RENKU

BAR & LOUNGE

BREAKFAST

ALL DAY DINING

SNACKS

DRINKS

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FOOD MENU

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RENKU

BAR & LOUNGE

BREAKFAST

6am–12pm

Bircher Muesli (V) — $15
Granny Smith Apple, Hazelnuts, Banana, Mixed Fresh Berries & Coco Nibs

Healthy Greek Yoghurt Parfait (V) — $14
Purple Corn-Quinoa Cereal, Granola Incan Golden Berries, Dried White Mulberries & Chia Seeds

Homemade Raisin & Buckwheat Pancakes (V) — $18
Caramelised Banana, Clotted Cream, Macadamia Nuts & Maple Syrup

Classic Eggs Benedict — $24
Poached Eggs, Parma Ham, Mesclun, English Muffin & Hollandaise

Avocado on Rye Toast (V) — $15
Cherry Tomatoes, Lemon, Chives & Arugula

Add Smoked Salmon $5

Big Breakfast — $28
2 Eggs Any Style, Hash Browns, Chicken Sausage, Bacon & Baked Tomato

Asian Delights — $22
Choice of Fish Ball Noodle Soup or Congee, Mushroom Chicken Siew Mai & Lobster Dumpling

Indian Vegetarian (V) — $22
Idli, Vada Sambar, Tomato Chutney & Upma

(V) Vegetarian

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Prices are subject to 10% service charge and prevailing goods and services tax.

ALL-DAY DINING

12pm–11pm

RISE House Salad $26
Shredded Cabbage, Apples, Celery, Dried Blue Berries, Walnuts, Crispy Corn Tortilla & Chicken Tenders served with Grain Mustard Dressing

Organic Quinoa Salad (V) $22
Tossed with Zucchini, Tomatoes, Cucumber, Parsley, Chives, Spinach, Feta Cheese & Lemon Vinaigrette

Mixed Green Salad (V) $18
Mesclun Mixed Greens, Cherry Tomatoes, Cucumber, Red Onion & Croutons
Choice of Dressing: Thousand Island, Caesar, Sesame

Chicken & Vegetable Gyoza $15
Pan-Fried Dumplings, Shredded Ginger & Black Vinegar

Soup of the Day $16

Spaghetti with Meatballs $26
Meatballs, Tomato Sauce, Served with Garlic Bread Roll

Tagliatelle $34
Organic Beef & Wild Mushroom Ragout with Grated Parmesan

RISE Club Sandwich $25
Grilled Chicken, Avocado, Melted Cheddar, Crispy Bacon, Lettuce & Fried Egg on Toasted Brioche, Served with Thick-Cut Fries

Panini (V) $24
Toasted Ciabatta with Roma Tomatoes, Grilled Portobello, Melted Mozzarella & House-Made Basil Pesto Dressing

(V) Vegetarian

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Maine Lobster Laksa $48
Thick Rice Vermicelli, Boiled Quail Egg, Bean Sprout, Sliced Fish Cake, Half Maine Lobster, Served with House-Made Laksa Broth

Chef Man Chung's Nasi Lemak $24
Steamed Fragrant Pandan Coconut Rice, Otak Mousse Stuffed in Indian Mackerel, Served with House-Made Sambal Sauce

Hainanese Chicken Rice $28
Slow-Poached Boneless Cordyceps-Fed Chicken Breast or Drum Stick with Lemongrass-Infused Fragrant Rice, Served with Chicken Broth, Chilli, Ginger & Soya Sauce

Kuhlbarra Barramundi $34
Pan-Roasted Barramundi with Wilted Spinach, Carrots & Tomatoes, Potato Galette Served with Warm Smoked Anchovy-Caper Dressing

Pasture-Fed Beef Ribeye (300 grams) $58
Char-Grilled Ribeye served with Thick-Cut Fries & Béarnaise Sauce

