



GIN-SPARATION

CREATE YOUR OWN CUSTOMIZED GIN & TONIC WITH SELECTION FROM TWENTY SEVEN PREMIUM GINS, PAIRED WITH VARIETIES OF THE FINEST CRAFT TONICS FROM FEVER TREE, CHOICE OF UNIQUE BITTERS AND GARNISHES

\$26

1: SELECT YOUR GIN

2: SELECT YOUR MIXER

3: SELECT YOUR BITTERS

4: SELECT YOUR GARNISH

FEVER TREE TONIC

AROMATIC

THE GENTLE BITTERNESS OF ANGOSTURA IS PERFECTLY BALANCED WITH SWEET, SPICY NOTED OF CARDAMOM, GINGER, VANILLA AND PIMENTO BERRY

ELDERFLOWER

THE BRIGHT, FRESH AROMA AND TASTE OF OUR ELDERFLOWER TONIC HAS BEEN CREATED CAREFULLY BLENDING THE ESSENTIAL OILS FROM HANDPICKED ENGLISH ELDERFLOWERS WITH THE HIGHEST QUALITY QUININE FROM THE FEVER TREES OF THE EASTERN CONGO

INDIAN

A BLEND OF SUBTLE BOTANICAL FLAVORS INCLUDING RARE INGREDIENTS SUCH AS HAND PRESSED BITTER ORANGE OIL FROM MEXICO

PREMIUM LIGHT INDIAN

REFRESHINGLY LIGHT AND CRISP WITH NATURAL FLAVORS INCLUDING QUININE FROM CENTRAL AFRICA

MEDITERRANEAN

A BLEND OF ESSENTIAL OILS FROM THE FLOWERS, FRUITS AND HERBS GATHERED IN PROVENCE AND SICILY. IT IS PERFECT FOR MIXING WITH CITRUS AND HERBACEOUS GINS OR DRINK AS ITS OWN

SUPERIOR SODA

MADE FROM SPRING WATER, SOURCED FROM THE HEART OF THE UK. THIS PERFECT CARBONATION OF FEVER TREE SODA WATER RELEASES AND ENERGIZES THE FLAVORS OF GIN OR WHISKY ALLOWING YOU TO FULLY APPRECIATE THE WHISKY'S AROMAS AS A LONG DRINK

PREMIUM GINGER ALE

MADE BY BLENDING THE ESSENTIAL OILS FROM OUR THREE UNIQUE GINGERS LIGHT IN CHARACTER, CRISP, CLEAN AND DRY IN TASTE

PREMIUM GINGER BEER

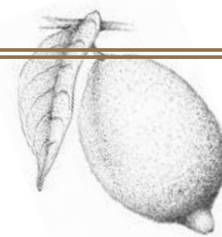
MADE BY BLENDING THE ESSENTIAL OILS FROM OUR THREE UNIQUE GINGERS IN BOILING WATER FOR 24 HOURS, DEEP AND LONG LASTING GINGER CHARACTER

BITTERS AN OPTIONAL CHOICE TO ENHANCE YOUR GIN & TONIC

AROMATIC
LIME
BLACK LEMON

ORLEANS
ORANGE
FIREWATER
TINCTURE

GRAPEFRUIT
GINGER
LAVENDER



CITRUS

LEMON
LIME
CALAMANSI
GRAPEFRUIT
LEMONGRASS
ORANGE
JUNIPER BERRY
KAFFIR LIME
LIME LEAF

HERBS & SPICES

GINGER
CLOVE
CINNAMON
THYME
MINT
ROSEMARY
PINK PEPPER CORN
CORIANDER SEEDS



All price subject to 10% service charge and prevailing GST



AVIATION – USA

AMERICAN DRY GIN, KNOWN FOR ITS UNIQUE BLEND OF BOTANICALS SUCH AS CARDAMOM, CORIANDER, FRENCH LAVENDER, ANISE SEED, SARSAPARILLA, JUNIPER AND ORANGE PEELS
HOUSE GIN-SPIRATION: MEDITERRANEAN TONIC, ORANGE, ROSEMARY, JUNIPER BERRIES

BEEFEATER 24 – ENGLAND

A UNIQUE LONDON DRY GIN USING BOTANICALS SUCH AS JAPANESE SENCHA AND GREEN TEA TO CREATE ITS DISTINCT BLEND
HOUSE GIN-SPIRATION: MEDITERRANEAN TONIC, LIME, MINT, STRAWBERRY SLICES

BOTANIST – SCOTLAND

IT IS MADE IN A LOMOND STILL CHRISTENED UGLY BETTY AND CONTAINS NO FEWER THAN 31 BOTANICALS, OF WHICH 22 ARE NATIVE TO THE SOUTHERN, HERBIDEAN ISLAND
HOUSE GIN-SPIRATION: ELDERFLOWER TONIC, LIME LEAVES, CORIANDER SEEDS

BRASS LION – SINGAPORE

CLASSIC GIN FOUNDATIONS OF JUNIPER BERRIES AND CORIANDER SEED
WE INTRODUCED TRADITIONAL ASIAN FLAVORS SUCH AS THE AROMATIC TORCH GINGER FLOWER AND CITRUSY LEMONGRASS
HOUSE GIN-SPIRATION: INDIAN TONIC, GINGER BITTERS, LEMONGRASS, LEMON

