

# SHARING PLATTER



**MAKE MERRY PLATTER (SERVED CHILLED)** ⚓

8 fresh oyster, king crab leg, assorted sashimi, half lobster, 6 seafood tapas

**FROLIC PLATTER (SERVED CHILLED)**

6 fresh oyster, assorted sashimi, 4 seafood tapas

**FREMANTLE HOT SEAFOOD PLATTER** ⚓

crispy soft-shelled crab with bisque aioli, calamari fritto with garlic aioli, crispy fish fingers with tartare sauce, 4 baked scallop gratin, 4 baked oyster rockefeller

**SEAFOOD TAPAS**

- marinated prawn with guacamole
- grilled scallop with tomato & mango relish
- mussels with sauce vierge
- clams with lemon herb dressing
- crab remoulade in roma tomatoes
- baby octopus with sauce ravigote
- salmon ceviche ⚓



**SEAFOOD IN A POT** ⚓

cooked in signature cajun tomato sauce with chorizo sausage, corn, celery, onion and baby potatoes

**CHOICE OF SEAFOOD**

**WHOLE CRAB**

**WHOLE LOBSTERS**

**MEDLEY OF SEAFOOD**

[mussels, clams and tiger prawns]

# FREMANTLE

\* SEAFOOD MARKET \*

## SOUPS

**LOBSTER BISQUE**   
served with garlic bread

**SEAFOOD CHOWDER**  
served with garlic bread

**WILD MUSHROOM SOUP WITH TRUFFLE OIL**  
served with garlic bread

## APPETIZER

**SIGNATURE FREMANTLE CRAB CAKES**   
cucumber mint tzatziki, arugula salad, bisque aioli

**CRISPY CALAMARI FRITTO**  
cajun spice, smoked pepper puree, garlic aioli

**CRISPY SOFT-SHELL CRAB**   
chilli crab sauce, crispy mantou, mixed salad

**CRISPY PRAWN FRITTER**  
cajun spice, guacamole, bisque aioli

**WHITE WINE MUSSELS**  
cooked in garlic, white wine and butter served with bread

**BAKED SCALLOP GRATIN** [5 pcs]  
lemon butter sauce, ebiko, mozzarella cheese

**BAKED OYSTER ROCKEFELLER** [5 pcs]  
garlic herb butter, mozzarella cheese, tomato fondue



## SALADS

**FREMANTLE GARDEN SALAD** [V]  
tossed with balsamic vinaigrette, guacamole, feta cheese, cherry tomato, cucumber and pickled shallot

**BABY OCTOPUS SALAD**  
served with mixed salad tossed with lemon herb dressing, smoked pepper puree, bell pepper, feta cheese, cherry tomato, cucumber and pickled shallot

**TRIO FISH POKÉ SALAD**   
cubed salmon, tuna and hamachi sashimi with roasted goma dressing and ebiko served with mixed salad tossed with yuzu ponzu dressing, guacamole, cucumber, cherry tomato and pickled shallot

## RAW

**FRESH OYSTER**  
served with lemon wedges, mignonette sauce, thai lime dressing, cucumber tzatziki

**6 PCS**  
**12 PCS**

**SASHIMI PLATTER**  
salmon, hamachi, tuna

**SALMON SASHIMI**  
**HAMACHI SASHIMI**  
**TUNA SASHIMI**



## PASTA

**GRILLED KING PRAWN LINGUINE**  
aglio olio style with garlic, chilli and smoked pepper served with king prawns

**GRILLED LOBSTER LINGUINE**   
nantua sauce and american asparagus served with grilled lobster and shaved parmesan cheese