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SNACKS

12pm–6am

	Half-Dozen	One Dozen
Fresh Seasonal Oysters Freshly Shucked Oysters Served with Ponzu & Lemon	$30	$60
Soft Shell Crab Man Tou Pickled Cabbage & Chilli Crab Dipping Sauce		$18
Crispy Mid-Joint Chicken Wings Tossed with House-Made Thai Hot Sauce & Holy Basil		$15
Japanese Yakitori Glazed Chicken Thigh, Pickled Radish & Chives		$16
Chicken & Vegetable Gyoza Pan-Fried Dumplings, Shredded Ginger & Black Vinegar		$15
Truffle Fries V Thick Cut Fries, Parmigiano-Reggiano, Served with Truffle Aioli		$12
Char Kway Teow Wok-Fried Flat Rice & Yellow Noodles with Sweet Sauce, Prawns, Fish Cake & Chinese Chicken Sausage		$24
Singapore-Style Hokkien Mee Braised Rice Vermicelli & Yellow Noodles, Prawns, Squid & Pork Belly		$25
Beer-Battered Cod Fish & Chips Steak-Cut Fries, Coleslaw & Tartar Sauce		$26
USDA Prime Beef Burger Char-Grilled Beef Patty, Swiss Cheese, Streaky Bacon, Dill Pickles & Steak-Cut Fries		$26

V Vegetarian

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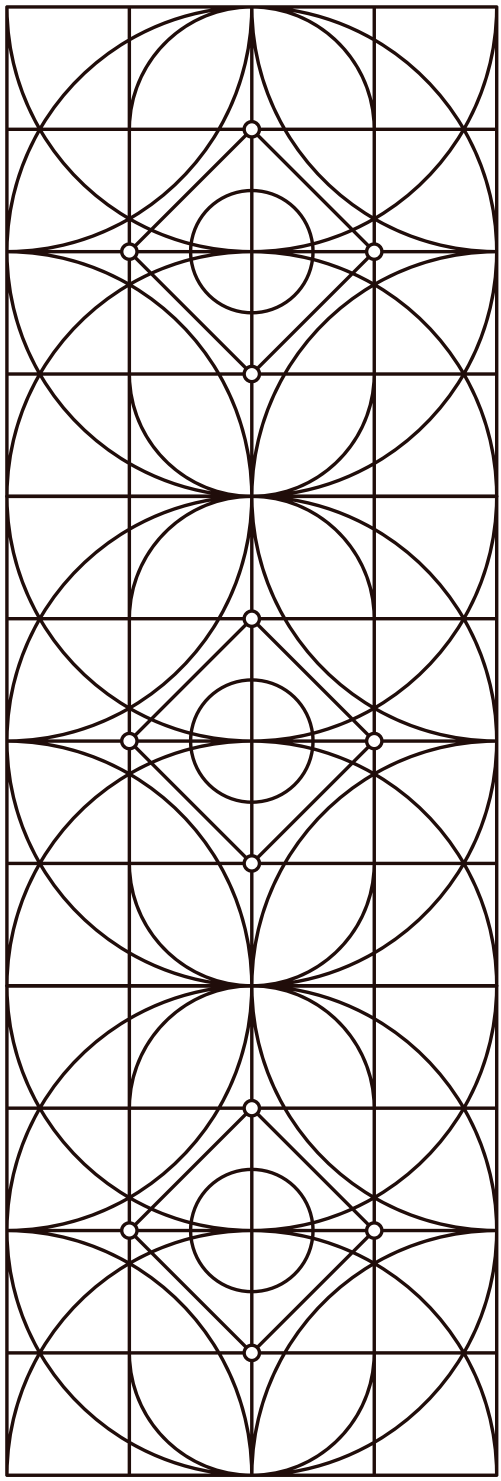

DRINKS

DRINKS

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COCKTAILS

$20

SHISO MOJITO

Umeshu, Yuzu Sake, Absinthe, Apples, Fresh Lime,
Honey, Okinawa Brown Sugar, Ginger Beer

(Plum, hint of spice, toasted sugarcane and citrus)

BOTANIST SOUR

Dry Gin, Umeshu, Pineapple Honey,
Blended Tea Vermouth, Fresh Lemon

(Dried plum, sour fruits and juniper infused tea)

FLY ME TO THE MOON

French Vodka, Coconut Oolong, Sugar,
Fresh Lemon, Brut Champagne

(Coconut nectar, citrus fruits and savoury tea)

BREAKFAST ALE

Aged Rum, Cheese Cake Flavoured Syrup,
Arabica Coffee, Irish Ale, Heavy Cream

(Candied nuts, cream cheese and coffee with cocoa)

SAKE MANHATTAN

Junmai Ginjo Sake, Bourbon, Red Vermouth,
Maraschino Liqueur, Lapsang Souchong,
Blended Bitters

(Hay smoke, sweet spice and herbaceous)

