

AZUR A LA CARTE MENU

BREAKFAST

(SERVED FROM 6AM – 11AM)

American Breakfast Set \$28

Two Fresh Eggs/ Deep-Fried Hash Brown/ Baked Beans/
 Sautéed Mushrooms/ Grilled Tomatoes/
 Roasted Pork Bacon/ Pan-Seared Chicken or Pork Sausage

Served with Accompanying Fresh Fruit Plate: Watermelon/
 Pineapple/ Honeydew/ Strawberries/ Prunes/ Mint Leaves

Choice of Egg Preparation: Soft-boiled/ Hard-boiled/
 Scrambled/ Poached/ Sunny Side Up/ Over Easy/
 Plain or Egg White Omelette

Choice of Filling: Ham/ Cheese/ Onions/Mushrooms/
 Capsicum/ Tomatoes

Choice of Bread: White Bread/ Wholemeal Bread/
 Baguette/ Rye Bread/ Multigrain

Choice of Hot Beverage: Coffee/ Tea

Continental Set \$24

Fresh Morning Bakery/ Cereal/ Fresh Fruit Plate

Choice of Three Baked Items: Croissant/ Chocolate Danish/
 Fruit Danish/Banana Muffin/ Low Fat Raisin Muffin

Served with Accompanying Fresh Fruit Plate: Watermelon/
 Pineapple/ Honeydew/ Strawberries/Prunes/ Mint Leaves

Choice of Cereal: Cornflakes/ Special K/Coco Crunch/
 All Bran/ Sugar-Free Muesli/ Granola

Choice of Milk: Full Cream/Low-Fat Milk/ Sugar-Free Soya

Choice of Hot Beverage: Coffee/ Tea

Asian Breakfast Set \$24

Vegetarian Fried Vermicelli/ Plain Congee with
 Crispy Chinese Dough Sticks and Condiments/
 Dim sum Basket/Hot Beverage

Dim Sum Basket includes: Steamed Pork Dumplings
 “Siew Mai”/ Prawn Dumplings/ Custard Bun/Red Bean Bun/
 Slow-cooked “Penang-Style” Tea Egg

Choice of Hot Beverage: Coffee/ Tea

Gluten-Free Bread is available upon request.

Choice of Spreads includes:

Butter/ Margarine/ Honey/ Marmalade/ Strawberry Jam/ Nutella/ Peanut butter/ Sugar -Free Jam

Choice of Condiments includes:

Tomato Sauce/ Chilli Sauce/ Mustard/ Mayonnaise/ Green or Red Tabasco/ Warm Maple Syrup



BREAKFAST

(SERVED FROM 6AM – 11AM)

Healthy Set  **\$24**
Crowne Simple Salad / Bircher Muesli/ Fruit Juice


Served with Accompanying Fresh Fruit Platter : Watermelon/
Pineapple/ Honeydew/ Strawberries/ Prunes/ Mint Leaves

Crowne Simple Salad
Mesclun Mix/ Cherry Tomatoes/ Young Cucumbers/
Red Onions/ Mushrooms/ Capsicums/ Corn Kernels

Choice of Dressing: Lemon Vinaigrette/ Balsamic Vinaigrette/
Honey Mustard/ Thousand Islands

Choice of Yoghurt: Strawberry/ Apricot/ Peach/ Natural Unsweetened

Choice of Fruit Juice: Orange/ Green Apple/ Pineapple/
Cranberry/ Tomato

Cheese Board  **\$24**
Brie/ Emmental/ Blue/ Parmesan/ Vegetable Crudités/
Water Crackers/ Grapes

Charcuterie Platter   **\$24**
Prosciutto/ Pepperoni Salami/ Beef Pastrami/
Smoked Chicken/ Pickled Vegetables

Crowne Simple Salad  **\$16**
Mesclun Mix/ Cherry Tomatoes/ Young Cucumbers/
Red Onions/ Mushrooms/ Capsicum/ Corn Kernels

 Choice of Dressing: Lemon Vinaigrette/ Balsamic Vinaigrette

Three Eggs Prepared in Any Style   **\$20**
Three Fresh Eggs/ Deep-Fried Hash Brown/ Baked Beans/
Sautéed Mushrooms/ Grilled Tomatoes/ Roasted Pork Bacon/
Pan-Seared Chicken or Pork Sausage