**BLACK PEPPER LINGUINE**   
black pepper cream sauce served with crispy soft-shell crab



**SPICY SEAFOOD ARRABBIATA LINGUINE**  
spicy tomato sauce with prawns, mussels and clams served with parmesan cheese

**VEGETARIAN RATATOUILLE** [V]  
linguine cooked in tomato provencal vegetable ragout served with shaved parmesan cheese



# FREMANTLE

\* SEAFOOD MARKET \*

## MAINS

### FSM BEER-BATTERED FISH & CHIPS

snapper or salmon fish fillet, cajun french fries, asian slaw, tartar sauce

### WHOLE LOBSTER MORNAV

lobster bechamel gratin with gruyere cheese

### WHOLE LOBSTER THERMIDOR

nantua sauce, mushroom and hollandaise sauce served with baby potatoes, corn and mixed salad

### FREMANTLE SURF AND TURF

grilled ribeye steak, grilled lobster, cajun french fries, mixed salad, brown sauce

### SEAFOOD BASKET

fish fingers, prawn fritters, calamari fritto, french fries and dipping sauces

### PAN-ROASTED NORWEGIAN SALMON

orzo pasta cooked with ratatouille, lemon beurre blanc served with arugula salad



### GRILLED BARRAMUNDI

roasted seasonal vegetable with garlic white wine sauce, baby potato and sauce vierge

### GRILLED KING PRAWN & SEAFOOD

served with jambalaya rice, 3 king prawns, mussel, sausage, grilled corn and mixed salad

### GRILLED WARRNAMBOOL RIBEYE STEAK

australian grass-fed, cajun french fries, mixed salad, mushroom brown sauce

### GRILLED FARMED POULET

cajun spice marinated chicken leg, roasted baby potatoes, mushroom, mixed salad, brown sauce

### SOUTHERN FRENCH STYLE SEABASS

baked whole seabass with lemon, aromatic vegetable and baby potatoes served with sauce ravigote



## PIZZA

### CHILLI CRAB

chilli jam, spanner crab, bell peppers, mozzarella cheese, garlic aioli, mesclun salad

### HAWAIIAN

smoked chicken, pineapple, bell peppers, mozzarella cheese, garlic aioli, mesclun salad

### PROSCIUTTO HAM

aged parma ham, tomato fondue, mozzarella cheese, cherry tomato, arugula salad

### MARGHERITA [V]

roma tomato, tomato fondue, mozzarella cheese, arugula salad, fresh basil

### TOM YUM PRAWN

tiger prawn, tomato fondue, red onion, tom yum aioli, mozzarella cheese, mesclun salad

\*Pizza dough contains gluten, please check with staff for details



## DESSERT

### CHOCOLATE FEUILLETINE BAR

served with fresh fruits, spiced crumble and vanilla ice cream

### WHITE CHOCOLATE LEMON TART

served with berries compote, spiced crumble and chocolate ice cream

### RASPBERRY PARFAIT

served with raspberry coulis, fresh berries, spiced crumble

### CHOCOLATE BROWNIE

served with vanilla ice cream

### ICE CREAM (2 SCOOPS)

choice of strawberry, chocolate or vanilla



FREEMANTLE



SEAFOOD MARKET

**SINGAPORE MENU**

 CHEF'S SIGNATURE

## CRUSTACEAN 贝类海鲜

### LIVE MUD CRAB (700-900gm) 新鲜活蟹

1. **MUD CRAB BEE HOON** [serves 2-3]  
braised in superior broth  
螃蟹焖米粉 (供二至三人)
2. **SINGAPORE BLACK PEPPER CRAB** [serves 2-3]   
mud crab with fiery chef's signature  
black pepper sauce  
新加坡黑胡椒螃蟹 (供二至三人)
3. **SINGAPORE CHILLI CRAB** [serves 2-3]   
mud crab with chef's special chilli crab sauce  
新加坡辣子螃蟹
4. **SALTED EGG CRAB** [serves 2-3]  
stir-fried with chef's special salted egg sauce  
咸蛋螃蟹 (供二至三人)
5. **BUTTER CRAB** [serves 2-3]  
wok-fried mud crab in creamy butter sauce  
奶油螃蟹 (供二至三人)

