



Food and Beverage Menu





Images are for illustration purpose only. Product may vary.
Prices are subject to GST and service charge

Pastries & Breads

from 9am to 3pm

1. **Danish** \$3.80/each
Butter Croissant
Pain Au Chocolate
Cinnamon Roll Croissant
Sultana Croissant
2. **Muffin** \$4.90/each
Apple & Cinnamon
Chocolate & Hazelnut
3. **Mini Pound Cake** \$4.90/each
Lemon Travel Cake with Burnt Meringue
Matcha Mochi
Earl Grey Lavender
4. **Cookies** \$2.50/each
Chocolate Chips
Matcha White Chocolate
5. **Tarts** \$6.90/each
Limoncello Meringue Tart
Whisky Dark Chocolate Tart
Seasonal Fruit Tart
6. **Cakes by Slice** \$6.90/each
Ondeh Ondeh
Caramel Coffee
Chocolate Banana
Burnt Cheesecake
7. **Breads (2 slices)**  \$3.80
Sourdough
Baguette
Brioche
Gluten-free Multi-grain Bread (+\$2.00)
(All sliced bread served with Butter & Fruit Jam)

Homemade Spread and Dip

\$3.00/each

Black Truffle Butter / EVO + Balsamic / Guacamole /
Tzatziki (Cucumber & Yogurt)

\$3.50/each

Rhubarb & Ginger Marmalade / Wild Berries Compote / Espresso Bacon Jam



Chef's Signature



Gluten Free



Vegan/Vegetarian-friendly



Welsh Rarebit with
Espresso Bacon Jam



Granola and Fruits
Yogurt Bowl



Caramelised Banana
French Toast

Breakfast

from 9am to 3pm

- | | | |
|-----|-------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| 8. | Cranberry-Chia Seed Scone and Preserved Lemon Scone (1 each)  | \$9.50 |
| | Served with Wild Berries Compote and Earl Grey Chantilly Crème. | |
| 9. | Granola and Fruit Yogurt Bowl  | \$9.50 |
| | Seasonal Fruits, Greek Yogurt, Granola with Nuts, Wild Berries Compote and Organic Chia Seeds. | |
| 10. | Acai Bowl  | \$13.90 |
| | Fresh Berries, Banana, Assorted Fruits, Organic Chia Seeds, Granola with Nuts and Coconut Flakes. | |
| 11. | Caramelised Banana French Toast  | \$15.90 |
| | Thick Toast, Brûlée Banana, English Toffee Sauce, Nutella Powder, Earl Grey Chantilly Crème, Granola and Maple Syrup. | |
| 12. | Wild Berries Ricotta Pancakes  | \$17.90 |
| | Fresh Berries, Earl Grey Chantilly Crème, Wild Berries Compote, Lemon Meringue and Maple Syrup. | |
| 13. | Freshly Made Waffles | \$10.00 |
| | Served with Maple Syrup. | |
| 14. | Welsh Rarebit with Espresso Bacon Jam  | \$17.90 |
| | Brioche Toast, Farmed Egg, Béchamel Sauce, Triple Cheese and Petite Salad. | |
| 15. | Eggs of Your Choice with Baguette Bread | \$11.90 |
| | Choice of Sunny Side Up, Overeasy, Poached Eggs or Scrambled Eggs. | |



Chef's Signature



Glutton Free



Vegan/Vegetarian-friendly



Bubble and Squeak
with Grilled Sausage
and Sunny Side Up Egg



Smashed Avacado Toast
with Poached Eggs



Tanglin Eggs Benedict

Brunch

Weekdays from 10.30am to 3pm,
Weekends from 9am to 3pm

16. **Smashed Avocado Toast with Poached Eggs**  \$18.90
Sourdough Bread, Feta Cheese, Sundried Tomatoes, Pickled Onions and Organic Chia Seeds.
17. **Croque Madame Sandwich** \$19.90
Grilled Bread, Fried Egg, Aged Parma Ham, Mornay Sauce, Gherkin and Petite Salad.
18. **Full English Fry-up Breakfast** \$22.90
Choice of Egg, Grilled Cumberland Sausage, Streaky Bacon, Sautéed Mushrooms, Roasted Tomatoes, Potato Hash brown, Baked Beans and Toasted Bread with Butter.
19. **Vegan Big Brekkie**  \$26.90
Vegan Scrambled Egg, Grilled Beyond Sausage, Eggplant "Bacon", Sautéed Mushrooms, Roasted Tomatoes, Potato Hash brown, Baked Beans, Toasted Bread and Guacamole.
20. **Tanglin Eggs Benedict**  \$22.90
English Muffin, Prosciutto Ham, Sautéed Kale and Mushrooms, Poached Eggs and Hollandaise Sauce.
(Choice of Beyond Sausage for Vegetarian) 
21. **Bubble and Squeak with Grilled Sausage and Sunny Side Up Egg**  \$22.90
Hollandaise Sauce, Idaho Potato, Seasonal Vegetables, Smoked Bacons and Garden Peas.
22. **Spicy Fried Chicken and Waffle** \$21.90
Lingham's Chili Glaze, Fried Egg, Avocado Guacamole, Ranch Sauce and Macerated Watermelon.