MY SWEET BLANC

Canadian Vodka, Sauvignon Blanc,
Blood Orange Liqueur, Coconut, Honey,
Green Tea Tincture

(Aromatic flowers, stone fruits and fresh cut grass)

Prices are subject to prevailing GST and 10% service charge

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COCKTAILS

$20

CHERRY SLINGER

Spanish Gin, Marasca Cherry Liqueur, French Herbal Liqueur, Fresh Pineapple, Passionfruit

(Tropical fruit, mixture of spice, tangy and dark red fruit)

SAKURA BLOSSOM MARTINI

Japanese Gin, Sakura Vermouth, Maraschino Liqueur

(Fresh flowers, saline and spices)

VINEYARD

Cognac, Spiced Fortified Wine, Crème de Cassis, Balsamic Vinegar, White Port Wine

(Candied spice, fruit wine and raisins)

SPICE MONKEY

German Gin, Hawthorn Rum, Five Spice Bitters

(Brunt honey, pink peppercorns and sweet spices)

Prices are subject to prevailing GST and 10% service charge

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CLASSIC COCKTAILS

$20

APEROL SPRITZ

Italian Apéritif, Piper Brut, Soda Water

PISCO SOUR

Pisco, Fresh Lemon, Fresh Lime, Simple syrup,
Egg White, Aromatic Bitters

SAZERAC

Rye Whiskey, Simple Syrup,
Gentian-based Bitters, American Absinthe

QUEEN'S PARK SWIZZLE

Aged Rum, Fresh Lime, Simple Syrup,
Fresh Mint, Aromatic Bitters

SINGAPORE SLING

Dry Gin, French Herbal Liqueur, Marasca Cherry
Liqueur, Dry Curaçao, Fresh Pineapple,
Fresh Lime, Soda Water, Aromatic Bitters

NEGRONI SBAGLIATO

Italian Bitters, Red Vermouth, Brut Champagne

Prices are subject to prevailing GST and 10% service charge

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TEA COCKTAILS

$20

BLUEBERRY LAVENDER

German Sloe Gin, Italian Bitter Apéritif, Lavender Tea

STRAWBERRY ROSE

Dutch Vodka, French Herbal Liqueur, Rose Tea,
Homemade Rose Syrup, Strawberry Jam

MARINA BAY PEARLS

London Dry Gin, Peach Liqueur, Marina Pearl Tea,
Fresh Lime, Homemade Lemongrass & Ginger Syrup

ROSELLA

French Gin, Italian Bitter Apéritif,
Wild Forest Berry Tea, Brut Champagne

Prices are subject to prevailing GST and 10% service charge

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VODKA

	45ML	BOTTLE
Absolut	16	20⊙
Absolut Elyx	17	21⊙
Aylesbury Duck	16	20⊙
Tried & True Vodka	16	20⊙
Smirnoff Black	18	22⊙
Ketel One	17	21⊙
Boyd and Blair	25	32⊙
Chase English Potato Vodka	25	32⊙
Stolichnaya Elit	21	26⊙
Black Cow Milk	21	26⊙
Pravda Polish	21	26⊙
Death's Door	21	26⊙
Grey Goose	21	26⊙
Grey Goose VX	24	30⊙
Belvedere	21	26⊙
Belvedere IX	28	38⊙
Boyd and Blair Overproof 151	27	36⊙

TEQUILA

BLANCO	45ML	BOTTLE
Don Julio	18	22⊙
Patrón Silver	25	32⊙

REPOSADO	45ML	BOTTLE
Artenom 1414	21	26⊙
Don Julio	21	26⊙
Patrón	26	34⊙
Excellia	22	28⊙

ANEJO	45ML	BOTTLE
Artenom 1146	21	26⊙
Excellia	24	30⊙
Don Julio	22	28⊙
Patrón	27	36⊙

MEZCAL	45ML	BOTTLE
Los Danzantes Reposado	20⊙	28⊙

Prices are subject to prevailing GST and 10% service charge

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WHISKEY/WHISKY

AMERICAN	45ML	BOTTLE
Maker's Mark	20⊙	250⊙
Rowan's Creek	21	260⊙
Elijah Craig 12YRS.	21	260⊙
High West American Prairie Reserve	21	260⊙
Willett Pot Still Reserve	22	280⊙
Noah's Mill	26	340⊙
Four Roses Single Barrel	22	280⊙
Willett Family Estate 8YRS.	30⊙	400⊙
Knob Creek	25	320⊙
Willett Family Estate 20⊙YRS.	46	700⊙
Jack Daniel's	18	220⊙
Gentleman Jack	22	280⊙

