# BEVERAGE MENU

## Specialty COFFEE

<table>
<thead>
<tr>
<th></th>
<th>Hot</th>
<th>Ice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>$30</td>
<td>/</td>
</tr>
<tr>
<td>Double Espresso</td>
<td>$36</td>
<td>/</td>
</tr>
<tr>
<td>Americano</td>
<td>$36</td>
<td>$40</td>
</tr>
<tr>
<td>Latte</td>
<td>$39</td>
<td>$43</td>
</tr>
<tr>
<td>Flat White</td>
<td>$39</td>
<td>$43</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>$39</td>
<td>$43</td>
</tr>
<tr>
<td>Mocha</td>
<td>$42</td>
<td>$45</td>
</tr>
<tr>
<td>Extra Shot</td>
<td>$9</td>
<td>/</td>
</tr>
</tbody>
</table>

## CHOCOLATE

<table>
<thead>
<tr>
<th></th>
<th>Hot</th>
<th>Ice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocoa 100% Chocolate</td>
<td>$40</td>
<td>$44</td>
</tr>
<tr>
<td>Meiji 4.3 Milk</td>
<td>$35</td>
<td>$35</td>
</tr>
</tbody>
</table>

## SOFT DRINKS

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca Cola</td>
<td>$30</td>
</tr>
<tr>
<td>Coke Zero</td>
<td>$30</td>
</tr>
<tr>
<td>Sprite</td>
<td>$30</td>
</tr>
<tr>
<td>Soda Water</td>
<td>$30</td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>$30</td>
</tr>
<tr>
<td>Ginger Beer</td>
<td>$30</td>
</tr>
</tbody>
</table>

## FRESH JUICE

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pear</td>
<td>$48</td>
</tr>
<tr>
<td>Carrot</td>
<td>$48</td>
</tr>
<tr>
<td>Green Apple</td>
<td>$48</td>
</tr>
<tr>
<td>Dragon Fruit</td>
<td>$48</td>
</tr>
</tbody>
</table>

**Mixed Fruits (choose two of the above)**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$55</td>
</tr>
</tbody>
</table>

## MINERAL WATER

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Aqua Panna (750ML) (STILL)</td>
<td>$49</td>
</tr>
<tr>
<td>San Pellegrino (750ML) (Sparkling)</td>
<td>$49</td>
</tr>
</tbody>
</table>

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**10% Service charge applies**

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**Share your experience with us**

Your feedback will be sent to SCR management Team for implementing improvement measures.

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Please inform our server if you have any specific dietary requirements such as gluten-free, vegetarian and/or any food allergy.
## SET Dinner
(MONDAY TO FRIDAY 5:00PM - 8:30PM)

<table>
<thead>
<tr>
<th>All Sets Include:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Daily Soup / Classic Caesar Salad /</td>
</tr>
<tr>
<td>Fresh Fruit Green Salad &amp; Daily Mini Cake</td>
</tr>
</tbody>
</table>

**Spaghetti with Blue Mussel in White Wine Sauce**
$208

**Pan Seared Garoupa Fillet with Thyme Cream Sauce**
$238

**Braised Lamb Shank with Mashed Potato**
$288

**Romesco Primavera Risotto**
$188

**$50 concession**
If you don’t prefer Salad & Soup & Mini Cake

## LIQUEUR

<table>
<thead>
<tr>
<th></th>
<th>Single</th>
<th>Double</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baileys</td>
<td>$65</td>
<td>$100</td>
</tr>
<tr>
<td>Campari</td>
<td>$65</td>
<td>$100</td>
</tr>
<tr>
<td>Disaronno Amaretto</td>
<td>$65</td>
<td>$100</td>
</tr>
<tr>
<td>Aperol</td>
<td>$65</td>
<td>$100</td>
</tr>
<tr>
<td>Kahlúa</td>
<td>$65</td>
<td>$100</td>
</tr>
<tr>
<td>Cointreau</td>
<td>$65</td>
<td>$100</td>
</tr>
<tr>
<td>Malibu</td>
<td>$65</td>
<td>$100</td>
</tr>
</tbody>
</table>

## COCKTAIL

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Martini</td>
<td>$70</td>
</tr>
<tr>
<td>Mojito</td>
<td>$80</td>
</tr>
<tr>
<td>Margarita</td>
<td>$80</td>
</tr>
<tr>
<td>Tequila Sunrise</td>
<td>$80</td>
</tr>
<tr>
<td>Cosmopolitan</td>
<td>$80</td>
</tr>
<tr>
<td>Snow Ball</td>
<td>$80</td>
</tr>
<tr>
<td>Pina Colada</td>
<td>$80</td>
</tr>
<tr>
<td>Cucumber Gimlet</td>
<td>$80</td>
</tr>
<tr>
<td>Mai Tai</td>
<td>$85</td>
</tr>
<tr>
<td>Long Island Ice Tea</td>
<td>$98</td>
</tr>
<tr>
<td>Old Fashion</td>
<td>$85</td>
</tr>
<tr>
<td>Expresso Martini</td>
<td>$90</td>
</tr>
</tbody>
</table>

