




TROPICAL COCKTAILS

*All cocktails contains generous amount of spirits

PINEAPPLE DAIQUIRI 18

I mean seriously? This is the FIRST drink you should have! ~
Plantation Pineapple, Pineapple, Lime, Agave

PORT SIDE 18

Whisky and juice, makes you go loose! 
Mackintosh Whisky, Lemon juice, Berries, Passionfruit

JUNGLE BOY 20

Our very own Jungle Juice!
Platation Pineapple, Plantation Dark, Lime, Orange, Passionfruit, falernum

THE BARONG 20

I SAW HIM, I REALLY SAW HIM! 
Plantation Rum, Plantation Dark, Peach Schnapps, Cointreau, Lemon falernum

100% ARABICA MARTINI 20

You'll be spinning but still standing! (We're scared honestly)
fresh espresso, Gin, Vanilla Vodka, Coffee Tequila, Salted caramel

LUSH SLUSH 22

Not gonna lie, it's fruit punch, with an added punch ~ to the face
Bourbon, Lux Cherry, Peach Schnapps, Orange, Lemon, Pineapple Orgeat, Agave

SINGPORE SLING 24

Slightly tweaked, Definitely MUST HAVE!
Gin, Lux. Cherry, Cointreau, Dom, Pineapple, Lime, Agave, Berries


NAVY GROG 26

Smooth sailing until you've had a few!
Trifecta of Plantation Rum, Brandy, Gin, Lemon, Orange, Orgeat, Sherry, Agave

FOG CUTTER 27

Dangerously delicious! Careful, don't fall off your stool!
Plantation Rum, Brandy, Gin, Lemon, Orange, Orgeat, Sherry, Agave

ZOMBIE 30

Nobody knows what you will do, after just Two 
Spiced Rum, Plantation Dark, Plantation Overproof, Sambuca, Lime, falernum

CHERRY BOMB 19

Sour Cherry with Whisky? it's pretty much a tiki manhattan
Highland & Speyside Blended Whisky, Lemon, Lime Lux. Sanguie Cherry

SENTOSA COVE 21

If Long Island was tropical, cute and less rude ~
Mango Vodka, Orange Liqueur, Plantation Rum, Gin, Tequila, Lemon, Keto Spiced Mango



THE JUNGLE BOY

DINNER

JUNGLE CUCUMBER 13

House dressing, Chickpeas

GRILLED NASU EGGPLANT 14

Toasted glutinous rice, Egg emulsion, Spring onion oil

FB CG 15

Cured chicken, Mochi, Sansho tartar

SALMON 19

Guava, Herring roe, Crispy yuba, Green pepper

CRISPY RICE CAKE 20

Spiced ragu, Tofu emulsion

GAMBERO ROSSO 20

Crispy tofu, Seaweed, Smoked egg yolk

TE MANA LAMB 25

Lemongrass, Puff rice, Pineapple chutney & salsa

DESSERT

FORMOSA 19

Papaya milk parfait, Banana, Tres Leches, Salted Honey

MOCHI 19

Mung bean puree, Kinako, Black sesame truffle

MAINS

ROAST QUAIL 29

Scorched rice, Endive, Black garlic XO

CRACKLING PORK 30

Celtuce, Sunchoke, Habanero salsa

GRILLED WHOLE POMFRET 38

Marinated tomato, Abalone pilpil

BLACK ANGUS RIBEYE 38

Pickled potato, Spring onion, Black bean beurre blanc

GOURMET PASTA

SPICY XO 25

Bucatini, Onsen egg, Bonito flakes, Tobiko, Shio Konbu

PULLED DUCK RIGOTONI 25

Kale, Comte, Garlic chips

SPAETZLE 26

Gambas rosso tartare, Candied lemon, Crab bisque

SPAGHETTONI 25

Colatura, Ikura, Yuzu, Oat milk

TORTELLI 25

Turkey, Smoked eel sauce, Crispy vermicelli

BAR BITES

STEALTH SEAWEED SHAKER FRIES 15

CHICKEN WINGS 16

CRISPY OYSTERS 17

FRIED GOBO 17