RYE	45ML	BOTTLE
High West Rendezvous	26	340⊙
Willett Family Estate 4YRS.	26	340⊙
High West Campfire	26	340⊙

IRISH/CANADIAN	45ML	BOTTLE
John Jameson	18	220⊙
Connemara	18	220⊙
Green Spot	21	260⊙
Teeling	21	260⊙
Canadian Club	18	220⊙

SCOTCH	45ML	BOTTLE
Monkey Shoulder	21	260⊙
Haig Club	24	300⊙
JW Black Label	18	220⊙
JW Blue Label	40⊙	600⊙
Chivas Regal 12YRS.	18	220⊙
Chivas Regal 18YRS.	35	500⊙
Chivas Royal Salute 21YRS.	55	800⊙

JAPANESE & OTHER ASIAN	45ML	BOTTLE
Nikka From The Barrel	20⊙	250⊙
Nikka All Malt	18	220⊙
Hibiki 17YRS.	110⊙	1650⊙
Amrut, Indian Single Malt	21	260⊙
Kavalan	21	260⊙

Prices are subject to prevailing GST and 10% service charge

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WHISKEY/WHISKY

SINGLE MALT	45ML	BOTTLE
Auchentoshan Three Wood	27	36⊙
Bruichladdich	25	32⊙
Springbank 15YRS.	3⊙	42⊙
Glenmorangie The Original	22	28⊙
Glenmorangie 18YRS.	38	55⊙
Glenmorangie 25YRS.	46	7⊙⊙
Balvenie Double Wood 12YRS.	24	3⊙⊙
Glenfiddich 12YRS.	22	28⊙
Glenfiddich 18YRS.	38	55⊙
Glenfiddich 3⊙YRS.	14⊙	2388
Singleton 12YRS.	19	24⊙
Glenlivet 12YRS.	19	24⊙
Glenlivet 15YRS.	33	45⊙
Glenlivet 18YRS.	4⊙	6⊙⊙
Macallan 12YRS.	22	28⊙
Macallan 15YRS.	27	35⊙
Macallan 18YRS.	55	8⊙⊙
Macallan 3⊙YRS.	3⊙⊙	45⊙⊙

ISLAND	45ML	BOTTLE
Laphroaig 1⊙YRS.	22	28⊙
Ardbeg 1⊙YRS.	25	32⊙
Lagavulin 16YRS.	32	44⊙

GIN

	45ML	BOTTLE
Beefeater 24	21	26⊙
Beefeater	17	21⊙
Bombay Sapphire	17	21⊙
Brass Lion Singapore Dry Gin	22	28⊙
Star Of Bombay	18	22⊙
Sipsmith	21	26⊙
Death's Door Gin	21	26⊙
G'Vine Floraison	21	26⊙
G'Vine Nouaison	21	26⊙
Citadelle Reserve	21	26⊙
St. George Botanivore Gin	22	28⊙
Hendrick's	22	28⊙
Monkey 47	22	28⊙
Tanqueray 1⊙	22	28⊙
Tanqueray Rangpur	21	26⊙
Colombo Gin	21	26⊙
Roku Gin	22	28⊙
Kinobi Gin	22	28⊙
The Botanist	21	26⊙
Gin Mare	19	24⊙
Chase William's Extra Dry Gin	2⊙	25⊙

With your choice of Fever Tree, East Imperial or Schweppes

Prices are subject to prevailing GST and 1⊙% service charge

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BRANDY

COGNAC	45ML	BOTTLE
Pierre Ferrand 1840	21	260
Remy Martin XO	35	500
Martell Cordon Bleu	38	525
Pierre Ferrand Selection des Anges	35	500
Martell XO	38	550
Hennessy XO	40	600
Pierre Ferrand Abel 45YRS.	52	780
Hennessy Paradis	110	1688
Hennessy Richard	350	5598
Remy Martin Louis XIII	350	5598

ARMAGNAC	45ML	BOTTLE
Chateau de Laubade XO	25	320
Chateau de Laubade 1944	140	260

APPLE BRANDY	45ML	BOTTLE
Daron Fine Calvados; France	16	200
Lairds Apple Brandy; USA	16	200

