



The GIN-SPIRATION

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

\$25++ per glass

1: Select your GIN **2:** Select your MIXER **3:** Select your BITTERS **4:** Select your GARNISH

FEVER TREE TONIC

AROMATIC TONIC WATER

The gentle bitterness of angostura is perfectly balanced with sweet, spicy noted of cardamom, ginger, vanilla and pimento berry.

ELDERFLOWER TONIC WATER

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 TONIC WATER

A blend of subtle botanical flavours including rare ingredients such as hand pressed bitter orange oil from Mexico.

LEMON TONIC WATER

Blends of the finest Sicilian lemons with spring water and quinine of highest quality from the fever trees of the Democratic of the Republic of the Congo

MEDITERRANEAN TONIC

By blending the essential oils from the flowers, fruits, and herbs gathered in Provence and Sicily. It is perfect for mixing with citrus and herbaceous gins, or as a long drink as its own.

REFRESHING LIGHT CUCUMBER TONIC

Offering a delicate and fresh flavour, the light, crisp notes of American cucumber essence are perfectly balanced with the gentle bitterness of our signature quinine from the fever trees.

SUPERIOR SODA WATER

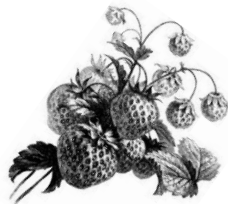
Made from spring water, sourced from the heart of the UK. This perfect carbonation of Fever Tree soda water releases and energises the flavours of gin or whisky, allowing you to fully appreciate the whisky's aromas as a long drink

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	ORLEANS ORANGE	GRAPEFRUIT GINGER
BLACK LEMON	FIREWATER TINCTURE	LAVENDER



HERBS & SPICES

Ginger
Clove
Cinnamon
Thyme
Mint
Rosemary
Pink Pepper Corn
Coriander Seeds



CITRUS

Lemon
Lime
Calamansi
Grapefruit
Lemongrass
Orange
Juniper Berry
Kaffir Lime
Lime Leaf

Prices subject to 10% service charge and prevailing 7% GST



ALKKEMIST – *Spain*

Produced only 12 times a year under the light of the full moon. The first gin made with Samphire and Muscat grape.

Floral, fleshy, grape and fruit memories.

A unique gin created by modern Artisanal Distillers

HOUSE GIN-SPIRATION: Indian tonic, kaffir lime, lemon twist and chamomile

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, grapefruit bitters, strawberry and mint

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, Hebridean Island

HOUSE GIN-SPIRATION: Elderflower tonic, lemon balm and 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 wedge and orange twist

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: Lemon tonic, lime bitters, rosemary, red dates, lemon twist

FOUR PILLARS BLOODY SHIRAZ – *Australia*

Aromatically it has fresh pine needles, citrus and spice, and a clear peppery, dense raspberry character.

HOUSE GIN-SPIRATION: Light cucumber tonic, orange bitters, 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, passion fruit and mint leaves

G'VINE NOUAISON – *France*

Complex, intense and spicy and true connoisseurs gin, an elegant alternative to a traditional dry gin.

HOUSE GIN-SPIRATION: Ginger beer, lime, rosemary and ginger

GIN MARE – *Spain*

A combination of botanicals which includes the Arbequina olive, basil, rosemary and thyme.

HOUSE GIN-SPIRATION: Lemon tonic, black lemon bitters, olive, salt and lemon wedge

HAWTHORN'S LONDON DRY – *England*

Hawthorn's has won Gold at the San Francisco World Spirits Competition for year 2016, 2017 and 2018 beating the likes of Sipsmith, Hendricks, Tanqueray, Martin Miller's and many more over the years.

HOUSE GIN-SPIRATION: Elderflower tonic, orange bitters, grapefruit, lime, and gooseberry



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 flavours.

HOUSE GIN-SPIRATION: Light cucumber tonic, rosemary, cucumber, 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, 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

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: Lemon tonic, aromatic bitters, mixed berries

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

ROKU GIN – *Japan*

The six Japanese botanicals – Sakura flower, Sakura 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 flavour potential and perfection.

HOUSE GIN-SPIRATION: Lemon tonic, Sencha tea, Sancho pepper and lemon twist

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: Aromatic 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: Light cucumber tonic, orchid, lavender bitters, orange twist

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 and lemon twist

ST. LAURENT VIEUX – *Canada*

Slightly spicy with a touch of cabbage, licorice, allspice and ginger with an end note of Bay leaf, oregano, and sweet black peppercorn.