Add - Ons

Prosciutto Ham (2pcs)	\$8.00
Beyond Sausage (1pc)	\$8.00
Cumberland Sausage (1pc)	\$8.00
Roasted Vine Tomatoes	\$6.00
Sautéed Mushrooms	\$6.00
Grilled Streaky Bacon (4pcs)	\$8.00
Potato Hash Brown	\$5.00
Tomato Baked Beans	\$6.00
Toasted Bread (2pcs)	\$3.80



Chef's Signature




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Vegan/Vegetarian-friendly

A green ceramic plate featuring two Scotch eggs. Each egg is encased in a thick, golden-brown breadcrumb coating and sliced open to reveal a perfectly cooked, bright orange yolk and a white egg white. The eggs are garnished with finely chopped green herbs and a small pile of purple shredded cabbage.


Tanglin Scotch Eggs

A light green oval platter filled with a generous portion of naan nachos. The nachos consist of torn pieces of golden-brown naan bread topped with a rich, reddish-orange curry sauce, melted cheese, and garnished with fresh green herbs and small green onions.

Curry Lamb
Naan Nachos

A white ceramic plate showcasing a single piece of pan-fried foie gras. The liver is seared to a dark, caramelized crust and is elegantly plated with a small mound of fresh green microgreens and a decorative drizzle of dark sauce with small golden beads.

Pan-fried Foie Gras

A round white plate filled with mini Yorkshire puddings. The puddings are arranged on a white paper liner that features the 'Tanglin Cookhouse' logo. Each pudding is topped with a dollop of pink pickled onions and fresh green herbs. The plate is surrounded by a decorative border of dark red beans.

Mini Yorkshire Pudding

Lunch and Dinner

from 12pm to closing

Appetiser

- | | | |
|-----|------------------------------------------------------------------------------------------------------------------------|---------|
| 23. | Tanglin Scotch Egg  | \$16.90 |
| | Purple Cabbage Slaw, Smoked Bacons and Picked Mustard Seeds. | |
| 24. | Mini Yorkshire Pudding (5pcs)  | \$19.90 |
| | Roasted Angus Beef , Horseradish Cream and Caramelized Onions. | |
| 25. | Curry Lamb Naan Nachos  | \$14.90 |
| | Minced Lamb Curry Stew, Crispy Naan, Tortilla Chips, Ranch Sauce and Tomato Chutney. | |
| 26. | Pan-fried Foie Gras  | \$27.90 |
| | Toasted Brioche, Rhubarb Marmalade, Cacao Buckwheat, Aged Balsamic and Petite Salad. | |
| 27. | Keralan Fried Chicken Karaage with Pickled Daikon | \$16.90 |
| | Served with Tikka Masala Mayonnaise. | |
| 28. | Shrimp and Chips | \$18.90 |
| | Beer-battered Tiger Prawn served with Cajun French Fries and Tartare Sauce. | |
| 29. | Vegetable Crudit   | \$18.90 |
| | Seasonal Vegetable, Pickled Vegetable, Olive, Guacamole, Baba Ganoush, Tzatziki and Tortilla Chips. | |
| 30. | Truffle French Fries | \$16.90 |
| | Served with Parmesan Cheese. | |



Chef's Signature



Glutton Free



Vegan/Vegetarian-friendly



Grilled Chicken
Caesar Salad



Lemon Herb Quinoa Salad
with Grilled Miso Pumpkin



Mulligatawny Soup



Roasted Tomato Tamale
Soup with Mixed Beans
and Tuscan Kale



Vine Tomato Salad with
Fresh Burrata Cheese

Lunch and Dinner

Salads

31. **Grilled Chicken Caesar Salad** \$21.90
Cos Lettuce and Kale, Ortiz Anchovy Dressing, Soft-boiled Egg, Croutons, Vine Tomato, Bacon Bits, Parmesan Cheese and Pickled Onion.
32. **Vine Tomato Salad with Fresh Burrata Cheese** \$25.90
Wild Rockets, Yuzu Balsamic Vinaigrette, Puffed Kombu Quinoa, Basil Pesto, Pine Nuts and Wild Rockets.
33. **Lemon Herb Quinoa Salad with Grilled Miso Pumpkin** \$23.90
Guacamole, Marinated Beetroot, Pickled Onion, Chickpeas, Tuscan Kale, Dried Cranberries, Feta Cheese, Pumpkin Seeds, Carrot, Fresh Grapes and Verde Vinaigrette.

