

STARTERS	BAKED GARLIC CAMEMBERT 🌿	24	HOT OVER THE COALS	TAJIMA WAGYU STRIPLOIN	75
	Rosemary, Caramelized Walnuts, Honey, Crostini (125gm)			BMS 7, 180gm	
	PRAWN AL DIABLO 🍤	22		GRASS-FED ANGUS RIBEYE	35
	Tomatoes, Sliced Chorizo Sausage, Red Wine and Herbs			BMS 3, 200gm	
MELTING POT	SMOKED MAPLE-GLAZED PORK BELLY 🍖	20		BRAISED MOROCCAN-STYLE LAMB SHANK 🍖	32
	Gem Leaves, Guacamole, Vine Tomatoes, Olives, Capers, Anchovy Dressing			Served with Mashed Potato and Green Beans	
	PEAR & WALNUT SALAD	18		HOME-STYLE BBQ PORK RIBS 🍖	28
	Gem Leaves, Celery, Sliced Smoked Duck and Blue Cheese Dressing			250gm	
PASTA	FLOWER CRAB BISQUE	14		MISO SALMON	28
	Perfumed with Cognac and served with Crispy “Wanton”			200gm	
	MUSHROOM VELOUTE 🌿	10		Choice of 1 Side	
	Wild Forest Mushroom, Sautéed Mushroom and Alba White Truffle Oil			Roasted Potato topped with Chives & Sour Cream	
SPICES OF SINGAPORE	“MALA” PRAWN	28		Creamed Corn on Cob with Parmesan Cheese	
	Topped with Prawn Roe and Capers			Truffle Fries topped with Parmesan Cheese	
	CEPS MUSHROOM SPAGHETTI 🌿	22		Mashed Potato with Butter Cream	
	Topped with Grana Padano and Pesto Verde			Green Beans with Bacon bits 🍖	
	SUPER LOBSTER LAKSA	38		Grilled Asparagus with Tomato Salsa	
	(Sustainable Lobster)			Sautéed Balsamic Button Mushroom with Parsley	
	Rice Noodles simmered in rich spiced coconut gravy and topped with Rock Lobster			Choice of 1 Sauce	
	WOK FRIED “HOR FUN” WITH SEARED RIBEYE STEAK	36		Béarnaise	
	TANDOORI CHICKEN	30		Green Peppercorn & Brandy	
	(Sustainable Farm Chicken)			Red Wine Jus	
	Spice Marinated Clay Grilled Chicken served with Raita, King Mango Chutney and Lentil Cracker.			Chimichurri	
	CANTONESE STYLE “WANTON” NOODLES 🍤	24			
	(Sustainable Prawn)			HANGOVER BEEF BURGER 🍖	32
	Served with Minced Pork & Prawn Dumpling and Honey Glazed Sliced “Char Siew”.			Served with Salad and Truffe Fries	
				CRISPY “HAR CHEONG KAI” CHICKEN BURGER	28
				Served with Salad and Truffe Fries	
				CROQUE MONSIEUR	22
				Chicken Ham, Cheeses, Bush Tomato & Rocket Salad	



BAR SNACKS	CHARCUTERIA & ANTIPASTO PLATTER FOR 2 - 4 🍷	45	AROUND THE WORLD	SINGAPORE SLING	24
	CHEESE & ANTIPASTO PLATTER FOR 2 - 4	42		LONG ISLAND ICE TEA	24
	SPAM FRIES Served with Thai Chilli Sauce	16		CRUSHED ICE MOJITO	24
	FRIED ZING WINGS with Seaweed Powder	16			
	PRAWN WANTON Served with Mala Mayo	16			
DESSERTS	KAYA TOAST MILLE FEUILLE Buttery Brioche Slice, Kaya Pastry Cream, “Kopi” Ice Cream	14	WHISKEY	THE MACALLAN 12	24
	DURIAN SALAT Blue Pea Coconut Rice Pudding, Fresh Pandan Cremeux, Durian Ice Cream	14		KAVALAN	24
	CHENG TENG GRANITA Dried Longan, White Fungus, Gingko Nuts, Red Dates, Pearl Barley, Large Sago Pearls, Lotus Seeds and Candied Winter Melon	14		GLENLIVET 12	24
	ONDEH ONDEH CAKE Served with Coconut Ice Cream and Berries Compote	14		GLENMORANGIE ORIGINAL	24
				CHIVAS REGAL 12	24
NON-ALCOHOLIC BEVERAGES	SAN PELLEGRINO AQUA PANNA (750ml)	10	BLENDED MARGARITAS	JOHN JAMESON	24
	COKE COKE ZERO SPRITE TONIC WATER GINGER ALE	8		MIX BERRIES	22
	ORANGE APPLE CRANBERRY	8		STRAWBERRY & BANANA	22
	*CAPPUCCINO LATTE LONG BLACK ESPRESSO	8		PASSION & PEACH	22
	*ENGLISH BREAKFAST EARL GREY CHAMOMILE SENCHA	8			
MOCKTAILS	*Additional \$2 for cold drinks		PREMIUM SPIRITS	JACK DANIELS NO. 7 BOURBON	20
	SUMMER FRESH Sour Green Apple, Blue Curacao, Lime Juice	9		GREY GOOSE VODKA	20
	ECSTATIC GULP Earl Grey Tea, Vanilla, Corn Syrup	9		SAUZA GOLD TEQUILA	20
	SUNSET 2.0 Orange Juice, Grenadine Mixberries	9		JOHNNIE WALKER BLACK	20
				TANQUERAY GIN	20
HAWAIIAN COCKTAILS			HOUSE SPIRITS	CAPTAIN MORGAN RUM	20
	SUMMER BLUES Bacardi Rum, Malibu Coconut Rum, Pineapple Juice, Blue Curacao	22		SAUZA SILVER TEQUILA	16
	BERRY BREEZE Gordon’s Gin, Cranberry Juice, Lime Juice	22		BACARDI RUM	16
	HAWAIIAN FIZZ Smirnoff Vodka, Passion Fruit, Lime Juice, Grenadine, Blue Curacao	22		JIM BEAM BOURBON	16
				GORDON’S GIN	16
			BEERS	TEACHER’S WHISKY	16
				SMIRNOFF VODKA	16
				HEINEKEN BOTTLE	16
				TIGER BOTTLE	16
				CORONA BOTTLE	16