HOUSE GIN-SPIRATION: Aromatic tonic, orange bitters, cloves, red dates and orange peel

SEEDLIP Spice 94 (non-alcoholic) – *England*

A complex, aromatic blend of individually copper pot distilled barks, spices and citrus peels based on methods and botanicals documented in the Art of Distillation, published in London in 1651.

HOUSE GIN-SPIRATION: Lemon tonic, cherry bitters, grapefruit, and grapes



The CLASSICS

EVERYONE'S FAVOURITE COCKTAILS WITH A FEW CONRAD CENTENNIAL SINGAPORE TWISTS.

From \$25 per glass

CONRAD WHISKY SOUR

18yo Chivas Regal, fresh lemon juice, egg white, homemade edible flower syrup, old fashioned bitters

RUM OLD FASHIONED

Aged rum, brown sugar, orange, luxardo cherry, chocolate bitters

CONRAD NEGRONI

Spiced gin, carpano vermouht, campari, orange bitters
Campari, with a dash of orange bitters



*NEW TRUFFLE NEGRONI \$35

Cambridge Truffle Gin, Antica Formula,

SINGAPORE SLING

Navy Strength Four Pillars, D.O.M. Benedictine, cointreau, Luxardo cherry liqueur, lime juice, grenadine syrup, pineapple juice

MANHATTAN

Rye whisky, sweet vermouth, luxardo cherry, cherry bitter

The INSPIRED COCKTAILS

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

\$25 per glass

CONRAD SINGAPORE – BAPTIZED

Olmecca Reposado tequila, crème de violette, lemon juice, home-made edible flower syrup, egg white and pink Himalayan salt

CONRAD TOKYO – TROPICAL SUNRISE

3yo Havana white rum, hum botanical, passionfruit, mango, fresh lime juice, artisanal soda water

CONRAD CHICAGO – SOUTHSIDE MULE

Bourbon, pineapple, lime, rosemary, ginger beer



CONRAD BALI – GUAVA VOGUE

Olmecca Reposado Tequila, dry curacao, pink guava juice, fresh lime juice

CONRAD MIAMI – OLD CUBAN

7yo Havana dark rum, prosecco, lime, fresh mint, brown sugar, old-fashioned bitters

CONRAD NEW YORK – TOPSY TURVY

Absolut vodka, cointreau, cranberry juice, lemon juice, cranberry bitter

The BEER

DRAUGHT \$14 / \$18

TIGER
KIRIN
ERDINGER (White)

BOTTLED BEERS \$14

ASAHI
CORONA
HEINEKEN

Prices subject to 10% service charge and prevailing 7% GST



The
WINE SELECTION

SPARKLING

CHAMPAGNE, LAURENT PERRIER, LA CUVEE, BRUT, CHAMPAGNE, FRANCE, N.V. - \$20 / \$120

Dry and crisp; brioche and citrus flavours

PROSECCO, SUPERIOR DOCG, NINO FRANCO, RUSTICO, VALDOBBIADENE, ITALY, N.V. - \$18 / \$96

Fruity and flowery; Williams's pear and white flower

WHITE

ARINTO DOS ACORES, PORTUGAL, 2018 - \$30 / \$150

Mineral aroma, citrus with grapefruit notes

CHARDONNAY, THE WITCHES BERRY, MCLAREN VALE & ADELAIDE HILL, AUSTRALIA, 2018 - \$18 / \$88

Savoury spice and toasty; stone fruit and tropical characters

CHENIN BLANC, M.A.N, FREE-RUN STEEN, COASTAL REGION, SOUTH AFRICA, 2018 - \$14 / \$70

Crisp and expressive; stone fruit and apple

PINOT GRIGIO, MARCO FELLUGA, MONGRIS, COLLIO, ITALY, 2015 - \$18 / \$90

Light and fruity; acacia flower, apple

CHARDONNAY, YERING STATION, VILLAGE, YARRA VALLEY, AUSTRALIA, 2015 - \$21 / \$105

Full, creamy and spicy; big zippy citrus

SAUVIGNON BLANC, GREYWACKE, WILD SAUVIGNON, MARLBOROUGH, NEW ZEALAND, 2016 - \$22 / \$110

Herbal and crisp; stone fruit and smoked tea

SEMILLION, PETERSON'S, HUNTER VALLEY, AUSTRALIA, 2013 - \$18 / \$95

Dry; rich honey and lemon flavours

RIESLING, DR LOOSEN BROS, MOSEL, GERMANY, 2020 - \$20 / \$120

Fruity & crisp; aromatic and balanced

Prices subject to 10% service charge and prevailing 7% GST



The WINE SELECTION

ROSE

AZORES ROSE VULCANICO, PORTUGAL, 2018 - \$26 / \$110
Salt teasing palate, touch of cherry and intense ripened strawberry