Salads Add - Ons

Poached or Hard Boiled Egg	\$3.00
Olives	\$4.00
Gruyère Cheese	\$6.00
Feta Cheese	\$6.00
Roasted Vine Tomatoes	\$6.00
Sautéed Mushrooms	\$6.00
Grilled Streaky Bacon (4pcs)	\$8.00
Prosciutto Ham (2pcs)	\$8.00
Beyond Sausage (1pc)	\$8.00
Cumberland Sausage (1pc)	\$8.00

Soups

34. **Mulligatawny Soup** \$9.90
Served with Charcoal Fritters.
35. **Roasted Tomato Tamale Soup with Mixed Beans and Tuscan Kale** \$9.90
Served with Charcoal Fritters.



Chef's Signature



Glutton Free



Vegan/Vegetarian-friendly



Salmon Wellington




Irish Shepherd's Pie



Grandmother's
Roasted Chicken

Lunch and Dinner

Western Mains

- | | | |
|-----|------------------------------------------------------------------------------------------------------------|---------|
| 36. | English Fish and Chips | \$24.90 |
| | Beer-battered Halibut Fish, French Fries, Purple Cabbage Slaw, Mint Garden Peas Mashed and Tartare Sauce. | |
| 37. | Salmon Wellington  | \$26.90 |
| | Lemon Dill Beurre Blanc, Fried Capers and Petite Salad. | |
| 38. | Grandmother's Roasted Chicken | \$25.90 |
| | ½ Spatchcock Chicken, Onion Gravy, Yorkshire Pudding, Baby Peas, Roasted Potatos, Carrots and Broccoli. | |
| 39. | "Sunday" Roast  | \$32.90 |
| | Roasted Angus Beef, Onion Gravy, Yorkshire Pudding, Baby Peas, Roasted Potatos, Carrots and Broccoli. | |
| 40. | Guinness Braised Beef Cheek Pot Pie | \$29.90 |
| | Savoury Pastry, Aromatic Vegetable, Mushroom and Swiss Bacon. | |
| 41. | Bangers and Mash | \$25.90 |
| | Cumberland Pork Sausage, Mashed Potato, Baby Peas, Onion Gravy and Fried Onions. | |
| 42. | "Pork and Apple" Burger | \$24.90 |
| | Roasted Pork Belly, Garlic Marmite Glaze, Pickled Apple and Purple Cabbage Slaw served with French Fries. | |
| 43. | Irish Shepherd's Pie | \$24.90 |
| | Minced Lamb Ragout topped with Mashed Potato and Cheese. | |




Chef's Signature



Glutton Free



Vegan/Vegetarian-friendly



Indian Butter Chicken

Crispy Hainanese
Kurobuta Pork Chop

Smoked Haddock Kadgerie

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Lunch and Dinner

Asian-Inspired Mains

44. **Crispy Hainanese Kurobuta Pork Chop**  \$24.90
Thick Potato Wedges, Oriental Tomato Sauce and Baby Peas.
45. **Smoked Haddock Kadgerree**  \$24.90
Turmeric Basmati Rice, Tuscan Kale, Garden Peas, Soft-boiled Egg, Sweet and Sour Tomato Chutney and Lemon Wedges.
46. **Indian Butter Chicken**  \$24.90
Basmati Rice Pilau, Grilled Naan, Sweet and Sour Tomato Chutney.
47. **Lamb Tikka Masala** \$26.90
Basmati Rice Pilau, Grilled Naan, Sweet and Sour Tomato Chutney.
48. **Grilled Cauliflower Steak with Chickpea and Butter Curry Sauce**  \$19.90
Basmati Rice Pilau, Grilled Naan, Sweet and Sour Tomato Chutney.



Chef's Signature



Glutton Free



Vegan/Vegetarian-friendly



Classic Carbonara



Grilled Chicken with
Pesto Cream Sauce



Tiger Prawn Spicy
Aglio Olio


Lunch and Dinner

Pasta

Gluten-free Spaghetti +\$2.00 / Shirataki Noodles (Miracle Noodles) +\$3.00

- | | | |
|-----|-------------------------------------------------------------------------------------------------------------------------|---------|
| 49. | Tiger Prawn Spicy Aglio Olio  | \$19.90 |
| | Linguine, Tuscan Kale, Garlic Confit and Pepperoncini. | |
| 50. | Grilled Chicken with Pesto Cream Sauce | \$19.90 |
| | Penne, Sun-dried Tomato and Chicken Thigh. | |
| 51. | Vegetable Primavera Aglio Olio  | \$17.90 |
| | Linguine, Seasonal Vegetables and Pine Nuts. | |
| 52. | Classic Carbonara | \$18.90 |
| | Linguine, Poached Egg and Parmesan Cheese. | |
| 53. | Lamb Curry | \$19.90 |
| | Penne, Garden Peas and Tzatziki. | |
| 54. | Minced Lamb Ragout | \$19.90 |
| | Penne and Parmesan Cheese. | |

