

## BEVERAGE - NON ALCOHOLIC

### MINERAL WATER

|   |           |
|---|-----------|
| Acqua Panna Still<br>(500ml / 750ml)        | 6.5 / 9.5 |
| San Pellegrino Sparkling<br>(500ml / 750ml) | 6.5 / 9.5 |

### SOFT DRINKS

|            |     |
|------------|-----|
| 100plus    | 5.5 |
| Coke       | 5.5 |
| Coke Light | 5.5 |
| 7up        | 5.5 |
| Ginger Ale | 5.5 |

### FRESHLY SQUEEZED JUICE

|            |   |
|------------|---|
| Orange     | 9 |
| Apple      | 9 |
| Carrot     | 9 |
| Watermelon | 9 |

### LOCAL AND THAI SPECIALITY

|   |   |
|---|---|
| Fresh Tender Coconut  | 7 |
| Almond Cream (available hot or cold)                                    | 7 |
| Nam Takrai Bai Toey<br>Lemongrass Pandan Tea<br>(available hot or cold) | 8 |
| Cha Yen<br>Paradise Thai Iced Tea                                       | 8 |
| Cha Manao<br>Thai Iced Lime Tea   | 8 |
| Gafae Yen<br>Thai Iced Coffee   | 8 |

### HEALTH & WELLNESS

|  |    |
|--|----|
| Detox<br>Red Apple, Pineapple, Lemon,<br>Turmeric    | 12 |
| Energiser<br>Banana, Strawberry, Orange              | 12 |
| Laguna Cooler<br>Cucumber, Apple, Lemon Juice, Honey | 12 |

### LAVAZZA COFFEE

|                 |   |
|-----------------|---|
| Long Black      | 6 |
| Espresso        | 6 |
| Latte           | 6 |
| Cappuccino      | 6 |
| Double Espresso | 9 |

### RONNEFELDT TEA

|                   |   |
|-------------------|---|
| English Breakfast | 6 |
| Earl Grey         | 6 |
| Darjeeling        | 6 |
| Peppermint        | 6 |
| Chamomile         | 6 |
| Classic Green     | 6 |

### OTHERS

|                               |   |
|-------------------------------|---|
| Milk                          | 6 |
| Hot Chocolate (Valrhona Dark) | 8 |

### SMOOTHIES

#### MADE WITH PLAIN OR LOW FAT YOGURT

|               |    |
|---------------|----|
| Banana        | 12 |
| Mango         | 12 |
| Pineapple     | 12 |
| Mixed Berries | 12 |

### MOCKTAILS

|   |    |
|---|----|
| Virgin Thai Basil Mojito<br>Lime Juice, Thai Basil, Mint Leaves | 12 |
| Pandan Lemonade<br>Pandan Syrup, Lime Juice,<br>Lemonade        | 12 |
| Mango Tango<br>Mango Juice, Calamansi, Coconut<br>Milk          | 12 |

## BEVERAGE - ALCOHOLIC

### DRAFT BEER

|                           |         |
|---------------------------|---------|
| Tsing Tao (250ml / 500ml) | 9 / 14  |
| Asahi (250ml / 500ml)     | 11 / 16 |

### BOTTLED BEER

|               |    |
|---------------|----|
| Sapporo       | 13 |
| Singha        | 13 |
| Magners Cider | 15 |

### SPARKLING WINE

|  |         |
|--|---------|
| Zonin Prosecco Special Cuvée<br>(Glass / Bottle) | 18 / 88 |
|--|---------|

### ROSÉ

|   |         |
|---|---------|
| M de Minuty Côtes de Provence<br>Rosé 2019, France (Glass / Bottle) | 20 / 98 |
|---|---------|

### CHAMPAGNE

|                               |          |
|-------------------------------|----------|
| Billecart-Salmon Brut Réserve | 32 / 168 |
|-------------------------------|----------|

### WHITE WINE

|   |         |
|---|---------|
| Domaine Régis Jouan Sancerre<br>2018, Loire Valley, France (Glass /<br>Bottle)                | 20 / 98 |
| Zenato Soave Classico DOC,<br>Veneto, Italy (Glass / Bottle)                                  | 20 / 98 |
| Miles From Nowhere Estate Series<br>Chardonnay, Margaret River,<br>Australia (Glass / Bottle) | 20 / 98 |