BRASS LION BUTTERFLY PEA – SINGAPORE

IT IS A HARMONIOUS BLEND OF SINGAPORE DRY GIN WITH LAVENDER AND BUTTERFLY PEA FLOWER
HOUSE GIN-SPIRATION: ELDERFLOWER TONIC, AROMATIC BITTERS, DILL, LEMON, ORANGE

CHENDOL – SINGAPORE

DISTILLED FROM GULA MELAKA, RE-DISTILLED WITH JUNIPER BERRIES, PANDAN LEAVES AND COCONUT IN A POT STILL
HOUSE GIN-SPIRATION: MEDITERRANEAN TONIC, ORANGE, PANDAN LEAVES, COCONUT FLAKES

CITADELLE NO MISTAKE OLD TOM – FRANCE

IT HAS THE SAME OWNER AS THE PLANTATION RUM AND THIS SWEETENED STYLE OF GIN USES BROWN SUGAR FROM THE CARIBBEAN
THE RESULT IS TRUE TO THE HISTORIC STYLE OF GIN – FRESH, FLORAL AND JUICY
HOUSE GIN-SPIRATION: PREMIUM INDIAN TONIC, LIME BITTERS, ROSEMARY, RED DATES, LEMON

EAST INDIES BALI POMELO PINK – INDONESIA

FEATURES THE KING OF CITRUS, THE BALI POMELO, DISTILLED WITH FRESH BEDUGUL STRAWBERRIES AND OTHER COMMON GIN BOTANICALS, SUCH AS JUNIPER BERRIES, CORIANDER AND ANGELICA ROOT
HOUSE GIN-SPIRATION: LIGHT INDIAN TONIC, GRAPEFRUIT, LIME, GOOSEBERRY

NEW EMPRESS 1908 – CANADA

DELIGHTS THE SENSES WITH ITS BALANCED CITRUS AND SPICE PALETTE, BRILLIANT COLOUR, LIGHT FLORAL FRAGRANCE AND SOFT TEXTURE
HOUSE GIN-SPIRATION: PINK GRAPEFRUIT SODA, GRAPEFRUIT, THYME

FOUR PILLARS BLOODY SHIRAZ – AUSTRALIA

AROMATICALLY IT HAS FRESH PINE NEEDLES, CITRUS, SPICE, AND A CLEAR PEPPERY, DENSE RASPBERRY CHARACTER
HOUSE GIN-SPIRATION: PREMIUM INDIAN TONIC, ORANGE BITTERS, GRAPES, DEHYDRATED ORANGE

GENEROUS PURPLE – FRANCE

A PERFECT BALANCE BETWEEN THE AROMATIC TYPICITY OF THE DIFFERENT JUNIPER BERRIES MIXED BOTANICALS AND THE ORIGINAL SENSATION OF STRUCTURE PROVIDED BY THE ANTHOCYANIN
HOUSE GIN-SPIRATION: AROMATIC TONIC, STRAWBERRY SLICES, PASSION FRUIT, MINT LEAVES

G'VINE NOUAISON – FRANCE

COMPLEX, INTENSE, SPICY AND TRUE CONNOISSEURS GIN, AN ELEGANT ALTERNATIVE TO A TRADITIONAL DRY GIN
HOUSE GIN-SPIRATION: GINGER BEER, LIME, ROSEMARY, GRAPES, GINGER

GIN MARE – SPAIN

A COMBINATION OF BOTANICALS WHICH INCLUDES THE ARBEQUINA OLIVE, BASIL, ROSEMARY AND THYME
HOUSE GIN-SPIRATION: ELDERFLOWER TONIC, BLACK LEMON BITTERS, OLIVE, SALT, LEMON

HENDRICKS – SCOTLAND

OFTEN THANKED FOR THE OUTBREAK OF GINS WE NOW KNOW AND LOVE. IT COMBINES AN ODD SYMPHONY OF TWELVE BOTANICALS AND IS FINISHED WITH CUCUMBER AND ROSE, OFFERING ITS UNIQUE ELEGANT AND FRESH FLAVORS
HOUSE GIN-SPIRATION: LIGHT INDIAN TONIC, ROSEMARY, CUCUMBER, LIME, JUNIPER BERRIES



KI NO BI – JAPAN

CREATED WITH JAPANESE BOTANICALS SUCH AS YELLOW YUZU FROM THE NORTH OF KYOTO PREFECTURE, HINOKI WOOD CHIPS, BAMBOO, GYOKURO TEA
HOUSE GIN-SPIRATION: INDIAN TONIC, ORANGE BITTERS, SHICHIMI PEPPER, ORANGE, SHISHO LEAF

MONKEY 47 – GERMANY

THE 47 COMES FROM THE NUMBER OF BOTANICALS THAT GO INTO THIS UNIQUE GIN
HOUSE GIN-SPIRATION: MEDITERRANEAN TONIC, RASPBERRIES, LIME

MONKEY 47 SLOE GIN – GERMANY

THE SUPERBLY PACKAGED MONKEY 47 SLOE GIN IS A PEPPERY, TANGY,
COMPLEX SPIRIT MADE BY MACERATING, BLACK FOREST SLOES IN SPIRIT FOR THREE MONTHS
HOUSE GIN-SPIRATION: ELDERFLOWER TONIC, AROMATIC BITTERS, MIXED BERRIES