Choice of Egg Preparation: Soft-Boiled/ Hard-Boiled/
Scrambled/ Poached/ Sunny Side-Up/ Over Easy

Omelette Plain or Egg White   **\$20**
Deep-Fried Hash Brown/ Baked Beans/ Sautéed Mushrooms/
Grilled Tomatoes/ Roasted Pork Bacon/
Pan-Seared Chicken or Pork Sausage

Choice of Filling: Ham/ Cheese/ Onions/ Mushrooms/
Capsicum/ Tomato

Eggs Benedict  **\$20**
Poached Egg/ Turkey Ham/ Sautéed Spinach/
English Muffins/ Hollandaise Sauce/ Baked Beans

Gluten-Free Bread is available upon request.

Choice of Spreads includes:

Butter/ Margarine/ Honey/ Marmalade/ Strawberry Jam/ Nutella/ Peanut butter/ Sugar -Free Jam

Choice of Condiments includes:

Tomato Sauce/ Chilli Sauce/ Mustard/ Mayonnaise/ Green or Red Tabasco/ Warm Maple Syrup

 Vegetarian Option  Gluten-Free Suggestion  Contains Chilli  Contains Dairy  Contains Nuts  Contains Pork  Contains Beef  Alcohol

BREAKFAST

(SERVED FROM 6AM – 11AM)

Egg White & Smoked Salmon 	\$20
Scrambled Egg/ Smoked Salmon/ Asparagus/ Bagel/ Baked Beans	
French Toast 	\$14
Brioche Loaf/ Eggs/ Cinnamon Powder/ Icing Sugar/ Warm Maple Syrup/ Mixed Berries Compote	
Buttermilk Pancake or Waffle 	\$14
Unsalted Butter/ Warm Maple Syrup/ Mixed Berries Compote	
Oatmeal Porridge  	\$10
Roasted Almond Flakes/ Hot or Cold Milk/ Honey	
Vegetarian Fried Vermicelli 	\$14
Plain Congee with Crispy Chinese Dough Sticks and Condiments 	\$14
Dim Sum Basket  	\$14
Steamed Pork Dumpling "Siew Mai"/ Prawn Dumpling/ Custard Bun/ Red Bean Bun	
Bircher Muesli  	\$14
Cereal 	\$14
Choice of Cereal: Cornflakes/ Special K/ Coco Crunch/ All Bran/ Sugar-Free Muesli/ Granola	
Choice of Milk: Full Cream/ Low-Fat/ Sugar-Free Soya	
Fresh Morning Bakery  	3pcs \$6 5pcs \$10
Croissant/ Chocolate Danish/ Fruit Danish/ Banana Muffin/ Low-Fat Raisin Muffin/ White Bread/ Wholemeal Bread/ Baguette/ Rye Bread/ Multigrain/ Bread Roll	
Fresh Fruit Plate 	\$14 Watermelon/
Pineapple/ Honeydew/ Strawberries/ Prunes/ Mint Leaves	
Yoghurt 	\$6
Choice of Yoghurt Flavour: Strawberry/ Apricot/ Natural Unsweetened/ Blueberry	
Fruit Compote	\$4
Choice of Compote: Peach/ Orange/ Pear/ Mixed Berries	

Gluten-Free Bread is available upon request.

Choice of Spreads includes:

Butter/ Margarine/ Honey/ Marmalade/ Strawberry Jam/ Nutella/ Peanut butter/ Sugar-Free Jam

Choice of Condiments includes:

Tomato Sauce/ Chilli Sauce/ Mustard/ Mayonnaise/ Green or Red Tabasco/ Warm Maple Syrup




LUNCH / DINNER

(SERVED FROM 11AM – 11PM)

SALADS

Crowne Simple Salad  **Appetiser** \$16
Mesclun Mix/ Cherry Tomatoes/
Young Cucumbers/ Red Onions/ Mushrooms/
Capsicum/ Corn Kernels **Entrée** \$20

 Choice of Dressing: Lemon Vinaigrette/ Balsamic Vinaigrette/
Honey Mustard/ Thousand Island