EAU DE VIE & PISCO	45ML	BOTTLE
Luxardo Kirsch Brandy	16	200
Coeur de Lion Drouin	16	200
St.George Pear Brandy	16	200
St.George Raspberry Brandy	16	200
Nardini Grappa Bianca	21	260
Campo de Encanto Grand & Noble	16	200

RUM

LIGHT RUM	45ML	BOTTLE
Plantation 3 Star	16	200
Diplomatico Blanco	18	220

DARK RUM	45ML	BOTTLE
Plantation Original Dark	16	200
Plantation Panama 2002 Single Island	21	260
Plantation Jamaica 2001 Single Island	21	260
Diplomatico Reserva Exclusiva	22	280
El Dorado 12	22	280
Plantation O.F.T.D. (69% ABV)	24	300
Plantation 20th Anniversary XO	26	340
Zacapa 23	31	420
Diplomatico Ambassador	48	740

FLAVORED RUM & CACHAÇA	45ML	BOTTLE
Koko Kanu	15	180
Kraken	18	220
Leblon Cachaça	18	220

Prices are subject to prevailing GST and 10% service charge

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AROMATIZED WINE

	60ML	BOTTLE
Mancino (Rosso, Secco, Bianco)	16	200
La Quintinye (Extra Dry, Bianco)	16	200
Lillet Blanc	16	200
Noilly Prat (Bianco)	16	200
Drapo Rosso	15	180
Punt e Mes	16	200

PORT & SHERRY

	60ML	BOTTLE
Graham's Fine White Port NV	15	180
Tio Pepe Dry Fino	16	200

ANISETTE

	45ML	BOTTLE
Sambuca	16	200
St. George Absinthe	24	300

APERITIFS

	45ML	BOTTLE
Aperol	16	200
Campari	16	200
Tempus Fugit Gran Classico	16	200

DIGESTIVES

	45ML	BOTTLE
Amaro Averna	16	200
Fernet Branca	16	200
Becherovka	16	200
Jagermeister	16	200

OTHER LIQUEURS

	45ML	BOTTLE
Limoncello Pallini	15	180
Cointreau	16	200
Grand Marnier	16	200
Kahlúa	16	200
Bailey's Irish Cream	16	200
Frangelico	16	200
Drambuie	16	200
Dom Benedictine	16	200

Prices are subject to prevailing GST and 10% service charge

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SAKE

Miyakanbi Junmai Ginjo,
Kanbai Shuzo Miyagi
$18 (90ml glass) / $138 (720ml bottle)
Full-bodied, fruit driven, off-dry

Shirayuki Edo Genroku Junmai, Konishi
$22 (90ml glass) / $168 (720ml bottle)
Full-Rich, bold, medium sweet, caramel, dark berries, oak

Sawanotsuru Koshu Jikomi Umeshu
$22 (90ml glass) / $168 (720ml bottle)
Mellow, rich aromas of plum, apple, soft honey-like finish

***Discover all three, flight of (3 x 30ml)**
$21

Sawanotsuru Junmai Taru
$28 (180ml bottle)
Exquisite balance, aged in Japanese wood barrels

Hitotoki Junmai, Rokkasen,
Yamagata Sparkling
$32 (180ml bottle)
Mildly sweet, sparkling

Tenryo Junmai Dai Ginjo, Gifu
$45 (180ml bottle)
Delicate, clean, classical, off-dry

Mizubasho Junmai Ginjo,
Nagai Shuzo, Gunma
$45 (300ml bottle)
Refreshing, fruit driven, gently sweet

Fukuju Junmai Ginjo, Kobe
$118 (720ml bottle)
Silky, juicy, fruity, fun

Sawanotsuru Minume Kimoto
Junmai Daiginjo
$198 (720ml bottle)
Complex, dry, delicate, big round finish