NADAR – SCOTLAND

MEANING NATURE IN GAELIC, NÀDAR HARNESSSES THE POWER OF NATURE AND SCIENCE TO CREATE THE WORLD'S
FIRST CLIMATE POSITIVE GIN MADE FROM PEAS. NÀDAR IS AT THE FOREFRONT OF FIGHTING CLIMATE CHANGE AND BIODIVERSITY LOSS
HOUSE GIN-SPIRATION: INDIAN TONIC, LIME WEDGE, ROSEMARY, RASPBERRIES

PAPER LANTERN – VIETNAM

PAPER LANTERN GIN IS LED BY WARM AND EARTHY NOTES OF SICHUAN PEPPERCORN AND GALANGAL
FOLLOWED BY CITRUS HIGHLIGHTS FROM MAKHWAEN AND LEMONGRASS
A CLEAN, SATINY SMOOTH AND FULL-BODIED GIN ROUNDED OFF WITH THE MELLOW SWEETNESS OF LONGAN BERRY HONEY
HOUSE GIN-SPIRATION: GINGER ALE, GINGER BITTERS, LEMONGRASS, CALAMANSI, PINK PEPPERCORN

ROJAK – SINGAPORE

DISTILLED FROM HIGH QUALITY HONEY, RE-DISTILLED WITH JUNIPER BERRIES,
LEMON PEEL AND THE KEY INGREDIENT TO ALL GREAT TRADITIONAL ROJAK-GINGER FLOWER
HOUSE GIN-SPIRATION: AROMATIC TONIC, LIME WEDGE, SLICES OF GINGER AND STRAWBERRY

ROKU GIN – JAPAN

THE SIX JAPANESE BOTANICALS – SAKURA FLOWER AND LEAF, YUZU PEEL, SENCHA TEA, GYOKURO TEA AND
SANCHO PEPPER – ARE HARVESTED IN ACCORDANCE WITH 'SHUN', THE TRADITION OF ENJOYING EACH INGREDIENT AT ITS BEST
BY ONLY HARVESTING ONCE IT HAS REACHED ITS PEAK FLAVOR POTENTIAL AND PERFECTION
HOUSE GIN-SPIRATION: ELDERFLOWER TONIC, SENCHA TEA, SANCHO PEPPER, LEMON

SIPSMITH LONDON DRY – ENGLAND

LONDON DRY GIN WITH FRESH JUNIPER NOTES, LEADING TO TART LEMON AND SOUR ORANGE. BOLD AND COMPLEX GIN COMPRISED OF TEN BOTANICALS
HOUSE GIN-SPIRATION: PREMIUM INDIAN TONIC, LEMON, LIME, CINNAMON

ST. GEORGE BOTANIVORE – USA

BOTANIVORE, "BOTANICAL EATER", IS COMPRISED OF 19 DIFFERENT BOTANICALS WORKING IN CONCERT
THINK OF A MEADOW IN BLOOM-HERBACEOUS, FRESH AND ELEGANT.
HOUSE GIN-SPIRATION: AROMATIC TONIC, ORCHID, LAVENDER BITTERS, ORANGE

ST. LAURENT – CANADA

AN HERBACEOUS AND FLORAL APPROACH GIVES WAY TO PINE FOREST NOTES FOLLOWED BY FRAGRANCES OF CITRUS AS WELL AS A PEPPERY EDGE
HOUSE GIN-SPIRATION: INDIAN TONIC, LIME LEAVES, BLACK LEMON BITTERS, JUNIPER BERRIES, LEMON

ST. LAURENT VIEUX – CANADA

SLIGHTLY SPICY WITH A TOUCH OF CABBAGE, LICORICE, ALLSPICE AND GINGER WITH AN END NOTE OF BAY LEAF, OREGANO, SWEET BLACK PEPPERCORN
HOUSE GIN-SPIRATION: AROMATIC TONIC, ORANGE BITTERS, CLOVES, RED DATES, ORANGE PEEL

TANGLIN – SINGAPORE

NATIVE INGREDIENTS SUCH AS YOUNG GINGER AND KAFFIR LIME LEAVES MEET CHILI, CASSIA AND MANDARIN PEEL
HOUSE GIN-SPIRATION: ELDERFLOWER TONIC, LIME LEAVES, GINGER, RED CHILI

LYRE'S – ENGLAND (NON-ALCOHOLIC)

THIS UNIQUE SPIRIT HAS BEEN IMPOSSIBLY CRAFTED TO CAPTURE THE ESSENCE OF A CLASSIC GIN
WITH FLAVORS THAT ARE DISTINCT AND CONTEMPORARY
HOUSE GIN-SPIRATION: AROMATIC TONIC, ORANGE BITTERS, ORANGE, GRAPES



CLASSICS COCKTAILS

EVERYONE'S FAVOURITE COCKTAILS WITH A FEW CONRAD CENTENNIAL SINGAPORE TWISTS
(KINDLY APPROACH OUR TEAM MEMBER FOR OTHER AVAILABLE COCKTAILS)

