

BREAKFAST

(SERVED FROM 6AM – 11AM)

American Breakfast Set

\$30

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

Served with Accompanying Fresh Fruit Plate:
Watermelon, Pineapple, Honeydew, Strawberries, Plum

Choice of Egg Preparation: Soft-Boiled, Hard-Boiled,
Scrambled, Poached, Fried Sunny Side Up, Over Easy, Plain or Egg White Omelette

Choice of Filling for Omelette:
Ham, Cheese, Onions, Mushrooms, Capsicum, Tomatoes

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

Choice of Hot Beverage: Coffee or Tea

Continental Set (Available 24 hours)

\$24

Fresh Morning Bakery, Cereal, Fresh Fruit Plate

Choice of Three Baked Items:
Croissant, Fruit Danish, Banana Muffin, Low-Fat Raisin Muffin

Served with Accompanying Fresh Fruit Plate:
Watermelon, Pineapple, Honeydew, Strawberries, Plum

Choice of Cereal:
Cornflakes, Coco Crunch, All Bran, Granola, Sugar-Free Muesli

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

Choice of Hot Beverage: Coffee or Tea

Asian Breakfast Set

\$25

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

Choice of Hot Beverage: Coffee or Tea

Choice of spreads for bread include:

Butter, Margarine, Honey, Marmalade, Strawberry Jam, Nutella,
Peanut Butter, Sugar-Free Jam, Vegemite

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise,
Green or Red Tabasco Sauce, Warm Maple Syrup, HP or A1 Sauce



All prices are stated in Singapore dollar, and subject to 10% service charge and prevailing government tax.


BREAKFAST

(SERVED FROM 6AM – 11AM)

Healthy Set \$24

Crowne Simple Salad, Bircher Muesli, Chilled Fruit Juice, Fresh Fruit Plate

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

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

Choice of Yoghurt Flavour:
Strawberry, Apricot, Blueberry, Natural Unsweetened

Choice of Chilled Fruit Juice: Orange, Apple, Pineapple, Cranberry, Tomato

Fresh Fruit Plate: Watermelon, Pineapple, Honeydew, Strawberries, Plum

Cheese Board \$24

Brie, Emmental, Blue, Parmesan, Nuts and Dried Fruits, Crackers, Grapes

Charcuterie Platter \$22

Prosciutto, Pepperoni Salami, Beef Pastrami, Parma Ham,
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, Honey Mustard,
Thousand Island, Balsamic Vinaigrette

Fresh Eggs Prepared in Any Style \$22

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

Choice of Egg Preparation:
Soft-Boiled, Hard-Boiled, Scrambled, Poached, Fried Sunny Side-Up, Over Easy
Plain or Egg White Omelette

Choice of Filling for Omelette:
Ham, Cheese, Onions, Mushrooms, Capsicum, Tomatoes

Choice of spreads for bread include:
Butter, Margarine, Honey, Marmalade, Strawberry Jam, Nutella,
Peanut Butter, Sugar-Free Jam, Vegemite

Choice of Condiments include:
Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise,
Green or Red Tabasco Sauce, Warm Maple Syrup, HP or AI Sauce



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BREAKFAST

(SERVED FROM 6AM – 11AM)

Plain Omelette or Egg White Omelette    **\$22**


Deep-Fried Hash Browne, Baked Beans, Sautéed Mushrooms,
Grilled Tomatoes, Pork Turkey or Bacon, Pan-seared Chicken or Pork Sausage

Choice of Filling for Omelette:

Ham, Cheese, Onions, Mushrooms, Capsicum, Tomatoes

Egg Royale    **\$22**

Poached Egg, Smoked Salmon, Sautéed Spinach, English Muffins,
Hollandaise Sauce, Baked Beans

Mushroom Quiche    **\$12**

Quiche with Wild Mushroom served with Garden Greens


Additional Breakfast Side Dish

Hash Brown  **\$4**

Pan-Seared Chicken or Pork Sausage  **\$4**

Roasted Pork Bacon  **\$4**

Sautéed Mushroom  **\$4**

Grilled Tomatoes  **\$4**

Baked Beans  **\$4**

French Toast   **\$14**

Brioche Loaf, Eggs, Cinnamon Powder, Icing Sugar,
Warm Maple Syrup, Mixed Berries Compote

