

TAPAS

Char-Grilled Octopus	SF ★	16
Singapore Chili Crab Fondue with Fried Flower Roll	SF ★	14
Spicy Tuna Tataki	S, N NEW	16
Pepperonata Tomato Toast	V	10
Baked Mussels	S, SF ★	16
Braised Beef Short Rib	B, D	16
Chicken Popper		12
Crispy California Maki Roll	SF	14
TEMPO Beef Slider	B, D	16
Crispy Truffle Fries with Grated Parmigiana	V, D	10
Duck Rillettes	D ★	18
Tangy Garlic Prawn	S	13
Spicy Chicken Mid Wing	S	12
Mozzarella with Grilled Vegetable Salad	V, D	16
Burnt Green Leaves Caesar	V NEW	14
Char-broiled Calamari with Salsa Verde	SF NEW	16

FLATBREAD

Seafood Pesto	SF, D, N	26
Sustainable Seafood Rustic Pesto Mozzarella Cheese Parmigiana		
The Queen	V, D	24
Mozzarella Cheese Fresh Basil Arugula Tomato		
Hawaiian Chicken Tikka	S, D ★	24
Chicken Marinated Tangy Spice Yoghurt Honey Pineapple Mozzarella Cheese		
Marsala Lamb	S, D	26
Spicy Minced Lamb Sour Cream Coriander		
Pepperoni & Olives	B, D	26
Beef Pepperoni Black Olive Mozzarella Cheese		

PASTA

Lobster Linguine	SF NEW	86
Australia Rock Lobster Roma Tomato Sauce		
Ocean Seafood Laksa Marinara	S, SF	28
Sustainable Seafood Laksa Sauce Spaghetti		
Australian Beef Ragout Penne	B, D	24
Braised Rich Beef Casserole Grated Parmigiana Penne		
Chicken Pesto Linguine	N	26
Chicken Asparagus Homemade Pesto Parmigiana		
Seafood Aglio Olio	S, SF ★	28
Sustainable Seafood Garlic Parsley Extra Virgin Olive Oil Chili Flake Spaghetti		
Medley Mushroom Spaghetti	S, V ★	24
Mushroom Garlic Parsley Extra Virgin Olive Oil Chili Flake		

SOUP (served with Homemade Focaccia Bread)

Hearty Minestrone Soup	NEW	12
Medley Mushroom Scented Porcini	V	14
French Onion and Oxtail Soup	B NEW	16
Lobster Bisque	SF ★	16

JOSPER GRILL SPECIALITY

Serving up the most tenderised and flavoured steak cuts and seafood. Smoky sizzling barbeque with a sense of nostalgia.

Corn-Fed Chicken Leg (Boneless)		24
Angus Grain Fed Ribeye (250g)	B	48
Angus Grain Fed Sirloin (250g)	B	36
Australian Baby Lamb Chop (300g)		48
Jumbo King Prawn	SF ★	36
Salmon Fillet with Beurre Blanc Sauce	SF, D	36
Kurobuta Pork Chop	P ★ NEW	56
Braised Angus Short Rib	B NEW	46
Australian Rock Lobster	SF NEW	108
Supreme Chicken Duxelle	D NEW	28
Angus T-Bone Steak	B NEW	58

SELECTION OF 2 SIDES

Truffle Butter US Asparagus and Carrot	SF, D	5
Creamy Cheese Spinach	V, D	5
Sautéed Truffle Garlic Butter Mushroom	V, D	5
Crispy Truffle Fries with Grated Parmigiana	V, D	5
Double Cheese Wagyu Beef Burger	B, D	28
Australian Wagyu Beef Patty Caramelized Onion Melted Cheese Truffle Fries		

SHARING PLATTER (For 2 to 3 guests)