\$27

CONRAD WHISKY SOUR

BALLANTINE'S 10YR, FRESH LEMON JUICE,
EGG WHITE, SYRUP, ANGOSTURA BITTER

RUM OLD FASHIONED

DIPLOMATICO RES RUM, CHERRY SYRUP,
CHOCOLATE BITTER

CONRAD NEGRONI

SPICED GIN, CARPANO VERMOUTH,
CAMPARI, ORANGE BITTERS



SINGAPORE SLING

BEAFEETER, D.O.M. BENEDICTINE,
COINTREAU, CHERRY LIQUEUR, LIME JUICE,
GRENADINE SYRUP, PINEAPPLE JUICE

GRAND MARGARITA

OLMECA REPOSADO, COINTREAU, LIME JUICE, SYRUP

MANHATTAN

RYE WHISKY, SWEET VERMOUTH,
LUXARDO CHERRY, ANGOSTURA BITTERS

INSPIRED COCKTAILS

A CURATED SELECTION OF SIGNATURE DRINKS FROM THE CONRAD
MIXOLOGISTS AROUND THE GLOBE

\$27

CONRAD SINGAPORE - BAPTIZED

OLMECA TEQUILA, CRÈME DE VIOLETTE, LEMON JUICE,
SYRUP, EGG WHITE, LILLET VERMOUTH

CONRAD TOKYO - TROPICAL SUNRISE

3YO HAVANA RUM, APRICOT LIQUEUR, PASSIONFRUIT, MANGO,
LIME JUICE, ARTISANAL SODA WATER

CONRAD CHICAGO - SOUTHSIDE MULE

BOURBON WHISKY, PINEAPPLE, LIME, ROSEMARY, GINGER BEER



CONRAD BALI - GUAVA VOGUE

OLMECA TEQUILA, GUAVA JUICE, LIME JUICE, SYRUP

CONRAD MIAMI - OLD CUBAN

3YO HAVANA RUM, PROSECCO,
LIME, MINT SYRUP, BROWN SUGAR

CONRAD NEW YORK - TOPSY TURVY

ABSOLUT VODKA, COINTREAU,
CRANBERRY JUICE, LEMON JUICE, SYRUP

BEER

DRAUGHT \$12/\$16

TIGER
KIRIN
ERDINGER

CRAFT \$16

BRICK HEAD PILSNER
ROAD HOG IPA
DODGY TIP PALE ALE

BOTTLED \$16

ASAHI
CORONA
HEINEKEN



WINE SELECTION

CHAMPAGNE		GLASS	BOTTLE
NV	CHAMPAGNE, COLLET, Aÿ - FRANCE 50% MEUNIER, 30% CHARDONNAY, 20% PINOT NOIR NOTES OF WHITE FLOWERS, CITRUS AND STONE FRUIT, SUCH AS QUINCE, APPLE, PEAR AND WHITE PEACH	25	152
SPARKLING		GLASS	BOTTLE
NV	PROSECCO, SUPERIOR DOCG, NINO FRANCO, RUSTICO, VALDOBBIADENE, ITALY FRUITY AND FLOWERY, WILLIAMS'S PEAR AND WHITE FLOWER	20	98
NV	ILAURI BRUT SPARKLING ROSÈ ABRUZZO, MONTEPULCIANO, ITALY BRILLIANT LIGHT RUBY RED COLOR. THE REFRESHING PALLET BURST WITH COMPLEX FLAVOURS OF RED FRUITS		98
NV	SEMI SECO, BODEGAS TORRES, SPAIN A DELICATE FLORAL (BROOM) AROMA WITH LUSH FRUIT NOTES OF BANANA, *NON ALCOHOLIC COCONUT AND TROPICAL FRUIT CHARACTERIZE THIS WINE. IT HAS A FINE ACIDITY REMINISCENT OF APPLES.	12	45
ROSÉ		GLASS	BOTTLE
2018	GRAND CUVÉE, AOP PROVENCE, DOMAINE DU DRAGON, FRANCE ELEGANT, AMPLE AND HARMONIOUS, COMPLEX AND SUBTLE NOSE	20	98



