9

Crispy chicken in a warm buttermilk biscuit, served with
roasted potatoes. your choice of butter, jam, or honey.

BREAKFAST PLATTER 14.9

Two biscuits, eggs, bacon, sausages, and roasted potatoes.
your choice of butter, jam, or honey.

CROISSANTS

BUTTERY CROISSANT

Plain 4 | Nutella-filled 5

BAGEL

BAGEL & SPREAD 7

Choice of cream cheese, jam, or butter.

BACON, EGG & CHEESE CROISSANT 14

Toasted croissant with bacon, eggs, and cheddar cheese.
Served with roasted potatoes.

BAGEL BREAKFAST 14.5

Toasted bagel with bacon, sausage, eggs, cheese, and
roasted potatoes, cream cheese, butter, or jam..

Breakfast (Served all day)

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Please inform your server of any food allergies or dietary restrictions as some ingredients may not be listed.
Note: Some items may be unavailable due to seasonal changes. Ask your server about vegan-friendly options.

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EGGS

BREAKFAST OMELETTE 13.5

Three-egg omelette with bell peppers, onion, tomatoes, spinach, mozzarella, and cheddar. Served with toast and sautéed potatoes.

FULL AMERICAN BREAKFAST 🍁 17

Buttermilk pancakes with bacon, sausage (pork or chicken), sautéed potatoes, and your choice of eggs. Comes with maple syrup.

NOT SO AMERICAN (FULL ENGLISH) 16

Mushrooms, sautéed potatoes, baked beans, bacon, toast, grilled tomatoes, and your choice of eggs. Served with sausage (chicken or pork).

STEAK & EGGS 🍁 46

350g ribeye steak with eggs, grilled tomatoes, sautéed potatoes, and toast. Choice of honey chimichurri, peppercorn, mushroom, or pepper sauce.

BENEDICT & FRIENDS

CLASSIC 13

Bacon, poached eggs, hollandaise, roasted potatoes, and mixed green.

STEAK 13.9

Grilled steak, poached eggs, hollandaise roasted potatoes, and mixed green.

SALMON 14

Smoked salmon, poached eggs, hollandaise roasted potatoes, and mixed green.

AVOCADO TOASTS

SMASHED AVOCADO TOAST 🍁 13

Smashed avocados, poached eggs, olive oil, basil, on toasted pain de campagne bread.

TRUFFLE AVOCADO TOAST 16.5

Smashed avocados, poached eggs, truffle oil, basil, on toasted pain de campagne bread.

MUSHROOM AVOCADO TOAST 17.5

Sautéed mushrooms, feta, pomegranate seeds, smashed avocados, poached eggs, olive oil, basil, on toasted pain de campagne bread.

PARFAIT, OATS & PASTRIES

COCONUT PARFAIT 11

Coconut Greek yogurt, granola, coconut milk, fresh berries, and shaved coconut (sweetened or unsweetened).

OATMEAL BRULEE 🍁 10.5

Spiced oatmeal topped with assorted berries, served with a pancake or waffle.

CROISSANT

Plain 4 | Nutella-filled 5

SALTED CARAMEL CHEESECAKE 13

Creamy cheesecake topped with rich salted caramel.

CHOCOLATE CAKE 11.5

Rich, moist chocolate cake topped with velvety chocolate ganache.

BLUEBERRY CHEESECAKE 13

Creamy cheesecake topped with sweet blueberry compote

SIDES

Eggs 2

Croissants 4.3

Bacon 4

Avocado 3.5

Chicken Sausage 3.5

Pork Sausage 3.5

Sautéed Mushrooms 6

French Toast 5.5

Waffles 5

Pancake 6

Side Salad 6

Biscuits 3

Smoked Salmon 6.5

Roasted Potatoes 5.5



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STARTERS

BLACKENED SALMON BITES 🍷 13

Blackened salmon with signature house sauce.

