



SIGNATURE DISHES



CHILLED WATERMELON SALAD
Watermelon, Marinated Spicy Prawns, Feta Cheese, Mint

\$24



GARLIC MARINATED PRAWN FLATBREAD
Ricotta Cream Sauce, Spinach, Capers, Herbs

\$32



GRILLED SEAFOOD
Half Boston Lobster, Prawns, Squid, Lemon, Mint, Chimichurri Dressing, Toasted Flat Bread

\$39

SALAD

- TOMATO & BURRATA**
Tomato, Fresh Burrata, Basil, Sourdough
- TATAKI SALMON**
Shredded Atlantic Salmon, Brown Rice, Avocado, Edamame, Seaweed, Soy Ginger Dressing
- CAESAR SALAD**
Romaine, Bacon, Parmesan, Croutons, Anchovy Dressing
Add Chicken +\$3
Add Prawn +\$5

\$25
\$24
\$19

FLATBREAD PIZZA

- MARGHERITA**
Tomato Sauce, Mozzarella, Organic Basil
- BURRATA**
Cherry Tomato, Green Kalamata Olive, Dried Chilli Flakes
- PARMA HAM & ARUGULA**
Tomato Sauce, Pecorino, Mozzarella
- SALAMI PICANTE**
Pork Salami, Chilli, Tomato, Smoked Scamorza
- HAWAIIAN**
Honey Roasted Ham, Pineapple, Tomato Sauce

\$23
\$32
\$29
\$27
\$26

SEAFOOD

- LOCAL TUNA RICE PAPER ROLL**
Seared Tuna Loin, Avocado, Shiso Leaf, Peanuts, Light Soy Dressing
- CRISPY BATTERED FISH & CHIPS**
Soda Battered Halibut Fish, French Fries, House Tartare Sauce
- FRIED SALT AND PEPPER CALAMARI**
Crispy Battered Squid Rings, Sun-dried Tomato Aioli

\$17
\$24
\$17

BURGERS & EVERYTHING ELSE

- CHEESEBURGER**
Brioche Bun, Angus Beef Patty, Aged Cheddar, House Recipe Burger Sauce
Add Bacon +\$5
- BUTCHER CHEESESTEAK**
Black Angus Beef, Smoked Cheddar, Onions, Pickles, Sun-dried Tomato Aioli
- FALAFEL WRAP**
House Made Falafel, Hummus, Tomato, Parsley, Onions, Egg White Aioli
- STICKY PORK RIBS**
Wood-smoked BBQ Sauce

\$28
\$29
\$20
\$32

SNACKS

- CHICKEN SLIDERS**
Aioli, Chipotle Sauce
- CHAR SIEW PORK BUNS**
Pickled Cucumber, Coriander, Pork Floss, Hoisin Sauce
- DUCK LETTUCE WRAPS**
BBQ Duck, Crisp Iceberg Lettuce Cups, Shallots, Artisanal Plum Sauce

\$21
\$10
\$9

DESSERT

- OVEN BAKED CHEESECAKE**
Fresh Berries, Raspberry Sauce
- BROOKLYN STYLE CHOCOLATE BROWNIE**
Toasted Marshmallow on Stick
- COTTON CANDY CONE**
Chocolate Chip, Strawberry & Vanilla Ice Cream
- WHITE CHOCOLATE & MATCHA FONDANT CAKE**
Matcha Sauce
- GOLDEN CRISPY CHURROS**
Milk Chocolate Dip

\$18
\$16
\$11
\$17
\$13



- Celery
- Dairy
- Egg
- Fish
- Gluten
- Legume
- Mustard
- Nuts
- Pork
- Sesame
- Seafood
- Soy
- Vegetarian
- Signature Item

COCKTAIL



JUNGLE TRIBE

Rum, Aperol, Brown Sugar Syrup,
Pineapple Juice, Sweet & Sour Mix

\$23

THE BALINESE MARTINI

Rum, Vodka, Cointreau,
Pineapple Juice, Grenadine

\$23

THE TROPICAL TEARS

Rum, Cointreau, Ginger Ale,
Sweet & Sour Mix, Pineapple Juice

\$23

MAI TAI

White Rum, Dark Rum, Blue Curacao,
Maraschino Liqueur, Lime Juice,
Orgeat Syrup, Angostura Bitters

\$22

SUMMER SPRITZ

Aperol, Prosecco, Lillet Rose,
Soda Water, Grapefruit Bitters

\$21

BLOODY MARY

Vodka, Tomato Juice, Lemon Juice,
Worcestershire Sauce, Tabasco

\$19

LONG ISLAND ICED TEA

Gin, Vodka, Tequila, Rum, Cointreau,
Sweet & Sour Mix, Coke

\$21

MOJITO

Rum, Sweet & Sour Mix, Brown Sugar
Syrup, Soda Water, Fresh Mint

\$20

DAIQUIRI (LIME/STRAWBERRY/MANGO)