Mixed Grilled Meat Platter	S, B	98
Angus Grain Fed Ribeye, Australian Baby Lamb Chop, Corn-Fed Chicken Leg and Spicy Chicken Mid Wing served with Crispy Truffle Fries with Grated Parmigiana		
Ocean Seafood Platter	SF, D	108
Jumbo King Prawn, Hokkaido Scallop, Grilled Squid, Salmon Fillet with Beurre Blanc Sauce served with Truffle Butter US Asparagus and Carrot		
Nawabi Kalmi	S, D	26
Indian Spiced Chicken Chicken Curry Saffron Rice		
Kastoori Malai Jhinga	S, SF, D	36
King Prawn Prawn Curry Saffron Rice		
Masala Chicken with Naan	S, D, N ★	28
Add on Naan	V	5
Surkh Mahi Tikka	S, D, N ★ NEW	36
Steaks of Blush Pink Salmon, Spiked with Indian Spices, Cooked in the Tandoor with Naan, Vegetarian Curry		
Bhatti ka Paneer	V, S, D, N NEW	26
Cottage Cheese Marinated with Home Ground Spices, Cooked Over Glowing Embers, Specialty of Amritsar with Naan, Vegetarian Curry		

DESSERTS

Vanilla Crème Brûlée with Mango Passion Compote	V, D	14
Ice Cream 100ml (Häagen-Dazs)	D	14
Vanilla Belgian Chocolate Strawberry Caramel Biscuit and Cream		
Affogato	V, D	16
Sundae	V, D	18
Chocolate Strawberry Vanilla		

V - Vegetarian | S - Spice | P - Pork | B - Beef | SF - Seafood | N - Nuts | D - Dairy | ★ Chef's Recommendation

Prices are in Singapore dollars, subject to service charge and prevailing government taxes. Please let us know if you have any dietary requirements, food allergies or food intolerances.

DRAUGHT BEER

	HALF	PINT
Tiger	12	16
Erdinger Weissbier	13	17
Archipelago Summer IPA	13	17
Guinness Surger		18
Tiger Tower (300cl)		78

CHAMPAGNE & SPARKLING

	GLS	BTL
Piccini Prosecco Extra Dry Veneto Italy	14	58
Abele 1757 Brut Reims Champagne France NV	25	138

SWEET

	GLS	BTL
Bava Moscato d'Asti DOCG Piedmont Italy <i>Organic</i>	14	78

ROSE

	GLS	BTL
Chateau d'Estoublon La Reserve Rose Provence France <i>Organic</i>		98
Chateau des Ferrages Note de Rose Provence France <i>Sustainable</i>	14	58

WHITE

	GLS	BTL
M Wines Sauvignon Blanc South Eastern Australia	12	58
Pigro, Delle Venezie Pinot Grigio Trentino Italy <i>Organic</i>	15	68
M. Chapoutier Schieferkopf Riesling Baden Germany <i>Organic</i>	16	72
Jean Leon 3055 Chardonnay Penedes Spain <i>Organic</i>	17	78
Domaine Seguinot Bordet Chablis Burgundy France <i>Sustainable</i>		88
Dominique et Janine Crochet Sancerre Loire France <i>Sustainable</i>		98
M.Chapoutier Crozes-Hermitage "Petite Ruche" Rhone France <i>Organic</i>		118

RED

	GLS	BTL
M Wines Cabernet Sauvignon South Eastern Australia	12	58
Fontella Chianti DOCG Tuscany Italy <i>Sustainable</i>	15	68
Surain Popcorn Merlot Bordeaux France <i>Sustainable</i>	16	72
Mount Riley Pinot Noir Marlborough New Zealand <i>Sustainable</i>	18	88
Torres Altos Ibericos Reserva Rioja Spain <i>Sustainable</i>		98
Couvent des Jacobins Le Menut Saint-Emilion France <i>Sustainable</i>		108
Degani Amarone della Valpolicella Classico Veneto Italy <i>Sustainable</i>		118