Buttermilk Pancake or Waffle   **\$14**

Slightly Salted Butter, Warm Maple Syrup, Mixed Berries Compote

Oatmeal Porridge   **\$9**

Roasted Almond Flakes, Hot or Cold Milk, Honey
Choice of Milk: Full-Cream, Low-Fat, Sugar-Free Soya

Vegetarian Fried Vermicelli  **\$12**

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

Choice of spreads for bread include:

Butter, Margarine, Honey, Marmalade, Strawberry Jam, Nutella,
Peanut Butter, Sugar-Free Jam, Vegemite

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise,
Green or Red Tabasco Sauce, Warm Maple Syrup, HP or A1 Sauce



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BREAKFAST

(SERVED FROM 6AM – 11AM)

Bircher Muesli  	\$14
Cereal 	\$12
Choice of Cereal: Cornflakes, Coco Crunch, All Bran, Granola, Sugar-Free Muesli,	
Choice of Milk: Full-Cream, Low-Fat, Sugar-Free Soya	
Fresh Bakery (Available 24 hours)   	3pcs \$8
Croissant, Fruit Danish, Banana Muffin,	5pcs \$12
Baguette, Rye Bread, Multigrain Bread Roll, White Bread, Whole meal Bread (Toasted)	
* Gluten-Free Breads are available on request 	
Fresh Fruit Platter  	\$16
Watermelon, Pineapple, Honeydew, Strawberries, Plum, Kiwi	
Yoghurt 	\$6
Choice of Flavour: Strawberry, Apricot, Blueberry, Natural Unsweetened	
Fruit Compote 	\$6
Choice of Compote: Peach, Orange, Pear	

Choice of spreads for bread include:
Butter, Margarine, Honey, Marmalade, Strawberry Jam, Nutella,
Peanut Butter, Sugar-Free Jam, Vegemite

Choice of Condiments include:
Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise,
Green or Red Tabasco Sauce, Warm Maple Syrup, HP or A1 Sauce



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LUNCH / DINNER

(SERVED FROM 11AM – 10:30PM)

BREAKFAST ALL DAY

Fresh Eggs Prepared in Any Style    **\$22**

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

Choice of Egg Preparation: Soft-Boiled, Hard Boiled, Scrambled, Poached, Fried Sunny Side-Up, Over Easy, Plain or Egg White Omelette

Choice of Filling for Omelette:

Ham, Cheese, Onions, Mushrooms, Capsicums, Tomatoes

Fresh Bakery (Available 24 hours)    **3pcs \$8**

Croissant, Fruit Danish, Banana Muffin, Baguette, Rye Bread, Multigrain. Bread Roll, White Bread, Whole meal Bread (Toasted)

5pcs \$12

***Gluten-Free Breads are available on request** 

Continental Set(Available 24 hours)    **\$24**

Fresh Morning Bakery: Cereal, Fresh Fruit Plate

Choice of Three Baked Items:

Croissant, Fruit Danish, Banana Muffin, Low-Fat Raisin Muffin

Served with Accompanying Fresh Fruit Plate:

Watermelon, Pineapple, Honeydew, Strawberries, Plum

Choice of Cereal:

Cornflakes, Coco Crunch, All Bran, Granola, Sugar-Free Muesli,

Choice of Milk: Full Cream, Low-Fat, Sugar-Free Soy

Choice of Hot Beverages: Coffee or Tea.

Choice of spreads for bread include:

Butter, Margarine, Honey, Marmalade, Strawberry Jam, Nutella, Peanut Butter, Sugar-Free Jam, Vegemite

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP or A1 Sauce




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LUNCH / DINNER




(SERVED FROM 11AM – 10:30PM)

SALADS

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

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

Traditional Caesar Salad    **Appetiser** **\$19**
Romaine Lettuce, Garlic Croutons, Pork Bacon Bits
Boiled Quail Eggs, Parmesan Cheese, Homemade Caesar Dressing

Greek Salad    **Appetiser** **\$17**
Young Cucumbers, Cherry Tomatoes, Capsicum,
Red Onions, Greek Olives, Feta Cheese, Lemon Vinaigrette