### LIVE TIGER PRAWNS 新鲜活虎虾

6. **DRUNKEN LIVE TIGER PRAWN**   
simmered in shao xing wine, wolfberries and ginger  
烹制活虎虾

7. **CEREAL TIGER PRAWN**  
wok-fried tiger prawn with cereal,  
curry leaf and birds eye chilli  
麦片虎虾
8. **SALTED EGG TIGER PRAWN**  
stir-fried with chef's special salted egg sauce  
咸蛋焗虎虾

### CLAMS 蛤蜊

9. **SAMBAL ASARI CLAMS**   
wok-fried with chef's home-made sambal chilli  
自制叁峇酱炒蛤蜊
10. **CHILLI ASARI CLAMS**  
wok-fried with chilli crab sauce  
螃蟹辣子酱炒蛤蜊
11. **FRAGRANT CLAMS**  
wok-fried in house spices, curry leaves  
and lemongrass  
干烧蛤蜊
12. **STEAMED CLAMS IN SHAO XING WINE**  
steamed with ginger, chilli and shao xing wine  
清蒸蛤蜊



 CHEF'S SIGNATURE

## LIVE FISH 鲜鱼

### CHOICE OF FISH 鱼类选择

- 13. SEA BASS  
金目鲈
- 14. GROUPEL  
石斑

### CHOICE OF STYLE

STEAMED HONG KONG STYLE  
港式清蒸

SUPERIOR SOYA SAUCE  
WITH PRESERVED RADISH  
本地清蒸配菜脯

ASSAM SAMBAL  
清蒸配亚参酱



## SQUID 鱿鱼

- 15. SALTED EGG SQUID  
wok-fried squid in salted egg sauce  
咸蛋鱿鱼
- 16. SAMBAL SQUID  
wok-fried squid in home-made sambal chilli  
叁峇炒鱿鱼



## FRIED RICE 炒饭

- 17. SILVER FISH FRIED RICE  
wok-fried fragrant rice with crispy silver fish  
银鱼炒饭
- 18. SHRIMP FRIED RICE  
wok-fried fragrant rice with shrimp balls  
虾球炒饭
- 19. SALTED FISH FRIED RICE  
wok-fried fragrant rice with salted fish  
咸鱼炒饭



## VEGETABLES 蔬菜

- 20. BROCCOLI WITH BABY ABALONE [5 BABY ABALONES]  
braised Mexican baby abalone with broccoli  
红烧小鲍鱼配西兰花
- 21. U.S. ASPARAGUS WITH BABY SCALLOPS  
stir-fried asparagus with scallops in  
chef's special sauce  
带子炒芦笋
- 22. U.S. ASPARAGUS WITH SHRIMP  
stir-fried asparagus with shrimp  
虾球炒芦笋
- 23. U.S. ASPARAGUS WITH SHIITAKE MUSHROOM  
stir-fried asparagus with mushroom in oyster sauce  
香菇炒芦笋
- 24. SAMBAL KANG KONG  
wok-fried kang kong with home-made sambal chilli  
马来风光
- 25. MEDLEY OF VEGETABLES  
wok-fried assorted vegetables in superior  
oyster sauce with fried shallot  
什锦鲜蔬



## BEVERAGE MENU

# HOUSE & PREMIUM WINE

1. **WHITE/RED**
2. **PREMIUM WHITE/RED**

## BUBBLES

### 3. **AYALA Brut Majeur Champagne**

France, Champagne

Light gold with abundant of fine bubbles. The nose is open, expressive and delicate, unveiling notes of citrus, flowers and white fruits. Combining freshness of vinosity, the palate is balanced, precise, fruity and characterised by a long finish.

### 4. **Astoria Lounge Prosecco**

Italy, Veneto

Very fine and persistent. Straw yellow in color with greenish reflections. Floral aromas, along with generous amounts of pear and Golden Delicious apple. Creamy, full, and harmonious on the palate.

### 5. **Bersano Montelivo Moscato d'Asti**

Italy, Piedmont

Light-bodied and floral with mouth watering acidity framing notes of key lime pie.

