

VERANDAH

ROOFTOP ROTISSERIE



MOMENTUS
HOTEL
ALEXANDRA | SINGAPORE

Moments With Us.

A La Carte

Available from
12 noon to 10:00pm

Appetisers

Charcuterie Board 24/36
Prosciutto | Salami | Iberico Serrano |
Duck Rillettes | Cornichons | Toast

Gambas al Ajillo 22
Tiger Prawns | Garlic | Chilli |
Olive Oil | Toast

Fremantle Octopus 26 
Padron Peppers | Chorizo |
Ratte Potato | Romesco

Cold Seafood Platter 48/ 2 pax
Live Pacific Oysters | Poach Prawns |
Sea Whelk | Black Mussels

Salads & Soup


Thai Grilled Beef Salad 18
Arugula | Basil | Mint | Sweet Pepper |
Chilli Vinaigrette

Cold Seafood Salad 19
Octopus | Tiger Prawns | Cured Salmon |
Pomelo | Yuzu Dressing

Wild Mushroom Soup 14 
Mushroom Chips | Truffle Emulsion |
Chives

Lobster Bisque 16
Crayfish | Cognac | Chive Oil

Hand-stretched Wood-fired Sourdough Pizzas

Margherita 24 
Buffalo Mozzarella | Tomatoes | Basil

Pulled Pork 24
Roasted Peppers | Bombay Onions | Smoky BBQ Sauce

Prosciutto e Funghi 26
Parma Ham | Mushrooms | Mozzarella | Arugula

Seafood Sakura Ebi 26
Shrimps | Squid | Mussels | Mentaiko | Bonito Flakes

Gochujang Chicken 26
Kimchi | Crispy Chicken Skin | Nori

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 Sustainable Food

 Vegetarian

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Sharing Plates

Chargrilled Argentinian 100 Days Grain-fed Angus Ribeye
Single Cut: 250gms
Sharing: 450gms

39/70

Australian Stockyard 400 Days Grain-fed Wagyu Beef Tomahawk
MBS 4-5, Approximately 1.6kg
Limited servings. Recommended for 4 adults, sharing.
Please allow 30 minutes of cooking time.

280

Signature Rotisserie Chicken

48-hour Citrus Brined | 12-spice Marination | Slow Roasted in Rotisserie Oven |
Half or Full.

24/42

The Surf 'N' Turf

Half Signature Rotisserie Chicken | Grilled Angus Ribeye 250gms
Chargrilled Kombu Butter Tiger Prawn 6pcs | Charred Whole Octopus Tentacles |
Thai Style Oysters 6pcs | Balinese Style Grilled Corn
Recommended for 2-3 adults, sharing.

150

Single Cut or Half Portion: 2 sides, 1 sauce
Sharing: 3 sides, 2 sauces

Sides

Sauteed Broccolini
Sauteed Asparagus
Duck Fat Potatoes
Truffle Potato Puree
French Fries
Sauteed Wild Mushrooms

*Add-on sides:
3 each*

Sauces

Bordelaise
Sarawak Black Peppercorn
Whisky Grain Mustard
Bearnaise
Chimichurri
Kombu Truffle Butter

*Add-on sauces:
3 each*

As part of environmental sustainability, we curate our dishes using indoor hydroponic herbs, baby leaves, and micro cress cultivated in our indoor farm.

“ We grow and use what we need. ”

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Mains

Wagyu Beef Burger 26
Brioche Bun | Lettuce & Tomatoes | Onion Jam | Salad | Fries

Prawn & Crab Meat Linguine 32
Squid Ink Pasta | Uni Butter | Bottarga

Iberico Secreto 36
Wagyu of Pork | Butternut Puree | Sauteed Broccolini | Red Wine Plum Sauce

Sustainable Barramundi  28
Shellfish | Spicy Lemongrass Broth

Burnt Miso Cod 39
Miso Glaze | Poached Daikon | Grilled Asparagus | Seaweed Beurre Blanc

Truffle Risotto  26
Porcini Mushrooms | Mascarpone | Parmesan Crisp

Sweets

Chocolate Fondant 14
Chocolate Lava | Crumble Soil | Vanilla Ice Cream

Cempedak Creme Brulee 14
Caramelised Sugar Crust | Wild Berries

Sticky Date Pudding 14
Warm Butterscotch | Almond Tuile | Caramel Ice Cream

Sorbet or Ice Cream (Double Scoop) 10
Sorbet: Raspberry, Lychee, Pear
Ice Cream: Vanilla, Chocolate, Caramel

Artisan Cheese Board 26
4 Types of Soft & Hard Cheeses | Table Biscuit | Assorted Dried Fruits | Grapes

