



FOOD MENU

AVAILABLE FROM
SUN - THUR: 5PM TO 10PM
FRI, SAT & EVE OF PH: 5PM TO 12AM
CLOSED ON MONDAYS

BAR SNACKS & SIDES

BAKED POTATO (1 PC) 🌱 WITH SOUR CREAM AND CHIVES	5
CORN SALAD WITH BACON AND PARSLEY	8
SPICY SAUTÉED MIXED MUSHROOMS 🌱	8
CREAMY MUSHROOM SOUP 🌱	11
FRIED CALAMARI WITH 'KEWPIE' WITH YUZU KUSHO MAYONNAISE	16
BUFFALO WINGS 🌶️ WITH SAMBAL MAYONNAISE	16
CURLY FRIES 🌱 WITH 2 CHOICES OF TRUFFLE MAYO, CHEESE SAUCE OR SAMBAL MAYO 🌶️	16
BREADED MOZZARELLA STICK 🌱 WITH THAI MAYO SAUCE	16
COD BITES FRIED COD FISH BITES YUZU MAYO NORI FLAKES	25
FRIED CHICKEN BASKET CHICKEN WINGS KICAP MANIS THAI CHILI MAYO PARMESAN CHEESE	25
SESAME CAESAR SALAD WITH SMOKED CHICKEN BUTTERHEAD LETTUCE SESAME CAESAR DRESSING SMOKED CHICKEN CROUTONS CHERRY TOMATOES PARMESAN EGG	18

DAILY SPECIALS

PLEASE CHECK IN WITH OUR FRIENDLY STAFF FOR DAILY SPECIALS

MEAT OF THE DAY

JUICY AND TENDER MEAT FLAME-GRILLED OVER THE COALS

FISH OF THE DAY

WHOLE GRILLED FRESH FISH STRAIGHT FROM THE KELONG

WILDSEED CAKES OF THE DAY

HOMEMADE LAYERED CAKES FOR A SWEET ENDING

BURGERS

WAGYU BEEF BURGER	29
HONEY OAT BURGER BUN WAGYU BEEF MS8 PATTY (200G) CHEDDAR CHEESE ROMA TOMATO BACON ARUGULA SMOKED TRUFFLE MAYONNAISE BUTTERHEAD LETTUCE CURLY FRIES	
GRILLED CHICKEN TACO	26
GRILLED CHICKEN TACO BELL PEPPERS SRIRACHA MAYO CHEDDAR CHEESE CORIANDER	
SPICY CHICKEN BURGER 🌶️	26
SOURDOUGH BUN CRISPY FRIED CHICKEN KATSU CURLY FRIES BUTTERHEAD LETTUCE TOMATO PICKLED CUCUMBER PURPLE COLESLAW FRIED EGG SAMBAL MAYO SAUCE	

GRILLED OVER THE COALS

GRILLED BLACK ANGUS OYSTER BLADE (200G)	34
US ASPARAGUS BAKED POTATO WITH SOUR CREAM AND CHIVES BEARNAISE	
SMOKED CHICKEN LEG	28
HOME-SMOKED WHOLE CHICKEN LEG MARINATED WITH MINT HARISSA SPICE, CALAMANSI AND GINGER DUCK FAT MASHED POTATO MEDITERRANEAN SALAD CITRON VINAIGRETTE CRÈME FRAÎCHE AND MUSTARD SAUCE	
PAN-SEARED SEABASS	28
GRILLED BROCCOLINI SHIMEJI MUSHROOM TOM YUM MISO CREAM SAUCE	
BARBEQUE IBERICO PORK RIB 'CHARSIEW' STYLE	34
IBERICO PORK RIB 'CHAR SIEW' GLAZE BLACK GARLIC DIP	
TANDOORI CHICKEN	25
HOUSE MARINATED CHICKEN LEG MINT & CORIANDER YOGURT JAPANESE CUCUMBER	

SHARING PLATES

SEAFOOD AQUA PAZZA	52
SCALLOPS IN SHELL SAVOURY CLAMS MUSSELS KELONG PRAWNS BABY SQUID MARINATED TOMATOES BASIL CHILLI PARSLEY GRILLED RYE BREAD	
VEGETARIAN PLATTER 🌱	48
GRILLED PITA BREAD FALAFEL HUMMUS TZATZIKI BABA GANOUSH FETA CHEESE OLIVES SUNDRIED TOMATOES EXTRA VIRGIN OLIVE OIL	

PIZZAS & PASTAS

PLEASE ALLOW 20 MINUTES COOKING TIME FOR THE PIZZAS

- GARDEN PESTO ORECCHIETTE** 🌿 **26**
ORECCHIETTE | BABY CORN | ASPARAGUS | BASIL PESTO
BURRATA CHEESE | PINE NUTS | PARMESAN
- SOFT-SHELL CHILLI CRAB LINGUINE** 🌶️ **29**
FRIED SOFT SHELL CRAB | CRAB MEAT
CAMERON HIGHLAND CHERRY TOMATOES | CHILLI CRAB SAUCE
- TIGER PRAWN DRY LAKSA WITH RICE VERMICELLI** **25**
HOUSE-MADE LAKSA SPICE | DRIED SHRIMP CRUMBS | TIGER PRAWNS
- TRUFFLE BRIE PIZZA (ALLOW 20 MINUTES)** 🌿 **28**
BRIE | OYSTER MUSHROOMS | TRUFFLE OIL
TRUFFLE CREAM SAUCE | ROCKET
- KELONG PRAWN & SCALLOP PIZZA (ALLOW 20 MINUTES)** **27**
KELONG TIGER PRAWNS | SCALLOPS | MOZZARELLA CHEESE
CAMERON HIGHLAND CHERRY TOMATOES | MASCARPONE | PESTO
- SMOKED DUCK PIZZA (ALLOW 20 MINUTES)** 🌶️ **27**
SMOKED DUCK BREAST | GOCHUJANG | KIMCHI | FRIED KALE
- VEGETARIAN PESTO PIZZA** 🌿 **29**
PESTO | FETA CHEESE | BROCCOLINI | CHERRY TOMATOES | ONIONS
BELL PEPPERS | OLIVES | WALNUTS | BASIL