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DRAFT

Locally crafted and brewed
$15

BELGIUM WIT

IRISH ALE

RENKU LAGER
Our signature draft brewed with a hint of Green Tea

BOTTLED BEERS

TIGER $15
Lager, Singapore

HEINEKEN $16
Lager, Holland

CORONA EXTRA $16
Pale Lager, Mexico

PILSNER URQUELL $18
Lager, Czech Republic

ALBENS CIDER $16
Cider, Bali

GUINNESS® FOREIGN STOUT $18
Stout, Ireland

HITACHINO BEER $18
Red Rice Ale, Japan

OZENO YUKIDOKE BROWN WEIZEN RYUJIN BREWERY $18
Dunkelweizen, Japan

KINSACHI NAGOYA RED MISO LAGER $18
Medium Dark Lager, Japan

Prices are subject to prevailing GST and 10% service charge

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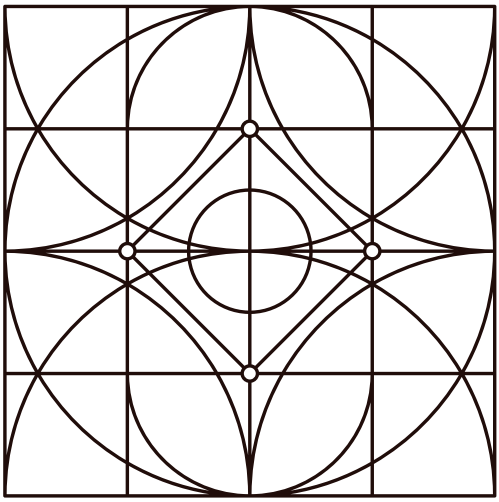

Organic biodynamic wines

WINES BY THE BOTTLE

Sustainable vineyards cultivate and harvest using ecologically sound, economically viable and socially responsible practices, such as energy and water conservation, use of renewable resources, integrated pest management, and restricted use of man-made chemicals.

Organic Viticulture (OV) – Organic agriculture avoids all synthetic pesticides, fertilizers and additives.

Biodynamic Viticulture (BV) – Biodynamic agriculture adopts not only organic practices, but also incorporates astrological influences, lunar cycles, and homeopathic remedies to fertilise the soil, treat diseases and ward off pests. The vineyard soil is seen as part of a connected system with our Earth, other planets and moons, and the air around us.

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WHITE WINE

CRISP AND FRESH

Rawson's Retreat — "Private Release"
South Eastern Australia, Australia — Chardonnay $68

Errazuriz — "Estate"
Casablanca Valley, Chile — Sauvignon Blanc $78

Dourthe "N°1"
Bordeaux, France — Sauvignon Blanc $85

Grace Gris de Koshu
Japan, Koshu $98

Pieropan — Soave Classico OV
Veneto, Italy — Garganega, Trebbiano $99

Huber — "Obere Steigen"
Traisental, Austria — Grüner Veltliner $99

Terre di San Lorenzo
Venezia Giulia, Italy — Pinot Grigio $99

Pascal Jolivet OV
Sancerre, France — Sauvignon Blanc $118

Peccavi
Margaret River, Australia — Chardonnay $128

Robert Mondavi — Fumé Blanc
Napa Valley, USA — Sauvignon Blanc $128

Louis Moreau, Chablis 1er Cru Les Fourneaux
Bourgogne, France — Chardonnay $118

(OV) Organic Viticulture
(BV) Biodynamic Viticulture

Prices are subject to prevailing GST and 10% service charge

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WHITE WINE

FRUITY & FLORAL

Trimbach OV
Alsace, France — Riesling $95

Marc Kreydenweiss Andlau BV
Alsace, France — Riesling $99

Schlossgut Diel
Kabinett, Goldloch, Germany — Riesling $105

CREAMY & COMPLEX

Joseph Faiveley
Bourgogne, France — Chardonnay $88

Kendall Jackson
"Vintner's Reserve", Santa Rosa. USA — Chardonnay $95

Famille Perrin L'Oustalet VdF OV
Rhone, France — Viognier/Marsanne $82

Latour Giraud, Meursault 1er Cru Les Charmes
Bourgogne, France — Chardonnay $228

Lucien Le Moine — Grand Cru, Corton-Charlemagne
France — Chardonnay $388

(OV) Organic Viticulture
(BV) Biodynamic Viticulture

Prices are subject to prevailing GST and 10% service charge

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RED WINE

SMOOTH & JUICY

Joseph Faiveley
Bourgogne, France
Pinot Noir $88

Franck Massard — El Mago OV
Terra Alta, Spain
Unoaked Garnacha $98

Misha's — "High Note"
Central Otago, New Zealand
Pinot Noir $135

E. Guigal — Chateauneuf-du-Pape
Rhone, France
Grenache/Syrah/Mourvedre $159

Patz and Hall Sonoma Coast
California, USA
Pinot Noir $188

MEDIUM BODIED & SUCCULENT

Rawson's Retreat — "Private Release"
South Eastern Australia, Australia
Shiraz/Cabernet Sauvignon $68