Traditional Caesar Salad   **Appetiser** \$16
Romaine Lettuce/ Garlic Croutons/
Pork Bacon Bits/ Boiled Quail Eggs/
Parmesan Cheese/ Homemade Caesar Dressing **Entrée** \$20

Greek Salad   **Appetiser** \$16
Young Cucumbers/ Cherry Tomatoes/
Capsicum/ Red Onions/ Greek Olives/
Feta Cheese/ Lemon Vinaigrette **Entrée** \$20

Additional Toppings for Salads

Prosciutto  \$6
Pepperoni Salami  \$6
Beef Pastrami  \$6
Smoked Salmon \$6
Smoked Chicken \$6
Grilled Portobello Mushroom \$6

Green Mango & Papaya Salad    **Appetiser** \$16
Coriander/ Mint Leaves/ Garlic/ Shallots/
Roasted Crushed Peanut **Entrée** \$20

Vietnamese Spring Rolls **Appetiser** \$16
Rice Paper/ Chinese Lettuce/ Prawn/
Glass Noodles/ Cucumbers/ Carrots/
Mint Leaves/ Dip **Entrée** \$20

Choice of Condiments includes:

Tomato Sauce/ Chilli Sauce/ Mustard/ Mayonnaise/ Green or Red Tabasco/ Warm Maple Syrup

       
Vegetarian Option Gluten-Free Suggestion Contains Chilli Contains Dairy Contains Nuts Contains Pork Contains Beef Alcohol

LUNCH / DINNER

(SERVED FROM 11AM – 11PM)

APPETISERS

- Charcuterie Platter**   **\$24**
Beef Pastrami/ Parma Ham/ Salami/
Smoked Chicken/ Pickled Vegetables
- Home Smoked Rainbow Trout** **\$24**
Home Smoked Rainbow Trout/ Fresh Fennel Bottom/
Dill/ Arugula/ Red Onions/ Capers/ Lemon/
Extra Virgin Olive Oil
- Buffalo Mozzarella Cheese Salad**   **\$16**
Buffalo Mozzarella Cheese/ Roma Tomatoes/ Arugula/
Basil Leaves/ Extra Virgin Olive Oil/ Truffle Salt/
Caramel Balsamic Glaze
- Braised Beef Shank in Five Spices**  **\$16**
Braised Beef Shank/ Cucumbers/ Coriander/ Leek/ Lime/
Chili Padi / Sesame Dressing/ Roasted White Sesame/
Garlic Dressing
- Papdi Chaat Kosambari**  **\$16**
Potato and Chickpea Cake/ Coriander/ Yoghurt/
Mint Sauce/ Bean Sprouts/ Crispy Wheat Crackers/
Mint Leaves/ Tamarind Chutney

SOUP

- Vegetarian Minestrone**  **\$12**
- Cream of Wild Mushroom**  **\$12**
The above soups are served with bread rolls and butter
- Seafood Hot and Sour Soup**  **\$12**
- Soup of the Day – Chinese Broth** **\$12**
- King Prawn Noodle Soup**  **\$12**
King Prawn/ Pork Loin/ Yellow Noodles/ Bean Sprouts/
Kangkong/ Deep-fried Shallots

Choice of Condiments includes:

Tomato Sauce/ Chilli Sauce/ Mustard/ Mayonnaise/ Green or Red Tabasco/ Warm Maple Syrup



LUNCH / DINNER












(SERVED FROM 11AM – 11PM)

LIGHT MEALS

- Wagyu Beef Burger**   **\$26**
Wagyu Beef Patty/ Sesame Bun/ Lettuce/ Tomatoes/ Onions/
Gherkins/ Cheddar Cheese/ French Fries/ Petit Salad
- Club Sandwich**   **\$20**
Toast/ Lettuce/ Tomatoes/ Smoked Chicken/ Fried Egg/
Crispy Pork Bacon/ French Fries/ Petit Salad
- Mushroom Burger**  **\$20**
Sesame Bun/ Grilled Portobello Mushrooms/ Vegetables/
Caramelised Onions/ French Fries/ Petit Salad
- Dim Sum Basket**  **\$20**
Pan-Fried Yam Cake with XO Sauce/
Steamed Pork Dumpling “Siew Mai”/ Prawn Dumpling
- Sushi & Maki Platter** **\$20**
Unagi Sushi/ Tako Sushi/ Smoked Duck Sushi/
Tamago Sushi/ Wakame Sushi
Served with the following Condiments:
Japanese Light Soya Sauce/ Wasabi Paste/ Pickled Ginger Slices
- Nonya Satay** **1 Dozen \$26**
Meat Skewers/ Spicy Peanut Sauce/ **½ Dozen \$16**
Coconut Rice Cake/ Cucumbers/ Onions

