**MAIN COURSES**

- **Oven Roasted Chicken Poulet** $24
  Half Spring Chicken, Seasonal Vegetables, Crushed Potatoes, Brown Sauce

- **Pork Cordon Bleu** $26
  Breaded Pork with Ham & Cheese, Crushed Potatoes, Mesclun Salad, Tomato Coulis

- **Cod Fish & Chips** $28
  Breaded Cod Fish (4pcs), Fries, Tartar Sauce, Mesclun Salad

- **Pan Seared Snapper** $28
  Red Snapper, Mango Salsa, Crushed Potatoes, Cress

- **Tiger Prawn Capellini** $28
  Tiger Prawns, Sautéed Angel Hair Pasta, Aromatic Lobster-infused Oil

- **Seafood Linguine** $32
  Red Snapper, Prawns, Crabmeat, Tomato Sauce, Parmigiano Reggiano, Linguine

- **Duck Confit** $33
  Duck Leg, Sarladaise Potatoes, Mesclun Salad, Balsamico Glaze, Truffle Oil

- **Prime Angus Grilled Ribeye (MB2)** $60
  150-day Ribeye (200gm), Mushroom Ragout, Port Wine Reduction

- **Whole Live Lobster Capellini** $89
  Char-grilled Live Maine Lobster, Sautéed Angel Hair Pasta, Aromatic Lobster-infused Oil

- **Whole Live Char-grilled Maine Lobster** $89
  Whole Live Maine Lobster, Seasonal Vegetables, Beurre Noisette

- **Côte de Boeuf (Serves 2)** $98
  Char-grilled Prime Beef (700gm), Roasted Marble Potatoes, Buttered Garden Vegetables, Red Wine Sauce

**SNACKS**

- **Toasted Ciabatta Bread** $5
  Toast (3pcs)

- **Calamari Rings** $13
  Calamari (10pcs), Sweet Chilli Mayo

- **Jalapeno Poppers** $13
  Deep Fried Jalapenos (6pcs), Cream Cheese

- **Truffle Steak Fries** $13
  Thick Cut Potatoes, Truffle Oil

- **Crispy Chicken Mid Wings** $16
  Mid Wings, Sweet Spicy Sauce

**DESSERTS**

- **Lemongrass Lychee Crumble** $16
  Lychee Crumble, Lemongrass Ice Cream

- **Homemade Cheesecake** $16
  Cheesecake, Raspberry Coulis, Wild Berries

- **Guinness Chocolate Cake** $18
  Rich Chocolate Ganache, Guinness, Irish Chocolate Cream

**TAPAS**

- **Catalan Tomatoes** $12
  Tomato Salsa, Garlic Rubbed Ciabatta, Olive Oil

- **Soup of the Day** $12
  Soup, Ciabatta

- **Forest Mushrooms with Sherry** $14
  Sautéed Forest Mushrooms, Sherry Cream Sauce

- **Baked Raclette Cheese** $18
  Raclette Cheese, Onion Marmalade, Gherkins, Crushed Potatoes, Sweet Paprika

- **Crab & Mango Stack** $18
  Jumbo Crabmeat, Tomatoes, Mango, Avocado, Cress

- **Garlic Butter Escargot** $18
  Escargot (8pcs), Garlic, Herb Butter, Thai Basil, Ciabatta

- **Truffle Steak Fries** $13
  Thick Cut Potatoes, Truffle Oil

- **Crispy Chicken Mid Wings** $16
  Mid Wings, Sweet Spicy Sauce

**SHARING PLATTERS**

- **Sunset Platter** $49
  Calamari Rings (4pcs), Corn on Cob (2pcs), Crispy Chicken Mid Wings (4pcs), Oven Roasted Chicken Poulet (Hal), Parma Caesar Salad (100gm), Truffle Steak Fries (160gm)

- **Dusk Platter** $89
  Beef Cheek with Port Wine Demi Glaze (140gm), Corn on Cob (2pcs), Duck Rillette Au Gratin (2pcs), Pan Seared Red Snapper (180gm), Pork Cordon Bleu (180gm), Seasonal Vegetables, Truffle Fries (160gm)

**KIDS’ MENU**

- **Wild Mushroom Linguine** $12

- **Cod Fish & Chips** $16

**LET’S SAY NO TO PLASTIC STRAWS**

Paper straws are available on request; please ask for one only if necessary.