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Beverages

Soft Drink and Water

Coke, Coke Zero, Sprite, Club Soda, Tonic Water, Ginger Ale 5

Perrier 5

San Pellegrino, Acqua Panna 8

Juices

Apple, Orange, Pineapple, Lime, Mango, Cranberry 5

Coffee

	<i>Hot</i>	<i>Iced</i>
Espresso	3	-

Double Espresso	5	-
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Long Black	5	6
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Café Latte, Cappuccino	5	7
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Tea

	<i>Hot</i>	<i>Iced</i>
1872 Clipper: English Breakfast, Chamomile, Earl Grey, Jasmine, Green Tea, Peppermint, Lychee, Passion Fruit	6	7

Mocktail

Green Lemonade 8
Lemon and Lime Juices, Sprite

Cinderella 8
Pineapple and Orange Juices, Ginger Ale

Moonlight Shadow 8
Cranberry Juices, Lychee Juices,
Lemon Juices

Cucumber Gimlet 8
Soda, Lime Juices

Classic Cocktail

Mojito 16
Rum, Mint Leaves, Lime

Negroni 16
Gin, Sweet Vermouth, Campari

Old Fashion 16
Bourbon, Angustra Bitter, Orange
and Cherry

Singapore Sling 16
Gin, Triple Sec, Pineapple Juices

Whiskey Sour 16
Bourbon, Lemon Juices, Egg white

Aperol Spritz 16
Aperol, Prosecco, Soda

Martini 16
Vodka (Choice of - Dry Martini, Apple,
Lychee, Dirty, Espresso, Cosmopolitan)

Long Island Iced Tea 25
Vodka, Rum, Tequila, Triple Sec, Gin,
Lime Juice, Coke

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Beverages

Mixology Cocktail

Alexandra's Allure

Honey and Butter Fat-washed Bourbon, Rosemary infused Orange Liqueur and Homemade Grapefruit Star Anise Syrup, Finish with Cinnamon Smoke.

For the assertive diner, this is the perfect aperitif to ignite the palate. Its bold and aromatic herbal flavors will whet any appetite.

Fables of Faber

Hendricks, Orange and Rosemary infused Gin, Grand Manier, Chery Brandy, DOM Geraldine Syrup, Lime Juice, Pineapple Juice and Angustura Bitters.

Savour our homage to the classic Singapore Sling, refreshingly crafted with two type of gins for an exotic, sweet and aromatic burst of flavours.

Gillman's Garden

Apple-flavoured Vodka, Elderflower Liqueur & Syrup, Apple Juice, Aloe Vera and Sauvignon Blanc Wine.

Elevate any moment with this crisp and refreshing drink. The alluring aroma and fresh apple essence make it an exquisite must-try.

Bottle Beer

Tiger, Heineken, Yellow Van Pale Ale 12

Mix Beer Bucket (5 bottles) 50

Draught Beer

1/2 Pint Pint

THE 1925 Lager 4.8%

10

14

Crisp lager with a dry finish. Easy on the palate and good for whole day drinking, this lager goes well with deep fried, spicy and seafood for the perfect combination. The inspiration behind this lager is the love for our local cuisine. Designed specially to pair well with the punchy flavours of Asian cuisine, the mildly herbal yet citrusy notes of this lager not only lifts the palate but also complements well with all food.

Yellow Van Pale Ale 4.8%

12

15

Brewed primarily with the hops, Citra. Designed to be a session beer, the pale ale seeks a delicate balance between both hops and malt. It brings familiarity, yet never fails to surprise the palate with the subtle bursts of Citra. Pours well with a fully formed head of foam and is probably the most versatile beer in our selection to most foods.

Small Monster IPA 4.8%

12

15

Sessionable IPA brewed with a mixture of Amarillo, Cascade and Centennial hops. A robust ale with a smooth mouth feel which finishes with the lingering notes of hops and mild dryness. Despite its style, the Small Monster is an IPA designed to quench the thirst of any avid drinker.

Yuzu Lager 4.8%

12

15

Using the peels and juice from premium yuzu fruits, this lager presents a bright and fruity aroma with a citrusy and dry refreshing finish. Highly versatile for pairing with all sorts of cuisine, this lager makes for the ideal beer this lunar new year.