Additional Toppings for Salads

Beef Pastrami  **\$8**

Prosciutto  **\$8**

Pepperoni Salami  **\$8**

Smoked Salmon  **\$8**

Smoked Chicken **\$8**

Grilled Portobello Mushroom  **\$8**

Green Mango & Papaya Salad    **Appetiser** **\$19**
Coriander, Mint Leaves, Garlic, Shallots, Roasted Crushed Peanut

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise,
Green or Red Tabasco Sauce, Warm Maple Syrup, HP or AI Sauce











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LUNCH / DINNER

(SERVED FROM 11AM – 10:30PM)

APPETISERS

- Vietnamese Spring Rolls**   \$19
Rice Wrapper, Chinese Lettuce, Prawn, Glass Noodles,
Cucumbers, Carrots, Mint Leaves, Dip
- Charcuterie Platter**    \$22
Beef Pastrami, Parma Ham, Smoked Chicken
Pickled Vegetables
- Roma Tomato Buffalo Mozzarella Cheese**    \$16
Buffalo Mozzarella Cheese, Roma Tomatoes, Mesclun Salad,
Basil Leaves, Extra Virgin Olive Oil, Truffle Salt,
Caramel Balsamic Glaze
- Tuna Nicoise**    \$22
Tuna, French Beans, Quail Eggs, Black Olive, Feta Cheese ,
Baby Potatoes, Tomato, Lemon Vinaigrette

SOUP

- Vegetarian Minestrone**  \$14
Served with Bread Rolls and Butter
- Cream of Wild Mushroom**  \$14
Served with Bread Rolls and Butter
- Winter Melon with Chicken**  \$14
- Soup of the Day** \$14
Choice of Asian or Western

Choice of Condiments include:
Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise,
Green or Red Tabasco Sauce, Warm Maple Syrup, HP or AI Sauce












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LUNCH / DINNER







(SERVED FROM 11AM – 10:30PM)

BURGER & SANDWICH

- Wagyu Beef Burger**    **\$28**
Wagyu Beef Patty, Sesame Bun, Lettuce, Tomatoes, Onions, Gherkins, Cheddar Cheese, French Fries, Petite Salad
- Chicken Burger**   **\$26**
Chicken Patty, Sesame Bun, Lettuce, Tomatoes, Onions, Gherkins, Cheddar Cheese, French Fries, Petite Salad
- Club Sandwich**   **\$22**
Toast, Lettuce, Tomatoes, Smoked Chicken, Fried Egg, Crispy Pork Bacon, French Fries, Petite Salad
- Mushroom Burger**    **\$20**
Charcoal Sesame Bun, Grilled Portobello Mushrooms, Vegetables, Caramelised Onions, French Fries, Petite Salad

** All Our Burgers are cooked well-done.*

LIGHT MEALS

- Dim Sum Basket**   **\$22**
Pan-Fried Yam Cake with XO Sauce, Plain Congee, Steamed Pork Dumpling “Siew Mai”, Prawn Dumpling, Vegetable Dim Sum
- Rock & Roll Wrap**   **\$18**
Lettuce, Arugula, Bell Pepper, Cucumber, Red Cabbage, Tomato, Feta Cheese, Gazpacho Dip
- Nonya Satay**   **½ Dozen \$17**
Meat Skewers, Spicy Peanut Sauce, **1 Dozen \$27**
Rice Cake, Cucumbers, Onions

Choice of Meat: Beef, Chicken or Mutton

Choice of Condiments include:
Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise,
Green or Red Tabasco Sauce, Warm Maple Syrup, HP or A1 Sauce





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LUNCH / DINNER

(SERVED FROM 11AM – 10:30PM)