**3-COURSE SET MENU**

- **$65**
  *Wine Pairing $35*
  **Crab & Mango Stack**
  Jumbo Crabmeat, Tomatoes, Mango, Avocado, Cress

- **Duck Confit**
  Duck Leg, Sarladaise Potatoes, Mesclun Salad, Balsamico Glaze, Truffle Oil

- **Homemade Cheesecake**
  Cheesecake, Raspberry Coulis, Wild Berries

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**Cocktails**

- **Caliprinhas** $15
  Lime and Brown Sugar muddled and topped with Rum over crushed ice

- **Daiquiri** $15
  (Original / Strawberry / Mango / Passion fruit)
  Rum, Triple Sec Curacao, Sour Mix

- **Classic Mojito** $15
  Mint Leaves, Lime and Brown Sugar muddled and topped with Rum over crushed ice

- **Mint Chocolate Mojito** $16
  Chocolate Bitters, Chocolate Ganache, Homemade Mint Syrup, Fresh Lime Juice and topped with Lychee, Pineapple, Strawberry, Watermelon

- **Smoking Nitro Margarita** $16
  Lychee / Pineapple / Strawberry / Watermelon

- **Mr.42 Feijoa** $16
  Below 42 Feijoa Vodka, Triple Sec Curacao, Sparkling Bubbles, Triple Sec Curacao, and topped with Rum over crushed ice

- **Singapore Sling** $16
  Cumber Monin, Fresh Lime and Brown Sugar muddled and topped with Chocolate shavings

- **Nitro-Frost Caviar Martini** $16
  (Original / Cossmopolitan / Lychee / Passion fruit)
  Martini Dry, Vodka, Fruit Caviar

- **Nitro-Baileys** $16
  Black Tears Spiced Rum, Baileys, Cookies & Cream, Caramel, Vanilla Ice Cream and topped with Chocolate shavings

- **Dusk Till Dawn** $16
  Gin, Vodka, Rum, Tequila, Blue Curacao, Lemon Juice, Peach Syrup topped with Cranberry Juice

- **Mr.42 Feijoa** $16
  Below 42 Feijoa Vodka, Triple Sec Curacao, Cucumber Monin, Fresh Lime

- **Nitro-Frost Caviar Martini** $16
  (Original / Cossmopolitan / Lychee / Passion fruit)
  Martini Dry, Vodka, Fruit Caviar

- **Black Tears Spiced Rum, Cookies & Cream, Caramel, Vanilla Ice Cream and topped with Chocolate shavings**

- **Smoking Nitro Margarita** $16
  (Lychee / Pineapple / Strawberry / Watermelon)
  Tequila, Triple Sec Curacao, Sour Mix

- **Sunset Spritzer** $16
  Sparkling Bubbles, Triple Sec Curacao, Passion fruit Mix & Mango Sorbet

- **Long Island Iced Tea** $16
  Gin, Vodka, Rum, Tequila, Triple Sec Curacao, Lemon Juice, Cane Sugar topped with Coke

- **Singapore Sling** $16
  Gin, Cherry Brandy, Triple Sec Curacao, Benedictine Dom, Lime Juice, Pineapple Juice, Grenadine & dash of Angostura Bitters

- **Red Sangria** $16
  Black Tears Spiced Rum, Red Wine, Pineapple Juice, Citrus & Orange

- **White Sangria** $16
  Black Tears Spiced Rum, White Wine, Pineapple Juice, Citrus & Green Apple

- **Tequila**
  - Camino Gold $11, $138
  - Jim Beam White Label $11, $138
  - BLENDED SCOTCH
    - Ballantine’s $11, $138
    - Johnnie Walker Black Label $13, $168
    - Monkey Shoulder $13, $168
  - SINGLE MALT
    - Balvenie 12 years $14, $198
    - Glenrothes Vintage Reserve 12 years $14, $188
    - Glenfiddich 12 years $14, $188
    - Macallan Fine Oak 12 years $15, $218
    - Macallan Double Cask 12 years $15, $218
  - JAPANESE MALT
    - Nikka From The Barrel $14, $188
    - Yamazaki Distiller Reserve $16, $255
  - COGNAC
  - Martell VSOP Cognac $15, $218
  - Martell Cordon Bleu $14, $188
  - L’Esence De Courvoisier

- **Whisky**
  - Tiger Tower $12, $15
  - Tiger $12, $15
  - Erdinger Weiss $13, $16

- **Beer & Ciders**
  - Tiger $12, $15
  - Tiger Tower $12, $15
  - Erdinger Weiss $13, $16

- **Bottle**
  - Hoegaarden Rose 35cl $11
  - Tiger Radler Lemon 33cl $12
  - Tiger Black 33cl $12
  - Tiger White 33cl $12
  - Hoegaarden Blanche 33cl $13
  - Corona 33cl $13
  - Heineken 33cl $13
  - Guinness Stout 33cl $14
  - Kilkenny 44cl $16
  - Erdinger Dunkel 50cl $16

- **Sodas & Juice**
  - Acqua Panna (Still) 50cl $7
  - San Pellegrino (Sparkling) 50cl $7

- **Mocktails**
  - Berry Wild Berries $10
  - Brain Freeze $10
  - Passionate $10
  - Minty Watermelon $10