For the Little Ones

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|-----|-----------------------------------------------------------------------------------------------------------------------|---------|
| 55. | Mushroom Alfredo Spaghetti  | \$10.00 |
| | Served with Parmesan Cheese. | |
| 56. | Mini Fish and Chips | \$12.00 |
| | Served with French Fries, Coleslaw and Tartare Sauce. | |
| 57. | Fried Chicken Bites & Waffle | \$12.00 |
| | with Maple Syrup and Tomato Ketchup. | |



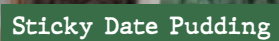
Chef's Signature



Gluten Free



Vegan/Vegetarian-friendly



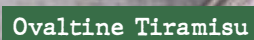
Sticky Date Pudding

A round, dark brown sticky date pudding sits on a green textured plate. It is topped with a dollop of white cream, a piece of golden-brown crisp, and a drizzle of sauce with fresh herbs.



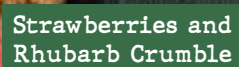
Eton Mess Trifle

A white plate features a trifle made of layers of white cream, strawberries, and a crumbly base, garnished with fresh herbs.



Ovaltine Tiramisu



A round, dark brown tiramisu dessert is served in a clear glass dish.



Strawberries and Rhubarb Crumble

A black bowl is filled with a golden-brown crumble, topped with a dollop of white cream, fresh strawberries, and sliced almonds.

Desserts

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|-----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| 58. | Sticky Date Pudding
Brûlée Banana, English Toffee Sauce, Nutella Soil, Papadam and Coconut Ice Cream. | \$14.00 |
| 59. | Eton Mess Trifle 
Basil Macerated Strawberries, Meringue, Cream Vanilla Chantilly and Granola Crumble. | \$14.00 |
| 60. | Strawberries and Rhubarb Crumble 
Served with Vanilla Ice Cream. | \$16.00 |
| 61. | Ovaltine Tiramisu
Mascarpone Cheese, Espresso and Ladyfingers. | \$14.00 |
| 62. | Gula Melaka Sago Pudding
Gula Melaka Sauce and Coconut Cream. | \$12.00 |



Chef's Signature



Glutton Free



Vegan/Vegetarian-friendly

Coffee By Faema Espresso

Black

63.	Espresso	\$3.60
64.	Long Black	\$4.50
65.	Americano	\$4.50
66.	Red Eye	\$6.00

White

67.	Cappucino	\$5.50
68.	Latte	\$5.50
69.	Flat White	\$5.50
70.	Machiato	\$5.50
71.	Mocha	\$7.00
72.	Piccolo Latte	\$6.00

Extra Shot / Iced / Soy Milk +\$1.50
Add Vanilla / Hazelnut / Caramel +\$1.50

Speciality Hot Drinks

73.	Chai Soy Latte	\$9.90
74.	Hot Chocolate	\$9.90
75.	Hojicha Latte	\$8.90
76.	Turmeric Latte	\$8.90

Alcoholic Coffee

77.	Espresso Martini Vodka, Kahlua and Espresso	\$18.00
78.	Kahlua Mocha Milkshake Kahlua, Chocolate, Espresso, Milk and Vanilla Ice Cream	\$18.00
79.	Baileys Banoffee Milkshake Baileys, Banana, Espresso, Milk and Vanilla Ice Cream, Caramel	\$18.00
80.	Black Forest Coffee liqueur, Cherry Brandy, Espresso, Chocolate, Milk and Vanilla Ice Cream	\$20.00
81.	Irish Affogato Irish Whisky, Espresso and Vanilla Ice Cream	\$14.00

HOT TEAS

\$9.00/Pot. All teas are refillable

Black Tea

82. **Supreme Earl Grey**
A timeless expression of robust Assam leaves with an aromatic liquoring of citrus Bergamot.
83. **Grand Cru Breakfast**
A dark and rich superb Assam black tea with malty undertones for a satisfying start to the day.
84. **Summer Mango**
Chunky bits of Mango fruits combined with full-bodied black tea, taking you all the way to the tropics with every sip.

Green Tea

85. **Jasmine Green**
Rare and exceptional Long Jing green tea, married with intoxicating fragrant jasmine tea blossoms.
86. **Secrets of Singapore**
Restorative tea featuring goji berries paired with a soothing blend of various tea leaves, perfumed with mild florals and exotic fruits.
87. **Organic Moroccan Mint**
Cooling and aromatic, blends with fragrant mint leaves and hand-rolled green tea for a refreshing and heady cup.

Wellness and Herbal

88. **Chamomile Dream (caffeine-free)**
Boost the immune system and relieve symptoms of anxiety, making it far more than just a sleep aid.
89. **Strawberry Cream (caffeine-free)**
Herbal blend of rich summer fruits and tropical florals, best paired with desserts.
90. **Organic Yoga Chai (caffeine-free)**
Sip after sip, strong cinnamon flavour with warm dulcet tones at the beginning and light spiciness in the finish thanks to ginger and pepper.