Dourthe N°1
Bordeaux, France
Merlot/Cabernet Sauvignon $85

Grace Kayagatake Rouge
Japan
Cabernet Sauvignon/Merlot/Muscat Bailey A $108

Peccavi
Margaret River, Australia
Cabernet Sauvignon $129

Pio Cesare
Barbaresco Alba, Italy
Nebbiolo $169

Vina Koyle BV
Gran Reserva, Chile
Cabernet Sauvignon $95

(OV) Organic Viticulture
(BV) Biodynamic Viticulture

Prices are subject to prevailing GST and 10% service charge

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RED WINE

ELEGANT & SPICY

Oddero — Barbera d'Alba OV
Piedmont, Italy
Barbera $115

St. Francis
Sonoma County, USA
Cabernet Sauvignon $118

Marqués de Cáceres
Gran Reserva, Rioja, Spain
Tempranillo $138

Chateau Gloria
St. Julien, France
Cabernet Sauvignon/Merlot $188

Marqués de Murrieta — "Castillo Ygay"
Gran Reserva Especial, Rioja, Spain
Tempranillo $188

Peter Michael — "L'Esprit des Pavots"
Sonoma County, USA
Cabernet Sauvignon/Merlot $299

Chateau Montrose Grand Cru Classe
St Estephe, Bordeaux, France
Cabernet Blend $358

Domaine des Perrieres — Costieres de Nimes BV
Rhone, France
Rhone blend $98

BUBBLES

Dom Perignon Brut $388

Piper-Heidsieck, "Rare" Prestige Champagne $388

(OV) Organic Viticulture
(BV) Biodynamic Viticulture

Prices are subject to prevailing GST and 10% service charge

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BUBBLES BY THE GLASS

Moscato d'Asti Perlino Scanavino
NV **$16 ($78 bottle)**
Light, aromatic with sensations of white flowers, peaches and candied fruit

Champagne Piper Heidsieck
Brut, NV **$23 ($112 bottle)**
Fresh, medium-bodied, fine bubbles, notes of apples, pears, vanilla, toast

Champagne Rose Piper Heidsieck
Brut, NV **$26 ($125 bottle)**
Rich, expressive, full-bodied with red fruits and nutty notes

WHITE WINE BY THE GLASS

Viognier/Marsanne Perrin – L'Oustalet VdF OV
Rhone, France **$17 ($82 bottle)**
Medium-bodied, smooth, elegant, delicate, peach, melon, white flowers

Pinot Grigio Bastianich – "Vigne Orsone"
Friuli, Italy **$18 ($88 bottle)**
Light, crisp, dry and flinty, lemon, green apple, blossoms, fresh acidity

Chardonnay Nielson by Byron
Santa Barbara County, USA **$20 ($95 bottle)**
Fruit forward, smooth, medium-bodied, dry, buttery and complex, oak

Sauvignon Blanc Craggy Range
Martinborough, New Zealand **$20 ($95 bottle)**
Light to medium bodied, aromatics of citrus, gooseberries, apples, herbal

(OV) Organic Viticulture
(BV) Biodynamic Viticulture

Prices are subject to prevailing GST and 10% service charge

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RED WINE BY THE GLASS

Cabernet Sauvignon Santa Helena – "Varietal"
Central Valley, Chile **$15 ($68 bottle)**
Powerful modern, dry, ripe fruit, dark cherries, oak flavours and firm tannins

Malbec Catena
Mendoza, Argentina **$19 ($90 bottle)**
Intense, concentrated with soft texture, red and dark fruit, mocha, sweet spice

Cabernet Sauvignon **BV**
Vina Koyle, Gran Reserva, Chile **$20 ($95 bottle)**
Bold, rich, fruit driven, plum, cassis, nutmeg, chocolate, oak vanilla, round tannins

Pinot Noir Oyster Bay
Marlborough, New Zealand **$20 ($95 bottle)**
Medium-bodied, dry, elegant and assertive, cherries, plums, spice, oak

Sangiovese Isole e Olena – Chianti Classico
Italy **$22 ($99 bottle)**
Medium-bodied, dry, soft texture, bitter chocolate, black cherries, ripe tannins