ROSE, GRAND CUVÉE, AOP PROVENCE, DOMAINE DU DRAGON, FRANCE - \$16 / \$96
Elegant, ample and harmonious; complex and subtle nose

DESSERT

MOSCATO D'ASTI, CESARE PAVESE DOCG, ITALY, 2017 - \$18 / \$105
Flavour profile ranges from lemon to rose and jasmine

RED

SYRAH, QUINTA DO CRASTO SUPERIOR, PORTUGAL, 2017 - \$36 / \$180
Floral notes, aromas of ripe wild berry fruit and fine spice

DAO, MOREIRA OLAZABAL & BORGES, TOURIGA NACIONAL, PORTUGAL - \$28 / \$140
Floral notes, black fruits and wild berries

COTE DU RHONE PARALLELE 45 ROUGE, PAUL JABOULET AINE, RHONE, FRANCE, 2018 - \$21 / \$88
GSM, spicy touch, richness of terroir; red fruit **Certified Organic*

PINOTAGE, BOSCHENDAL, 1685, COASTAL REGION, SOUTH AFRICA - \$21 / \$105
Rich and vibrant; black currents, tobacco spice, plum

VALPOLICELLA, DOC SUPERIORE, ZENATO, RIPASSA, VENETO, ITALY, 2014 - \$22 / \$110
Medium bodied, elegant; velvety fruit

CABERNET SAUVIGNON, PAUL HOBBS, CROSSBARN, NAPA VALLEY, USA, 2013 - \$30 / \$150
Full, generous tannin; herbal and earthy (93 point R.P)

MALBEC, MENDOZA AGUARIBAY GRAN RESERVA, ARGENTINA, 2016 - \$18 / \$90
Deep floral, red fruits, soft tannins

PINOT NOIR, BURN COTTAGE, MOONLIGHT RACE, OTAGO, NEW ZEALAND, 2015 - \$26 / \$130
Light with plump tannins; mulberry, summer berry, thyme **Biodynamic* (90+ R.P)

Prices subject to 10% service charge and prevailing 7% GST



The SPIRITS

BOURBON WHISKY

JACK DANIEL'S \$18 / \$190
JOHNNY DRUM PRIVATE STOCK \$21 / \$240
MAKER'S MARK \$21 / \$240
ROWAN'S CREEK \$21 / \$290
WOODFORD RESERVE \$22 / \$290
WOODFORD RESERVE DOUBLE OAK \$26 / \$400

IRISH WHISKY

JOHN JAMESON \$16 / \$160

RYE WHISKY

WILD TURKEY 81 \$16 / \$190
WOODFORD RESERVE RYE WHISKY \$24 / \$320

BLENDED WHISKEY

BALLENTINE'S FINEST \$16 / \$160
CHIVAS REGAL 12 YEAR \$21 / \$240
CHIVAS REGAL 18 YEARS \$24 / \$390
CHIVAS REGAL 25 YEARS \$89 / \$1390
ROYAL SALUTE 21 YEARS \$39 / \$690
JOHNNIE WALKER GOLD \$24 / \$390
JOHNNIE WALKER BLUE \$59 / \$1090

JAPANESE WHISKY

KUKUBIN SUNTORY WHISKY \$20 / \$208
THE CHITA SUNTORY WHISKY \$22 / \$240

SINGLE MALT WHISKEY

GLENLIVET 12 YEARS \$21 / \$290
GLENLIVET 15 YEARS \$24 / \$390
GLENLIVET 18 YEARS \$28 / \$490
GLENLIVET 21 YEARS \$1090
GLENLIVET 25 YEARS \$2090
ABERLOUR 12 YEARS \$24 / \$390
CAOL LLA 12 YEARS \$21 / \$340
GLENDFIDDICH 12 YEARS \$21 / \$290
HIGHLAND PARK 12 YEARS \$21 / \$290
LAPHROAIG 10 YEARS \$21 / \$290
MACALLAN 12 YEARS \$24 / \$440
MACALLAN 15 YEARS \$39 / \$690
TALISKER 10 YEARS \$24 / \$340

WELSH WHISKY

PENDERYN MADEIRA \$21 / \$290

Welsh single malt finished in ex-Madeira casks. Discover notes of vanilla, pears and apples in this beautiful signature whisky from Penderyn.