MAIN

Penne Pasta 	\$22
Choice of Sauce: Mushroom Sauce, Aglio Olio, Arrabbiata Sauce, Pesto Sauce	
Gluten-Free Spaghetti Available 	\$26
Tagliatelle Carbonara    	\$26
Tagliatelle, Pork Bacon, Cream, White Wine, Egg Yolk, Parmesan Cheese	
Spaghetti Bolognese 	\$26
Spaghetti, Minced Beef, Vegetables, Crushed Tomatoes, Fresh Herbs	
Margherita Pizza  	\$22
Grilled Tomatoes, Mozzarella Cheese, Fresh Herbs	
Additional Toppings for Pizza	
Blue Cheese 	\$5
Smoked Chicken	\$5
Smoked Duck	\$7
Parma Ham 	\$8
Mixed Seafood 	\$9
Grilled Australian Angus Beef Rib-Eye  	\$48
Angus Beef Rib-Eye Steak, Seasonal Vegetables, French Fries, Beef Jus	
Choice of doneness: Rare/ Medium Rare/ Medium/ Medium Well-done/ Well-done	
Oven-Baked Chicken Breast  	\$29
Chicken Breast, Vegetable Quinoa, Thyme Jus	

Choice of Condiments include:
Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise,
Green or Red Tabasco Sauce, Warm Maple Syrup, HP or AI Sauce



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LUNCH / DINNER

(SERVED FROM 11AM – 10:30PM)

MAIN

- Organic Brown Rice Bowl**  **\$24**
Soya Salmon Fillet  **\$24**
Soya Chicken Breast **\$24**
White & Red Cabbage, Carrot, French Beans, Mixed Capsicum
- Add-on Side Dishes**
- Asparagus in Buttery Stock  **\$6**
Sautéed Mushroom with Garlic  **\$4**
French Fries  **\$3**
Mashed Potato  **\$3**
Side Salad  **\$4**
Jasmine Rice  **\$3**
- Hainanese Chicken Rice**  **\$28**
Choice of Poached or Roasted Chicken,
Cucumbers, Soya Sesame Sauce, Ginger Rice, Clear Soup,
Accompanied by the Following Condiments:
Fresh Chilli Sauce, Dark Soya Sauce, Ginger Purée
- Singapore Laksa**    **\$28**
Rice Noodles, Fish Cake Slices, Prawn, Egg, Chicken,
Dried Bean curd
- “Cantonese-Style” Olive Fried Rice**   **\$22**
Steamed Rice, Egg White, Kailan, XO Sauce, Vegetarian Bean curd Roll
- Vegetable Korma and Aloo Gobi**  **\$22**
Basmati Rice, Crispy Pappadum, Mango and Mint Chutney
- Butter Chicken**  **\$26**
Basmati Rice, Crispy Papadum
- Penang Char Kway Teow**    **\$18**
Rice Noodles, Chinese Sausage, Bean Sprouts, Egg, Chive, Fish Cake, Shrimp
- Nasi Goreng**    **\$22**
Mixed Vegetables, Diced-Chicken accompanied with
Sambal Prawns, Fried Chicken Wings, Prawn Crackers, Fried Egg
- Veggie Malay Mee Goreng**  **\$18**
Yellow Noodles, Mixed Vegetables, Tomato Ketchup

Choice of Condiments include:
Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise,
Green or Red Tabasco Sauce, Warm Maple Syrup, HP or A1 Sauce



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LUNCH / DINNER

(SERVED FROM 11AM – 10:30PM)

DESSERT

- Mango Pudding**   \$10
Mango Pudding, Fresh Mango, Fresh Pomelo
- Tiramisu**    \$14
Tiramisu, Oreo Crumbs, Chocolate Pearls, Pistachio Soil
- Chocolate Walnut Brownie**    \$14
Chocolate Walnut Brownie, Chocolate Sauce, Roasted Walnut
- Gluten-Free Chocolate Brownie**  \$14
Chocolate Walnut Brownie, Chocolate Sauce
- New York Cheese Cake**   \$14
Cheese Cake, Fresh Berries
- Gluten-Free Mascarpone Honey Mousse Cake**   \$14
Cocoa Powder, Egg, Honey, Mascarpone, Cream Cheese, Gelatin
- Fresh Fruit Platter**   \$16
Watermelon, Pineapple, Honeydew, Strawberries, Plum, Kiwi
- Haagen-Dazs (473ml)**  \$19
Choice of Flavour:
Belgian Chocolate
Macadamia Nuts
Caramel Biscuit & Cream
- Cheese Board**   \$24
Brie, Emmental, Blue, Parmesan, Vegetable Crudités, Crackers, Grapes