SPIRITS

VODKA

	30ML	BTL
HAKU SUNTORY	15	180
KETEL ONE	18	210
BELVEDERE	18	210
GREY GOOSE	18	210
HANGER ONE ROSE	20	220
ORIENTALIST ORIGIN	20	220

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SIPSMITH	15	180
BOTANIST ISLAY	18	200
ROKU SUNTORY	18	200
HENDRICK'S	18	200
TANQUERAY TEN	20	220
G'VINE FLORAISON	20	220
MONKEY 47 (500ML)	20	220
STAR OF BOMBAY	20	220

RUM

BACARDI CARTA BLANCA	15	180
SAILOR JERRY SPICED	18	200
MOUNT GAY XO	20	220
SAINT JAMES 1765	20	220
RON ZACAPA 23	25	260

TEQUILA

	30ML	BTL
JOSE CUERVO REPOSADO	15	180
ESPOLON BLANCO	18	200
DON JULIO REPOSADO	20	200
CODIGO REPOSADO	25	260

BOURBON

JIM BEAM WHITE	15	180
MAKER'S MARK	20	200
WOODFORD'S RESERVE	23	250
MITCHER'S RYE	23	250

COGNAC & BRANDY

COURVOISIER VSOP	15	180
REMY MARTIN 1738	20	200
HENNESSY VSOP	23	250
MARTELL RED BARREL	23	250

SINGLE MALT & BLEND WHISKEY










AUCHENTOSHAN 12 YR	15	180
AUCHENTOSHAN 3 WOOD	23	220
JOHNNIE WALKER GOLD	18	200
JOHNNIE WALKER BLUE	32	520
MONKEY SHOULDER BLENDED MALT	18	200
BALVENIE 12 YR DOUBLE WOOD	23	260
BALVENIE 14 YR CARIBBEAN CASK	25	320
GLENFIDDICH 12 YR	23	260
GLENFIDDICH 18 YR	25	320
MACALLAN 12 YR	23	260
MACALLAN 15 YR	28	320
BRUICHLADDICH	23	250
GLENLIVET 15 YR	23	250
GLENLIVET 18 YR	28	320








BEERS

HEINEKEN SILVER (500ML)	16
GUINNESS (500ML)	18
TIGER (BTL / BKT)	14 / 55
ASAHI SUPER DRY (BTL / BKT)	14 / 55
CORONA (BTL / BKT)	14 / 55
KRONENBOURG 1664 ROSE (BTL / BKT)	14 / 55

SOFT DRINKS

COCA COLA		5
COKE ZERO		5
SPRITE		5
GINGLE ALE		5
BITTER LEMON		5
TONIC		5
FEVER TREE GINGER BEER		5
RED BULL ENERGY DRINK		6
RED BULL SUGAR FREE		6










JUICES

RED APPLE JUICE		6
CRANBERRY JUICE		6
PINEAPPLE JUICE		6
ORANGE JUICE		6
LIME JUICE		6

WATER

EVIAN STILL (750ML)	9
EVIAN SPARKLING (750ML)	9

COFFEE

ESPRESSO SINGLE / DOUBLE		6 / 8
AMERICANO		7
LONG BLACK		7
LATTE		8
CAPPUCINO		8
MOCHA		10
MATCHA LATTE		10
VANILLA LATTE		10
BULLETPROOF COFFEE		10




+ add 1 for Soy, Oat or Almond Milk

+ add 1 Iced

TEA

ENGLISH BREAKFAST		10
EARL GREY		10
CHAMOMILE		10
DARJEELING		10
PEPPERMINT		10
SENCHA GREEN TEA		10

SHAKES

CHOCOLATE		12
STRAWBERRY		12
50 BEAN VANILLA		12
MATCHA		12
CHOCOLATE RASPBERRY		12

GLS

POT



SIGNATURE HANDCRAFTED COCKTAILS

CHENG TNG | 22

BOURBON-INFUSED LONGAN, WOLFBERRIES, HONEY DATES
LOTUS SEEDS | RED DATES | PEARL BARLEY | MALVA NUT
SNOW WHITE FUNGUS

KUEH SALAT | 22

BACARDI RUM-INFUSED GLUTINOUS RICE
RUM-INFUSED BLUE PEA & GLUTINOUS RICE
COCONUT WATER | OAT MILK | PANDAN | GULA MELAKA

PINEAPPLE COFY TART | 22

BUTTER MILK WASHED DARK RUM PINEAPPLE ASIAN SPICES
PINK HIMALAYAN SEA SALT | PINEAPPLE UMESHU
COLD-BREW CREMA

DADAR MAT' CHA | 22

SAILOR JERRY SPICED RUM | OAT MILK | GULA MELAKA
STEVIA | YUZU | MATCHA CREAM CHEESE | 86% CACAO