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### Wine Selection

<table>
<thead>
<tr>
<th>Region</th>
<th>Name</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Champagne</strong></td>
<td>C1 Henri Abele Brut (NV, France, WS 89 points)</td>
<td>$20</td>
<td>$99</td>
</tr>
<tr>
<td><strong>Sparkling Wine</strong></td>
<td>S2 Casillero del Diablo Devil’s Brut (Chile, NV)</td>
<td>$13</td>
<td>$78</td>
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<tr>
<td><strong>Rose Wine</strong></td>
<td>RS1 Casillero del Diablo Rosé (Chile, 2017)</td>
<td>$13</td>
<td>$72</td>
</tr>
<tr>
<td><strong>Moscato</strong></td>
<td>M1 Vallelbelbo Fior Di Vigna Moscato d’Asti (DOCG, Piedmont, Italy, NV)</td>
<td>$13</td>
<td>$72</td>
</tr>
<tr>
<td><strong>White Wine</strong></td>
<td>W1 Cantina Ripa Teatina Arenile Pecorino IGT (Abruzzo, Italy, 2018)</td>
<td>$13</td>
<td>$70</td>
</tr>
<tr>
<td><strong>Red Wine</strong></td>
<td>R1 Baron Philippe De Rothschild Merlot (Pays DCC, France, 2017)</td>
<td>$13</td>
<td>$74</td>
</tr>
<tr>
<td><strong>Premium Selection</strong></td>
<td>W6 Clarendelle Blanc by Haut Brion (Bordeaux, France, 2017, WE 88 points)</td>
<td>$16</td>
<td>$96</td>
</tr>
<tr>
<td><strong>Red Wine</strong></td>
<td>R8 Clarendelle Rouge by Haut Brion (Bordeaux, France, 2015, WE 88 points)</td>
<td>$16</td>
<td>$96</td>
</tr>
</tbody>
</table>

If your choice of wine is unavailable, the next available wine or vintage will be offered. We apologize for any inconvenience caused.

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## Sommelier’s Selection

### Champagne

<table>
<thead>
<tr>
<th>No.</th>
<th>Wine</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>C2</td>
<td>Laurent Perrier</td>
<td>$119</td>
</tr>
<tr>
<td>C3</td>
<td>Dom Pérignon</td>
<td>$385</td>
</tr>
<tr>
<td>C4</td>
<td>Pommery Brut Rosé</td>
<td>$139</td>
</tr>
</tbody>
</table>

### White Wine

#### Australia

- W21 Grant Burge Benchmark Chardonnay, Barossa Valley, 2017: $75
- W22 Xanadu Exmoor Sauvignon Blanc Semillon, Margaret River, 2018: $88
- W23 Mount Riley Pinot Gris, Marlborough, 2018: $99
- W24 Greywacke Sauvignon Blanc, Marlborough, 2019, WA 91 points: $99
- W25 Hunky Dory The Tangle Pinot Gris, Gewurztraminer, Riesling, Marlborough, 2016: $88

#### New Zealand

- W26 Provenza Swiss Valley Fendant AOC, Valais, 2018: $105
- W27 Marques De Casa Concha Chardonnay, Limari Valley, 2017: $96

#### France

- C2 Laurent Perrier
- C3 Dom Pérignon
- C4 Pommery Brut Rosé

### Red Wine

#### Australia

- R21 Grant Burge Benchmark, Cabernet Sauvignon, Barossa Valley, 2017: $96
- R22 Flameebee Cabernet Merlot, Margaret River, 2014, JH 94 points: $109
- R23 Miles From Nowhere Best Blocks Shiraz, Margaret River, 2016: $98

#### Switzerland

- R24 Provinza Swiss Valley Pinot Noir AOC, Switzerland, 2017: $105

#### USA

- R26 La Chamiza Polo Professional Reserve Malbec, Mendoza, 2017: $96

#### Spain

- R27 Bodega Sottano Cabernet Sauvignon, Mendoza, 2017: $96
- R28 Herencia Altés Garnacha Negra, Catalunya, 2017: $105

#### Argentina

- R29 Bodegas Luis Cañas Reserva Tempranillo, Rioja, 2012: $88
- R30 Castello Di Ama IL Chiuso Sangiovese, Pinot Noir Toscana IGT, Tuscany, 2014: $120
- R31 Elvio Cogno Barolo Cencani Nuova DOG, Nebbiolo Piedmont, 2013: $120
- R32 Piccini Chianti DOCG, Tuscany, 2018: $88
- R33 Corte Gian Valpolicella, Corvina, Rondinella, Molinara, Verona, 2017: $88

#### France

- R34 Chateau La Tour de By Medoc AOC Cabernet Sauvignon, Bordeaux, 2017, WS 93 points: $105
- R35 Chateau La Mauleone Pomerol Merlot, Bordeaux, 2013: $105
- R36 Chateau Pichon Longueville Baron, Second Wine Les Tourelles de Longueville Pauillac, Bordeaux, 2015, 98 points: $139
- R37 Chateau Smith Haut Lafitte Les Hauts de Smith Cabernet Sauvignon, Pessac-Leognan, 2014, 93 points: $120

#### Chile

- R38 Vina Almaviva EPU Puente Alto Cabernet Sauvignon, Carmenere, Cabernet Franc, Maipo, 2019: $120
- R40 Marques de Casa Concha Carmenere, Limari Valley, 2017: $96

### Rose Wine

#### France

- R504 Marrenen Petula Rosé Luhon, Rhône, 2018: $98

### Dessert Wine

#### South Africa

- D1 Nederburg Winemasters Reserve Special Late Harvest Chenin Blanc Muscat, Western Cape, 2017: $169