



# The GIN-SPARATION

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

**\$26++ 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

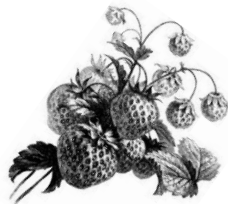
Made from spring water, sourced from the heart of the UK. This perfect carbonation of Fever Tree soda water releases and energises the flavours of gin or whisky, allowing you to fully appreciate the whisky's aromas as a long drink

### 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

All prices subject to 10% service charge and prevailing GST.



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### **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

### **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



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### **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

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## NON-ALCOHOLIC

### **LYRE’S** – *England*

This unique spirit has been impossibly crafted to capture the essence of a classic Gin, with flavors that are distinct and contemporary.  
**HOUSE GIN-SPIRATION:** Aromatic tonic, orange bitters, cloves, red dates and orange peel

All prices subject to 10% service charge and prevailing GST.



## The CLASSICS

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

From \$27 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 vermouth, campari, orange bitters



### SINGAPORE SLING

Beafeeter, D.O.M. Benedictine, cointreau, Campari, with a dash of orange bitters Luxardo cherry liqueur, lime juice, grenadine syrup, pineapple juice

### GRAND MARGARITA

Olmecca Reposado, Cointreau, lime juice, syrup

### MANHATTAN

Rye whisky, sweet vermouth, luxardo cherry, Angostura bitters

## The INSPIRED COCKTAILS

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

\$27 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 Havanna 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 Havanna dark rum, prosecco, lime, fresh mint, brown sugar, old-fashioned bitters

### CONRAD NEW YORK – TOSPY TURVY

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

## The BEER

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### DRAUGHT \$16 / \$20

TIGER  
KIRIN  
ERDINGER (White)

### BOTTLED BEERS \$16

ASAHI  
CORONA  
HEINEKEN

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# The WINE SELECTION

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## SPARKLING

**CHAMPAGNE, LAURENT PERRIER, LA CUVÉE, 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' pear and white flower

## WHITE

**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, SCARBOLO, LAUZACCO, ITALY, 2019** - \$18 / \$90  
FRESH and crisp; golden delicious apple and honey

**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

## ROSE

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

## RED

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

**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)

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# The SPIRITS

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## **BOURBON WHISKY**

JACK DANIEL'S \$18 / \$190

JOHNNY DRUM PRIVATE STOCK \$21 / \$240

MAKER'S MARK \$21 / \$240

ROWAN'S CREEK \$21 / \$290

## **IRISH WHISKY**

JOHN JAMESON \$16 / \$160

## **RYE WHISKY**

WILD TURKEY 81 \$16 / \$190

## **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

CAOL LLA 12 YEARS \$21 / \$340

HIGHLAND PARK 12 YEARS \$21 / \$290

LAPHROAIG 10 YEARS \$21 / \$290

MACALLAN 12 YEARS \$24 / \$440

TALISKER 10 YEARS \$24 / \$340



# The SPIRITS

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## 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  
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

## VODKA

ABSOLUT VODKA \$16 / \$160  
ABSOLUT ELYX \$21 / \$290  
KETEL ONE \$18 / \$190  
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

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# COFFEES/ SOFT DRINKS/ JUICES

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## 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 \$12

### CONRAD BOTTLED COLD BREW

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

## NON-COFFEE \$12

HOT CHOCOLATE  
CHAI LATTE

Iced options available upon request

ICED BLACK TEA \$10  
ICED LEMON TEA \$10  
ICED FLAVORED TEA \$14

## 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

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# 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 \$10

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

## SANDWICHES \$14

### 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

All prices subject to 10% service charge and prevailing GST.



# The FOOD

(Served from 10am to 5pm)

## SOUPS & SALADS

### OSCAR'S CAESAR SALAD (P) (S) \$23

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

**Grilled Chicken \$7**

**Smoked Salmon \$7**

### KOREAN 'IMPOSSIBLE' POKE BOWL (V) \$23

Wok Tossed Kimchi Fried Rice, Shimeji, Edamame, Soybean Sprouts, Carrots, Onsen Egg

### "UGLY TOMATOES" HEIRLOOM TOMATO BURRATA (V) \$23

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

### CHAMPIGNONS and TRUFFLE VELOUTE (V) \$14

Chive

### SINGAPORE LAKSA (S) \$26

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

### FISH NOODLES SOUP (S) \$26

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

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

Yellow Noodles, Prawns, Beans Sprouts, Fish Cake, Rich Prawn and Pork Rib Broth

## WESTERN FLAVOURS

### OSCAR'S SIGNATURE BEEF BURGER \$32

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

### ONLYEG IMPOSSIBLE MEAT VEGAN BURRITO (V) \$20

'Ugly' Tomatoes, Hummus, Jalapeno, Coriander, Sumac, Red Onion, Cucumber

### CLASSIC FISH AND CHIPS (S) \$38

Deep Fried Beer Battered Cod, French Fries, Tartar Sauce, Lemon

### CLASSIC CLUB SANDWICH (P) \$26

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

### SPAGHETTI CARBONARA (P) \$28

Egg, Parmesan, Pancetta

### RIGATONI 'IMPOSSIBLE' BOLOGNESE (V) \$30

Plant Based Meat Ragout, Basil, Napoletana Sauce and Shaved

## LOCAL FLAVOURS

### NASI GORENG KAMPUNG (N)(S) \$28

Seafood Fried Rice, Fried Chicken Wing, Fried Egg, Vegetable  
Achar, Chicken Satay and Prawn Crackers

### SEAFOOD CHAR KWAY TEOW (S) \$28

Wok-tossed Flat Rice Noodles with Squid, Prawns, Mussels, Fish  
Cake, Beansprouts, Chives and Chef's Special Soy Sauce

### HOKKIEN MEE (P)(S) \$28

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

### PEPPERY 'LALA' SEAFOOD WHITE BEE HOON

(P)(S) \$28

Aromatic and Peppery Tender Braised Rice Vermicelli Noddles  
with Clams, Squid, Prawn, Chinese Cabbage, Chye Sim,  
Calamansi, Sambal Balance

### HAINANESE CHICKEN RICE \$26

Choice of Poached Chicken Breast or Drumstick  
Fragrant Rice, Chicken Broth and Condiments

### "IMPOSSIBLE" BEEF MAPO TOFU (V) \$24

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

## DESSERTS

### CHOCOLATE ROYAL HAZELNUT CRUNCH \$16

*Signature*

### CARAMELIA APPLE \$13

### CHARCOAL PISTACHIO CHERRY \$13

### SAKURA BLOSSOM \$13

### STRAWBERRY MASCARPONE SWISS ROLL \$13

### THAI HONEY MANGO \$12

### WHITE ANGEL (coconut and mango compote) \$13

All prices subject to 10% service charge and prevailing GST.