Choice of Meat : Chicken or Mutton

ENTRÉE

- Fusilli Granchio** **\$24**
Fusilli/ Crab Claw Meat/ Asparagus/
Crushed Tomatoes/ Fresh Herbs
- Tagliatelle Carbonara**    **\$24**
Tagliatelle/ Pork Bacon/ White Wine/ Cream
Egg Yolk/ Parmesan Cheese
- Spaghetti Bolognese**  **\$24**
Spaghetti/ Minced Beef/ Vegetables/ Crushed Tomatoes/
Fresh Herbs
- Prosciutto Pizza**    **\$24**
Oven-Dried Tomatoes/ Prosciutto Ham/ Arugula/
Pine Nut/ Blue Cheese
- Margherita Pizza**   **\$20**
Grilled Tomatoes/ Mozzarella/ Fresh Herbs
- Grilled Australian Angus Beef Ribeye**   **\$56**
Angus Beef Ribeye Steak/ Poached French Beans/
Onions/ Béarnaise Sauce

Choice of Condiments includes:

Tomato Sauce/ Chilli Sauce/ Mustard/ Mayonnaise/ Green or Red Tabasco/ Warm Maple Syrup





LUNCH / DINNER

(SERVED FROM 11AM – 11PM)


Pan-Fried French Corn-Fed Spatchcock \$36
Corn-Fed Spatchcock/ Braised Vegetables/
Black Truffle/ Apple Cider Gastrique

Broiled New Zealand King Salmon Fillet  \$36
King Salmon Fillet/ Roasted Aubergine/
Bacon Balsamic Dressing

Add-on Side Dishes

Asparagus in Buttery Stock   \$6
Sautéed Mushroom with Garlic  \$6
French Fries  \$6
Mashed Potato  \$6
Side Salad  \$6
Basmati Rice  \$2

Hainanese Chicken Rice \$26
Poached Chicken/ Cucumbers/ Soya Sesame Sauce/
Ginger Rice/ Clear Soup
Accompanied by the Following Condiments:
Fresh Chilli Sauce/ Dark Soya Sauce/ Ginger Purée



Singapore Laksa   \$24
Rice Noodles/ Fish Cake Slices/ King Prawn/ Pacific Clams/
Bean Sprouts/ Bean curd/ Coconut Gravy

"Cantonese-Style" Olive Fried Rice  \$20
Steamed Rice/ Egg White/ Kailan/ XO Sauce

Vegetable Korma  \$20
Kosambari/ Samosa/ Basmati Rice/ Crispy Pappadum

Three Eggs Prepared in Any Style   \$20
Three Fresh Eggs/ Deep-Fried Hash Brown/ Baked Beans/
Sautéed Mushrooms/ Grilled Tomatoes/ Roasted Pork Bacon/
Pan-Seared Chicken or Pork Sausage

Choice of Egg Preparation: Soft-Boiled/ Hard-Boiled/
Scrambled/ Poached/Sunny Side-Up/ Over Easy/ Omelette

Vegetarian Fried Noodles "Indian" Style   \$16
Yellow Noodles/ Onions/ Tomatoes/ Cabbage/
Leaf Vegetables/ Green Chilli/ Potato

Roasted Grain-fed Lamb \$58
Rack of Lamb/ Spinach Colcannon/ Cherry Vine Tomatoes/
Parsnip Chips/ Chimichurri Sauce

Choice of Condiments includes:
Tomato Sauce/ Chilli Sauce/ Mustard/ Mayonnaise/ Green or Red Tabasco/ Warm Maple
Syrup

 Vegetarian Option
 Gluten-Free Suggestion
 Contains Chilli
 Contains Dairy
 Contains Nuts
 Contains Pork
 Contains Beef
 Alcohol

