

COMBO PLATTER SELECTION \$38

Serve 2 - 3 pax Chicken Satay, Prawn Cake, Fish Finger, Marmite Chicken Wing, Pork Skewer

CARLTON CLUB SANDWICH \$22

Smoked Chicken, Tomato, Avocado, Fried Egg, Cheese Choice of Turkey or Pork Bacon

MEADOW GOURMET SANDWICH \$20

Multi-grain Bread, Avocado, Vegetable, Portobello Mushroom, Vine Tomato, Asparagus

BEEF CUBE (200gm)	\$20
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Ribeye, Sea Salt, Grain Mustard

OYSTER	\$18
Murotsu Bay Oyster (3 pcs),	
Sesame Dressing, Smoked Tomato Sau	ice

SEAFOOD PLATTER

\$18

\$16

Prawn, Green Mussel, Smoked Salmon, Tako, Mexcian Chipotle Salsa

KAMPONG SATAY

Chicken Skewer, Peanut Gravy

MARMITE CHICKEN WING	\$16
Chicken Wing, Marmite Sauce	
NACHO	\$16
Corn Chip, Cheese, Guacamole,	
Sour Cream, Tomato Salsa,	
Black Olive, Jalapeno	
SAUSAGE PLATTER CONTAINS PORK	\$16
Bratwurst Sausage, Cheese Sausage,	
Spicy Sausage, Grain Mustard Sauce	
FISH FINGER	\$14
Cod Fillet, Cilantro Tartare Sauce	
MOO PING	\$14
Thai Pork Skewer, Spicy Dip	
Thai Pork Skewer, Spicy Dip PRAWN & SQUID CAKE (200gm)	\$14
	\$14
PRAWN & SQUID CAKE (200gm)	\$14
PRAWN & SQUID CAKE (200gm) Green Chilli Dip	
PRAWN & SQUID CAKE (200gm) Green Chilli Dip FOCACCIA BATON BREAD	
PRAWN & SQUID CAKE (200gm) Green Chilli Dip FOCACCIA BATON BREAD Homemade Focaccia Bread, Olive Oil	\$12
PRAWN & SQUID CAKE (200gm) Green Chilli Dip FOCACCIA BATON BREAD Homemade Focaccia Bread, Olive Oil MEATBALL	\$12

SIGNATURE COCKTAIL



	OLD FASHIONED NYONYA
~	Whisky, Pandan, Gula Melaka, Bitters



GIN-KEN CHILLI SOUR Gin, Garlic, Chilli Padi, Ginger, Fresh Lime Juice, Egg White

\$28

\$28

\$28

\$28

\$28



LAKSA MARGARITA Tequila, Laksa Leaf, Lemongrass, Fresh Lime Juice



B.T.C Rum, Black Tea, Pearl, Soda Water



BANDUNG UNPLUGGED

Vodka, Rose Syrup, Milk

COCKTAIL

LONG ISLAND TEA	\$28
Gin, Vodka, Rum, Tequila, Triple Sec, Coke, Lime, Orange	
BLUE LADY	\$24
Gin, Blue Curacao, Lemon, Egg White	
GODFATHER	\$24
Whisky, Amaretto	
OLD FASHIONED	\$24
Bourbon, Bitters	
PALOMA	\$24
Tequila, Fresh Lime, Grapefruit, Soda Water	
WHISKY SOUR	\$24
Fresh Lime Juice, Egg White, Bitters	
AMARETTO SOUR	\$22
Amaretto, Fresh Lime Juice, Egg White, Bitters	
ΜΟͿΙΤΟ	\$22
Rum, Mint, Soda Water	
MARTINI	\$22
Gin, Dry Vermouth, Olive	
FRENCH 75	\$22
Gin, Lemon, Triple Sec, Prosecco	
NEGRONI	\$22
Gin, Sweet Vermouth, Campari	

APEROL SPRITZ	\$20
Aperol, Prosecco, Soda Water	
SINGAPORE SLING	\$20
Gin, Triple Sec, Cherry Brandy, D.O.M Benedictine, Pineapple,	
Grenadine, Bitters, Soda Water	
LIME MARGARITA	\$19
Tequila, Fresh Lime Juice, Triple Sec	
BLOODY MARY	\$18
Vodka, Tomato, Pepper, Tabasco, Worcestershire Sauce,	
Fresh Lime Juice	
DAIQUIRI	\$18
Rum, Fresh Lime Juice	
COSMOPOLITAN	\$16
Vodka, Triple Sec, Cranberry, Fresh Lime Juice	