PENDERYN PEATED \$21 / \$290

Welsh single malt finished in ex-Islay casks. Features fruits of pears and apples with a slight hint of peat and smoke

PENDERYN SHERRYWOOD \$22 / \$320

Welsh single malt finished in ex-Oloroso Sherry casks. Taste notes of ripe fruits, raisins and a hint of vanilla cream.

PENDERYN PORTWOOD \$24 / \$390

Welsh single malt finished in ex-Ruby Port casks. Enjoy rich, dark fruits, chocolate and hints of caramel candy.

Prices subject to 10% service charge and prevailing 7% GST



The SPIRITS

RUM

HAVANA CLUB 3 YEARS \$16 / \$160
HAVANA CLUB 7 YEARS \$18 / \$190
DIPLOMATICO BLANCO \$18 / \$190
PLANTATION 3 STARS WHITE \$18 / \$190
PLANTATION ORIGINAL DARK \$18 / \$190
DIPLOMATICO RESERVA EXCLUSIVA \$21 / \$240
PLANTATION JAMAICA 2001 \$21 / \$240
PLANTATION OVERPROOF DARK \$21 / \$290
EL DORADO 12 YEARS \$21 / \$290
PLANTATION BARBADOS 2002 \$21 / \$290
PLANTATION XO \$24 / \$340
RON ZACAPA 23 YEARS \$24 / \$340
ZACAPA XO \$39 / \$790
DIPLOMATICO AMBASSADOR \$49 / \$790

TEQUILA

OLMECA REPOSADO \$16 / \$160
MINA REAL SILVER MEZCAL \$18 / \$190
ARTENOM 1414 REPOSADO \$21 / \$240
LOS DANZANTES REPOSADO \$21 / \$290

VODKA

ABSOLUT VODKA \$16 / \$160
ABSOLUT RUBY \$16 / \$160
AYLESBURY DUCK \$16 / \$160
KETEL ONE \$18 / \$190
ABSOLUT ELYX \$21 / \$290
GREY GOOSE \$21 / \$240
CIRKA \$21 / \$240

COGNAC

MARTELL VSOP \$21 / \$340
MARTELL CORDON BLEU \$49 / \$790
MARTELL XO \$52 / \$890
DARON FINE CALVADOS \$18 / \$190
PIERRE FERRAND ORIGINAL 1840 \$21 / \$240
OTARD \$19

Prices subject to 10% service charge and prevailing 7% GST



COFFEES/ SOFT DRINKS/ JUICES

ESPRESSO-BASED COFFEE

HOUSE BLEND COFFEE \$8
ESPRESSO \$8
MACCHIATO \$8
PICCOLO LATTE \$8
LONG BLACK \$10
FLAT WHITE \$10
CAFE LATTE \$10
CAPPUCCINO \$10
CAFE MOCHA \$10
FLAVOURED LATTE \$12
VANILLA / HAZELNUT / MACADAMIA

Iced options available upon request

SIGNATURE COFFEE \$10

CONRAD BOTTLED COLD BREW

Ethiopian origin coffee, brewed under cold water,
slow drip within 8-10hrs.

NON-COFFEE \$10

HOT CHOCOLATE
CHAI LATTE

Iced options available upon request

ICED BLACK TEA
ICED LEMON TEA
ICED FLAVORED TEA

CARBONATED DRINKS \$8

BITTER LEMON
COKE
COKE LIGHT
COKE ZERO
GINGER ALE
GINGER BEER
SODA
SPRITE
TONIC

KOMBUCHA (NO SUGAR) \$10

LEMON LIME & MINT
WILD BERRY
GINGER LEMON
PEACH

CHILLED JUICE \$8

CRANBERRY
FRUIT PUNCH
GRAPEFRUIT
LIME
MANGO
ORANGE
PINEAPPLE
TOMATO

FRESHLY SQUEEZED JUICE \$10

CARROT
GREEN OR RED APPLE
ORANGE
WATERMELON

MINERAL WATER

SAN PELLEGRINO (750ML) \$12
AQUA PANNA (750ML) \$12
SAN PELLEGRINO \$8
AQUA PANNA \$8

Prices subject to 10% service charge and prevailing 7% GST



The RONNEFELDT TEA SELECTION

\$12 per person

BLACK TEA

ENGLISH BREAKFAST

A Full-bodied, strong tea with a sparkling flavour from UVA district to the east of the island