LUNCH / DINNER

(SERVED FROM 11AM – 11PM)

DESSERT

Passion Fruit Mousse Cake 🍰	\$14
Passion Fruit/ Fresh Raspberry/ Honey Yoghurt	
Double Chocolate Truffle Cake 🍰🍫	\$14
Chocolate/ Butterscotch Syrup/ Candied Walnuts	
New York Cheese Cake 🍰🍫	\$14
Cheese Cake/ Fresh Strawberry/ Mixed Berries Compote	
Mango Pudding 🍰	\$14
Mango Pudding / Fresh Pomelo/ Grapefruit	
Fresh Fruit Plate 🥕	\$14
Watermelon/ Pineapple/ Honeydew/ Strawberries/ Prunes/ Mint Leaves	
Haagen-Dazs Ice-Cream 🍰	\$10
Choice of Flavour: Belgian Chocolate/ Strawberry/ Green Tea/ Vanilla/ Cookies & Cream	
Cheese Board 🧀	\$24
Brie/ Emmental/ Blue/ Parmesan/ Vegetable Crudités/ Water Crackers/ Grapes	

Choice of Condiments includes:

Tomato Sauce/ Chilli Sauce/ Mustard/ Mayonnaise/ Green or Red Tabasco/ Warm Maple Syrup

							
Vegetarian Option	Gluten-Free Suggestion	Contains Chilli	Contains Dairy	Contains Nuts	Contains Pork	Contains Beef	Alcohol

KIDS CORNER

(SERVED FROM 11AM – 11PM)

Wagyu Beef Burger

Wagyu Beef Burger Patty/ Sesame Bun/ Lettuce/ Tomatoes/
Onions/ Gherkins/ Cheddar Cheese/ French Fries

\$16

Mushroom Burger

Sesame Bun/ Grilled Portobello Mushrooms/ Vegetables
Caramelised Onions/ French Fries

\$12

Fusilli Granchio

Fusilli/ Crab Claw Meat/ Asparagus/ Crushed Tomatoes/

\$14

Fresh Herbs

Tagliatelle Carbonara

Tagliatelle/ Pork Bacon/ Cream/ Egg Yolk/ Parmesan Cheese

\$14

Sushi and Maki Platter

Unagi Sushi/ Tako Sushi/ Prawn Sushi/ Tamago Sushi/
Wakame Sushi/ Served with the following condiments
: Japanese Light Soya Sauce/ Pickled Ginger Slices/ Wasabi

\$12

"Cantonese-Style" Olive Fried Rice

Steamed Rice/ Egg White/ Kailan/ XO Sauce

\$12

Fish and Chips

Seabass Fillet/ Light Batter/ French Fries/ Lemon/
Tartar Sauce

\$14

Choice of Condiments includes:

Tomato Sauce/ Chilli Sauce/ Mustard/ Mayonnaise/ Green or Red Tabasco/ Warm Maple Syrup



Vegetarian
Option



Gluten-Free
Suggestion



Contains
Chilli



Contains
Dairy



Contains
Nuts



Contains
Pork



Contains
Beef



Alcohol

SUPPER

(SERVED FROM 11PM – 6AM)

SALAD

- Traditional Caesar Salad**   **Appetiser** **\$16**
Romaine Lettuce/ Garlic Croutons/ **Entrée** **\$20**
Pork Bacon Bits/ Boiled Quail Eggs/
Parmesan Cheese/ Homemade Caesar Dressing
- Green Mango & Papaya Salad**   **Appetiser** **\$16**
Coriander/ Mint Leaves/ Garlic/ Shallots/ **Entrée** **\$20**
Roasted Crushed Peanut

SOUP

- Vegetarian Minestrone**  **\$12**
Served with bread rolls and butter
- Seafood Hot and Sour Soup**  **\$12**

BURGER & SANDWICH

- Wagyu Beef Burger**   **\$26**
Wagyu Beef Patty/ Sesame Bun/ Lettuce/ Tomatoes/ Onions/
Gherkins/ Cheddar Cheese/ French Fries/ Petit Salad
- Club Sandwich**   **\$20**
Toast/ Lettuce/ Tomatoes/ Smoked Chicken/ Fried Egg/
Crispy Pork Bacon/ French Fries/ Petit Salad