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise,
Green or Red Tabasco Sauce, Warm Maple Syrup, HP or A1 Sauce



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KIDS MENU BREAKFAST

(SERVED FROM 6AM – 11AM)

- French Toast**   \$7
 Brioche Loaf, Eggs, Cinnamon Powder, Icing Sugar,
 Warm Maple Syrup, Mixed Berries Compote
- Buttermilk Pancake or Waffle**   \$7
 Slightly Salted Butter, Warm Maple Syrup, Mixed Berries Compote
- Oatmeal Porridge**   \$5
 Roasted Almond Flakes, Hot or Cold Milk, Honey
 Choice of Milk: Full-Cream, Low-Fat, Sugar-Free Soya
- Kids Cereal**   \$6
 Choice of Cereal: Cornflakes, Coco Crunch, Sugar-Free Muesli
 Choice of Milk: Full-Cream, Low-Fat, Sugar-Free Soya
- Fresh Eggs Prepared in Any Style**    \$10
 Two Fresh Eggs, Deep-Fried Hash Brown, Baked Beans,
 Pan-Seared Chicken or Pork Sausage

Choice of Egg Preparation:

Soft-Boiled, Hard Boiled, Scrambled, Poached, Fried Sunny Side-Up,
 Over Easy, Plain or Egg White Omelette

Choice of Filling for Omelette:

Cheese, Onions, Mushrooms, Capsicums, Tomatoes

Choice of spreads for bread include:
 Butter, Margarine, Honey, Marmalade, Strawberry Jam, Nutella,
 Peanut Butter, Sugar-Free Jam, Vegemite

Choice of Condiments include:
 Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise,
 Green or Red Tabasco Sauce, Warm Maple Syrup, HP or A1 Sauce



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KIDS MENU LUNCH / DINNER



(SERVED FROM 11AM – 10:30PM)

SOUP

Mushroom Soup   \$6

BURGER & SANDWICH

Mini Beef Burger    \$9
Wagyu Beef Patty, Sesame Bun, Lettuce, Tomatoes,
Cheddar Cheese, French Fries

Mini Chicken Burger   \$9
Chicken Patty, Sesame Bun, Lettuce, Tomatoes,
Cheddar Cheese, French Fries


**All Our Burgers are cooked well-done.*

MAIN

Penne Pasta  \$7
Choice of Sauce:
Tomato Sauce, Aglio Olio, Mushroom Sauce, Pesto Sauce

Gluten-Free Spaghetti Available  \$9

Spaghetti Bolognese  \$9
Spaghetti, Minced Beef, Vegetables, Crushed Tomatoes, Fresh Herbs

Junior's Chicken Rice  \$10
Choice of Poached or Roasted Chicken
Served with Cucumbers, Soya Sesame Sauce, Ginger Rice,
Clear Soup

Junior's Olive Fried Rice   \$8
Mixed Vegetables, Fried Chicken Wings, Prawn Crackers,
Topped with Fried Egg, XO Sauce

Chicken Nuggets  \$7
Crumbed Chicken with French Fries, Tartar Sauce

Fish Fingers   \$7
Breaded Fish Fingers with French Fries, Tartar Sauce

Choice of Condiments include:
Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise,
Green or Red Tabasco Sauce, Warm Maple Syrup, HP or AI Sauce





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KIDS MENU DESSERT

(SERVED FROM 11AM – 10:30PM)

DESSERT

Kids Chocolate Walnut Brownie    \$6
Chocolate Walnut Brownie, Chocolate Sauce, Roasted Walnuts

Kids Fresh Fruit Platter   \$7
Watermelon, Pineapple, Honeydew, Strawberries, Plum, Kiwi

Junior's Haagen-Dazs (100ml)  \$9
Choice of Flavour:
Vanilla
Strawberry
Belgian Chocolate

Choice of Condiments include:
Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise,
Green or Red Tabasco Sauce, Warm Maple Syrup, HP or AI Sauce



