

# BEVERAGE MENU



### **CLASSIC COCKTAILS**

SINGAPORE SLING  The Sling that originated at the Raffles' Long Bar in 1915 to allow ladies disguise their alcoholic drinks as punch	\$ 20
OLD FASHIONED  Created in the 19th century, this cocktail will take you back in time and known as the first cocktail ever made by a bartender	\$ 20
WHISKY SOUR  Created by sailors who would take large amount of sours on voyages, it contains whiskey, lemon juice, sugar, and optionally, a dash of egg white	\$ 20
NEW YORK SOUR  Made popular by a bartender in Manhattan, this is twist to the traditional whisky sour with addition of full bodied red wine	\$ 20
MOJITO  A traditional Cuban highball drink and also one of the most famous cocktail around the world	\$ 20
COSMOPILITAN  Popular among the ladies, it's a cocktail made with vodka, triple sec, cranberry juice, and freshly squeezed or sweetened lime juice	\$ 20
MARTINI A staple cocktail in every bar made with gin and vermouth, and garnished with an olive or a lemon twist	\$ 20
MARGARITA  Another cocktail served shaken, it consist of tequila, orange liqueur, and lime juice often served with salt on the rim of the glass	\$ 20
MANHATTAN  Made with whisky, sweet vermouth and bitters, its a cocktail allegedly created as an ode to a Scottish outlaw and folk hero	\$ 20

### **HOUSE POURS**

		30ML
TITO'S VODKA		\$ 15
BACARDI RUM		\$ 15
GORDON'S GIN		\$ 15
JIM BEAM BOURBON		\$ 15
JOSE CUREVO TEQUILA		\$ 15
J.W. BLACK LABEL		\$ 15
	150ML	BOTTLE
RED WINE (CABERNET SAUVIGNON / MERLOT)	\$ 15	\$ 65
WHITE WINE (SAUVIGNON BLANC / CHARDONNAY)	\$ 15	\$ 65
PROSECCO	<b>\$</b> 18	\$ 70

### WINE BY THE BOTTLE

VILLA MARIA ESTATE PINOT NOIR NEW ZEALAND, 2020	\$ 90
PENFOLDS - KOONUNGA HILL 76 CABERNET SAUVIGNON SHIRAZ AUSTRALIA, 2019	\$ 80
PENFOLDS - KOONUNGA HILL SHIRAZ CABERNET AUSTRALIA, 2019	\$ 80
PENFOLDS - KOONUNGA HILL CHARDONNAY AUSTRALIA, 2022	\$ 75
CHIANTI CLASSICO DOCG ITALIAN, 2020	\$ 70
UPSIDE DOWN SAUVIGNON BLANC NEW ZEALAND, 2020	\$ 80

### **BEERS**

KIRIN (250ML)	<b>\$</b> 13
KIRIN (500ML)	<b>\$</b> 16
TIGER CRYSTAL DRAFT (300ML)	<b>\$</b> 13
TIGER CRYSTAL (500ML)	<b>\$</b> 16
HEINEKEN DRAFT (500ML)	<b>\$</b> 16
GUINNESS MICRODRAFT (500ML)	\$ 14
ASAHI	<b>\$</b> 13
CORONA	<b>\$</b> 13

### **WORLD OF WHISKY**

Speyside (Fruity & Elegant)	
GLENMORANGIE SIGNET	\$ 25
GLENFIDDICH 18 YEARS	\$ 22
BALVENIE 14 YEARS	\$ 20
BALVENIE 12 YEARS	\$ 16
GLENFIDDICH 12 YEARS	\$ 16
Highland (Rich & Round)  BALVENIE 17 YEARS	\$ 25
ABERELOUR A BUNADH	<b>\$</b> 18
OBAN 14 YEARS	\$ 16
Islay (Smoky & Intense)  LAGAVULIN 16 YEARS	\$ 20
SMOKEHEAD ISLAY MALT	\$ 16
CAOL ILA 12 YEARS	\$ 16
Island (Peaty & Flavourful) TALISKER 10 YEARS	\$ 15