ENTRÉE

- Fusilli Granchio** **\$24**
Fusilli/ Crab Claw Meat/ Asparagus/
Crushed Tomatoes/ Fresh Herbs
- Pan-Fried French Corn-Fed Spatchcock** **\$36**
Corn-Fed Spatchcock/ Braised Vegetables/
Black Truffle/ Apple Cider Gastrique
- Broiled New Zealand King Salmon Fillet**  **\$36**
King Salmon Fillet/ Roasted Aubergine/
Bacon Balsamic Dressing
- Singapore Laksa**   **\$24**
Rice Noodles/ Fish Cake Slices/ King Prawn/ Pacific Clams/
Bean Sprouts/ Bean curd/ Spiced Dried Shrimp/
Coconut Gravy
- “Cantonese-Style” Olive Fried Rice**  **\$20**
Steamed Rice/ Egg White/ Kailan/ XO Sauce

Choice of Condiments includes:
Tomato Sauce/ Chilli Sauce/ Mustard/ Mayonnaise/ Green or Red Tabasco/ Warm Maple Syrup



SUPPER

(SERVED FROM 11pM – 6AM)

Three Eggs Prepared in Any Style \$20

Three Fresh Eggs/ Deep-Fried Hash Brown/ Baked Beans/
Sautéed Mushrooms/ Grilled Tomatoes/ Roasted Pork Bacon/
Pan-Seared Chicken or Pork Sausage

Smoked Salmon and Avocado Cheese Wrap \$22

Chive Tortillas/ Smoked Salmon/ Avocado/ Cheese/ Lettuce/
Onion/ Fennel/ Tomato Salsa/ French Fries

Spicy Buffalo Chicken Wings \$14

Marinated Chicken Wings/ Cucumber/ Chilled Mint Yoghurt

DESSERT

Double Chocolate Truffle Cake \$14

Chocolate/ Butterscotch Syrup/ Candied Walnuts

Mango Pudding \$14

Mango Pudding / Fresh Pomelo/ Grapefruit

Fresh Fruit Plate \$14

Watermelon/ Pineapple/ Honeydew/ Strawberries/
Prunes/ Mint Leaves

Choice of Condiments includes:

Tomato Sauce/ Chilli Sauce/ Mustard/ Mayonnaise/ Green or Red Tabasco/ Warm Maple Syrup



Vegetarian
Option



Gluten-Free
Suggestion



Contains
Chilli



Contains
Dairy



Contains
Nuts



Contains
Pork



Contains
Beef



Alcohol

ALCOHOLIC BEVERAGES

BEER

Draught Beer

Guinness (Surger)	\$20
Tiger Half Pint	\$14
Tiger Pint	\$16

Bottled Beer

Guinness	\$18
Heineken	\$16
Sapporo	\$16
Singha	\$16
Sol	\$16
Tiger	\$14

CHAMPAGNE

Veuve Clicquot Yellow Label	
By Glass	\$34
By Bottle	\$152

SPARKLING WINE

Chandon Sparkling NV Brut/ Victoria	
By Glass	\$22
By Bottle	\$102
Bottega Prosecco Millesimato Brut (750ml)	
By Glass	\$18
By Bottle	\$48

RED WINES

Noblesse Merlot

Chile

Fresh and fruity fragrance of black cherries and plums on the palate, velvety finish.

By Glass \$17
By Bottle \$76

Casillero del Diablo Pinot Noir

Chile

Elegant and subtle with strawberries and raspberry bouquets, together with toast of French oak notes.

By Glass \$21
By Bottle \$94

Noblesse Cabernet Sauvignon

Chile

Classic hints of vanilla and spice.

By Glass \$13
By Bottle \$56

Terrazas Altos Del Plata Malbec

Argentina

Great intensity of fruit. Outstanding notes of cherries and forest berries, with subtle notes of caramel, spices and toast provided by oak aging.

By Glass \$19
By Bottle \$82

Premium Red Wines by the Bottle

Cape Mentelle Cabernet Merlot

Margaret River, Australia

Violet Fruit, Vanilla and Tobacco notes with a smooth finish.