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BEVERAGES

NON-ALCOHOLIC BEVERAGES

Still Water

Aqua Panna (250ml)	\$4
Aqua Panna (750ml)	\$8

Sparkling Water

San Pellegrino (250ml)	\$4
San Pellegrino (750ml)	\$8

Sodas

Coca-cola/ Coca-cola Light/ Coca-cola Zero/ Sprite/Tonic Water/ Soda Water/ Ginger Ale	\$6
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Red Bull / Red Bull Sugar-Free	\$8
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Freshly Squeezed Juice	\$10
Orange Juice/ Green Apple Juice/ Watermelon Juice/ Carrot Juice	

Chilled Juice	\$8
Orange Juice/ Apple Juice/ Pink Guava Juice/ Cranberry Juice	

Espresso	\$6
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Americano/ Decaffeinated	\$7
(Available for Takeaway)	

Double Espresso/Café Latte/Cappuccino/Macchiato	\$8
Decaffeinated option is available upon request. Available for Takeaway)	

Hot Chocolate / Chocolate Milk	\$8
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Premium Tea by Pot	\$9
English Breakfast/ Earl Grey/ Blackcurrant/ Pure Green Tea / Pure Peppermint Leaves/ Pure Chamomile Flowers/ Springtime Fragrant Oolong Tie Guan Yin	

Ice Blended	\$10
Iced Tea/ Iced Blended Coffee/ Iced Blended Chocolate	

Smoothie	\$12
Strawberry/ Mango/ Banana/ Passion Fruit	

Milk Shakes	\$12
Strawberry/ Chocolate/ Vanilla/ Banana	

Hot and Cold Milk	\$4
Full Cream/ Low-Fat/ Sugar-Free Soya Milk	

SIGNATURE COCKTAIL

Apple-pie Sourz Dark Rum, Apple Sourz, Fresh Lemon Juice, Homemade Apple Cinnamon Syrup	\$18
Coconut Mojito Malibu Rum, Fresh Lim Juice, Fresh Coconut Water, Simple Syrup	\$18
Jewel Storm Dark Rum, Fresh Lime Juice, Homemade Lemongrass Syrup, Top Up with Ginger Beer	\$18
Royal Crowne Light Rum, Fresh Lemon Juice, Homemade Guinness Syrup, Ginger Syrup, Egg White	\$18
Sangria B75 Homemade Sangria	\$18

MOCKTAILS

Coconut Nojito Fresh Lime Juice, Fresh Coconut Water, Simple Syrup	\$16
Jet-way Fizzy Fresh Grapefruit, Fresh Lime Juice, Orange Marmalade, Soda Water	\$16
Sunset Cruise Pineapple Juice, Fresh Passion Fruit, Mint Leaves, Soda Water	\$16
Tropical Breeze Mango Juice, Apple Juice, Elderflower Syrup, Soda Water	\$16
Very Berry Strawberry Puree, Fresh Berries, Fresh Lime Juice, Simple Syrup, Soda Water	\$16

ALCOHOLIC BEVERAGES

DRAFT BEER

Tiger (330ml)	\$14
Tiger (500ml)	\$16
Belgian Wit (330ml)	\$14
Belgian Wit (500ml)	\$18
Summer IPA (330ml)	\$14
Summer IPA (500ml)	\$18
Kirin	\$18
Guinness (Surger)	\$17

BOTTLED BEER/CIDER

Tiger	\$14
Asahi	\$14
Corona	\$14
Heineken	\$14
Sapporo	\$14
Strongbow (Cider)	\$14

HOUSE POUR SPIRITS

	Shot
Smirnoff Red (Vodka)	\$16
Beefeater (Gin)	\$16
Bacardi Superior (Rum)	\$16
Jim Beam (Bourbon)	\$16
Sauza Gold (Tequila)	\$16
Johnnie Walker Red (Whisky)	\$18
Martell VSOP (Cognac)	\$20

CHAMPAGNE

Veuve Clicquot Yellow Label	By Glass	\$30
	By Bottle	\$140
Moet & Chandon NV Brut Imperial	By Bottle	\$158

SPARKLING WINE

Bottega-Prosecco Millesimato Brut	By Glass	\$15
	By Bottle	\$60
Bottega-Prosecco Gold Plated NV	By Bottle	\$70
Bottega-Moscato Manzoni Pink Plated NV	By Bottle	\$70

RED WINE

Noblesse Cabernet Sauvignon

Chile

Elegant, well balanced with a medium body, smooth and rounded, A favourites' Choice.