WINE SELECTION

	WHITE	GLASS	BOTTLE
2022	CHENIN BLANC, M.A.N, 'FREE-RUN STEEN', COASTAL REGION, SOUTH AFRICA REFRESHING ACIDITY AND DELICIOUS RIPE FRUIT FLAVOURS	15	75
2021	SAUVIGNON BLANC, MICHEL LYNCH, BORDEAUX, FRANCE AROMATIC NOSE REMINISCENT OF CITRUS FRUIT, WHITE FLOWER AND PINEAPPLE	16	80
2021	CHARDONNAY, CAMPOBELLO C'D'C BIANCO CATARRATTO GRILLO, INZOLIA, ITALY AROMAS OF YELLOW FLOWERS, WHITE MELON AND APPLE	18	90
2022	CHARDONNAY, THE STUMP JUMP LIGHT WOODDED, D'ARENBERG, AUSTRALIA SAVOURY SPICE AND TOASTY, STONE FRUIT AND TROPICAL CHARACTERS	20	98
2022	PINOT GRIGIO, RIFF, DELLE VENEZIE, ITALY AROMAS OF GREEN APPLE AND PEAR. CRISP PALATE WITH CITRUS NOTES * VEGAN AND VEGETARIAN	20	98
2023	PINOT GRIS, TINPOT HUT, LAUZACCO, MARLBOROUGH, NEW ZEALAND FLAVOURS OF FRESH PEAR AND WHITE PEACH, WITH A TOUCH OF SPICY NUTMEG	20	98
2023	SAUVIGNON BLANC, SPIER CREATIVE BLOCK 2, STELLENBOSCH, SOUTH AFRICA GOOSEBERRIES, LIMES AND WHITE PEACHES REVEAL ITS TROPICAL CHARACTER	20	108
2018	RIESLING, DR LOOSEN BROS, MOSEL, GERMANY FRUITY & CRISP, AROMATIC AND BALANCED	26	128
2020	SAUVIGNON BLANC, GREYWACKE, WILD SAUVIGNON, MARLBOROUGH, NEW ZEALAND HERBAL AND CRISP, STONE FRUIT AND SMOKED TEA	27	135
2023	RIESLING, LEEUWIN ESTATE, ART SERIES, MARGARET RIVER, AUSTRALIA AROMATICS OF FENNEL SEED, THAI BASIL AND LIME		116
2022	SAUVIGNON BLANC, COLLECTABLES, WALNUT BLOCK, MARLBOROUGH, NEW ZEALAND AROMATIC NOTES OF TROPICAL FRUITS, PASSIONFRUIT AND CITRUS FLAVOURS		98
2021	PINOT BLANC, TRIMBACH, FRANCE FRESH AND CLEAN, SMOOTH ON THE AFTERTASTE, MEDIUM BODIED WITH GOOD FRUIT ACIDITY		105
2023	CHARDONNAY, EIKENDAL JANINA UNWOODED WESTERN CAPE, SOUTH AFRICA FLAVOURS OF GREEN APPLE, LEMON AND FRESH PINEAPPLE		126



WINE SELECTION

	RED	GLASS	BOTTLE
2018	CABERNET SAUVIGNON, MERLOT, MICHEL LYNCH, BORDEAUX, FRANCE AROMAS OF BLACK CHERRY AND BLACKCURRANT ENHANCED BY NOTES OF BLACK PEPPER	16	80
2022	CABERNET SAUVIGNON MERLOT, VINONEERS ETERNAL 8 WESTERN CAPE, SOUTH AFRICA LAYERED CHARACTER WITH A PLUSH BOUQUET OF MULBERRY, BLACKCURRANT, VIOLET AND PINE	18	98
2020	COTE DU RHONE PARALLELE 45 ROUGE, PAUL JABOULET AINE, RHONE, FRANCE GSM, SPICY TOUCH, RICHNESS OF TERROIR; RED FRUIT * CERTIFIED ORGANIC	22	110
2018	SHIRAZ, LITTLE RIPPLES, COONAWARRA, SOUTH AUSTRALIA FLAVOURS OF DARK FRUITS, LICORICE AND A HINT OF AOK	22	88
2018	GIMBLETT GRAVELS, CRAGGY RANGE, MERLOT, HAWKE'S BAY, NEW ZEALAND CHARMING BLUE AND RED FRUITS VAUNT THE BOUQUET AND BLACK LIQUORICE	22	110
2021	MALBEC, MENDOZA AGUARIBAY GRAN RESERVA, ARGENTINA DEEP FLORAL, RED FRUITS, SOFT TANNINS	22	110
2020	NEBBIOLO, MATTEO CORREGGIA, ROERO PIEDMONT, ITALY EVOLVED RED FRUITS, AROMATIC HERBS AND LIGHT SPICES	22	110
2020	PINOT NOIR, BURN COTTAGE, MOONLIGHT RACE, CENTRAL OTAGO, NEW ZEALAND LIGHT WITH PLUMP TANNINS, MULBERRY, SUMMER BERRY, THYME * BIODYNAMIC (93 POINT R.P)	27	135
2018	VALPOLICELLA, DOC SUPERIORE, ZENATO, RIPASSA, VENETO, ITALY MEDIUM BODIED, ELEGANT; VELVETY FRUIT	27	135
2018	CABERNET SAUVIGNON, PAUL HOBBS, CROSSBARN, SONOMA COUNTY, USA FULL, GENEROUS TANNIN, HERBAL AND EARTHY (93 POINT R.P)	32	158
2019	PINOT NOIR, COLLECTABLES, WALNUT BLOCK, MARLBOROUGH, NEW ZEALAND DELICATE LAYERS OF RED FRUITS AND SAVOURY CHARACTERS		106
2020	BEAUNE DU CHÂTEAU CUVÉE, BOUCHARD PÈRE & FILS, BOURGOGNE, FRANCE PERFUMES OF JAMMY RED FRUIT, FIG, PEONY WITH A HINT OF CHOCOLATE		198



SPIRITS

	GLASS	BOTTLE		GLASS	BOTTLE
RUM			VODKA		
DIPLOMATICO RESERVA EXCLUSIVA	22	246	ABSOLUT VODKA	18	
HAVANA CLUB 3 YEARS	18		ABSOLUT ELYX	24	290
RON ZACAPA 23 YEARS	24	340	KETEL ONE	22	190
			GREY GOOSE	23	240
TEQUILA			COGNAC		
OLMECA REPOSADO	20	168	DARON FINE CALVADOS	20	190
RESERVA 1800 CRISTALINO	16	118	MARTELL VSOP	25	340
400 CONEJOS MEZCAL	20	235	MARTELL CORDON BLEU	49	790
			MARTELL XO	52	890
			OTARD	22	
			PIERRE FERRAND ORIGINAL 1840	22	240