By Bottle \$118

Cloudy Bay Pinot Noir

Marlborough, New Zealand

Rich Palate with Flavors of Cherries, Sage and Liquorices.

By Bottle \$128

WHITE WINE

Noblesse Sauvignon Blanc

Chile

Light mineral touch on the nose and balanced in taste.

By Glass	\$17
By Bottle	\$76

Casillero del Diablo Pinot Grigio

Chile

Fresh and classic pears aromas. Gentle, round and mouth-filling with crisp acidity

By Glass	\$21
By Bottle	\$94

Terrazas Altos Del Plata Chardonnay

Argentina

Intensely fruity. Outstanding notes of peach and tropical fruit with elegant touches of white flowers, combined with citric and spicy notes.

By Glass	\$19
By Bottle	\$82

Premium White Wines by the Bottle

Cape Mentelle Sauvignon Blanc Semillon

Margaret River, Australia

Aromatic Fresh Fruit Characters and Beautifully Balanced Palate Weigh.

By Bottle	\$98
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Cloudy Bay Sauvignon Blanc

Marlborough, New Zealand

Note of Fruit and Herbs with Long Crisp Finish.

By Bottle	\$108
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NON- ALCOHOLIC BEVERAGES

Still Water

Evian	\$8
Aqua Panna	\$8

Sparkling Water

Badoit	\$8
San Pellegrino(750ml)	\$8
San Pellegrino(250ml)	\$3.5

Sodas

\$8

Coca-cola/ Coca-cola Light/ Coca-cola Zero/
Sprite/ Tonic Water/ Soda Water/ Ginger Ale

Freshly Squeezed Juice

\$12

Choice of Fruit: Orange/ Green Apple/ Watermelon

Chilled Juice

\$10

Choice of Juice: Orange/ Apple/ Pink Guava/ Tomato/ Cranberry

Espresso

\$6

Americano/ Decaffeinated

\$7

Double Espresso/Café Latte/Cappuccino/Macchiato

\$8

Decaffeinated option is available upon request.

Hot Chocolate

\$8

Premium Tea by Pot

\$9

English Breakfast/ Earl Grey/ Ceylon Supreme/
Blackcurrant/ Pure Peppermint Leaves/
Pure Green Tea/ Pure Chamomile Flowers/
Springtime Fragrant Oolong Tie Guan Yin

Ice Beverages

\$10

Iced Tea/ Iced Coffee/ Iced Chocolate

Ice Blended

\$10

Iced Blended Coffee/ Iced Blended Chocolate

Smoothie

\$12

Strawberry/ Mango/ Banana/ Passion Fruit

Milk Shakes

\$12

Strawberry/ Chocolate/ Vanilla/ Banana

Hot and Cold Milk

\$6

Full Cream/ Low-Fat/ Soya Milk

Chocolate Milk

\$8

House Pour Spirits

Absolut Blue (Vodka)	<i>Shot</i> \$16
Beefeater (Gin)	\$16
Chivas Regal 12 years old (Whisky)	\$20
Glenlivet 12 years old (Whisky)	\$20
Havana Club Anejo Reserva (Rum)	\$16
Jim Beam (Bourbon)	\$16
Martell VSOP (Cognac)	\$20

Promotion Wine by The Bottle

**Promotion wines are included taxes.*

Bottega Sparkling Wine

Prosecco Gold Plated NV	\$70
Moscato Manzoni Pink Plated NV	\$70
Prosecco Millesimato Brut	\$54
Prosecco Millesimato Brut <i>By Glass</i>	\$15

Sparkling Wine

Riondo Moscato Oro Cuvee Excelsa	\$55
Riondo Sesto Senso Prosecco Extra Dry Doc	\$53

White Wine

Sundays Black Cabernet Chardonnay 2015 Australia	\$52
Lunardi Pinot Grigio IGT Veneto	\$56
Baby doll Sauvignon Blanc 2015 Marlborough	\$66

Red Wine

Sundays Black Cabernet Shiraz 2015 Australia	\$52
Poggio De Vici Chianti Docg 2014 Tuscany	\$56
Castelforte Valpolicella Superiore Doc 2014	\$66