By Glass	\$16
By Bottle	\$68

Sundays Block Cabernet Shiraz

Australia

Herbaceous leafy cabernet characters are balanced by generous red berry fruit that is carried by the natural acidity and lingering tannins.

By Glass	\$16
By Bottle	\$70

Rive Gauche Merlot

France

Medium dry with a hint of sweetness and soft to the palate. Elegant, refined, with a remarkable fruitiness.

By Glass	\$17
By Bottle	\$72

Yealands Landmade Pinot Noir

New Zealand

Brimming with lifted aromatics. Showing red cherry fruit and savoury spice. Supple yet juicy with ripe fruit, fresh acidity and a soft tannin finish.

By Glass	\$20
By Bottle	\$94

PREMIUM RED WINE

Terrazas Altos Del Plata Malbec

Andes, 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 Bottle \$80

Chateau Loumelat Rouge

Bordeaux, France

France Beautiful ruby color with a deep nose of red fruit spice and undergrowth. Balanced palate with fine tannins and a rounded and lengthy finish.

By Bottle \$84

Torres Altos Ibericos Crianza

DOC Rioja, Spain

Rich fruit aromas with spicy and smoky notes. Intense, warm, with firm tannins. Nicely structured by oak aging and a subtle fruit acidity.

By Bottle \$91

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 \$16
By Bottle \$68

Sundays Block Cabernet Chardonnay

Australia

Clean tasting notes with subtle melon and peach flavours

By Glass \$16
By Bottle \$70

Rive Gauche Colombard Chardonnay

France

Aromas of ripe apple and pears with the chardonnay contributing a hint of tropical fruit

By Glass \$17
By Bottle \$70

Lunardi Pinot Grigio IGT Veneto

Veneto, Italy

Fruity varietal wine with scents of tropical fruits and enticing floral notes

By Glass \$17
By Bottle \$72

PREMIUM WHITE WINE

Pierre Ferraud & Fils Vin de Pays Chardonnay

Languedoc-Roussillon, France

Intense on the nose with scent of plums and white flowers, with a slight hint of lemon. It is rich, smooth and pairs elegantly with seafood and fish.

By Bottle \$80

Torres Viña Esmeralda

DO Catalunya, Spain

Fragrant, floral (Orange blossom), with delicate nuances of exotic fruit (Cherimoya) and a note of apple jam. Smooth and exquisitely luscious on the palate, leaving a subtle honeyed trace. Well worth pairing with Asian cuisine.

By Bottle \$86

Beringer Main & Vine Sparking White Zinfandel

Napa Valley, United States

A dark ruby color with notes of Raspberries, blueberries and deep notes of black cherry with warming spices of white pepper, cinnamon and vanilla dominate this wine's aromas that can only be found in Zinfandel from Red Hills Lake County.

By Bottle \$87

Baby Doll Sauvignon Blanc

Marlborough, New Zealand

Sweet fruit characters with the fresh acidity, create an expensive flavour

By Bottle \$92

Cape Mentelle Sauvignon Blanc Semillon

Margaret River, Australia

Aromatic Fresh Fruit Characters and Beautifully Balanced Palate Weigh

By Bottle \$95

Terrazas Altos Del Plata Chardonnay

Mendoza, Argentina

Fresh and rewarding, its fruity palate is intense with white fruits like pear and green apple, with delicate floral notes of jasmine

By Bottle \$98

Cloudy Bay Sauvignon Blanc

Marlborough, New Zealand

Note of Fruit and Herbs with Long Crisp Finish

By Bottle \$113

ROSE WINE

Mirabeau Classic Rosé

Cotes De Provence, France

With its delectable raspberry pink hues and intense aromas, expressive red berry fruit remains the essence of this rosé.

By Glass	\$18
By Bottle	\$73

ROSE Bargemone Cuvée Marina' Coteaux d'Aix En Provence

Coteaux d'Aix En Provence , France

A classic light-bodied rosé from Provence. Fresh and dry with delicate aromas of citrus and red berries, refreshing in the sunny Singapore weather.