WINE & CHAMPAGNE	Ţ	
House Pour		
Pierre Jean Colombard Chardonnay, France	\$18	\$65
Pierre Jean Merlot, France	\$18	\$65
Red Wine		
Crocus Le Calcifere Malbec De Cahors, France		\$158
Oyster Bay Pinot Noir, New Zealand		\$128
Valiano Chianti Classico DOCG, Italy		\$128
Santa Helena Gran Reserva Cabernet Sauvignon, Chile		\$108
Sand Point Zinfandel, USA		\$108
Lake Breeze Bullant Shiraz, Australia		\$90
White Wine		
Pascal Bouchard Petit Chablis Blancs Cailloux, France		\$158
Vina Cobos Felino Chardonnay, Argentina		\$128
Chateau Bianca Riesling, USA		\$118
Fraser Gallop Estate Semillon Sauvignon Blanc, Australia		\$118
Man Free-Run Steen Chenin Blanc, South Africa		\$98
Freixenet Pinot Grigio Garda DOC, Italy		\$88
Rosé		
Marrenon Petula Rosé, France		\$110
Minuty M Rosé, France		\$110
Sparkling Wine		
Pol Rémy Excellence, France		\$100
Chandon Brut, Australia		\$80
Champagne		
Moët & Chandon Rosé		\$250
Laurent – Perrier Cuvee Rosé		\$220
Moët & Chandon Brut		\$180
Laurent-Perrier La Cuvée Brut		\$150

DRAUGHT BEER	Ţ	TTT
Guinness	\$18	\$45
Kirin	\$17	\$43
Tiger	\$16	\$40
BOTTLED BEER		x5
Erdinger Weissbier	\$16	\$68
Asahi	\$13	\$48
Corona	\$13	\$48
Tsingtao	\$13	\$48
HOUSEPOUR ECO SPIRIT		
Brass Lion Gin		\$16
Tried & True Straight Wheat Vodka		\$16
Plantation 3 Stars White Rum		\$16
Los Arcos Tequila		\$16
Mackintosh Blended Malt Whisky		\$16
PREMIUM SPIRIT		
GIN		
Hendricks Gin	\$18	\$180
Tanqueray London Dry Gin	\$16	\$160
Roku Gin	\$17	\$160
Vodka		
Belvedere Pure	\$15	\$160
Grey Goose	\$15	\$160
Absolut Blue	\$15	\$150
Rum		
Black Tears Spiced Rum	\$16	\$170
Myers Dark Rum	\$16	\$160
Cachaça 51	\$16	\$160
Tequila		
Patrón Silver	\$18	\$250
1800 Reserva Anejo	\$18	\$220

Tequila		
Patrón Silver	\$18	\$250
1800 Reserva Anejo	\$18	\$220
Cognac Hennessy XO Hennessy VSOP	\$38 \$18	\$780 \$260

WHISKY		
Single Malt		
The Macallan 18 Years	\$58	\$1180
Lagavulin 16 Years	\$25	\$480
Glenfiddich Special Reserve 15	\$18	\$280
Talisker 10 Years	\$18	\$280
The Macallan 12 Years	\$18	\$280
Glenfiddich Special Reserve 12	\$16	\$240
Laphroaig 10 Years	\$16	\$240
Blended		
Monkey Shoulder	\$15	\$180
Chivas Regal 12	\$15	\$160
Johnnie Walker Black Label	\$14	\$160
Irish		
Jameson Triple Distilled	\$15	\$160
Canadian		
Canadian Club 1858	\$15	\$160
Bourbon		
Maker's Mark	\$15	\$180
Jack Daniels Old No.7	\$15	\$160
Jim Beam White	\$14	\$140
Japanese		
Yamazaki 12 Years Old	\$38	\$880
Nikka From The Barrel	\$15	\$210

COFFEE

Café Mocha	() 5% \$9
Cappucino	() 1 1 1 1 1 1 1 1 1 1
Flat White	() 1 1 1 1 1 1 1 1 1 1
Café Latte	() 9 \$ 8
Piccolo Latte	() 9 \$ 8
Americano	A 95 \$7

TEA

Carlton Iced Lemon Tea	\$8
Acai Berry Pomegranate & Vanilla	\$7
Elegant Earl Grey	\$7
Gentle Minty Green	\$7
Perfect Ceylon Tea	\$7
Pure Chamomile Flowers	\$7
Rose with French Vanilla	\$7

MOCKTAIL

Creamsicle Orange Soda, Cream Soda, Whipped Cream, Cherry	\$10
Gunner Ginger Beer, Ginger Ale, Bitters	\$10

NON-ALCOHOLIC

Coke Zero	A 0% \$7
Orange Soda	3 43 \$7
Coke Light / Sugar Free Redbull / Ginger Ale	3 4% \$7
Tonic / Bitter Lemon / Ice Cream Soda	3 5% \$7
Coke / Redbull	D11% \$7
Ginger Beer / Sprite	D 12 ₃₅ \$7

JUICE

Fruit Punch	9% sugar	\$10
Apple	8 %	\$7
Cranberry / Pineapple / Lime / Passion Fruit	9%	\$7
Orange / Grapefruit		\$7



Nutri-Grade mark is based on default preparation