SPIRITS

	GLASS	BOTTLE		GLASS	BOTTLE
BOURBON WHISKY			SINGLE MALT WHISKY		
BUFFALO TRACE	21	240	CAOL ILA 12 YEARS	24	346
JACK DANIEL'S	20	200	GLENLIVET 12 YEARS	22	296
MAKER'S MARK	21	240	GLENLIVET 15 YEARS	26	396
			GLENLIVET 18 YEARS	30	496
			GLENLIVET 21 YEARS	59	1090
			GLENLIVET 25 YEARS	109	2090
			HIGHLAND PARK	22	
			LAPHROAIG 10 YEARS	22	296
			MACALLAN 12 YEARS	25	446
			SINGLETON 18 YEARS	33	546
			TALISKER 10 YEARS	25	346
BLENDED WHISKY			JAPANESE WHISKY		
BALLENTINE'S FINEST	20	168	KAKUBIN SUNTORY	22	216
CHIVAS REGAL 12 YEARS	22	246	THE CHITA SUNTORY	24	246
CHIVAS REGAL 18 YEARS	26	396			
CHIVAS REGAL 25 YEARS	89	1390			
JOHNNIE WALKER GOLD	24	390			
JOHNNIE WALKER BLUE	59	1090			
ROYAL SALUTE 21 YEARS	39	690			
IRISH WHISKY			RYE WHISKY		
JOHN JAMESON	20	168	SAZERAC	22	290



TWG TEA

\$14

CLASSIC BLACK

ENGLISH BREAKFAST

THIS CLASSIC WAS ORIGINALLY BLENDED AS AN ACCOMPANIMENT TO THE TRADITIONAL ENGLISH BREAKFAST. VERY STRONG AND FILL-BODIED WITH LIGHT FLORAL UNDERTONES, THIS TWG TEA BROKEN-LEAF BLACK TEA IS PERFECT WITH MORNING TOAST AND MARMALADE

ENGLISH EARL GREY

A STRONG, TRADITIONAL EARL GREY, THIS AROMATIC AND FULL-BODIED, AMBER-COLOURED TWG TEA BLACK TEA HAS A VERY FULL AND DARK SAVOUR

FRENCH EARL GREY

A FRAGRANT VARIATION OF THE GREAT CLASSIC, THIS TWG TEA BLACK TEAS HAS BEEN DELICATELY INFUSED WITH CITRUS FRUITS AND FRENCH BLUE CORNFLOWER

ROYAL MOROCCAN

A CUP OF ROYAL MOROCCAN TRADITION AND REFINEMENT. A PRIVILEGED INVITATION EVOCATIVE OF A MOST EXTRAORDINARY PALACE, THIS TEA BOASTS ONE OF THE FINEST GREEN TEAS AND AN EXCEPTIONAL BLEND OF WILD MINTS.

HERBAL

ETERNAL SUMMER

A FRAGRANT SOUTH AFRICA RED TEA EMBELLISHED WITH NOTES OF SWEET SUMMER ROSE BLOSSOMS ACCENTED WITH RAW BERRIES, WHICH FINISH WITH A LINGERING AFTERTASTE REMINISCENT OF RIPE TUSCAN PEACHES. A THEINE-FREE TEA TO BE ENJOYED HOT OR ICED AT ANY TIME OF THE DAY

RED BALLOON

A MAGICAL FLIGHT OF THE IMAGINATION, THIS TEA IS THE PERFECT CONFECTION TO BRIGHTEN YOUR DAY. BLUEBERRIES LEND THEIR TANGY SWEETNESS SO THIS AIRY, THEINE-FREE RED TEA WHICH SPARKLES WITH THIS DELIGHTFUL ODE TO YOUTH AND INNOCENCE, THE PERFECT BLEND FOR TEA LOVERS FOR ALL AGE

RIVIERA

A MAGNIFICENT TWG TEA BLEND OF GREEN TEA WITH SWEET NOTES OF LAVENDER AND ROSE. THIS SENSUAL CUP LEAVES AN ELEGANT FLORAL BOUQUET ON THE PALATE

DRAGON WARRIOR

A FRAGRANT BALANCE OF BLACK TEA AND BLUE TEA MYSTERIOUSLY COMBINED WITH THE COMPLEXITY OF FRESH FLORAL AROMAS AND HARMONIOUS FRUITS. A TEA OF STRENGTH AND SPIRITUALITY

TIMELESS

A SWIRLING EDDY OF SAVOUR, THIS CLASSIC BLACK TEA, BLENDED WITH A PASSIONATE BOUQUET OF HIBISCUS AND BRIGHT FLOWERS, TURNS BACK THE HANDS OF TIME, PRODUCING A REFRESHING CUP WITH A LINGERING FLORAL AFTERTASTE. FOR THOSE MOMENTS OF ETERNAL EMOTION

EAU NOIRE

A SENSUAL COMPOSITION OF BLACK TEA WITH LAVENDER AND FRAGRANT FLOWERS THAT PRODUCES A DELICATE YET MYSTERIOUS INFUSION WITH A BURST OF FLORAL SAVOUR