BLACK TEA

Complex and assertive, it is the most consumed of all the teas. It goes through four stages of production - withering, rolling, oxidation and drying/firing, resulting in an intense taste and contains more caffeine than less oxidized teas.

GREEN TEA

Our green teas capture the fresh clean air of high mountain tea gardens and define how green tea should taste. Fresh harvested leaves are skilfully steamed, rolled and pan-fired in a wok for the ultimate cup of well-being.

WELLNESS AND HERBAL

Steeped with health benefit praise, our caffeine-free herbal tea infusions are created with authenticity, using the choicest hand-harvested herbs, aromatic flowers, healthful fruits, premium spices, roots, seeds and rare botanicals from around the world.

Other Beverages

Iced Teas

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|-----|----------------------------------------|--------|
| 91. | Classic Iced Lemon Tea | \$9.00 |
| 92. | Cardamon Cinnamon
Turmeric Iced Tea | \$9.00 |
| 93. | Iced Masala Chai | \$9.00 |
| 94. | Iced English Tea Latte | \$9.00 |

Mocktails

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|-----|---------------------------------------------------------------------------------------------------------------------|---------|
| 95. | TCH Fruit Punch
Mix of Cranberry, Orange,
Apple and Pineapple. | \$12.00 |
| 96. | Virgin Bloody Mary
Tomato Juice, Fresh Lemon Juice,
Worcestershire Sauce, Tabasco,
Celery, Salt and Pepper | \$14.00 |
| 97. | Virgin Blackcurrant Mojito
Blackcurrant, Lime, Mint and Soda | \$14.00 |
| 98. | Apple Berry Kombucha | \$14.00 |
| 99. | Ginger Lemon Kombucha | \$14.00 |

Juices

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|------|-----------------|--------|
| 100. | Apple Juice | \$7.00 |
| 101. | Orange Juice | \$7.00 |
| 102. | Cranberry Juice | \$7.00 |
| 103. | Pineapple Juice | \$7.00 |
| 104. | Lime Juice | \$7.00 |

Smoothies and Milkshakes

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|------|--------------------------------------------------------------------------------------|---------|
| 105. | Avocado and Banana Smoothie
Fresh Avocado, Banana, Milk and
Manuka Honey | \$14.00 |
| 106. | Date Raisin Smoothie
Dates, Milk and Manuka Honey | \$14.00 |
| 107. | Berries Smoothie
Blueberries, Raspberries, Milk,
Strawberries and Manuka Honey | \$14.00 |
| 108. | Chocolate Milkshake
Chocolate Cream, Ovaltine,
Milk and Vanilla Ice Cream | \$14.00 |
| 109. | Pistachio Milkshake
Pistachio Cream, Milk and
Vanilla Ice Cream | \$14.00 |
| 110. | Vanilla Malted Milkshake
Vanilla, Horlicks, Milk and
Vanilla Ice Cream | \$14.00 |
| 111. | Lassi
Choice of Mango or Dates | \$14.00 |

Soft Drinks

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|------|-----------------------|--------|
| 112. | Coke | \$4.00 |
| 113. | Coke Zero | \$4.00 |
| 114. | Sprite | \$4.00 |
| 115. | Schweppes Ginger Beer | \$4.00 |
| 116. | Schweppes Ginger Ale | \$4.00 |
| 117. | Fever-Tree Tonic | \$5.00 |

Water

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|------|------------------------------|--------|
| 118. | Evian 750ml (Still) | \$8.00 |
| 119. | Ferrarelle 750ml (Sparkling) | \$8.00 |

For Gin Enthusiasts

Gin and Tonic

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|------|-----------------------------------------------------------------------------|---------|
| 120. | Tanglin Classic | \$22.00 |
| | Brass Lion Gin, Cucumber, Rosemary and Fever-Tree Tonic. | |
| 121. | Blue Lavender | \$22.00 |
| | Brass Lion Butterfly Pea Gin and Fever-Tree Tonic. | |
| 122. | Spiced Grapefruit | \$18.00 |
| | Brass Lion Gin, Fresh Grapefruit, Peppercorn and Tonic Water. | |
| 123. | Berries Wonders | \$18.00 |
| | Widges London Dry Gin, Fresh Strawberries, Juniper Berries and Tonic Water. | |
| 124. | Citrus Peel | \$18.00 |
| | Widges London Dry Gin, Lemon, Lime, Orange Peel and Tonic Water. | |
| 125. | Bloody Brilliant | \$22.00 |
| | Four Pillars Bloody Shiraz Gin, Fresh Bloody Orange and Fever-Tree Tonic. | |