GIN

	GLS	BTL
Widges London Dry Gin	14	180
Bombay Sapphire	16	180
Hendricks Monkey 47 Dry Roku	18	200
Botanist	20	240
Ki No Bi Kyoto Dry	24	280

VODKA

	GLS	BTL
Tried & True Vodka	14	180
Kanto Perya Popcorn Vodka	16	180
Grey Goose	20	240
Belvedere	20	240

TEQUILA

	GLS	BTL
Patron Silver	20	240
Codigo 1530 Reposado	22	260
Kah Bianco	17	248
Kah Reposado	17	248

COGNAC

	GLS	
Martell VSOP	15	
Martell Cordon Bleu	34	
Remy Martin XO	36	
Remy Martin VSOP	18	250

MOCKTAIL

Berry Burlesque		12
Lyre's Dry London Spirit Raspberries Lemon Juice Simple Syrup		
East Side		12
Japanese Cucumber Mint Leaf Honey Lime Juice Lemon Lime Soda		
Spumoni		12
Lyre's Italian Orange Pink Grapefruit Juice San Bitter Rosso		

SIGNATURE COCKTAIL

Allegro	28
Veritas Rum Jackfruit Banana Liqueur Lemon Juice Egg White	
Ritardando	21
Buffalo Trace Bourbon Ube Cream Liqueur Glutinous Rice Syrup Coconut Cream	
Larghetto	22
Codigo Reposado Vidal Mezcal Amaro Averna Rinquinquin Peychaud Bitters	
Moderato	22
Plantation OFTD Rum Lemon Juice Strawberry Crème de Fruits Cream Lustau East India Solera Pistachio Foam	
Adagio	24
KI NO BI Kyoto Dry Gin Truffle Washed Dolin Dry Vermouth Shitake Mushroom Oil	

CLASSIC COCKTAIL

Margarita	20
Tequila Orange Liqueur Lime Simple Syrup	
Mojito	20
Rum Mint Lime Sugar Bitters	
Negroni	21
Gin Sweet Vermouth Campari	
Whiskey Sour	22
Bourbon Lemon Simple Syrup Egg White Bitters	
Singapore Sling	22
Gin Cherry Liqueur Orange Liqueur Dom Benedictine Lime Pineapple Bitters	
Moscow Mule	22
Vodka Ginger Beer Lime	
Aperol Spritz	24
Aperol Prosecco Soda	

RUM

	GLS	BTL
Plantation 3 Stars White Rum	14	180
Plantation OFTD Rum Wray & Nephew Overproof Rum	20	240

BLENDED WHISKEY

	GLS	BTL
Mackintosh Blended Malt Scotch	14	180
Dewar's White Label	16	180
Dewar's 12 Years JW Black Label Monkey Shoulder	18	200
Dewar's 15 Years	20	240

BOURBON WHISKEY

	GLS	BTL
Maker's Mark	16	180
Buffalo Trace Bourbon	20	180
Knob Creek 9 Years	20	240

SINGLE MALT

	GLS	BTL
Glenmorangie 10 Years	16	180
Aberfeldy 12 Years	18	200
Dalmore 12 Years	24	280
Aberfeldy 16 Years	26	320
Aberfeldy 18 Years		380
Auchentoshan 12 Years	18	200
Auchentoshan Three Wood	20	240
Auchentoshan 18 Years	32	360
Auchentoshan 21 Years	40	500
Aultmore 12 Years Balvenie 12 Years Double Wood	20	240
Glenfiddich 12 Years Glenlivet 12 Years		
Glenrothes Soleo 12 Years		
Macallan 12 Years Sherry Oak	22	260
Glenfiddich 15 Years	24	280
Glenfiddich 18 Years Glenlivet 18 Years	26	320
Macallan 18 Years Sherry Oak	50	750
Bowmore 12 Years	24	280
Laphroaig 10 Years	22	260

OTHER WHISKEY

	GLS	BTL
John Jameson	16	180