### **BLENDED**

CHIVAS 18 YEARS	\$ 17
JOHNNIE WALKER GREEN LABEL	\$ 16
JAMESONS	\$ 16
CHIVAS 12 YEARS	\$ 15
AMERICAN	
BASIL HAYDEN 8 YEAR OLD	\$ 16
ANGEL'S ENVY	<b>\$</b> 16
MAKERS MARK	<b>\$</b> 15
JACK DANIELS NO. 7	\$ 14
GIN	
BOTANIST	 \$ 18
MONKEY 47	<b>\$</b> 18
HENDRICKS	<b>\$</b> 16
ROKU	\$ 16
VODKA	
BELVEDERE	 \$ 18
GREY GOOSE	\$ 18
HENDRICKS	\$ 16 \$ 16
ROKU	\$ 16

### **RUM**

RON ZACAPA 23 YEARS	\$ 18
DICTADOR 12 YEARS	\$ 16
DIPLOMATICO	\$ 15
ABEULO 8 YEARS	\$ 15

### **TEQUILA**

KAH REPOSADO	\$ 16	
KAH ANEJO	\$ 15	

### **COFFEE & TEA**

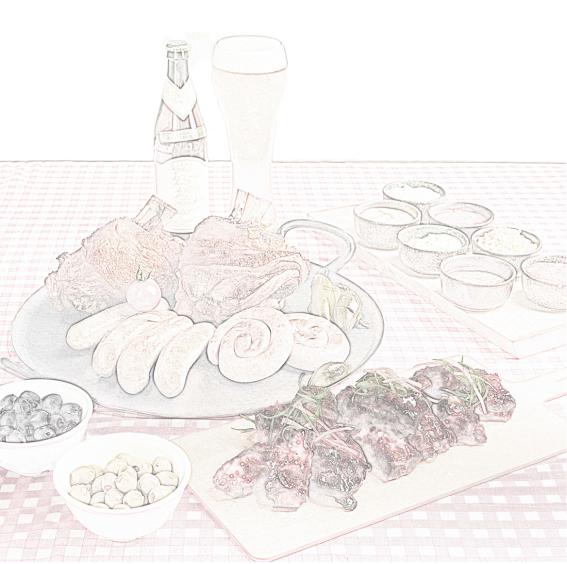
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	НОТ	COLD
HAZELNUT LATTE	-	<b>\$</b> 12
VANILLA LATTE	-	<b>\$</b> 12
CARAMEL LATTE	-	<b>\$</b> 12
LATTE	\$ 9	<b>\$</b> 12
CAPPUCCINO	\$ 9	\$ 12
BLACK COFFEE	\$ 9	\$ 12
FLAT WHITE	\$ 9	-
EXPRESSO	\$ 7	-
DOUBLE EXPRESSO	\$8	-
FLAT WHITE	\$ 9	-
SELECTION OF TEA CHOICE OF CHAMOMILE, ENGLISH BREAKFAST, EARL GREY, GREEN TEA OR PEPPERMINT	\$ 9	-
LEMON TEA	-	\$ 10
PASSION TEA	-	\$ 10
COCONUT TEA	-	\$ 10
CHAI LATTE	-	\$ 10

### **JUICES & SODAS**

FRESHLY PRESSED JUICE CHOICE OF ORANGE, CARROT OR GREEN APPLE	\$ 10
JUICE CHOICE OF APPLE, MANGO, PINEAPPLE OR ORANGE	\$ 6
SOFT DRINKS CHOICE OF COKE, DIET COKE, GINGER ALE, SPRITE,	\$ 6