### 6. **Corte Giara Allegrini Prosecco**

Italy, Veneto

Characteristically dry, this complex sparkling wine has all the acidity that you want in a Prosecco, as well as a hint of coffee right at the end to keep things interesting.

## WHITE WINES

### 7. **Elderton Riesling**

Australia, Barossa Valley

Dry, crisp, fruity. Pale green. Citrus blossom and passionfruit with floral notes. Minerally passionfruit.

### 8. **Grant Burge 5<sup>th</sup> Generation Chardonnay**

Australia, Barossa Valley

Straw in colour, the nose exhibits rich tropical aromas of honeydew and rockmelon together with zesty citrus notes of lemon and grapefruit. Oak fermented Chardonnay adds complex undertones of sweet spices, honey and cream. The palate is smooth, silky and rich with fruit sweetness and textural complexity in the mid palate and live crisp acidity on the finish.

### 9. **Grant Burge Benchmark Chardonnay**

Australia, Barossa Valley

Lemon, green in colour with fresh aromas of citrus fruit, honey and subtle stone fruits. The palate is soft and creamy with honeydew melon and nuances of sweet spiced cream along with a fine, natural acidity. The fresh citrus flavours all have great length, with good texture on the palate from the time spent on lees.

**10. JIP JIP ROCKS CHARDONNAY**

Australia, Limestone Coast

Light yellow with pale straw hue. Classic nose of lemon, fresh stone fruit and melon. The palate is clean and fresh with mineral characters underpinning ripe pineapple and lime flavours.

**11. MT. MONSTER SAUVIGNON BLANC**

Australia, Limestone Coast

Light straw colour with lime green hue. Rich juicy fruit flavours. A wonderful refreshing drink.

**12. VIU MANENT ESTATE COLLECTION SAUVIGNON BLANC**

Chile

Greenish-yellow with intense citrus and tropical aromas of passion fruit. Crisp and refreshing on the palate with a lingering finish. Ideal aperitif or with fresh cheeses.

**13. LOUIS LATOUR ARDÈCHE CHARDONNAY**

France

This wine has a lovely golden yellow colour with green reflections. It reveals an attractive nose with notes of apple. It has a lovely length in the mouth: a balanced and mineral wine.

**14. BARON PHILIPPE DE ROTHSCHILD SAUVIGNON BLANC PAYS D'OC**

France, Bordeaux

This wine has a refined, elegant nose that opens on blossom aromas and delicate notes of ripe fruit. Round and full on the palate, with a pleasing crispness, its delicate citrus fruit flavours are set off by a touch of minerality that brings freshness and character. A rich and long finish expresses all the personality and refinement of the variety.

**15. SIMONNET-FEBVRE CHABLIS CHARDONNAY**

France, Burgundy

This is a very pleasant wine which exhales uncommon but delicious notes of peach on the nose, the main feature of this vintage. On the palate, we find the usual freshness and mineral character known to the appellation with roundness and a lingering finish.

**16. SAINT CLAIR SAUVIGNON BLANC**

New Zealand, Marlborough

Pale straw with green hue. Passion fruit and blackcurrant leaf with a floral lift. The wine has a silky luscious texture with a long finish.

**17. SILENI CELLAR SELECTION SAUVIGNON BLANC**

New Zealand, Marlborough

This wine has ripe aromas and flavours of passion fruit, tropical fruit with gooseberry undertones. The palate is balanced, has a beautiful freshness and a long finish.

# RED WINES

## 18. ELDERTON CABERNET SAUVIGNON

Australia, Barossa Valley

Full bodied and rich. This wine is a classic Barossa Cabernet with deep purple hue and characteristics of blackberry, cassis, beetroot, red berries and chocolate.

## 19. ELDERTON MERLOT

Australia, Barossa Valley

Medium bodied, classic, supple. Deep red. Plum, spice, earthy notes. Plum, spice, black fruits and cedar palate.