By Bottle	\$88
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COCKTAILS

Aperol Spritz Aperol, Prosecco, Dash of Soda	\$18
Mai Tai Dark Rum, Light Rum, Pineapple Juice, Lime Juice, Orange Curacao, Dash of Almond Syrup and Bitters	\$18
Classic Margarita Tequila, Triple Sec, Lime Juice Top up \$2 for flavor like Melon/Raspberry/Strawberry	\$18
Classic Daiquiri Light Rum, Lime Juice, Triple Sec Top up \$2 for flavor like Banana/Mango/Strawberry	\$18
Classic Mojito Light Rum, Fresh Mint, Fresh Lime, Brown Sugar Top up \$2 for flavor like Coconut/Peach/Strawberry	\$18
Caipirinha Cachaca Rum, Fresh Limes, Brown Sugar	\$18
Caipiroska Vodka, Fresh Limes, Brown Sugar	\$18
Cosmopolitan Vodka, Triple Sec, Lime Cordial, Cranberry Juice	\$18
Dry Martini Gin, Dry Vermouth	\$18
Manhattan Bourbon, Martini Rosso, Angostura Bitters	\$18
Old Fashioned Bourbon, Angostura Bitters, Brown Sugar	\$18
Singapore Sling Gin, Dom Benedictine, Cointreau, Cherry Brandy, Lime Juice, Pineapple Juice, Grenadine, Bitters	\$22
Long Island Iced Tea Gin, Vodka, Rum, Tequila, Triple Sec, Lime Juice, Cola	\$22
Kir Royale Champagne, Crème de Cassis	\$30

APERITIF

Aperol	Shot \$12
Campari	\$15
Martini Bianco	\$15
Martini Extra Dry	\$15
Martini Rosso	\$15
Pernod	\$15
Pimm's No.1	\$15
Ricard	\$15
Christian Drouin Calvados	\$18

ARMAGNAC

Chateau De Laubade	Shot \$25
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BLENDED WHISKY

Canadian Club	Shot \$18
Jameson	\$18
Chivas Regal 12 years old	\$20
Johnnie Walker Gold	\$24
Chivas Regal 18 years old	\$27
Cutty Sark 18 years old	\$27
Johnnie Walker Blue	\$30

BOURBON

Wild Turkey	Shot \$18
Jack Daniel's	\$20
Marker's Mark	\$20
Wild Turkey 101 Proof	\$23

COGNAC

Hennessy VSOP	Shot \$20
Remy Martin VSOP	\$20
Martell Cordon Bleu	\$32
Remy Martin XO	\$32
Martell XO	\$38

GIN

Bombay Sapphire	Shot \$18
Tanqueray	\$20
Hendricks	\$22
Botanist	\$22

LIQUEURS

	Shot
Amaretto Disaronno	\$16
Baileys' Irish Cream	\$16
Cointreau	\$16
Frangelico	\$16
Galliano L'Autentico	\$16
Grand Marnier Cognac & Liqueur D'Orange	\$16
Kahlua Coffee Liqueur	\$16
Malibu Carribbean Coconut Cream	\$16
Southern Comfort New Orleans Original	\$16
Tia Maria	\$16
Vaccari Sambuca	\$16
Sambuca Vaccari	\$16
Midori Melon	\$18
Sourz Apple	\$18
Framboise, Marie Brizard	\$18

SHERRY

	Shot
Harbveys Bristol Cream	\$18

RUM

	Shot
Bacardi Oro	\$18
Bacardi 151	\$18
Cachaca 61	\$18
Mount Gay Gold	\$18
Havana Club 7 years old	\$18
Myers's Original Dark	\$18

PORT

	Glass
Cockburn	\$18

SINGLE MALT WHISKY

	Shot
Ardbeg 10 years old	\$18
Glenfiddich 12 years old	\$18
The Macallan 12 years old	\$18
Glenmorangie the Original 10 years old	\$18
The Classic Laddie	\$20
The Glenlivet 18 years old	\$25
The Macallan 15 years old	\$25
Glenfiddich 18 years old	\$25

TEQUILA

	Shot
Sauza Anejo Conmemorativo	\$18

VODKA

	Shot
Skyy	\$19
Belvedere	\$20
Grey Goose	\$20
Absolut Elyx	\$20