SWEET & TANGY BITES 11

Boneless chicken in our famous sauce

SPRING ROLLS 9

Deep-fried rolls with sweet and tangy sauce. Choice of chicken, beef, or veggies.

CHIPOTLE CORN NIBBLES 9

Chargrilled corn with smoked creamy sauce.

SCOTCH EGG BOMBS 12

Deep-fried scotch eggs with our special homemade sauce.

WING DEALER 11

Smith Caribbean Jerk, BBQ, Lemon Pepper, or Creamy Hot.

CRISPY FRIED PRAWNS 15.5

Deep-fried prawns with dipping sauce.

MOZZARELLA STICKS 16

Crispy mozzarella with marinara sauce.

TACOS

Cilantro, mango salsa, cheese, tomato, and chipotle dressing.

Choice: chicken 12.5 | beef 12.5 | prawn 15

(Due to seasonal changes, mangos may be replaced with pineapple when unavailable)

PASTAS

SPAGHETTI BOLOGNESE 🍷 18

Al dente spaghetti with special bolognese sauce, shaved parmesan and garlic bread.

SEAFOOD PASTA 28.5

Linguine with prawns, mussels, parmesan, garlic, olive oil, in tomato or olive oil base. and garlic bread.

PRAWN MAC & CHEESE 13

Baked mac, grilled prawns and cheese with hot sauce and garlic bread. Chicken 6 | Prawn 9

MAMA'S LASAGNA 🍷 22

Layered pasta with béchamel, bolognese sauce and garlic bread. (45 minutes wait).

CREOLE ALFREDO 🍷

Linguine with creole cream sauce, bell peppers, parmesan, olive oil and garlic bread. Chicken 19.5 | Prawn 24 | Glazed salmon 31.5

ARRABBIATA 16

Spaghetti with tomato sauce, black olives, basil, olive oil, chili pepper and garlic bread. Chicken 19.5 | Prawn 24 | Glazed salmon 31.5

BURGERS & SANDWICHES

MAPLE BACON SMASH BURGER 🍷 19

Brioche bun, Japanese mayo, cheddar cheese, lettuce, grilled onions, candied bacon jam and French fries.

THE SMASHED BURGER 17

Brioche bun, lettuce, tomatoes, fresh onions, cheddar cheese, Japanese mayo and French fries. (Add bacon for extra)

VEGAN BURGER 27

Plant-based patty, lettuce, onions, tomato, on a soft brioche bun with ketchup, mustard and French fries. (Smith sauce available upon request, contains dairy)

BATTERED FISH BURGER 23

Beer-battered fish, cheddar cheese, lettuce, tomatoes, grilled onions, tartar sauce, on a soft brioche bun and French fries.

JERK SALMON BURGER 25

Salmon patty with jerk seasoning, house sauce and French fries.

HONEY GLAZED SALMON 25

Glazed salmon, house slaw, Japanese mayo, on a soft brioche bun and French fries.

HOT HONEY CHICKEN 🍷🍷 15.5

Crispy chicken with hot honey, on a soft brioche bun with house slaw.

BUTTERMILK FRIED CHICKEN 🍷 14.5

Fried buttermilk chicken, fresh onions, Japanese mayo, cheese, lettuce, tomatoes and French fries (Option for grilled)

TEXAS TOAST GRILLED CHEESE 15

Grilled cheese with basil, tomatoes, house sauce and French fries.

Lunch / Dinner (Served all day)

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SALAD BOWLS

Choose your protein: Chicken, Grilled Prawn, Salmon, or Vegan Meat (extra charge).

JERK CAESAR 🍁 18

Romaine lettuce, parmesan, cranberries, croutons, Caesar dressing, and jerk sauce.

BURRITO BOWL 🍁 22.5

Chipotle chicken, lime rice, black beans, sweet corn, tomato salsa, guacamole, and chipotle dressing.