## MOCKTAIL

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Shirley Temple</td>
<td>$58</td>
</tr>
<tr>
<td>Virgin Mojito</td>
<td>$58</td>
</tr>
<tr>
<td>Virgin Cucumber Gimlet</td>
<td>$58</td>
</tr>
<tr>
<td>Gunner</td>
<td>$58</td>
</tr>
<tr>
<td>Virgin Colada</td>
<td>$58</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$58</td>
</tr>
</tbody>
</table>

## TEA

<table>
<thead>
<tr>
<th></th>
<th>Hot</th>
<th>Ice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Tea</td>
<td>$30</td>
<td>$35</td>
</tr>
<tr>
<td>Earl Grey</td>
<td>$35</td>
<td>/</td>
</tr>
<tr>
<td>English Breakfast</td>
<td>$35</td>
<td>/</td>
</tr>
<tr>
<td>Camomile</td>
<td>$35</td>
<td>/</td>
</tr>
<tr>
<td>Peppermint</td>
<td>$35</td>
<td>/</td>
</tr>
<tr>
<td>Green Tea</td>
<td>$35</td>
<td>/</td>
</tr>
<tr>
<td>Peach &amp; Passion Fruit Tea</td>
<td>$35</td>
<td></td>
</tr>
<tr>
<td>Lemon Ginger Tea</td>
<td>$35</td>
<td>/</td>
</tr>
</tbody>
</table>

10% Service charge applies
## BEVERAGE MENU

<table>
<thead>
<tr>
<th>CHAMPAGNE / SPARKLING WINE</th>
<th>BOTTLE</th>
<th>GLASS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Perrier Jouet Grand Brut N.V.</td>
<td>$880</td>
<td>/</td>
</tr>
<tr>
<td>Prosecco, Spumante Via Delle Camelie</td>
<td>$328</td>
<td>$68</td>
</tr>
</tbody>
</table>

### GIN

<table>
<thead>
<tr>
<th></th>
<th>SINGLE</th>
<th>DOUBLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gordon Gin</td>
<td>$65</td>
<td>$100</td>
</tr>
<tr>
<td>Hendrick’s Gin</td>
<td>$90</td>
<td>$130</td>
</tr>
</tbody>
</table>

### RUM

<table>
<thead>
<tr>
<th></th>
<th>SINGLE</th>
<th>DOUBLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacardi Carta Blanca</td>
<td>$65</td>
<td>$100</td>
</tr>
<tr>
<td>Havana Club 3YRS</td>
<td>$75</td>
<td>$110</td>
</tr>
</tbody>
</table>

### VODKA

<table>
<thead>
<tr>
<th></th>
<th>SINGLE</th>
<th>DOUBLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stolichnaya</td>
<td>$65</td>
<td>$100</td>
</tr>
<tr>
<td>Belvedere</td>
<td>$80</td>
<td>$115</td>
</tr>
</tbody>
</table>

### TEQUILA

<table>
<thead>
<tr>
<th></th>
<th>SINGLE</th>
<th>DOUBLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jose Cuervo Especial</td>
<td>$65</td>
<td>$100</td>
</tr>
<tr>
<td>Patron Silver</td>
<td>$98</td>
<td>$145</td>
</tr>
</tbody>
</table>

### BOURBON

<table>
<thead>
<tr>
<th></th>
<th>SINGLE</th>
<th>DOUBLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jack Daniels</td>
<td>$70</td>
<td>$105</td>
</tr>
<tr>
<td>Hudson Manhattan Rye</td>
<td>$195</td>
<td>$295</td>
</tr>
</tbody>
</table>

### SCOTCH

<table>
<thead>
<tr>
<th></th>
<th>SINGLE</th>
<th>DOUBLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ballantine’s 12 Years</td>
<td>$70</td>
<td>$105</td>
</tr>
<tr>
<td>The Macallan Double Cask 12 Yrs</td>
<td>$98</td>
<td>$145</td>
</tr>
<tr>
<td>Royal Salute 21 Years</td>
<td>$195</td>
<td>$295</td>
</tr>
</tbody>
</table>

### JAPANESE WHISKY

<table>
<thead>
<tr>
<th></th>
<th>SINGLE</th>
<th>DOUBLE</th>
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</thead>
<tbody>
<tr>
<td>Jinenmyo (Red Label) Blended Whisky</td>
<td>$90</td>
<td>$145</td>
</tr>
<tr>
<td>Suntory (Hibiki) Whisky</td>
<td>$195</td>
<td>$295</td>
</tr>
</tbody>
</table>

### COGNAC

<table>
<thead>
<tr>
<th></th>
<th>SINGLE</th>
<th>DOUBLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Remy Martin V.S.O.P</td>
<td>$90</td>
<td>$135</td>
</tr>
</tbody>
</table>

