



DESERT MEETS MONSOON

Mezcal / Campari / Orange / Pomegranate Vinegar / White Peach
\$20



ALOHA MAI TAI

Havana Club Rum, Plantation Overproof Rum, Falernum, Citrus, Pineapple Shrub, Orgeat
\$20



GOLDEN ARCHIPELAGO

Pisco / Fino Cherry / Pineapple / Mango / Lime / Coconut Syrup / Green Chili
\$20



CUCUMBER COOLER

Bombay Gin, Mancino Bianco Vermouth, Fuji Apple Mix, Fresh Cucumber, Fresh Mint
\$20



SEXY COLADA

Havana Club Rum, Plantation Overproof Rum, Almond Syrup, Coconut Cream, Pineapple
\$23



RASPBERRY MULE

Bombay Gin, Raspberry, Rosemary, Ginger Beer
\$20



RUM & CACHACA

	30ML	BTL
Havana Club 3yrs	15	200
Mount Gay Eclipse	18	230
Bacardi Carta Blanca	18	230
Brugal Anejo	18	230
Captain Morgan's Spiced	18	230
Sailor Jerry Spiced	18	230
Havana Club 7yrs	20	260

TEQUILA & MEZCAL

	30ML	BTL
Olmeça Reposado	15	200
Espolon Blanco	18	230
Jose Cuervo Tradicional Reposado	18	230
Codigo Blanco	20	260
Don Julio Blanco	20	260
Don Julio Reposado	22	330
Patron Silver	22	330

VODKA

	30ML	BTL
Absolut	15	200
Belvedere	18	230
Ketel One	18	230
Grey Goose	20	260

GIN

	30ML	BTL
Beefeater	15	200
Bombay Sapphire	18	230
Roku	20	250
Hendrick's	20	260
No. 3	20	260
The Botanist Islay	20	260

WHISKEY

	30ML	BTL
Ballantines Finest	15	200
Chivas Regal 12 yrs	18	230
Jameson	18	230
Johnnie Walker Black Label	18	230
Glenmorangie Original 10 yrs	20	250
Monkey Shoulder	20	260
Ardbeg 10 yrs	22	330
Glenfiddich 12 yrs	22	330
Macallan 12 yrs	25	370
Chivas Regal 18 yrs	-	330

BEER

	330ML	500ML	BTL
Tiger (Draught)	14	18	-
Erdinger (Draught)	16	20	-
Heineken Zero	-	-	12
Heineken	-	-	14
Corona	-	-	14
Asahi	-	-	14
Bucket of 5 Bottles (Asahi/Corona)	-	-	60

BOURBON

	30ML	BTL
Jim Beam Bourbon	15	200
Jack Daniel's Bourbon	18	230
Maker's Mark	20	250

WINE

	150ML	BTL
BUBBLY & CHAMPAGNE		
Zonin Prosecco D.O.C	22	100
Cuvee 1821		

<i>Italy</i>		
Veve Clicquot Yellow Label	28	130
<i>France</i>		

ROSE	150ML	BTL
Moulin de Gassac, Guilhem Rosé	17	75
<i>Languedoc, France</i>		

WHITE	150ML	BTL
Tempus Two Silver Series	15	65
<i>Sauvignon Blanc, Australia</i>		

Vivolo di Sasso	17	75
<i>Pinot Grigio, Veneto Italy</i>		

Pierre Ferraud & Fils	18	85
<i>Chardonnay, Vin de Pays IGP, France</i>		

Kono Marlborough	-	85
<i>Sauvignon Blanc, New Zealand</i>		

IL Poggione	-	85
<i>Blanco Di Toscana IGT, Italy</i>		

Moulin De Gassac	-	85
<i>VDP Chardonnay, France</i>		

RED	150ML	BTL
Tempus Two Silver Series	15	65
<i>Cabernet Sauvignon, Australia</i>		

Vivolo di Sasso	17	75
<i>Merlot, Veneto Italy</i>		

Pierre Ferraud & Fils	18	85
<i>Pinot Noir, Vin de France, France</i>		

IL Poggione,	-	85
<i>Rosso Di Toscana IGT, Italy</i>		

Barons De Rothschild	-	85
<i>Legende R Red, France</i>		

CLASSIC COCKTAILS

Mojito	18
Margarita	18
Aperol Spritz	18
Singapore Sling	20
Long Island	20

ZERO PROOF COCKTAILS

Very Berry	12	D 14% sugar
Raspberry Puree, Cranberry Juice, Citrus, Blackberry Syrup		
Orchard Iced Tea	12	D 14% sugar
Peach Puree, Rosemary Syrup, Lemon, Lapsang Souchong Tea		
Exotic Cooler	12	C 6% sugar
Passionfruit, Mango, Orange, Mint		





FRENCH FRIES 
Chilli Sauce / Ketchup
\$11



MARGHERITA PIZZA 
Mozzarella Cheese / Tomato Sauce /
Fresh Basil
\$24



MIXED SEAFOOD PLATTER
Squid / Amaebi Shrimp /
Battered Fish / Tartar Sauce
\$24



CHARCOAL GRILLED XL CHICKEN SATAY
Peanut Sauce / Pickled Vegetables /
Compressed Rice
\$28 - 10 Pieces




MEAT MADNESS PIZZA 
Pork Salami / Turkey Ham /
Candied Bacon / BBQ Sauce / Tomato /
Gherkin / Arugula / Cheese
\$28




SMOKED SALMON TROUT PIZZA
Smoked Salmon Trout / Red Onion /
Capers / Arugula / Lime Dressing
\$26



MELTED NACHOS
Corn Chips / Cheddar / Guacamole /
Olives / Beans / Corn
Beef Sauce - \$23
Tomato Salsa - \$22 



CHARCOAL GRILLED BURGER 
Cheese / Maple Pork Bacon / Tomato /
Lettuce / BBQ Sauce / Brioche Bun / Fries
Double Beef Burger - \$35
Single Beef Burger - \$28
Chicken Burger - \$26



SNACK PLATTER
Chicken Wing / Nugget / Spring Roll /
Onion Ring / Sweet Chili Sauce
(4 pieces each)
\$24



WATERMELON MOJITO SALAD
Compressed Watermelon / Feta Cheese /
Blueberry / Arugula / Walnut /
Dried Cranberry / Lime Dressing
\$18



Vegetarian



Contains Pork

All prices stated are in Singapore Dollars and subjected to 10% service charge and prevailing government taxes.