Grenache Torbreck – "Cuvee Juveniles"
Barossa Valley, Australia **$29 ($138 bottle)**
Medium-bodied, dry, soft texture, dark plums, black cherries, ripe tannins, meaty, peppery notes

(OV) Organic Viticulture
(BV) Biodynamic Viticulture

Prices are subject to prevailing GST and 10% service charge

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MOCKTAILS
$15

COCONUT BLOSSOM
Lemongrass, Kaffir-Lime Cordial, Fresh Pineapple,
Fresh Lime, Coconut Water

GINGER COOLER
Fresh Ginger, Fresh Lemon, Hibiscus Syrup,
Fresh Orange, Ginger Ale

MANGO DELIGHT
Mango Juice, Macadamia Syrup, Grenadine, Whipped Cream

RASPBERRY SPRITZER
Raspberry Puree, Fresh Lemon,
Sugar Syrup, Soda Water

FRESHLY SQUEEZED JUICES
$12

**Orange / Apple / Watermelon /
Pineapple / Carrot**

SOFT DRINKS
$9

**Coca-Cola / Sprite / Fever Tree
Mediterranean Tonic / Ginger Ale /
Soda Water / East Imperial Soda Water /
Superior Tonic / Ginger Beer**

HOMEMADE ICED TEAS
$10

**Wild Berry Tea / Iced Lemon Tea /
Passion Chamomile Tea /
Grapefruit Hibiscus Tea**

STILL WATER

Fiji 500ml	9
Fiji 1000ml	14
Evian 500ml	9

SPARKLING WATER

Perrier 330ml	7
San Pellegrino 500ml	9
San Pellegrino 1000ml	12

Prices are subject to prevailing GST and 10% service charge

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TEAS

MARINA BAY SANDS EXCLUSIVES $10
Durian Lapis
Marina Pearls

HERITAGE FOOD INSPIRED $9.50
Pandan Earl Grey
Mango Sticky Rice
Lychee Konnyaku
Nasi Lemak
Seri Kaya

SONG INSPIRED $9.50
The Moon Represents My Heart

ETTE CLASSICS $9.50
Nanyang Breakfast
Cranberry Sweetie*(CF)*
Just Peppermint*(CF)*
Just Chamomile*(CF)*

PURE TEA $9.50
Jasmine Monkey King
Imperial Pu'er
Iron Goddess

Coffee / Espresso	**$9**
Milk / Hot Chocolate / Americano	**$9.50**
Latte / Cappuccino / Flat White / Double Espresso	**$9.50**
Iced Coffee / Iced Mocha / Iced Chocolate	**$9.50**

(CF) Caffeine free

Prices are subject to prevailing GST and 10% service charge

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RARE COFFEE SELECTIONS

Wild Kopi Luwak-Grand Reserve $28

Kopi Luwak, often referred to as 'the world's most expensive coffee', derives its name from the Indonesian civet cat. The Luwak cat selects only the most perfectly ripened berried, a process of meticulous inspection and one of the reasons why wild kopi Luwak is so prized. In addition, the consumption of these berries begins a unique process that uses the Luwak's natural enzymes to remove any bitterness from the bean. This results in a coffee full and heavy in body, yet low in acidity, with chocolate and caramel undertones.

2016 Kona Coffee Festival Cupping Competition Crown Champion— Kona Gold Rum Co. — Extra Fancy $26

This year's Crown Competition winning farm, Kona Gold Rum Co. is well-balanced, with medium body and bright acidity, this coffee has a fruity cup with crisp notes of citrus, raspberry, peach and apple, and smoother tones of molasses, melon, clove and brown sugar.

Jamaica Blue Mountain — Gold Cup, Grade 1 $22

Jamaica Blue Mountain is regarded amongst the most exquisite and sought after coffees in the world. The Blue Mountain's ideal conditions for growing coffee produce beans which are noted for their floral aromas, mild yet complex flavor, a lack of bitterness and a creamy, almost chocolatey taste.

Guatemala Specialty Decaf — Swiss Water Process $14

Sourced from Finca La Pastoria in the Santa Rosa region of Guatemala. This Catuai variety of 100% Arabica coffee is the highest speciality graded coffee in existence that underwent the Swiss Water process. Big bodied with the notes of chocolate caramel and a hint of citrus. It is well balanced with a long sweet aftertaste.

Prices are subject to prevailing GST and 10% service charge

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