### RED WINE

|  |         |
|--|---------|
| Moulins de Citran 2010, Haut-<br>Médoc, France (Glass / Bottle)                      | 20 / 98 |
| Tenuta San Guido Le Difese 2017<br>IGT, Tuscany, Italy (Glass / Bottle)              | 20 / 98 |
| Richard Hamilton Colton's G.S.M<br>2019, McLaren Vale, Australia<br>(Glass / Bottle) | 20 / 98 |

### GIN (PER SHOT)

|                    |    |
|--------------------|----|
| Widges London Dry  | 13 |
| Citadelle Original | 16 |
| Iron Ball          | 20 |
| Monkey 47 Sloe     | 27 |

### RUM (PER SHOT)

|                                  |    |
|----------------------------------|----|
| Plantation 3 Star's Rum          | 14 |
| Plantation Barbados 5 years      | 16 |
| Six Saints Caribbean Rum-Oloroso | 22 |
| Ron Zacapa Cent 23               | 23 |

### VODKA

|                              |    |
|------------------------------|----|
| Tried & True                 | 14 |
| Black Cow Pure Milk          | 20 |
| St. Geogre California Citrus | 19 |
| Reyka                        | 22 |

### WHISKEY (PER SHOT)

|  |    |
|--|----|
| Mackintosh Blended Malt                      | 17 |
| Chivas Regal 18 Years                        | 21 |
| The Lost Distillery Co. Jericho<br>Archivist | 31 |
| Laphroaig 10 Years                           | 23 |
| Nikka 12 Years                               | 31 |



## PRIVATE DINING ROOM 3-Course Set Lunch or Dinner

Waygu Beef Tartare | Avruga Pearls | Confit Egg Yolk | Micro Greens Salad

OR

House Cured Salmon | Avruga Pearls | Tobiko Mayo

---

Baked Black Cod Miso | Heirloom Broccolini

OR

Grilled Octopus | Chorizo | Charred Corn

---

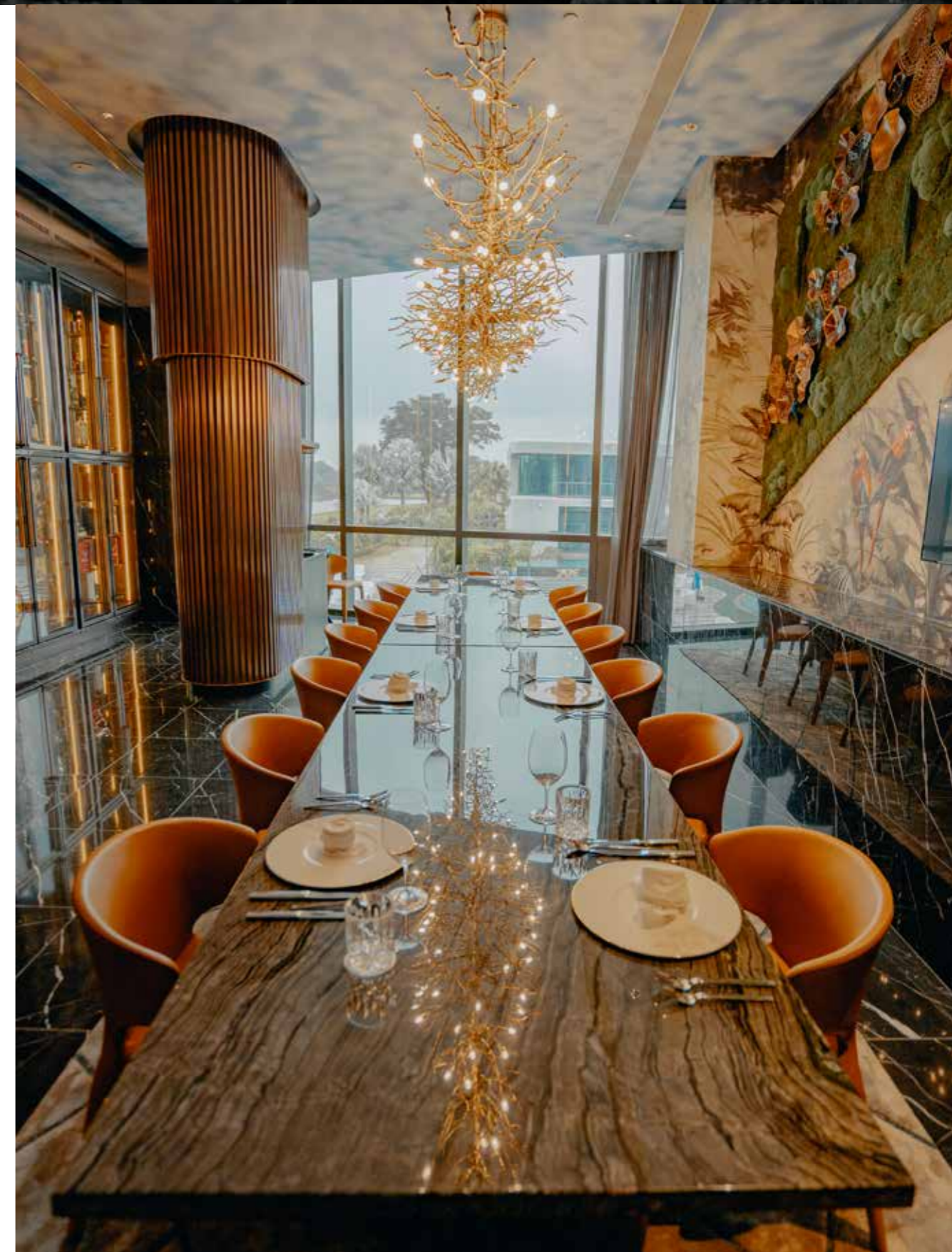
70% Bittersweet Chocolate Crèmeux | Chocolate Belgium Sponge | Caraibe  
66% Chocolate Mousse | Opalys 33% Parsley Crunchy | Raspberry Sorbet