## 20. ELDERTON SHIRAZ

Australia, Barossa Valley

Full bodied and rich. A classic Barossa Shiraz has a vibrant dark purple hue and characteristics of plum, berries, chocolate and a spice finish.

## 21. GRANT BURGE BENCHMARK CABERNET SAUVIGNON

Australia, Barossa Valley

Deep cherry red in colour, this medium to full bodied wine has plenty of true Cabernet Sauvignon characteristics such as blackberries, blackcurrants, cassis and spice. The rich palate shares similar flavours to the aromas and finishes with silky soft tannins.

## 22. GRANT BURGE BENCHMARK SHIRAZ

Australia, Barossa Valley

Full-bodied wine is vibrant purple in colour with aromas of black pepper, spice and soft red cherry fruits, which all show on the palate. It has excellent mid-palate fruit structure along with subtle oak and savoury spice. Delicious with roasted meats, lamb curry or hearty Italian dishes.

## 23. JIP JIP ROCKS SHIRAZ

Australia, Limestone Coast

Lifted spice and ripe mulberry/blackberry aromas are complimented with chocolate, cedar and cinnamon on the nose. Well-integrated oak tannin provides flavours of clove and supple texture which supports the rich plum, blackberry and mocha. Overall structure is supple and generous with fine-grained tannin on the finish enveloped with ripe fruit overtones.

## 24. MT. MONSTER CABERNET SAUVIGNON

Australia, Limestone Coast

Deep purple in colour. Classic aromas of lifted blackcurrant, blackberry and mint on the nose. Sweet berry fruit accent by fresh muddled mint. Elegant, structured palate with big velvety tannins.

## 25. MT. MONSTER SHIRAZ

Australia, Limestone Coast

Deep purple in colour. Varietal fruit-driven palate with cassis and dark berry fruit and spice flavours. Soft tannins compliment the fruit with mouth-filling generous finish.

## 26. MORAMBRO CREEK CABERNET SAUVIGNON

Australia, Padthaway

Deep purple in colour. A rich elegant nose of cassis with overtones of vanilla and coffee. Lush, ripple palate dominated by black fruits, cherry and chocolate. Full-bodied with savoury, integrated fruit tannins and persistent finish.

**27. MORAMBRO CREEK SHIRAZ**

Australia, Padthaway

Lifted red and black fruits with spice and minerals. On the palate fresh blackberry with lots of chocolate and spice.

**28. VIU MANENT ESTATE COLLECTION MALBEC**

Chile

Intense floral aromas and abundant fruity character. This juicy Malbec recalls ripe plums and pink peppercorns. Medium bodied and very flavorful and balanced. Ideal with pork ribs, hamburgers, and sausages.

**29. BARON PHILIPPE DE ROTHSCHILD, PAYS D'OC MERLOT**

France, Bordeaux

Merlot has expansive fruit flavours and rounded tannins, with an apparent softness that enables the wines to reach their peak rapidly. A deep ruby red. The nose reveals red fruit aromas, subtly mingled with notes of violet, spice and pepper. The attack is supple and round, with an attractive intensity of flavour supported by silky tannins, leading into a dense and succulent mid-palate and a long, highly elegant finish.

**30. CHÂTEAU LA CRIOX LA BASTIENNE BORDEAUX**

France, Bordeaux

Round, full-bodied with long and fruity aromas. Smooth and round on the palate.

**31. CHEVAL NOIR ST EMILION**

France, Bordeaux

Nose of an elegant bouquet featuring aromas of red fruit and spice. Palate of a beautiful smooth texture with intense tannin, fruity flavours, and a fresh, elegant aftertaste.

**32. PASCAL JOLIVET "ATTITUDE" PINOT NOIR**

France, Loire

"Attitude" Pinot Noir has a brilliant ruby colour with elegant flavours of red fruits, cherries and blackcurrant. Spiced notes lead to an elegant finish showing balance and smoothness, the fruit and subtle oak - the nobility of Pinot Noir.