## FOOD MENU





#### **MAINS**

### HIGHLAND GROWN LETTUCE & GREENS

HEALTHY SALAD (V) Highland Grown Lettuce and Greens, Fava Beans, Cherry Tomato, Cucumber, Baby Red Radish, Corns and Pomegranate, Home Dressing	\$20
CAESAR SALAD	\$20
Baby Romaine, Parmesan Cheese, Egg Wedges	\$22
with Smoked Chicken with Smoked Salmon	\$24
BURRATA CHEESE SALAD (V) Burrata Cheese, Seasonal Tomato, Arugula, Baby Red Radish, Compressed Watermelon, Olive Caviar and Truffle Snow	\$28
CRAB MEAT REMOULADE SALAD Mug Crab Meat, Fava Beans, Tomato, Cucumber, Black Caviar, Baby Red Radish, Corns and Home Dressing	\$30
FLOUR & DOUGH	
BEEF WITH CHEESE BURGER Beef Patty, Melty Cheddar Cheese, Turkey Bacon, Fries	\$36
PLANT BASED CHEESE BURGER (V) Plant-Based Patty, Melty Cheddar Cheese, Fries	\$36
EBI CHEESE BURGER Shrimp Patty, Gribiche Sauce, Signature Curry Dip and Fries	\$36
LOBSTER & CRAB BRIOCHE ROLL  Boston Lobster Chunks tossed with Pickles and Lime Mayo in Brioche, Fries	\$38
CLUB SANDWICH Chicken, Farm Egg, Bacon, Roman Tomato, Fresh Lettuce, Lime & Mustard Mayo, Fries	\$28

## **MENU**

### MAINS FLOUR & DOUGH

TANDOOR'S CHICKEN TIKKA WRAP Slices of Chicken Tikka, Fresh Onion, Cucumber, Fries	\$36
MARGARITA PIZZA (V) Parmesan Cheese, Chilli Flakes	\$22
TANDOORI CHICKEN PIZZA With Parmesan Cheese, Chilli Flakes	\$26
SPAGHETTI POMODORO (V) Traditional Italian Tomato Sauce	\$22
FROM THE SEA	
PRAWN AGLIO OLIO Spaghetti , Chilli, Prawns , Sakura Prawns	\$24
FISH & CHIPS Tartar Sauce, Lemon Wedges, Fries	\$30
TASTE OF ASIA	
WOP'S SIGNATURE NASI GORENG Sambal Fried Rice, Chicken Satay, Fried Egg, Pickled Achar, Prawn Crackers and Sotong	\$28
CLASSIC NASI LEMAK WITH HOME COOKED CHICKEN RENDANG Served with House-made Chicken Rendang, Sambal Onion, Ikan Bilis, Peanut, Cucumber and Fried Egg	\$28
WOK-TOSSED SEAFOOD CHAR KWAY TEOW Wok-Tossed Flat Noodles, King Prawn, Squid, Scallop, Fish Cake, Chicken Sausage, Beansprout, Green Chive, Homemade Sambal	\$28

## **MENU**

### **MAINS**

#### TASTE OF ASIA

WOK FRIED SEAFOOD MEE MAMAK Stir-Fried Yellow Noodles, King Prawn, Squid, Scallop, Fish Cake, Beansprout, Choy Sum, Beancurd, House-Made Spicy Sauce	\$28
VEGETARIAN BRAISED BEE HOON (V) Strew Mushroom, Green Chive, Carrot, Beansprout, Vegetables	\$22

#### **SNACKS**

TEMPURA SQUID TENTACLES Served with Wasabi Mayo	\$16
GRILLED SATAY (12 STICKS) Cucumber, Red Onion, Lontong Rice, Peanut Sauce	<b>†</b> 0 (
CHICKEN	\$24
MUTTON	\$28
TAKOYAKI (8 PCS) Bonito Flakes and Seaweed	\$14
FRENCH FRIES (V) Served with Mayonnaise and Ketchup	\$14
TORTILLA CHIPS WITH CHICKEN BOLOGNAISE Served with Guacamole, Tomato Salsa and Sour Cream	\$18
POTATO WEDGES (V) Served with Mayonnaise and Ketchup	\$14
CRISPY CHICKEN DRUMLETS (6PCS) Served with French Fries	\$18
FRIED CHICKEN STRIPES (8 PCS) Served with French Fries	\$16



### **DESSERTS**

EARL GREY THAI MILK TEA MOUSSE CAKE	\$18
BAKED LEMON MERINGUE PIE	\$16
HAZELNUT FEUILLETINE CAKE	\$16
ONDEH ONDEH CAKE	\$16
FRUIT PLATTER Watermelon, Pineapple, Banana, Honeydew, Dragon Fruit	\$16
SELECTION OF GELATO WITH CONDIMENTS Choice of: Vanilla, Sea Salt Caramel or Coconut Kafir Lime	
Single Quenelle Double Quenelle	\$10 \$18