MAGIC CHARM

AT THE FIRST SIGNS OF SPRING, FLOWERS BLOOM ON THE MOSSY FOREST FLOOR, AND THIS LIGHT TWG GREEN TEA IS BLENDED WITH THE MOST FRAGRANT OF THESE WILD BLOSSOMS. AN ENCHANTING, ROSE-COLOURED CUP WITH A TART AND FLOWERY FLAVOUR, THIS TEA IS A CUP OF PURE MAGIC

SAFARI

A TEA OF ADVENTURE, REMINISCENT OF TREKS ACROSS UNCHARTERED TERRITORIES, THIS IS A TWG TEA BLEND OF WHITE AND GREEN TEA, DESERT FLOWERS AND FRUITS OF THE SAVANNAH. A TEA FOR A RESTFUL MOMENT UNDER THE SUMMER SUN



TWG TEA

ORIENTAL

PU-ERH CAMELLIA

THIS LIGHT AND DELICATE TWG MATURED TEA IS BLENDED WITH CAMELLIA BLOSSOMS WHICH LEND A FLORAL FRAGRANCE AND A MOST DELIGHTFUL FLAVOUR TO THIS BALANCED CUP

SNOW OF FUJIAN

THIS RARE GREEN TEA FROM FUJIAN PROVINCE BOASTS PRECIOUS, TWISTED, DOWNY AND PALE-GREEN LEAVES WHICH PRODUCES A GENTLE AND EXTREMELY REFRESHING INFUSION WITH A ROUND, LONG LASTING FINISH

FRUITY TEA

STRAWBERRY

APPETIZING, RIPE AND FRAGRANT STRAWBERRIES FILL A DELICATE BLACK TEA WITH THEIR SWEET AROMA. AN IRRESISTIBLE NECTAR TO BE APPRECIATED ALL DAY LONG. DELICIOUS ICED

PINK FLAMINGO

A GRACEFUL TWG TEA BLEND OF GREEN TEA WITH CRIMSON HIBISCUS BLOSSOMS THAT WILL BRIGHTEN YOUR DAY. THIS QUIRKY MÉLANGE INFUSES INTO A ROSE-COLOURED CUP WITH TART, FRUITY OVERTONES

LAVENDER VALLEY

A CHARMING DELICACY, THIS GREEN TEA REVEALS A SPICY INFUSION WITH SWEET NOTES OF LAVISH LAVENDER BLOSSOMS THAT LEAVE A FLORAL BOUQUET ON THE PALATE

FINEST GREEN

JASMINE MONKEY KING

A MARVELOUS HAND-PICKED GREEN TEA COMPOSED OF THE FINEST QUALITY BUDS AND YOUNG LEAVES, BLENDED WITH SENSUAL NIGHT-BLOOMING JASMINE. ANCIENT CHINESE FOLKLORE RECOUNTS HOW MONKEYS WERE USED TO HARVEST TEA LEAVES SUCH AS THESE ON STEEP MOUNTAIN RIDGES. THIS INTOXICATING INFUSION YIELDS A MELLOW AND RELAXING AROMA WITH A TOUCH OF FLORAL SWEETNESS

SENCHA (JAPAN)

WITH A STRONG, GRASSY FRAGRANCE AND FLORAL ACCENTS, THIS CLASSIC TWG TEA INFUSES INTO A REFRESHING, PALE-GREEN CUP WITH A SUBTLE AFTERTASTE AND IS AN IDEAL ACCOMPANIMENT TO A MEAL

HYSON

THIS TWG GREEN TEA BOASTS AN AROMA AND FULL-BODIED FLAVOUR THAT IS WILD AND EARTHY AND LEAVES A HINT OF SWEETNESS ON THE PALATE



COFFEES/SOFT DRINKS/JUICES

ESPRESSO-BASED COFFEE

AMERICANO/LONG BLACK	10
CAPPUCCINO/CAFÉ MOCHA	10
FLAT WHITE	10
ESPRESSO (S/D)	8/10
HOUSE BLEND COFFEE	8
CAFÉ LATTE	10
FLAVOURED LATTE	12
VANILLA/HAZELNUT/MACADAMIA	
*ICED OPTIONS AVAILABLE UPON REQUEST	

MILK OPTIONS

ALMOND/OAT/SOYA MILK	2
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SIGNATURE COFFEE

CONRAD COLD BREW	15
*ETHIOPIAN ORIGIN COFFEE, BREWED UNDER COLD WATER, SLOW DRIP WITHIN 8-10HRS	

DILMAH ELIXIR OF CEYLON TEA

PASSIONFRUIT & HONEYSUCKLE	12
BUTTERSCOTCH APPLE	
AMARETTO ROYALE	
MANGO & LYCHEE	

NON-COFFEE

CHOCOLATE 	12
CHAI LATTE 	

MINERAL WATER

AQUA PANNA (250/750ML)	9/14
SAN PELLEGRINO (250/750ML)	9/14






SOFT DRINKS

COKE/LIGHT/ZERO	10
GINGER ALE/BEER	
SODA	
SPRITE	
TONIC	

KOMBUCHA (NO SUGAR)