## A LA CARTE

### SNACK

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Chicken Wings (5pcs)</td>
<td>$72</td>
</tr>
<tr>
<td>Ultimate Nachos</td>
<td>$88</td>
</tr>
<tr>
<td>Crispy Potato Skin served with Sour Cream</td>
<td>$68</td>
</tr>
<tr>
<td>Fish &amp; Chips (Appetizer Portion)</td>
<td>$78</td>
</tr>
<tr>
<td>Crispy Fried Calamari</td>
<td>$68</td>
</tr>
<tr>
<td>Meat Ball in Tomato Sauce</td>
<td>$60</td>
</tr>
</tbody>
</table>

### SALAD

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Wedge Salad with Blue Cheese Dressing</td>
<td>$75 (SMALL)</td>
</tr>
<tr>
<td></td>
<td>$118 (LARGE)</td>
</tr>
<tr>
<td>*Add Smoked Salmon</td>
<td>+$15</td>
</tr>
<tr>
<td>*Add Chicken</td>
<td>+$15</td>
</tr>
<tr>
<td>*Add Avocado</td>
<td>+$15</td>
</tr>
<tr>
<td>Classic Cobb Salad</td>
<td>$88</td>
</tr>
</tbody>
</table>

### SOUP

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Minestrone</td>
<td>$68</td>
</tr>
<tr>
<td>New England Clam Chowder</td>
<td>$68</td>
</tr>
</tbody>
</table>

### PASTA AND RISOTTO

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti Carbonara with Slow-cooked Egg &amp; Crispy Parma Ham</td>
<td>$98</td>
</tr>
<tr>
<td>Porcini &amp; Black Truffle Risotto</td>
<td>$108</td>
</tr>
<tr>
<td>Beetroot, Ricotta, Pine Nuts &amp; Asparagus Risotto</td>
<td>$108</td>
</tr>
<tr>
<td>Strozzapreti with Sausage, Mushroom, Broccoli &amp; Cherry Tomato</td>
<td>$118</td>
</tr>
<tr>
<td>Spaghetti with Clams &amp; Cherry Tomato</td>
<td>$108</td>
</tr>
</tbody>
</table>

### BURGER AND SANDWICH

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Impossible Meat Burger with French Fries</td>
<td>$118</td>
</tr>
<tr>
<td>Cheeseburger with French Fries (TOMATO, LETTUCE, PICKLE, ONION)</td>
<td>$118</td>
</tr>
<tr>
<td>Coney Dog with French Fries (SPICY MEAT SAUCE, CHEDDAR CHEESE, ONION)</td>
<td>$108</td>
</tr>
<tr>
<td>Fried Fish Focaccia with French Fries (SEA BASS, AVOCADO, TARTAR SAUCE)</td>
<td>$118</td>
</tr>
</tbody>
</table>

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### Vegetarian, Spicy, Healthy

10% Service charge applies

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## A LA CARTE

### MEAT
- Australia Grain-Fed 120-150days: $228
- Rib Eye Steak with Roasted Potatoes: $228
- Barbecued Pork Rib with French Fries: $228
- Australia Lamb Chop with French Fries: $248

### SEAFOOD
- Roasted Chilean Sea Bass Fillet with Mashed Potato, Asparagus in Dill Cream Sauce: $158
- Pan-seared Halibut Fillet in Seafood Sauce: $158
- Fish & Chips (Full Portion): $128

### ASIAN DELIGHT
- Hainanese Chicken Rice with Chicken Soup: $118
- Seafood Laksa: $98
- Thai Green Curry Chicken with Steamed Rice: $108
- Thai Green Curry Mixed Vegetables with Steamed Rice: $98
- Massaman Curry Beef with Rice: $108

### SIDES
- Fries: $48
- *Add Black Truffle/Cheese/Meat Sauce: $20
- Truffle Mashed Potato: $58
- Sautéed Spinach with Pine Nuts: $48
- Sautéed Asparagus: $58

### DESSERT
- Basque Cheesecake: $65
- Pecan Nut Brownies: $58
- Tiramisu Cake: $62

## BEVERAGE MENU

### DRAUGHT BEER
- Yau Lager: $48/250ml, $85/500ml
- Kronenbourg 1664 Blanc: $52/250ml, $95/500ml
- Guinness: $65/280ml, $118/560ml

### BOTTLED BEER
- Corona: $48
- Tsing Tao: $48
- San Miguel Philipines: $48

### LOCAL HANDCRAFT BEER
- Young Master Classic Pale Ale: $68
- Young Master 1842 Island Imperial IPA: $68

### WHITE WINE
- Sauvignon Blanc, Lowlands Single Vineyard, Marlborough, New Zealand: Bottle $328, Glass $68
- Ettore Germano, Langhe, Chardonnay, Italy: $380, $78

### RED WINE
- Pinot Noir, The Nest, Lake Chalice, Marlborough, New Zealand: $380, $78
- Cabernet Sauvignon, Barwang, New South Wales, Australia: $328, $68

Vegetarian | Spicy | Healthy
--- | --- | ---
10% Service charge applies