Selection of Tea or Coffee

Lunch: 12:00 - 15:00  
Dinner: 18:00 - 23:00

SGD 85++ per person  
A minimum spend of SGD 1,500 is required

Corkage charges apply separately: **SGD 30++** for each bottle of wine,  
**SGD 50++** for each bottle of spirits (*mixers will be provided*)





## PRIVATE DINING ROOM 4-Course Set Lunch or Dinner

King Crab | Consommé Jelly | Cauliflower Crèmeux | Avruga Pearls

OR

Porcini Mushroom Velouté | Potato Espuma | Aged Parmesan Cheese

---

Butter Poached Boston Lobster | Sweet Potato Purée

---

Slow Braised Beef Cheek | Dark Chocolate Jus | Langoustine Tortellini |  
Pickled Purple Heirloom Cauliflower

OR

Classical Herb Crusted Lamb Rack | Butternut Purée | Truffle Jus

---

Green Tea Chestnut  
Matcha Jaconde Cake | White Chocolate Crunch | Matcha Chocolate Mousse |  
Chestnut Crèmeux | Yuzu Sorbet

Selection of Tea or Coffee

**Lunch: 12:00 - 15:00**  
**Dinner: 18:00 - 23:00**

**SGD 185++** per person  
A minimum spend of SGD 1,500 is required

Corkage charges apply separately: **SGD 30++** for each bottle of wine,  
**SGD 50++** for each bottle of spirits (*mixers will be provided*)





## PRIVATE DINING ROOM 5-Course Set Lunch or Dinner

Yum Neau Yang  
Grilled Wagyu Beef Flank Salad Roll | Thai Saw Tooth Parsley | Mild Spicy Tamarind Dressing | Herbal Rice Powder

---

Pla Tom Khamin  
Tom Yum Clear Soup | Sous Vide Ocean Trout | Fresh Tumeric | Shimeji Mushroom | Heirloom Tomatoes

---

Gaeng Phed Ped Yang  
Sous Vide Smoked Duck Breast | Thai Red Curry Gravy | Lychee | Pineapple

---

Gaeng Poo Bai Cha Plu  
Thai Southern-style Yellow Curry Alaskan King Crab | Betel Leaf | Fried Wild Garlic | Rice Vermicelli

---

Khao Niao Mamuang  
Thai Mango Sticky Rice Cake | Honey Mango Mousse | Crumble

Lunch: 12:00 - 15:00  
Dinner: 18:00 - 23:00

**SGD 158++** per person  
A minimum spend of SGD 1,500 is required

Corkage charges apply separately: **SGD 30++** for each bottle of wine,  
**SGD 50++** for each bottle of spirits (*mixers will be provided*)

