

WINE & CHAMPAGNE

	Glass	Bottle
Delamotte Brut, N.V. Champagne, France	20	98
Billecart-Salmon Rosé, N.V. Champagne, France	24	150
Chardonnay, Wynns Coonawarra Estate, 2017 Coonawarra, South Australia	17	65
Sauvignon Blanc, Nautilus, 2017 Marlborough, New Zealand	17	65
Pinot Grigio, Mongris, Marco Felluga, 2017 Friuli, Italy	17	65
AIX Rosé, Côteaux d'Aix-en-Provence, 2017 Provence, France	16	60
Pinot Noir, Babich, 2017 Marlborough, New Zealand	18	69
Cabernet Sauvignon, Katnook Founder's Block, 2015 Coonawarra, South Australia	18	69
Shiraz, Kilikanoon The Lackey, 2014 Clare Valley, Australia	18	69

BEER

	Bottle	Draught
Singapore Blonde Ale, Singapore		16
Ki Siao, Brown Ale , Singapore		16
Andaz Pale Ale, Singapore	12	
Asahi Super Dry Lager, Japan	14	
Love, Wild Indian Pale Ale, Singapore	14	
1945, Pilsner, Bali	14	

NON-ALCOHOLIC DRINKS

Mineral Water

Acqua Panna, San Pellegrino

\$ 7

Cold Pressed Juices

Orange,carrot,ginger, tumeric
Green apple, celery,cucumber
Apple, carrot, beetroot, honey
Orange

\$ 8

Soft Drinks

Coca Cola, Coca Cola Light, Sprite, Ginger Ale,
Tonic Water, Soda Water

\$ 8

Coffee

Espresso
Double Espresso, Americano,
Cappuccino, Latte

\$ 6

\$ 8

Teas by TWG

Singapore Breakfast, Sencha,
Moroccan Mint, Earl Grey, English Breakfast

\$ 8

COCKTAILS

\$ 18




Marzipisco

Pisco isn't just for sours, enjoy this refreshing cocktail with hints of sugar, spice, and everything nice. (Macchu Pisco, lemon, orgeat, Angostura bitters)


Single Estate Margarita



Using the only tequila constructed with the concept of terroir, this margarita will bring you wealth, fortune, and prosperity (Ocho Blanco Tequila, lime, Merlet Trois Citrus)

APPETIZER



 <u>Egg & Avocado Skewers</u>	\$12
Toasted sourdough	
 <u>Asparagus Sauté</u>	\$12
Fennel, radish, shallot, chervil, honey-mustard vinaigrette	
: <u>Wedge Salad</u>	\$16
Pickled onion, pine nuts, salsa verde	
 <u>Roast Black Figs</u>	\$18
Gorgonzola dolce, truffle honey, walnuts	
<u>Iceberg Salad Lounge</u>	\$28

MAIN COURSE

 <u>Black Mussels</u>	\$35
Chilli, garlic, white wine, parsley	
 <u>Barramundi Fillet en Papillote</u>	\$28
Globe artichokes, capers, olives, tomato ragout	
<u>Whole Spring Chicken</u>	\$35
Bacon lardon, chat potatoes, Pommery mustard, thyme	
<u>Braised Lamb Shank</u>	\$35
Jerusalem artichoke, fennel, semi dried tomato, rosemary, tzatziki	
 <u>Sustainable Seafood Stew</u>	\$58
Crab, squid, seabass, mussels, plum tomato, saffron mayonnaise	

 <u>Braised Osso Buco</u>	\$35
Red wine jus, turnip, carrot, button mushroom	
<u>Braised Beef Short Rib</u>	\$35
Turnip, button mushroom, mashed potato	
 <u>Roasted Atlantic Salmon</u>	\$28
Tomato, mushroom, bisque	
<u>Beef Lasagne</u>	\$25
Baked pasta, shredded mozzarella	

SIDES

 <u>Eggplant Parmigiana</u>	\$20
Plum tomato, Boursin cheese, basil, parmesan	
<u>Roast New Potato</u>	\$14
Caramelized onion, bacon lardon, thyme	
 <u>Lobster Mac & Cheese</u>	\$35
Half lobster, morel mushroom	

DESSERT

<u>Vanilla Soft Serve</u>	\$12
- Apricot schnapps, mango, raspberry, love letters	
- Espresso, Irish whiskey, Chantilly cream	
<u>Chocolate Soft Serve</u>	\$16
Kirsch, macerated cherries, crispy meringue	
<u>Tropical Fruit Trifle</u>	\$12
<u>Brownie</u>	\$16
Organic bittersweet chocolate, peanut butter ice cream	