Speciality Gin Cocktails

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|------|-----------------------------------------------------------------|---------|
| 126. | The Terai Wreath | \$22.00 |
| | Terai Gin, Fresh Lime Juice, Basil and Egg White. | |
| 127. | Ableforth Sour | \$20.00 |
| | Ableforth Gin, Pineapple and Basil Syrup. | |
| 128. | Widges London Dry Gin | \$22.00 |
| | Widges Gin, Pomegranate Juice, Fresh Lime Juice and Ginger Ale. | |
| 129. | Finger Lime Pegu Club | \$20.00 |
| | Finger Lime Gin, Fresh Lime Juice, Dry Curacao and Bitters. | |
| 130. | Moonshot Martini | \$20.00 |
| | The Boutique-y Gin Company Moonshot Gin and Vermouth. | |

Gin

- | | | | |
|------|------------------------------------------------|---------|----------|
| 131. | Hendrick's Gin | \$16.00 | \$180.00 |
| 132. | Four Pillars Bloody Shiraz Gin | \$14.00 | \$180.00 |
| 133. | Bombay Sapphire | \$12.00 | \$160.00 |
| 134. | Widges Dry Gin London | \$11.00 | \$140.00 |
| 135. | Ableforth's Bathtub Gin | \$12.00 | \$160.00 |
| 136. | The Boutique-y Gin Company Moonshot Gin | \$12.00 | \$160.00 |
| 137. | The Boutique-y Gin Company Finger Lime | \$12.00 | \$160.00 |
| 138. | Brass Lion Gin | \$14.00 | \$160.00 |
| 139. | Brass Lion Butterfly Gin | \$14.00 | \$160.00 |
| 140. | Terai Indian Dry Gin | \$12.00 | \$160.00 |

FUN FACT

To make Moonshot Gin, every gram of the botanicals used to make this gin was sent into near-space and exposed to an air pressure of less than 1/100th of that at sea level!

Scan to watch



Alcoholic Beverages

Draft Beers

Fresh from the tap

	1/2 Half	Pint
141. Heineken	\$10.00	\$18.00
142. Archipelago Summer IPA Craft Beer	\$11.00	\$18.00

Classic Cocktails

143. Classic Mojito	\$20.00
Bacardi Rum, Sugar, Mint Leaves, Lime and Soda Water.	
144. Classic Margarita	\$20.00
Patron Tequila, Cointreau and Fresh Lime Juice.	
145. Dry Martini	\$20.00
Hendrick's Gin, Dry Vermouth and Cocktail Olives.	
146. Caipirinha	\$20.00
Cachaça, Brown Sugar and Lime.	
147. Old Fashioned	\$20.00
Maker's Mark Whisky, Bitters, Sugar and Orange Peel.	
148. Singapore Sling	\$22.00
Hendrick's Gin, Cherry Brandy, DOM Benedictine, Cointreau, Bitters, Grenadine, Pineapple Juice and Lime Juice.	
149. Long Island Iced Tea	\$22.00
Bombay Sapphire, Patron Tequila, Captain Morgan Rum, Absolut Vodka, Cointreau.	
150. Bloody Mary	\$22.00
Belvedere Vodka, Tomato Juice, Fresh Lemon Juice, Worcestershire Sauce, Tabasco, Celery, Salt, Pepper.	

Bottled Beers

151. Strongbow Apple Cider	\$14.00
152. Tiger	\$14.00
153. Birra 92 White	\$14.00
154. Guinness	\$16.00

Spirits

	Shot	Bottle
Vodka		
155. Grey Goose	\$12.00	\$160.00
156. Belvedere	\$14.00	\$180.00

Tequila

157. Patron Anejo	\$14.00	\$170.00
158. Patron Reposado	\$16.00	\$190.00

Rum

159. Myer's Dark	\$12.00	\$120.00
160. Bacardi White	\$12.00	\$120.00

Single Malt Whisky

161. Glenfiddich (18 yrs)	\$28.00	\$360.00
162. Glenlivet (18 yrs)	\$30.00	\$380.00
163. Lothaire Fruite de France	\$14.00	\$180.00
164. Macallan 12 Year Triple Cask	\$18.00	\$2400.00

