

NOVEMBER SET MEALS

2 COURSE \$30++ • 3 COURSE \$38++

STARTERS

MIXED LEAF SALAD

Fresh leafed salad served with sun-dried tomatoes, olives, feta, walnut, dried cranberry and balsamic vinaigrette.

or

SALT AND PEPPER CALAMARI

Our signature appetizer – seasoned, marinated and flash fried. Sweet chilli mayonnaise.

or

SATAY CHICKEN SKEWERS

Served with satay sauce.

MAINS

SMASHED WAGYU BURGER

Two grilled wagyu patties, cheese, tomato, lettuce, caramelized onions and special sauce. Served with coleslaw and Dallas fries.

or

ST LOUIS FARMLAND USA PORK RIBS

Slowly braised St Louis Farmland USA pork ribs with coleslaw and Dallas fries. Choice of berri or ery sauce.

or

DALLAS FAJITAS

Choice of tender grain-fed ribeye, chicken or vegetarian with guacamole, sour cream, salsa caramelized onions and warm flour tortillas.

or

ROASTED SNAPPER WITH FENNEL AND TOMATO

Served with sautéed potatoes.

or

PRIME RIB STEAK - ADD \$10++

Slowly cooked and finished on the chargrill. Served with Dallas fries and a choice of salad or seasonal vegetables. Best served medium rare (250g). Choice of sauces: Red wine jus • Black Pepper • Smokey BBQ • Wild Mushroom

DESSERTS

HOUSEMADE APPLE PIE

Served with caramel sauce and vanilla bean ice cream.

or

WARM CHOCOLATE BROWNIE

Moist chocolate brownie served with chocolate sauce and vanilla bean ice cream.

COFFEE OR TEA

Prices are subject to 10% service charge and prevailing government tax



GIN		BTL	COCKTAILS
BEEFEATER (HOUSE)	\$12	\$190	THE CLASSICS
BOMBAY SAPPHIRE	\$15	\$200	APEROL SPRITZ
TANQUERAY 10	\$16	\$210	<i>Aperol and prosecco.</i>
HENDRINK'S	\$17	\$230	MARTINI
MONKEY 47	\$18	\$230	<i>Gin and vermouth, made to your taste.</i>
THE BOTANIST	\$18	\$230	OLD FASHIONED
			<i>Maker's Mark, sugar, orange and aromatic bitters.</i>
VODKA			LYCHEE MARTINI
STOLICHNAYA (HOUSE)	\$12	\$190	<i>Vodka and lychee liqueur.</i>
ABSOLUT BLUE	\$14	\$210	ESPRESSO MARTINI
GREY GOOSE	\$16	\$230	<i>Vodka and coffee liqueur.</i>
KETEL ONE	\$16	\$230	FLAT WHITE MARTINI
BELVEDERE	\$18	\$260	<i>Espresso, vodka and baileys</i>
RUM			MARGARITA
BACARDI SUPERIOR (HOUSE)	\$12	\$190	<i>Tequila, triple sec and lime. Served frozen, straight up or on the rocks.</i>
CAPTAIN MORGAN SPICED GOLD	\$14	\$210	MOJITO
MYER'S DARK	\$15	\$210	<i>Bacardi, lime, mint and raw sugar.</i>
KRAKEN BLACK SPICED	\$16	\$230	BOURBON SALTED CARAMEL WHITE RUSSIAN
GOSLINGS BLACK SEAL	\$16	\$230	<i>Vodka, bourbon, kahlua and salted caramel.</i>
TEQUILA			SINGAPORE SLING
JOSE CUERVO (HOUSE)	\$12	\$190	<i>Gin, triple sec, cherry brandy, Benedictine DOM, grenadine, pineapple juice and fresh lime.</i>
PATRON SILVER	\$18	\$210	DARK 'N' STORMY
PATRON ANEJO	\$18	\$210	<i>Dark rum, spiced rum, ginger beer and lime.</i>
PATRON XO CAFE	\$18	\$210	MIXED BERRY DAIQUIRI
			<i>Dark rum, Chambord, red berries puree and fresh lime juice.</i>
WHISKY			NEGRONI
CHIVAS REGAL 12YR (HOUSE)	\$12	\$190	<i>Gin, campari and rosso vermouth</i>
CHIVAS REGAL 18YR	\$17	\$260	WHISKY SOUR
			<i>Bourbon whisky and fresh lime juice.</i>
MACALLAN 12YR	\$16	\$290	PINA COLADA
MACALLAN 18YR	\$31	\$610	<i>Malibu rum, pineapple juice, coconut cream and milk.</i>
FIREBALL CINNAMON	\$13	\$210	LYCHEE CRUSH
MONKEY SHOULDER	\$14	\$230	<i>Lychee, vodka, lychee liqueur, fresh lime juice and grenadine.</i>
JOHNNIE WALKER BLACK	\$14	\$230	YUZU MOJITO
JOHN JAMESON	\$14	\$230	<i>White rum, yuzu fruit puree, mint leaves, fresh lime juice and mint syrup.</i>
LAPHROAIG 10YR	\$16	\$260	BLOODY MARY
HIBIKI DISTILLERS HARMONY	\$16	\$260	<i>Vodka, tomato juice, cracked pepper, salt, Worcestershire sauce and tabasco served with lemon wedge and celery.</i>
BOURBON & RYE			MIMOSA
JIM BEAM (HOUSE)	\$12	\$190	<i>Orange juice and champagne.</i>
JACK DANIEL'S	\$14	\$230	LONG ISLAND ICED TEA
MAKER'S MARK	\$16	\$260	<i>Gin, vodka, Bacardi, tequila, triple sec, lime and Coke.</i>
SHOTS			CORONARITA
JÄGERBOMB	\$12		<i>Tequila, triple sec, lime and Corona flipped inside.</i>
B52	\$12		MOCKTAILS
KAMIKAZE	\$12		COCO COOLER
LEMON DROP	\$12		<i>Pineapple, coconut and mint.</i>
THREE WISE MEN	\$12		WATERMELON MINT VIRGIN MOJITO
			<i>Fresh watermelon, mint, lemon and sparkling.</i>
			RASPBERRY & PEACH LEMONADE
			<i>Fresh raspberry and peach, Sprite and lemons.</i>
			FROZEN YUZU LEMONADE
			<i>Fresh yuzu, lemonade and mint</i>

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAX.