





SIGNATURE DISHES



CHILLED WATERMELON SALAD A

\$23

Watermelon, Marinated Prawns, Mint, Ginger, Green Chilli



GARLIC MARINATED PRAWN \$32 FLATBREAD A #

Ricotta Cream Sauce, Spring Spinach, Capers, Herbs



GRILLED SEAFOOD

\$39

\$23

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

FLATBREAD

MARGHERITA ☐ # ♥ Tomato Sauce, Mozzarella, Organic Basil	\$23
BURRATA (1) # (2) Cherry Tomatoes, Green Kalamata Olives, Dried Chilli Flakes	\$32
PARMA HAM & ARUGULA 🗓 🖋 🖘 Tomato Sauce, Pecorino, Mozzarella	\$29
SALAMI PICANTE (1) # 🖘 Pork Salami, Chilli, Tomato, Smoked Scamorza Cheese	\$27

SNACK

Tomato Sauce

HAWAIIAN 🗓 🖋 🖼

Honey Roasted Ham, Pineapple,

ASSORTED HOUSE DIPS 🗓 🌶 🎕 🐚 🔾 🖇 \$25 Smoked Eggplant, Tzatziki, Hummus,

Toasted Flat Bread

CHICKEN SLIDERS A & •• O \$21 Aioli, Chipotle Sauce

\$9 CHAR SIEW PORK BUNS A & 🖒 🖘

Pickled Cucumber, Coriander, Pork Floss, Hoisin Sauce

DUCK LETTUCE WRAPS \$8

BBQ Duck, Crisp Iceberg Lettuce Cups, Shallots, Artisanal Plum Sauce



















\$26











SALAD

Pecorino, Salsa Verde

Soy Ginger Dressing

Avocado, Red Onion

TOMATO & BURRATA 🗓 🖋 💖 🗸	\$25
Tomato, Fresh Burrata, Basil, Sourdough	

CAULIFLOWER SALAD 1 V P \$19 Cauliflower, Green Kale, Raisins, Walnuts,

TATAKI SALMON 🖙 🔄 Shredded Atlantic Salmon, Brown Rice, Avocado, Edamame, Seaweed,

GARDEN SALAD & \$14 Romaine Lettuce, Tomato, Cucumber,

CAESAR SALAD 🗓 🖋 😂 🔾 \$18

Romaine Lettuce, Bacon, Parmesan, Croutons, Anchovy Dressing

Add Chicken +\$3 Add Prawn +\$5

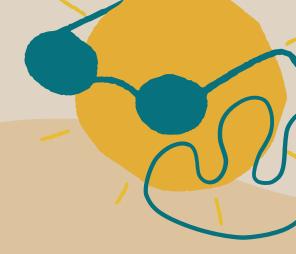


SEAFOOD		BURGER & EVERYTHING ELSE	
TEMPURA FRIED LOBSTER BUNS White Cabbage Coleslaw, Pickled Chilli Sauce	\$19	CHEESEBURGER Brioche Bun, Angus Beef Patty, Aged Cheddar, House Recipe Burger Sauce	\$28
LOCAL TUNA RICE PAPER ROLL © © Seared Tuna Tataki, Avocado, Shiso Leaf, Peanuts, White Soy Dressing	\$16	Add Bacon +\$5 BUTCHER CHEESESTEAK Black Angus Beef, Smoked Cheddar,	\$29
CRISPY BATTERED FISH & CHIPS DESCRIPTION OF THE CHIPS Soda Battered Hake Fish Fillet, French Fries, House Tartar Sauce	\$23	Onions, Pickles, Sun-dried Tomato Aioli FALAFEL WRAP BY SO P House Made Falafel, Hummus, Tomato, Parsley, Onion, Egg White Aioli	\$19
FRIED SALT AND PEPPER CALAMARI	\$16	THE MARTHADA Beef, Grilled Pineapple, Fried Egg, Cheese, Pickles, Coriander, Sambal	\$27
DESSERT DOUBLE CHOC CHIP COOKIES A A O P	\$8	STICKY PORK RIBS	\$32
Vanilla Ice Cream RAINBOW CAKE W W O O Unicorn Lollipop, Hundreds and Thousands	\$22	MIDDLE EASTERN PLANT-BASED SPICED KEBAB & FALAFEL Mark to the second	\$26
OVEN BAKED CHEESECAKE Fresh Berries, Raspberry Sauce	\$18	Beetroot Dip, Pita Bread	
BROOKLYN STYLE CHOCOLATE BROWNIE	\$16		
COTTON CANDY CONE (1) # (1) (2) (2) Chocolate Chip, Strawberry & Vanilla Ice Cream	\$11		
WHITE CHOCOLATE & MATCHA FONDANT CAKE Green Tea Sauce	\$17		1
GOLDEN CRISPY CHURROS Milk Chocolate Dip	\$12		
Vegetarian Dairy, Gluten Nuts, Legume Soy, Sesame Egg	Royle Fish Se	estand.	