Brandy

165. Hennessy VSOP	\$16.00	\$228.00
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House Pours and Bubbly



House Pours

	Glass	Bottle
166. Red/White	\$12.00	\$48.00
167. Sparkling Brut	\$12.00	\$48.00

Bubbly

	Bottle
168. Ayala Brut Majeur Champagne, France Light gold, with abundant and fine bubbles. Open and expressive. Delicate, unveiling notes of citrus, flowers and white fruits. Balanced, combining freshness and vinosity. Precise, fruity and characterised by a long finish. Varietal: Chardonnay, Pinot Noir, Pinot Meunier	\$142.00
169. Bollinger Special Cuvee Champagne, France A golden colour, distinctive of black grape varieties; very fine bubbles. A beautiful aromatic complexity; ripe fruit and spicy aromas; hints of roasted apples, apple compote and peaches. A subtle combination of structure, length and vivacity; bubbles like velvet; pear, brioche and spicy aromas, notes of fresh walnut. Varietal: Chardonnay, Pinot Noir, Pinot Meunier	\$168.00
170. Cornerstone Brut France The most noble of grapes are selected to give this sparkling wine a delicate fruitiness and a remarkable and brilliant character. Varietal: Rare White Blend	\$58.00
171. Astoria Lounge Prosecco DOC Italy, Venice Light straw yellow, aroma is elegant, fruity and flowery, taste characteristic, pleasing and harmonious. Varietal: Glera	\$76.00
172. Bersano D'Asti Monteolivio Italy, Piedmonte Straw yellow colour with light golden reflections. Intense and aromatic bouquet typical of Moscato grapes with hints of peach, sage and lemon with a delicate finishing of acacia flowers. Gently sweet, with good and delicate fizz and an elegant aftertaste. Varietal: Moscato	\$76.00

White Wine

Bottle

Light and Zesty

173. Fontanafredda Le Righe Gavi di Gavi

\$110.00

Piemonte, Italy

Intense bouquet featuring flowers, vanilla, lemon, lily of the valley and bitter apples.

Varietal: Cortese

174. Luigi Leonardo Pinot Grigio delle Venezie

\$82.00

Veneto, Italy

Delicate floral notes followed by a characteristic fruity bouquet of ripe apple and pineapple.

Varietal: Pinot Grigio

Herbaceous

175. Deetlefs Stonecross

\$66.00

Western Cape, South Africa

Very light yellow colour. Wine has sweet tropical fruit aromas of pineapple, melon, grapefruit, and passion fruit with hints of grass and green pepper on the nose. An incredible fresh wine with pineapple and grapefruit flavours. Good balanced acidity that makes this wine very easy and approachable. Pairing: Vegetarian Pasta, Pan-fried chicken breast and seafood.

Varietal: Sauvignon Blanc

176. Chateau de Cathalogne Blanc

\$88.00

Bordeaux, France

Balanced acidity, citrus shades and harmonious aftertaste.

Varietal: Sauvignon Blanc

177. Viu Manent Reserva Sauvignon Blanc

\$88.00

Colchagua, Chile

Green fruits, apple, gooseberry with lime and hint of spice on the finish.

Varietal: Sauvignon Blanc

178. Sileni Cellar Selection

\$82.00

Marlborough, New Zealand

An elegant wine with ripe tropical and passion fruit aromas. The beautifully balanced palate leads to a fresh lingering finish.

Varietal: Sauvignon Blanc

179. Baron Philippe De Rothschild Pays D'OC

\$84.00

Languedoc, France

A glittering pale yellow with a slightly greenish tinge. The nose opens on citrus fruit aromas, followed after airing by subtle floral notes such as acacia blossom. The attack is fresh and fruity on fresh and candied citrus flavours, while the palate displays perfect balance between freshness and roundness. White blossom notes return on the finish.

Varietal: Sauvignon Blanc

White Wine

Bottle

Bold and Dry

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| 180. Baglio di Pianetto - Viognier Organic DOC
Sicily, Italy
Elegance and fragrance: this soft and full bodied organic Viognier entices the palate with its opulence, persistence and inner balance. Notes of tropical fruit, mineral complexity, a great allrounder to enjoy with a variety of dishes and food preparations.
Varietal: Viogner | \$88,00 |
| 181. Craneford Bouquet
Barossa Valley, South Australia
Toasted grain and melon, with pear and pineapple flavours.
Varietal: Chardonnay | \$82,00 |
| 182. Calabria Guiding Star
New South Wales, Australia
Medium straw. Lifted aromas of sweet melon, peach and nectarine fruits. Fruit driven notes carried on a creamy textured with fresh lemon and hints of mineral.
Varietal: Chardonnay | \$82,00 |
| 183. Baron Philippe De Rothschild Pays DOC
Languedoc, France
A glittering, pale golden yellow. The nose opens on aniseed and vine peach aromas, complemented with airing by buttery notes and touches of white blossom, especially acacia. The attack is round and creamy smooth, with a touch of vanilla and vine peach, leading into a powerful and fresh finish.
Varietal: Chardonnay | \$88,00 |
| 184. Jip Jip Rocks
Padthaway, Australia
Light yellow with a pale straw hue. A lifted nose of citrus fresh stone fruit characters and melon. The palate is clean and fresh, subtle lees characters, is quite fruit derived and has great poise.
Varietal: Chardonnay | \$88,00 |

Red Wine

Bottle

Light-bodied

185. Saint Clair

\$92.00

Marlborough, New Zealand

Dark ruby red. Ripe aromas of fresh strawberries and floral perfume with a hint of dried herb, spice and fresh coffee beans. Fresh red fruit flavours of cherries and cranberries combine with toasted spice and fresh black coffee. The texture is silky and the finish is long and toasty.

