

## COCKTAIL COLLECTION

<b>Pineapple Moscow Mule</b>	16
A Large measure of Absolut Vodka delicately churned with Pineapple and lime juice, topped with spicy Ginger Beer	
<b>Forbidden Fruits</b>	16
This refreshing original is started with muddled Pineapple, Cilantro And Basil. A measure of Belvedere Vodka, Combier Crème de Fruits Rouge and Lime Juice are added, strained into a glass, topped with sparkling wine Then served in Champagne tulip	
<b>Kir Royal</b>	16
Felix Kir could have never imagined that his drink would become a favorite around the world, with many variations. A perfect mix Champagne and Crème De Cassis offers a refreshing start to any evening	
<b>Shining Negroni</b>	16
We start with a measure of Aviation Gin & Campari poured over ice In an old fashioned glass, topped with Prosecco to add some shine. The drink is finally topped with orange peel	

Service charge of 18% will be added to all parties of 6 or more guests

## SCOTCH – SINGLE MALT

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ABERLOUR 12 YRS	18
GLENFIDDICH 12 YRS	18
GLENLIVET 12 YRS	18
TALISKER 10 YRS	21
OBAN 14 YRS	23
MACALLAN 12 YRS	23
MACALLAN RARE (2OZ)	58
MACALLAN REFLECTION (1OZ)	120

## SCOTCH – BLENDED

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J&B	19
DEWARS WHITE	19
JW RED LABEL	19
JW BLACK LABEL	21
CHIVAS REGAL 12 YRS	23

## CANADIAN

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CANADIAN CLUB	19
CROWN ROYAL	21

## IRISH

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JAMESON	19
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## RUM

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BACARDI SUPERIOR	15
MALIBU COCONUT	16
CAPTAIN MORGAN SPICED	16

## BOURBON

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JIM BEAM	15
ANGEL'S ENVY	18
BAKERS	19
BASIL HAYDEN'S	19
MAKER'S MARK	19
KNOB CREEK	19
JACK DANIELS	19
WOODFORD RESERVE	21

## RYE

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TEMPLETON	15
KNOB CREEK	21

## GIN

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AVIATION	15
BOMBAY DRY	18
BOMBAY SAPPHIRE	19
TANQUERAY	19
HENDRICK'S	21

## VODKA

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ABSOLUT	15
ABSOLUT CITRON/VANILLA	15
BALVEDERE	19
GREY GOOSE	19
TITO'S HANDMADE VODKA	19
KETEL ONE	20

## TEQUILA

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JOSE CUERVO GOLD	15
JOSE CUERVO SILVER	16
PATRON SILVER	16
PATRON REPOSADO	18
PATRON ANEJO	20

## COGNAC & ARMAGNAC

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HENNESSEY V.S.	18
COURVOISIER EXCLUSIF	18
COURVOISIER V.S.O.P.	21
REMY MARTIN V.S.O.P.	21

## PORT

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FLADGATE TAWNY 20 YRS	18
PRESIDENTIAL PORTO 30 YRS	21

## CHAMPAGNE & SPARKLING WINE

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Mionetto Prosecco, Veneto	16/64
Domain St. Mechelle	17/68
Pommery Brut, Reims	21/96

## WHITE WINE

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Pinot Grigio – Tolloy, Valdadige, Italy	16/64
Chardonnay – 10 Span Vineyards, California	16/64
Sauvignon Blanc – Kim Crawford, New Zealand	17/68
Riesling – Saint M, Germany	17/68
Sancerre – Domaine Jean Paul Balland, France	18/72

## ROSE WINE

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Minuty, Cote De Provence	17/68
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## RED WINE

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Pinot Noir – Villa Maria, New Zealand	16/64
Tuscan – Brancaia Tre, Italy	16/64
Merlot – Francis Coppola	16/64
Malbec – Salentein Reserve, Argentina	17/68
Cabernet Sauvignon – Daou, Paso Robles	19/76

## BEER SELECTION

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Budweiser	9
Budweiser Light	9
Amstel Light	9
Coors Light	9
Samuel Adams	9
Stella Artois	9
Heineken	9
Blue Moon	9
Corona	9
Tiger	9
Guinness	9
O'Douls	9



**Brasserie & Bar**  
Singaporean Asian  
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### Bugis Street Kitchen

<b>Crispy Vegetarian Spring Rolls (4 pcs)</b> 脆皮素春卷 (四個)	<b>10</b>
<b>Char-Grilled Chicken Satay</b> 雞肉沙嗲	<b>16</b>
Peanut sauce	
<b>Salt &amp; Pepper Pork Ribs (4 pcs)</b> 椒鹽豬肋排 (四個)	<b>16</b>
<b>Dim Sum Platter (8 pcs)</b> 點心拼盤 (八個)	<b>16</b>

### New York Kitchen

<b>Classic Caesar Salad</b> 經典凱撒沙拉	<b>13</b>
<b>Plain Chicken Wings</b> 原味雞翅	<b>16</b>
<b>Spicy Chicken Wings</b> 辣味雞翅	<b>16</b>
Celery, Carrots, Blue Cheese	
<b>Crispy Fried Calamari</b> 脆炸魷魚圈	<b>18</b>
Marinara Sauce	
<b>Chicken Caesar Salad</b> 雞肉經典凱撒沙拉	<b>19</b>
<b>Tossed Cobb Salad</b> 田園芝士沙拉	<b>19</b>
Blue Cheese, Red Onions, Pepper Bacon, Egg, Light Vinaigrette	
Dressing	
<b>Roasted Chicken Club</b> 總匯雞肉三明治	<b>21</b>
Choice of Root Vegetable Chips or French Fries	
<b>Millennium Burger</b> 千禧起司牛肉漢堡	<b>21</b>
Choice of American, Cheddar, Blue or Swiss Cheese	
<b>Chicken Tossed Cobb Salad</b> 雞肉田園芝士沙拉	<b>25</b>



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### Desert

<b>Junior's Signature Cheesecake</b>	<b>12</b>
Strawberry Compote	
<b>Warm Chocolate Lava Cake</b>	<b>12</b>
Vanilla Ice Cream	
<b>Ice Cream &amp; Sorbet Selection</b>	<b>12</b>
<b>Fresh Fruit Plate</b>	<b>18</b>
Seasonal Selection	

### Beverage

<b>Tea</b>	<b>6</b>
Selection of Black & Herbal Teas	
<b>Coffee</b>	<b>6</b>
<b>Espresso</b>	<b>7</b>
<b>Cappuccino, Latte</b>	<b>7</b>
<b>Juice</b>	<b>7</b>
Orange, Grapefruit, Apple, Tomato, Cranberry	
<b>Hot Cocoa</b>	<b>7.25</b>
<b>Fiji, San Pellegrino</b>	<b>Small 5</b>
	<b>Large 9</b>

A service charge of 18% will be added to all parties of 6 or more guests. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us if you have any food allergies upon placing your order.

六位以上另收服務費18%。如果對任何海鮮、肉類過敏，或有需注意的特殊疾病請事先告知，以防任何食品可能引發的醫療問題