Rum, Lime Juice, Strawberry/Mango Fruit Mix

\$19

MARGARITA (LIME/STRAWBERRY/MANGO)

Tequila, Cointreau, Margarita Mix,
Strawberry/Mango Fruit Mix

\$20

SINGAPORE SLING

Gin, Cointreau, Dom Benedictine, Cherry
Brandy, Pineapple Juice, Sweet & Sour Mix,
Grenadine Syrup

\$21

BEER

ASAHI

CAN

\$14

BUCKET
OF 5

\$65

PERONI

\$14

\$65

DRAUGHT BEER

PINT

HEINEKEN

\$18

TIGER

\$18

WHITE WINE

GLASS

\$15

BOTTLE

\$65

SAUVIGNON BLANC

Tempus Two Silver Series, Australia

PINOT GRIGIO

Vivolo, Italy

-

\$88

CHARDONNAY

Vasse Felix, Australia

-

\$128

RED WINE

CABERNET SAUVIGNON

Tempus Two Silver Series, Australia

\$15

\$65

CABERNET SAUVIGNON

The Trinity Hill, New Zealand

-

\$85

PINOT NOIR

Kris, Italy

-

\$85

ROSÉ WINE

MCGUIGAN

South Australia

\$17

\$78

M DE CHATEAU MINUTY

Provence, France

-

\$98

CHAMPAGNE & SPARKLING WINE

ZONIN PROSECCO

\$18

\$98

VEUVE CLICQUOT YELLOW LABEL BRUT

-

\$168

HOUSEPOUR SPIRIT

BEEFEATER GIN

\$13

\$158

ABSOLUT VODKA

\$13

\$158

HAVANA CLUB 3 YEARS RUM

\$13

\$158

OLMECA ALTOS TEQUILA

\$13

\$158

JIM BEAM BOURBON

\$13

\$158

GIN

HENDRICK'S

GLASS

\$16

BOTTLE

\$218

VODKA

BELVEDERE

\$15

\$198

RUM

HAVANA CLUB 7 YEARS

\$16

\$218

TEQUILA

PATRON SILVER

\$15

\$198

WHISKY

JOHNNIE WALKER GOLD

\$17

\$298

MOCKTAIL

SUMMER SPLASH

Cranberry Juice, Sweet & Sour Mix,
Strawberry Puree, Lychee Syrup, Ginger Ale

D 22%
sugar

\$12

TROPIC AFFAIR

Pineapple Juice, Sweet & Sour Mix,
Banana Puree, Coconut Water

D 27%
sugar

\$12

TROPICAL SUNRISE

Pineapple Juice, Sweet & Sour Mix,
Grenadine, Sprite, Passionfruit Syrup

D 22%
sugar

\$12

MILKSHAKE

COOKIES & CREAM

Cookies & Cream Ice Cream, Milk,
Whipped Cream, Rainbow Sprinkles

D 12%
sugar

\$14

CHOCOLATE/ STRAWBERRY/VANILLA

Ice Cream, Milk, Whipped Cream,
Rainbow Sprinkles

D 12%
sugar

\$12

CHILLED JUICE

APPLE

C 8%
sugar

\$6

MANGO

C 9%
sugar

\$6

ORANGE

C 10%
sugar

\$6

PINEAPPLE

C 9%
sugar

\$6

CRANBERRY

C 10%
sugar

\$6

SOFT DRINK

COCA-COLA

B 5%
sugar

\$6

COCA-COLA ZERO

A 0%
sugar

\$6

GINGER ALE

B 5%
sugar

\$6

SODA

A 0%
sugar

\$6

SPRITE

B 5%
sugar

\$6

TONIC

B 5%
sugar

\$6

ICED LEMON TEA

B 5%
sugar

\$6

RED BULL ENERGY DRINK

D 12%
sugar

\$7

RED BULL SUGARFREE

A 0%
sugar

\$7

COFFEE

ESPRESSO

A 0%
sugar

\$6

DOUBLE ESPRESSO

A 0%
sugar

\$8

AMERICANO

A 0%
sugar

\$6

LATTE

B 3%
sugar

\$8

ICED LATTE

B 3%
sugar

\$8

CAPPUCCINO

B 3%
sugar

\$8

ICED CAPPUCCINO

B 3%
sugar

\$8

MOCHA

B 3%
sugar

\$9

ICED MOCHA

B 3%
sugar

\$9

TEA

CHAMOMILE

A 0%
sugar

\$6

EARL GREY

A 0%
sugar

\$6

ENGLISH BREAKFAST

A 0%
sugar

\$6

JASMINE

A 0%
sugar

\$6

PEPPERMINT

A 0%
sugar

\$6

WATER

NORDAQ

(Free-flow Still/Sparkling)

A 0%
sugar

\$2



Signature Item

Prices stated are in Singapore dollars, subject to 10% service charge and prevailing government tax.



Nutri-Grade is based on
default preparation
(before addition of ice)