. HAPPY HOUR .

Daily from 12.00pm to 6.00pm

\$15 PER COCKTAIL

Gimlet

Gin | Lime | Sugar

Mojito

Rum | Mint | Lime | Sugar | Ginger Ale

Moscow Mule

Vodka | Lime | Ginger Beer

Paloma

Tequila | Grapefruit | Lime | Soda

\$12 PER GLASS OF SPIRIT

Widges London Dry Gin
Plantation 3 Stars White Rum
Tried & True Vodka
Los Arcos Blanco Tequila

Mackintosh Blended Malt Scotch

\$10 PER GLASS OF WINE

Piccini Prosecco Extra Dry

M Wines Sauvignon Blanc

M Wines Cabernet Sauvignon

\$10 PER SMALL PINT OF BEER

Tiger Draught

. ENGLISH.

AFTERNOON TEA SET FOR 2

\$68

SANDWICH

Mini Alaskan King Crab Roll
Caviar

Bocconcini Cream Cheese Puff

Heirloom Tomato | Green Pesto

SAVOURY

Duck Rillettes Arancini

Japanese Mayonnaise

Braised Wagyu Beef Cheek

Baked Hasselback Potato

Cheese Sauce | Bacon Bits

DESSERT

Kahlua Tiramisu Chocolate Cup

Salted Caramel Macaron

Nyangbo 68% Hazelnut Feuilletine

Philadelphia Baked Cheesecake

Chocolate Chip Scone

Clotted Cream | Fruit Marmalade

BEVERAGE

Coffee or Tea Selections

3.00pm to 5.00pm. Last order at 4.30pm

Price is subjected to service charge and prevailing government taxes.

. PERANAKAN .

AFTERNOON TEA SET FOR 2

\$68

SANDWICH

Jicama and Cuttlefish Salad, Kueh Pie Tee Shell
Spicy Sardine Sandwich

SAVOURY

Lemongrass Chicken

Coconut Cream | Charcoal Bun

Baked Fish Otak Otak, Egg Tart

Nyonya Laksa Shrimp

DESSERT

Coconut Macaron

Bandung Rose Mascarpone

Pulut Hitam Chantilly

Ondeh-Ondeh Swiss Roll

Gula Melaka Quenelle

BEVERAGE

Teh Tarik

3.00pm to 5.00pm. Last order at 4.30pm

Price is subjected to service charge and prevailing government taxes.

. TAPAS .

Indulge in an array of tapas selections, where each bite tells a story of culinary artistry on your plate.

Singapore Chilli Crab Fondue ★ Fried Flower Roll	14
Spicy Tuna Tataki <i>N</i> Crispy Rice Puff	16
Pepperonata Tomato Toast V	10
Chicken Popper S	12
Crispy California Maki Roll SF	14
Beef Slider Charcoal Bun	17
Loaded Fries Beef Ragout	12
Sweet Potato Fries <i>V</i> Rosemary & Parmesan	9
Tangy Garlic Prawn	15
Spicy Chicken Mid Wing	13
Char-Broiled Calamari ★ Salsa Verde	16
Char-Grilled Octopus Salad ★	17
Mozzarella with Grilled Vegetable Salad $\it V$	17
Ngoh Hiang	12
Grilled Lemongrass Chicken Skewer Thai Chilli	14
Kataifi Prawn Citrus Mayonnaise	16

★ - Chef's Recommendation | V - Vegetarian | S - Spicy | SF - Seafood | N - Nuts