Guinness Microdraught

16

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Beverages

Gin

	<i>Single</i>	<i>Bottle</i>
Perigan's Cannabis Gin (HousePour)	10	160
Bombay Sapphire	12	180
Hendricks	12	180

Vodka

	<i>Single</i>	<i>Bottle</i>
Iganoff Vodka (HousePour)	10	160
Absolut Vodka	12	180
Skyy Vodka	12	180

Rum

	<i>Single</i>	<i>Bottle</i>
Bacardi (HousePour)	10	160
Cayo Grande Anejo (HousePour)	10	160
Havana Club 3 YRS	12	180
Myer's Dark Rum	12	180

Tequila

	<i>Single</i>	<i>Bottle</i>
Camino Gold (HousePour)	10	160
Jose Cuervo	12	180

Bourbon Whiskey

	<i>Single</i>	<i>Bottle</i>
Jim Beam White (HousePour)	10	160
Jack Daniel's	12	180

Blended Whiskey

	<i>Single</i>	<i>Bottle</i>
JW Red Label (HousePour)	10	160
John Jameson Irish Whisky	12	180
Chivas Regal 12 YRS	12	180

Cognacs

	<i>Single</i>	<i>Bottle</i>
Courvoisier VSOP (HousePour)	10	220
Remy Martin VSOP	12	240

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Beverages

Single Malt Whiskies

	<i>Single</i>	<i>Bottle</i>
Glenfiddich 12 YRS	15	240
Glenfiddich 15 YRS	20	300
Glenlivet 12 YRS	15	240
Glenlivet 15 YRS	20	300
Bowmore 12 YRS	15	240
Bowmore 15 YRS	20	300
Auchentoshan 12 YRS	15	240
Auchentoshan Three Wood	18	280

Liquers & Spirits

	<i>Single</i>	<i>Bottle</i>
Bailey's Irish Cream	12	160
Kahlua Coffee Liquor	12	160
Jägermeister	12	160
Aperol	12	160

Wine

House Pour White

	<i>Glass</i>	<i>Bottle</i>
Bodega Norton Coleccion 1895 Chardonnay Argentina	14	68
De Bortoli Family Selection Sau Blanc Australia	14	68

House Pour Red

	<i>Glass</i>	<i>Bottle</i>
Bodega Norton Coleccion 1895 Malbec Argentina	14	68
De Bortoli Family Selection Cabernet Sauvignon Australia	14	68

Liquers & Spirits

	<i>Single</i>	<i>Bottle</i>
Benedictine DOM	12	160
Campari	12	160
Malibu Rum	12	160
Martini Bianco	12	160
Martini Extra Dry	12	160
Martini Rosso	12	160
Midori Melon	12	160
Noilly Prat Dry	12	160
Southern Comfort	12	160
Tia Maria	12	160
Vaccari Sambuca	12	160
Grand Marnier	12	160

*Choice of Mixers for Spirits & Liquers :
Coke, Sprite, Soda, Tonic, Ginger Ale, On the Rock or Neat.
(Complimentary 6 Can Mixer for bottle purchase)*

Champagne

	<i>Bottle</i>
Cattier Brut Icone NV France	138
Moet & Chandon Imperial Champagne France	168

Sparkling

	<i>Glass</i>	<i>Bottle</i>
Astoria Lounge Brut NV Italy	14	68
Astoria Rose Brut NV Italy	14	68
Torresella Prosecco Extra Dry Italy		98

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Wine

White

Australia

Wakefield Estate

Chardonnay | Clare Valley

McWilliam's Markview

Chardonnay | South Eastern

New Zealand

Misha's Vineyard "The Starlet"

Sauvignon Blanc | Central Otago

France

UBY N.3

Colombard Sauvignon | Vin De Pays

Chateau Maucoil

Blanc | Cotes Du Rhones Villages

Domaine de la Solitude Cote du

Rhone Blanc | Chateauneuf-du-Pape

Italy

Beni Di

Batasiolo Gavi | Piemonte

Zenato

Pinot Grigio DOP | Delle Venezia

Spain

Arzuaga Blanco Fan D.Oro

Chardonnay | Castilla Leon

Chile

Montes Outer Limits

Sauvignon Blanc | Colchagua Valley

Red

Australia

Wakefield Estate

Chardonnay | Clare Valley

Mitolo Jester

Shiraz | McLaren Valley

New Zealand

Misha's Vineyard

Cantata Pinot Noir | Central Otago

France

UBY N.7

Rouge Merlot Tannat | Ven de Pays

Chateau Maucoil

Rouge | Cotes Du Rhones Villages

Domaine de la Solitude Cote du

Rhone Blanc | Chateauneuf-du-Pape

Italy

Beni Di

Batasiolo Dolcetto D'Alba | Piemonte

Zenato Valpolicella

DOC Superiore | Delle Venezia

Spain

Arzuaga Vinedoa

Bodegas La Planta | Castilla Leon

Chile

Montes Alpha

Cabernet Sauvignon | Colchagua Valley

Bottle

88

88

128

98

98

118

98

98

118

128

Bottle

88

128

128

98

98

118

98

118

118

128

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