SPENDID EARL GREY

A fragrant Darjeeling imbued with the precious flavour of bergamot

DARJEELING SPRINGTIME

Delicate leaf shoots are immediately processed after plucked by hand. A very exquisite and delicate aroma

CLASSIC ORANGE PEKOE

A Ceylon blend from plantations in the UVA and Dimbula districts

IRISH WHISKEY CREAM

A malty Assam autumn tea with whiskey and cocoa aroma

WELLNESS TEA

HERBS & GINGER

This Ayurveda tea has the powerful freshness that only ginger, lemongrass, liquorices and lemon verbena can give

FLAVOURED FRUIT INFUSION

GRANNY GARDEN®

Made with fruity fresh rhubarb and rounded off with the delicate sweetness of Bourbon vanilla

SOFT PEACH

Bourbon vanilla complements the sweet, delicate taste of soft peaches

SWEET KISS

Strawberries, pineapple and kiwis mixed to a delicious tea cocktail

ROOIBOS

ROOIBOS VANILLA

South Africa's national beverage melded with the freshness of an herbal tea. A traditional Vanilla tea with Rooibos

GREEN TEA

FINEST SHIZUOKA SENCHA

A typical Japanese Tea with fresh, mild grassy flavour.

MORGENTAU®

A fascinating tea composition with Sencha, flower petals and the subtle fruity flavour of mango and lemon

JASMINE PEARLS

It is flavoured with freshly plucked Jasmine petals, which lend it is unusual and delicately flowery bouquet

CHINESE TEA

PU-ERH

A tea specialty from Yunnan with its very own special and earthy flavour.

SUPERIOR OOLONG

Great richness of flavour and a fruit and nut character, full of elegance.

MILKY OOLONG

A wonderful natural creamy taste. The leaves are milk steamed and carefully rolled

DRAGONWELL ZHEJIANG

A spring jewel of a tea made from young leaves with fine chestnut note

HERBAL INFUSION

PEPPERMINT

The natural menthol from the peppermint leaf helps you to relax and unwind

PURE CAMOMILE

Whole camomile blossoms for a tarty flowery touch. This world famous tea is made for relaxing



The FOOD

(Served from 10am to 8pm)
available until stocks last

SALADS \$8

SPICY BEEF SALAD

Sautéed sliced beef, mixed green, tomato, shredded carrots, red onion, cucumber and spicy cilantro and lime dressing

RAW PAPAYA WITH ASIAN CRAB SALAD

Shredded green papaya, mixed green, cherry tomato, coriander, green bean, red onion, crab meat in Thai chili dressing

ORIENTAL CHICKEN AND NOODLE SALAD

5 spiced grilled chicken, Romaine lettuce, orange segments, toasted almond nuts, scallions, cherry tomato, coriander, cucumber, chowmein noodle and served with Asian sesame ginger dressing

ITALIAN SALAD (V)

Romaine lettuce, tomato, grilled button mushroom, Kalamata olives, red onion, grilled artichoke, parmesan cheese, crouton with extra virgin olive oil

MARINATED SALMON POKE BOWL

Brown rice, Romaine lettuce, marinated salmon, edamame, cucumber, cherry tomato, raw mango, sriracha mayo

SMOKED SALMON SALAD

Mixed green, sautéed kale, red onion, cucumber, Kalamata olive, cherry tomato, caper berries, quail eggs, sliced red radish, avocado with creamy capers dressing

SANDWICHES \$12

BUZZY BAGEL

Smoked salmon, dill cream cheese, rocket leaves, sliced cucumber, pickled onions

BEEFY MADNESS

Beef pastrami, charred leeks, brie cheese, pickled cabbage slaw and scallions in homemade sesame baguette

HEY VERDE

Sliced avocado, baby spinach, garlicky cheese, roasted green peppers, zucchini, cucumber and drizzle of salsa Verde in chia seed panini

MUCHO CALIANTE

Spicy chipotle roasted chicken with peppers and onions, cheddar cheese, cilantro, mayonnaise, habanero tomato salsa in homemade Jalapeno bread

ROTI TELUR HANCUR

Smashed hard boiled eggs, scallions, chilies, cucumber, mesclun, sambal mayonnaise, dill leaves in Vietnamese roll