Signature Cocktails

Mai Tai Dark Rum, Light Rum, Pineapple Juice, Lime Juice, Orange Curacao, Orgeat Almond Syrup	\$22
Margarita Tequila, Triple Sec, Lime Juice	\$22
Mojito Light Rum, Mint, Lime, Simple Syrup, Soda Water	\$22

Cocktails

Caipiroska Vodka, Lime, Simple Syrup	\$22
Cosmopolitan Vodka, Triple Sec, Lime Juice, Cranberry Juice	\$22
Daiquiri Light Rum, Lime Juice, Simple Syrup	\$22
Dry Martini Gin, Dry Vermouth	\$22
Long Island Iced Tea Gin, Vodka, Rum, Tequila, Triple Sec, Lime Juice, Cola	\$25
Old Fashioned Bourbon, Bitters, Sugar	\$22
Singapore Sling Gin, Dom Benedictine, Triple Sec, Cherry Brandy, Lime Juice, Pineapple Juice, Grenadine, Bitters	\$25
Tom Collin Gin, Lemon Juice, Simple Syrup, Soda Water	\$22

Mocktails

Orange and Earl Grey Iced Tea	\$12
Earl Grey Tea, Orange Juice, Simple Syrup	
Shirley Temple	\$12
Ginger Ale, Grenadine, Simple Syrup	
Summertime Soda	\$12
Orange Juice, Grapefruit Juice, Lemon Juice, Soda	
Sun Riser	\$12
Orange Juice, Lemon Juice, Grenadine, Soda	
Tropical Fruit Punch	\$12
Pineapple Juice, Pink Guava Juice, Orange Juice, Lime Juice	

Spirits

Aperitif

	<i>Shot</i>
Campari	\$17
Martini Bianco	\$15
Martini Extra Dry	\$15
Martini Rosso	\$15
Pernod	\$17
Pimm's No.1	\$17
Richard	\$17
Christine Drouin Calvados	\$16

Armagnac

	<i>Shot</i>
Chateau De Laubade	\$30

Blended Whisky

	<i>Shot</i>
Canadian Club	\$18
Chivas Regal 18 years old	\$32
Cutty Sark 18 years old	\$32
Jameson	\$18
Johnnie Walker Black	\$16
Johnnie Walker Blue	\$38
Johnnie Walker Gold	\$24

Bourbon

	<i>Shot</i>
Booker's	\$32
Jack Daniel's	\$20
Knob Creek	\$32
Marker's Mark	\$20

Cognac

	<i>Shot</i>
Hennessy VSOP	\$20
Hennessy XO	\$32
Martell Cordon Bleu	\$32
Martell XO	\$38
Remy Martin VSOP	\$20
Remy Martin XO	\$32

Gin

	<i>Shot</i>
Beefeater 24	\$20
Bombay Sapphire	\$20
Hendricks	\$22
Tanqueray	\$20

Liqueurs

	<i>Shot</i>
Amaretto Disaronno	\$18
Baileys	\$18
Cointreau	\$18
Dom Benedictine	\$18
Drambuie	\$18
Frangelico	\$18
Galliano	\$18
Grand Marnier	\$18
Kahlua	\$18
Malibu	\$18
Southern Comfort	\$18
Tia Maria	\$18
Vaccari Sambuca	\$18

Port / Sherry

Cockburn's Fine Tawny	<i>Shot</i>	\$20
Harbveys Bristol Cream		\$20

Rum

Bacardi Oro	<i>Shot</i>	\$18
Bacardi Superior		\$16
Bacardi 151		\$20
Cachaca 61		\$20
Havana Club 7 years old		\$20
Mount Gay Rum		\$20
Myers's Original Dark		\$20

Single Malt Whisky

Ardbeg 10 years old	<i>Shot</i>	\$32
Glenfiddich 12 years old		\$20
Glenfiddich 18 years old		\$32
Glenmorangie the Original 10 years old		\$20
Highland Park 12 years old		\$20
Highland Park 18 years old		\$32
The Macallan 12 years old		\$20
The Macallan 15 years old		\$32

Tequila

Sauza Anejo Conmemorativo	<i>Shot</i>	\$20
Sauza Gold		\$16
Sauza Tequila Blanco		\$16
1800 Anejo		\$20

Vodka

Absolut Elyx	<i>Shot</i>	\$20
Belvedere		\$20
Grey Goose		\$20