**33. FAMILLE PERRIN 'PERRIN RESERVE' CDR**

France, Southern Rhone

The Reserve shows lots of fruit, good freshness and character. The Grenache/Syrah duo blends perfectly. Pretty aromas of red and black fruit, good aromatic intensity, the mouth is fresh and generous. The silky tannins accompany a long aromatic finish.

**34. ROGER PERRIN CHÂTEAUNEUF DU PAPE**

France, Southern Rhone

Showing the forward, mid-weight style of the vintage, the Chateauneuf du Pape is a medium-bodied, straightforward effort that has attractive notes of savory herbs, underbrush, leather and assorted red and black fruits.

**35. LUCIANO SANDRONE DOLCETTO D'ALBA**

Italy, Piedmont

It is inky purple color, with an expressive nose of plum, black raspberries and black tea leaves. On the palate, it is forward and generous with black and red fruits, mountain thyme and garrigue, ripe tannins and bright, refreshing acid. There is a blueberry note at the finish that balances the ripe tannins.

### **36. CORTE GIARA VALPOLICELLA**

Italy, Veneto

Corvina Veronese 75% and Rondinella 25% intense and inviting ruby red. Hints of cherries and pepper are particularly enjoyable in this wine, followed by subtle nuances of officinal herbs. Full-bodied and well-balanced. The traditional acidic note combines well with the softness of the fruit to form a satisfying contrast and produce a supple, feisty wine.

### **37. SILENI CELLAR SELECTION PINOT NOIR**

New Zealand, Hawke's Bay

Concentrated black cherry and dark berry aromas which follow through to the palate where dark berry fruit and cherry flavours are supported by soft tannins.

### **38. SAINT CLAIR PINOT NOIR**

New Zealand, Marlborough

Bright ruby in colour. Lifted nose of raspberries, black berries and cherries and accompanied by subtle savoury notes. The wine has a soft, full palate, well-balanced acidity and supple tannins.

### **39. RUSTENBERG CABERNET SAUVIGNON**

South Africa, Stellenbosch

The wine shows typical Cabernet Sauvignon flavour and aroma profiles of dark berries and tobacco with a well-structured and lengthy palate.

# SPIRITS

## VODKA

- 40. IGANOFF
- 41. SMIRNOFF
- 42. ABSOLUT
- 43. BELVEDERE

## TEQUILA

- 44. TRES SOMBREROS
- 45. JOSE CUERVO

## GIN

- 46. PERIGAN'S
- 47. BOMBAY SAPPHIRE
- 48. HENDRICK'S

## RUM

- 49. RON CAYO
- 50. CAPTAIN MORGAN
- 51. CHALONG BAY
- 52. PHRAYA RUM

## WHISKEY

- 53. CLAN GOLD
- 54. JIM BEAM
- 55. BALLANTINE'S
- 56. JACK DANIEL'S
- 57. BLACK LABEL
- 58. GLENLIVET [12 YRS]
- 59. CHIVAS REGAL [12 YRS]
- 60. GLENFIDDICH [12 YRS]
- 61. MACALLAN [12 YRS]

## APERITIF & LIQUEURS

- 62. BAILEYS IRISH CREAM
- 63. JAGERMEISTER
- 64. AMARETTO DISARONNO

## DRAFT & BOTTLED BEER

65. **HEINEKEN / TIGER** [DRAFT]

66. **ERDINGER** [DRAFT]