SPICY HARVEST BOWL 🍁🥕🥒 18

Mixed greens, roasted cashews, onions, tomatoes, cranberries, croutons, and spicy house dressing.

GARDEN FRESH BOWL 18

Mixed greens, onions, cranberries, cherry tomatoes, croutons, and cucumbers.

PROTEIN

Chicken 4

Grilled Prawn 7

Salmon 17.5

Vegan Meat 7

DRESSINGS

Sweet Creamy

Spicy Ranch

Honey Balsamic

SEAFOOD

SEA BASS 🍁 38

Filet with seasonal vegetables and lemon, served with mashed potatoes or sautéed vegetables.

CHARGRILLED PRAWNS 33.9

Prawns pan-seared in garlic, lemon butter, and chili chimichurri, served with warm pita and tahini sauce.

GLAZED SALMON 33.5

Herb-infused salmon filet, served with veggies or mashed potatoes.

PRAWN & COCONUT CURRY 🍁 29

Grilled king prawns in coconut curry sauce, served with coconut rice.

QUINOA & SALMON STIR-FRY 29.5

Sautéed vegetables, grilled salmon, and quinoa in oyster sauce.

FISH & CHIPS 22

Beer-battered fish with homemade tartar sauce and chips.

MEAT / POULTRY

T-BONE STEAK 32

Served with mash, fries, or veggies.

JACK DANIEL'S STEAK 49

350g ribeye with roasted garlic potatoes and Jack Daniel's sauce.

TOMAHAWK 75

1kg grilled steak with two steak sauces and sautéed vegetables. Choice of roasted garlic potatoes, french fries, or mashed potatoes (45-minute wait).

LAMB CHOPS 🍁 35

Grilled lamb chops with honey chimichurri. Choice of mashed potatoes, French fries, or veggies.

STICKY BEEF SHORT RIBS 37

Glazed braised ribs with creamy mash.

BRAISED LAMB SHANK 🍁 47

Served roasted garlic potatoes, creamy mash, and demi-glacé.

HALF ROASTED CHICKEN 🍁 28.5

Open-flamed roasted half chicken with Maple style fried rice or roasted garlic onions, cherry tomatoes, and chili salsa (45-minute wait).

STEAK SAUCES:

Honey Chimichurri | Peppercorn Mushroom | Pepper Sauce

FRIES & RINGS

SMITHS WILD FRIES 7.5

Our special French fries drizzled with sweet and creamy house sauce. (Optional to have sauce on the side)

ONION RINGS 7

Crispy, golden onion rings served with your choice of three dipping sauces: spicy ranch, sweet & tangy, or japanese mayo.

SIDES

Fried Rice 8

Truffle Fries 6.5

Cajun Fries 5.5

French Fries 4.5

Grilled Prawns 9

Garlic Bread 5.5

Garlic Parmesan Mash 6

Truffle Mashed Potatoes 6.5

Roasted Garlic Potatoes 5.5

Sautéed Mushrooms 6

Sautéed Veggies 6



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Dessert

NEW YORK CHEESE CAKE 🍁 12.5
*Non-baked cheese cake, oreo topped with
blueberry compote or salted caramel*

SALTED CARAMEL CHEESECAKE 13
*Creamy cheesecake topped
with rich salted caramel.*

BLUEBERRY CHEESECAKE 13
*Creamy cheesecake topped with
sweet blueberry compote*

CHOCOLATE CAKE 🍁 11.5
*Layered chocolate cake, caramel, whipped
chocolate ganache*

OATMEAL BRULEE 🍁 8.5
Gratinated spiced oatmeal assorted berries & cream

ICE CREAM
Vanilla 6.5 | Oreo 8.5 | Caramel 8.5

FRIED COOKIES & CREAM 🍁 11.5
*Deep fried cookies & cream
vanilla ice cream*

PAIN PERDU 11.5
*Soft vanilla toast, whipped cream,
vanilla ice cream, fresh fruits*

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