YUZU LAVENDER	12
MOUNTAIN OOLONG	
CITRUS GREEN	
RASPBERRY PASSIONFRUIT	
LEMONGRASS, GINGER & TURMERIC	

CHILLED JUICE

CRANBERRY	10
FRUIT PUNCH 	
GRAPEFRUIT 	
MANGO 	
PINEAPPLE 	
PINK GUAVA 	

FRESH JUICE

APPLE (RED/GREEN) 	12
ORANGE 	
WATERMELON 	
CARROT	





FOOD

BREAD STORY - HOMEMADE SOURDOUGH (AVAILABLE FROM 10AM TO 5PM)
(SERVED WITH TAPIOCA CHIPS & PICKLED CARROTS)

FROACHED 'CAGE FREE' EGG & SMASHED AVOCADO \$24
FURIKAKE, BALSAMIC RECUTION, SMOKED PAPRIKA

SMOKED SALMON, PICKLED CUCUMBER & SMASHED AVOCADO (S) \$24
SUSTAINABLE SMOKED SALMON, HARD-BOILED EGG, IKURA

SMOKEY TOMATO TARTINE (V) \$22
TOMATO JAM, ROASTED SWEET BELL PEPPERS, OVEN-DRIED BALSAMIC TOMATOES,
CREAM CHEESE, FRESH BASIL

LOCAL FLAVOURS (AVAILABLE FROM 10AM TO 10PM)

NASI GORENG KAMPUNG (N) (S) \$30
SEAFOOD FRIED RICE, FRIED CHICKEN WING, FRIED EGG, VEGETABLE ACHAR,
CHICKEN SATAY AND PRAWN CRACKERS

SEAFOOD CHAR KWAY TEOW (S) \$28
WOK-TOSSED FLAT RICE NOODLES WITH SQUID, PRAWNS, MUSSELS, FISH CAKE,
BEANSPOUTS, CHIVES AND CHEF'S SPECIAL SOY SAUCE

SINGAPORE LAKSA (S) \$26
RICE NOODLES, PRAWNS, FISH CAKE, QUAIL EGGS, SHREDDED CHICKEN, SPICY COCONUT BROTH

FISH NOODLES SOUP (S) \$26
RICE NOODLES, WHITE POMFRET FILLET, KAI LAN, GINGER, SPRING ONION BROTH

HAINANESE CHICKEN RICE \$28
CHOICE OF **POACHED CHICKEN BREAST OR DRUMSTICK**
FRAGRANT RICE, CHICKEN BROTH AND CONDIMENTS

DESSERTS

BANANA HAZELNUT CAKE (N) \$12
VANILLA BEAN ICE-CREAM, TOFFEE SAUCE

CLASSIC CREME BRULEE (N) \$15
FRESH BERRIES

P – PORK V – VEGETARIAN N – NUTS S – SEAFOOD

All price subject to 10% service charge and prevailing GST



FOOD

SALADS BOWL SELECTION (AVAILABLE FROM 10AM TO 5PM)

CLASSIC CAESAR SALAD (P) \$23

ROMAINE LETTUCE, GARLIC CROUTON, CRISPY BACON, ANCHOVIES,
HARD-BOILED EGG, CAESAR DRESSING, PARMESAN CHEESE

ADD ON: **SMOKED CHICKEN \$7**
 SMOKED DUCK \$7
 SMOKED SALMON \$7
 PROSCIUTTO DI PARMA \$7

BABY SPINACH, APPLE, FETA (V) \$22

LOCALLY-SOURCED BABY SPINACH, DRIED CRANBERRIES,
APPLE CIDER HONEY BALSAMIC DRESSING, PICKLED CUCUMBERS

SMOKED SALMON, AVOCADO, ORGANIC WATERCRESS (S) \$22

SUSTAINABLE SMOKED SALMON, SOFT-BOILED EGG, DILL PICKLES, RADISH, LEMON VINAIGRETTE

STRACCIATELLA CAPRESE (V) \$22

MARINATED TOMATOES, FRESH BASIL, PITTED OLIVES, SUNDRIED TOMATOES, FIG CHUTNEY,
SIGNATURE SOURDOUGH BREAD

THAI-STYLE BEEF NOODLE (N) \$25

WAGYU, RICE VERMICELLI, CUCUMBERS, CORIANDER, THAI BASIL, TOMATOES, MANGOES, HOMEMADE THAI DRESSING

SOUP OF THE DAY \$18

KINDLY APPROACH OUR TEAM MEMBER

SANDWICH SELECTION (AVAILABLE FROM 10AM TO 5PM)

(SERVED WITH TAPIOCA CHIPS & PICKLED CARROTS)

CLASSIC HAM & CHEESE (P) \$22

HOMEMADE SOURDOUGH, AGED CHEDDAR, MAYONNAISE, DIJON MUSTARD

HOMEMADE PULLED PORK CHEESE TOASTIES (P) \$22

SIGNATURE SOURDOUGH, CARAMELIZED ONIONS, PICKLES

PHILLY CHEESE STEAK \$25

HOMEMADE JALAPENO BREAD, WAGYU, AGED PROVOLONE, BRAISED RED ONIONS

SALMON GRAVLAX MIXED SESAME BAGEL (S) \$22

SALMON GRAVLAX, DILL CREAM CHEESE, PICKLED RED CABBAGE, CUCUMBERS, AVOCADO

P – PORK V – VEGETARIAN N – NUTS S – SEAFOOD

All price subject to 10% service charge and prevailing GST