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

Signature Item

Vegetarian Dairy Gluten Nuts Legume Soy Sesame Egg Pork Fish Seafood



\$22

\$19

\$19

\$20

\$20

\$21

\$21

COCKTAIL

	JUNGLE TRIBE Plantation Pineapple Rum, Aperol, Pineapple Juice, Lime Juice, Brown Sugar Syrup	\$23	MY TAI White Rum, Dark Rum, Blue Curacao, Maraschino Liqueur, Lime Juice, Orgeat Syrup, Angostura Bitters
7	TROPICANA Plantation Pineapple Rum, Midori Liqueur, Pineapple Juice, Lemon Juice, Soda Water	\$23	BLOODY MARY Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco
	TIKI TAKA Plantation Pineapple Rum, Madagascar Vanilla Liqueur, Pineapple Juice, Lemon Juice, Brown Sugar Syrup	\$23	DAIQUIRI (STRAWBERRY/MANGO) Rum, Lime Juice, Strawberry/Mango Fruit Mix MOJITO
	LYCHEE ROSE MIMOSA Prosecco, Lychee Syrup, Rose Water,	\$20	Rum, Lime Juice, Brown Sugar Syrup, Soda Water, Fresh Mint
	Soda Water		MARGARITA (STRAWBERRY/MANGO)
	SUMMER SPRITZ	\$21	Tequila, Cointreau, Lime Juice,
	Aperol, Lillet Rose, Prosecco,		Strawberry/Mango Fruit Mix
	Grapefruit Juice, Soda Water,		
	Grapefruit Bitters		LONG ISLAND ICED TEA
		400	Gin, Vodka, Tequila, Rum, Cointreau,
	SKIES THE LIMIT Vodka, Rum, Blue Curacao, Pineapple Juice,	\$22	Lemon Juice, Coke
	Coconut Water, Simple Syrup,		SINGAPORE SLING
	Orange Bitters		Gin, Cointreau, Dom Benedictine,
	•		Cherry Brandy, Pineapple Juice,



BEER	444	BOURBON, WHISKY WHISKEY	&	
ASAHI THE POSS MOSAIC IDA	\$14			
THE BOSS MOSAIC IPA LITTLE CREATURES PALE ALE	\$14 \$14	BULLEIT BOURBON	\$15	
PERONI	\$14	JACK DANIEL'S	\$15	
PERONI	214	MAKER'S MARK	\$15	
DRAUGHT BEER		MONKEY SHOULDER	\$15	
HEINEKEN	\$18	JOHNNY WALKER GOLD	\$17	
TIGER	\$18	GLENFIDDICH 15 YEARS	\$20	
CIDER		CHAMPAGNE &		
STRONGBOW GOLD APPLE	\$15	SPARKLING WINE	GLASS	BOTTLE
HOUSEPOUR SPIRIT		RUGGERI PROSECCO	\$18	\$98
		CHANDON GARDEN SPRITZ	-	\$98
BEEFEATER GIN	\$13	VEUVE CLICQUOT YELLOW LABEL BRUT	-	\$168
ABSOLUT VODKA	\$13	YELLOW LABEL BRUT		
HAVANA CLUB 3 YEARS RUM	\$13	WHITE WINE		
	410	PINOT GRIS	\$15	\$65
OLMECA ALTOS TEQUILA	\$13	Tempus Two Silver Series, Australia		
JIM BEAM BOURBON	\$13	SAUVIGNON BLANC Shaw & Smith, Australia	\$16	\$75
BALLANTINE'S WHISKY	\$13	PINOT GRIGIO Vivolo, Italy	-	\$88
GIN		RIESLING	-	\$90
FOUR PILLARS DRY	\$16	Dr Loosen, Germany		4100
HENDRICK'S	\$16	SAUVIGNON BLANC Cloudy Bay, New Zealand	-	\$100
VODKA		CHARDONNAY Vasse Felix, Australia	-	\$128
BELVEDERE	\$15	Vasse i elix, Australia		
GREY GOOSE	\$16	RED WINE		
		SHIRAZ	\$15	\$65
RUM		Tempus Two Silver Series, Australia		
NUSA KANA TROPICAL ISLAND	\$15	CABERNET SAUVIGNON The Trinity Hill, New Zealand	-	\$85
BLACK TEARS SUPER DRY	\$15	PINOT NOIR	_	\$85
BLACK TEARS SPICED RUM	\$15	Kris, Italy		
HAVANA CLUB 7 YEARS	\$16	ROSÉ WINE		
PLANTATION STIGGINS'	\$16	LUIS FELIPE EDWARDS	\$17	\$78
FANCY PINEAPPLE		CLASSIC ROSÉ Colchagua Valley, Chile		4.
TEQUILA		M DE CHATEAU MINUTY		\$98
PATRON SILVER	\$15	Provence, France	-	470
DON JULIO BLANCO	\$15			
				7