Varietal: Pinot Noir

186. Sileni Cellar Selection

\$82.00

Hawke's Bay, New Zealand

Varietal berry and ripe cherry aromas, with vibrant flavours of red berries and spice. A fresh and lively palate, with silky tannins and lingering finish.

Varietal: Pinot Noir

Medium Light-bodied

187. Siglo

\$78.00

Rioja, Spain

Intense cherry red color with high robe and garnet rim. Medium-high intensity and stands out for its red and black fruit in perfect harmony with the spices, eucalyptus and elegant toasted from the oak barrel. Fresh, round, elegant with very ripe tannins. Long aftertaste reminiscent of the red and black fruit.

Varietal: Tempranillo

188. Valvirginio Chianti Classico Nero Dei Venti

\$118.00

Tuscany, Italy

Hints of red fruits like blackberry and raspberry with a hint of vanilla given by its short aging in oak barrels.

Varietal: Sangiovese

189. Sartori - Rosso Delle Venezie

\$72.00

Veneto, Italy

Vivid garnet red. Intense and persistent bouquet of red fruits and spices, tobacco and leather. Full bodied, round, pleasing, slightly dry and velvety, with a harmonious soft-textured body.

Varietal: Corvina, Merlot, Cabernet Sauvignon

Red Wine

Bottle

Medium-bodied

190. Château La Pointe Bouquey Saint Emilion

\$98,00

Bordeaux, France

A soft and well balanced wine with aromas of red fruits, cedar wood, and vanilla.

Varietal: Merlot

191. Château Des Maures Lalande de Pomerol

\$108,00

Bordeaux, France

Intense aromas of ripe red fruit, well balanced and elegant finish.

Varietal: Merlot

192. Château Le Gay Superior

\$78,00

Bordeaux, France

Deep red colour. Intense aroma of vanilla, sweet spices and delicate woody notes. Beautifully balanced, round and supple on the palate. Ripe and well blended tanins. Velvety finish. Perfect with spicy, roasted meats. 75% merlot and 25% Cabernet Franc.

Varietal: Merlot Cabernet Franc

193. Château Le Croix Bastinne

\$88,00

Bordeaux, France

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

Varietal: Merlot Cabernet Franc

194. Deetlefs Stonecross

\$68,00

Western Cape, South Africa

Wine is a dark red colour. Aromas of red cherries, raspberries, plums, prunes with hints of mint and dried herbs. Clean fruity entry with good firm tannins; still young and tight but well-rounded. The wine has medium body with nice lingering fruity finish. Pairing: Meat dishes, Cottage Pie. Chicken in red wine. Vegetarian pasta.

Varietal: Merlot Pinotage

Red Wine

Bottle

Medium to Full-bodied

195. Calabria Guiding Star

\$82.00

New South Wales, Australia

Light straw. Full bouquet of fresh berries complimented by subtle French oak. Ripe plum characters flow smoothly onto the palate, integrated spice and vanilla oak.

Varietal: Cabernet Sauvignon

196. Château de Catalogne Rouge

\$88.00

Bordeaux, France

Ripe cherry, blueberry jam, cranberries and currants.

Varietal: Cabernet Sauvignon, Cabernet Franc, Merlot

197. Baron Philippe de Rothschild, Pays D'OC

\$86.00

Languedoc, France

An intense garnet coloured. The nose opens on notes of spices (chilli pepper, white pepper) followed with airing by notes of red and black berry fruit, especially cherry, redcurrant and blackcurrant. Full and powerful, with an attack on black fruit flavours, a solid round and spicy mid palate (pepper, vanilla) and an elegant finish on firm tannins.

Varietal: Cabernet Sauvignon

198. Antigal Aduentus Malbec

\$98.00

Mendoza, Argentina

Notes of cherry, mint, linden, dried fruits, strawberry, plum, spices, tea infusion, chocolate and vanilla.

Varietal: Malbec

Full-bodied

199. Logan Apple Tree Flat

\$88.00

New South Wales, Australia

The delightful Apple Tree Flat Chardonnay shows a white peach, grapefruit and nectarine aroma. The textured palate has flavours of pear, lemon rind and nuts before a long clean finish.

Varietal: Shiraz

200. Auswan Creek Golden Bull

\$92.00

Barossa Valley, South Australia

Fresh and full bodied with lashings of spice, plums, blueberry and dark chocolate.

Varietal: Shiraz

201. Craneford Bouquet

\$82.00

Barossa Valley, South Australia

Aromas of berries, plum and spice with luscious forest berry characters on the palate.

Varietal: Shiraz



Prices are subject to GST and service charge