67. **GUINNESS FOREIGN EXTRA STOUT**

68. **CORONA**

69. **CHANG BEER**

70. **KIRIN ICHIBAN**

71. **KRONENBOURG 1664**

72. **APPLE CIDER**

## COCKTAILS

73. **SINGAPORE SLING**

Sling Mix, Lime Juice and Pineapple Juice

74. **SEX ON THE BEACH**

Vodka, Peach Schnapps, Grenadine and Orange Juice

75. **BLUE MARGARITA**

Tequila, Triple Sec, Blue Curacao and Lime Juice

76. **CLASSIC MARGARITA**

Tequila, Triple Sec, and Lime Juice

77. **LYCHEE MARTINI**

Vodka, Lychee Liqueur and Lychee Juice

78. **PEACH MARTINI**

Vodka, Peach Schnapps and Peach Juice

79. **CHOCOLATE MARTINI**

Vodka, Baileys, Chocolate Syrup and Milk

80. **CLASSIC MOJITO**

Rum, Mint, Lime Juice, Sugar and Soda Water

81. **CAIPIRINHA**

Rum, Lime Juice, Sugar and Soda Water

82. **PINA COLADA**

Rum, Coconut Liqueur, Coconut Cream and Pineapple Juice

83. **STRAWBERRY TEQUILA SUNRISE**

Strawberry Tequila, Strawberry and Orange Juice

84. **COSMOPOLITAN**

Vodka, Cranberry Juice, Lime Juice and Triple Sec

## SHOOTERS [HALF DOZEN]

- 85. KAMIKAZE**  
Vodka, Triple Sec and Lime Juice
- 86. RAINBOW SHOT**  
Vodka, Pineapple Juice, Grenadine and Blue Curacao
- 87. LEMON DROP**  
Vodka, Lime Juice and Sugar Syrup
- 88. MELON DROP**  
Vodka, Midori and Orange Juice

## MOCKTAILS

- 89. FREMANTLE PUNCH**  
Apple Juice, Orange Juice, Pineapple Juice and Cranberry Juice
- 90. VIRGIN GRAPEFRUIT MOJITO**  
Grapefruit, Mint Leaves and Sprite
- 91. CUDDLE ON THE RIVER**  
Cranberry Juice, Grapefruit Juice and Peach Syrup
- 92. SUMMER SPLASHER**  
Mint Tea, Watermelon, Lime and Mint Leaves
- 93. FRAGOLA GREY**  
Earl Grey Tea, Green Apple and Strawberry Syrup
- 94. CUCUMBER TEA AND TONIC**  
Cucumber Tea, Cucumber Syrup and Tonic Water

## SOFT DRINKS

- 95. COKE**
- 96. COKE LIGHT**
- 97. SPRITE**
- 98. SCHWEPES GINGER ALE**
- 99. SCHWEPES GINGER BEER**
- 100. A&W ROOT BEER**

## CHILLED JUICE

- 101. GRAPEFRUIT**
- 102. PINEAPPLE**
- 103. APPLE**
- 104. ORANGE**
- 105. LIME**
- 106. CRANBERRY**

## FRESH JUICE

107. WATERMELON

108. PEACH

109. MIXED FRUITS

110. COCONUT

## HEALTHY BLENDS

111. CELERY PINEAPPLE SHAKE

Celery, Cucumber, Spinach and Pineapple

112. CARROT PEACH SHAKE

Carrots, Tomato, Cucumber and Peach

113. CUCUMBER LYCHEE SHAKE

Carrots, Cucumber, Spinach and Lychee

## FLAVORED SODA

114. LYCHEE & MELON FIZZ

115. STRAWBERRY & WATERMELON FIZZ

116. PEACH & GREEN APPLE FIZZ

117. BLUE OCEAN

## ICED TEA

118. ICED LEMON TEA

119. ICED GREEN TEA

120. ICED LYCHEE MELON TEA

121. ICED PEACH TEA

122. LEMON GRASS COOLER

123. THAI ICED TEA

## HOT TEA [TEA FORTÉ]

124. ORGANIC ENGLISH BREAKFAST TEA

125. ORGANIC CHAMOMILE CITRON TEA

126. ORGANIC EARL GREY TEA

127. ORGANIC MOROCCAN MINT TEA

128. ORGANIC CUCUMBER MINT TEA

129. WHITE GINGER PEAR TEA

## MINERAL WATER

130. EVIAN [STILL] [750ML]

131. BADIOT [SPARKLING] [750ML]

Prices are subject to service charge and GST