MOCKTAIL			SOFT DRINK		
SUMMER SPLASH Cranberry Juice, Lime Juice, Strawberry	22% sugar	\$12	COCA-COLA	5 _% sugar	\$6
Puree, Lychee Syrup, Ginger Ale	A 27	\$12	COCA-COLA LIGHT	O% sugar	\$6
TROPIC AFFAIR Pineapple Juice, Lemon Juice, Banana Puree, Coconut Water	27% sugar	412	GINGER ALE	B 5% sugar	\$6
TROPICAL SUNRISE Pineapple Juice, Lemon Juice, Grenadine, Sprite, Fresh Passionfruit	D 22% sugar	\$12	SPRITE	B 5% sugar	\$6
SPRING EQUINOX	8% sugar	\$12	SODA	A 0 _% sugar	\$6
Orange Juice, Lemon Juice, Honey, Thyme, Soda Water			TONIC	5% sugar	\$6
COOL PASSION Lemon Juice, Fresh Passionfruit,	8% sugar	\$12	RED BULL ENERGY DRINK	12% sugar	\$7
Fresh Mint, Soda Water			RED BULL SUGARFREE	A 0% sugar	\$7
MILKSHAKE			COFFEE		
STRAWBERRY EXCEPTION Strawberry Ice Cream, Strawberry Puree,	12% sugar	\$14	COFFEE ESPRESSO		\$5
Whipped Cream, Fresh Strawberries				A 0% sugar	
COOKIES & CREAM Chocolate & Cookies Ice Cream, Whipped	12% sugar	\$14	AMERICANO	A 0% sugar	\$6
Cream, Love Letter Chocolate Biscuit CARAMEL / CHOCOLATE/	12 _% sugar	\$12	FLAT WHITE	3% sugar	\$7
STRAWBERRY / VANILLA Ice Cream, Milk, Whipped Cream, Cherry			LATTE	3% sugar	\$7
,,,,,,,,,,,,,,			CAPPUCCINO	3 _% sugar	\$7
CHILLED JUICE	_		MOCHA	3% sugar	\$7
APPLE	8% sugar	\$6	ICED COFFEE	A 0% sugar	\$8
MANGO	9% sugar	\$6	1010 0011 11	sugar	
ORANGE	10% sugar	\$6	ICED TEA		
PINEAPPLE	9 _% sugar	\$6	ICED LEMON TEA	5% sugar	\$7
FRESH JUICE			TEA		
ORANGE	9% sugar	\$10	CHAMOMILE	O _%	\$6
WATERMELON	6% sugar	\$10	EARL GREY	O _% sugar	\$6
COCONUT	5% sugar	\$12	ENGLISH BREAKFAST	A 0% sugar	\$6
WATER			JASMINE	A 0% sugar	\$6
NORDAQ (Free-flow Still/Sparkling)	A 0% sugar	\$2 PER PERSON	PEPPERMINT	A 0% sugar	\$6