THE TERRACE MUFFULETTA

Mortadella, Italian ham, aalami, pepperoni, tomato and onion, olives and peppers, dill pickle, on herb focaccia

Prices subject to 10% service charge and prevailing 7% GST



The FOOD

(Served from 10am to 5pm)

SOUPS & SALADS

OSCAR'S CAESAR SALAD \$20

Romaine Lettuce, Garlic Croutons, Crispy Bacon, Anchovies, Hard-Boiled Egg
Caesar Dressing, Parmesan Cheese

Grilled Chicken \$4

Smoked Salmon \$6

MARINATED "SUSTAINABLE" ALASKAN KING SALMON POKE BOWL \$24

Crispy Scallion Fragrant Rice, Mixed Salad, Cranberries, Avocado, Cucumber, Tomatoes,
Almonds, Spicy Togarashi Mayonnaise, Toasted Sesame Seed and Coriander

"UGLY TOMATOES" HEIRLOOM TOMATO BURRATA (V) \$25

Avocado, Kalamata Olives, Caper Berries, Basil, Fresh Butter

WILD MUSHROOM and THYME VELOUTE (V) \$15

Truffle Essence

SINGAPORE LAKSA \$26

Rice Noodles, Prawns, Fish Cake, Quail Eggs, Shredded Chicken, Spicy Coconut Broth

FISH NOODLES SOUP \$26

Rice noodles, White Pomfret Fillet, Kai Lan, Ginger, Spring Onion Broth

PRAWN NOODLE SOUP (S)(P) \$26

Egg Noodles, Prawns, Beans Sprouts, Rich Prawn and Pork Rib Broth

WESTERN FLAVOURS

OSCAR'S SIGNATURE BEEF BURGER \$28

Lettuce, Tomatoes, Caramelized Onions, Aged Cheddar Cheese, Fried Egg, Smoked Paprika,
Mayonnaise and Brioche Bun; served with side of Fries and Salad

IMPOSSIBLE TRUFFLE BURGER (V) \$24

Impossible Meat Patty, Truffle Salsa, Edamame Hummus, Lettuce, Tomato, Cheddar Cheese
and Grilled Onion served with side of Fries and Salad

CLASSIC FISH AND CHIPS \$38

Deep Fried Beer Battered Cod, French Fries, Tartar Sauce, Lemon;
served with side of Fries and Salad

CLASSIC CLUB SANDWICH (P) \$22

Bacon, Lettuce, Tomato, Chicken, Fried Egg, White Toast; served with side of Fries and Salad

SPAGHETTI CARBONARA \$26

Egg, Parmesan, Pancetta

PENNE ARRABIATTA (V) \$24

Spiced Tomato Sauce, Basil, Parmesan

LOCAL FLAVOURS

NASI GORENG KAMPUNG \$28

Seafood Fried Rice, Fried Chicken Wing, Fried Egg, Vegetable
Achar, Chicken Satay and Condiments

SEAFOOD CHAR KWAY TEOW \$28

Wok Tossed Flat Rice Noodles, Squid, Prawns, Mussels, Fish
Cake, Beansprouts and Chinese Chives in Signature Sauce

HOKKIEN MEE \$28

Braised Vermicelli Yellow Noodles With Squid, Prawn, Fish
Cake, Pork Belly, Chinese Chives, Beansprouts and Prawn Broth

WOK-TOSSED BLACK PEPPER BEEF \$28

Full Blood Angus Beef, Scallions, Red Onions, Homemade
Black Pepper Sauce, Asian Vegetables, Fragrant Rice

HAINANESE CHICKEN RICE \$26

Choice of Poached Chicken Breast or Drumstick, Fragrant Rice,
Chicken Broth, Condiment

"IMPOSSIBLE" PORK MAPO TOFU (V) \$26

Spicy Vegetarian Preparation of Tofu, Impossible Pork and
Vegetables, Fragrant Rice

DESSERTS

CHOCOLATE ROYAL HAZELNUT CRUNCH \$15

Signature

CARAMELIA APPLE \$12

CHARCOAL PISTACHIO CHERRY \$12

SAKURA BLOSSOM \$12

STRAWBERRY MASCARPONE SWISS ROLL \$12

THAI HONEY MANGO \$12

WHITE ANGEL (coconut and mango compote) \$12

Prices subject to 10% service charge and prevailing 7% GST