## 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>
<tr>
<td>Mixed Fruits (choose two of the above)</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>

Share your experience with us

Your feedback will be sent to SCR management Team for implementing improvement measures
## BEVERAGE MENU

### LIQUEUR

<table>
<thead>
<tr>
<th></th>
<th>Single</th>
<th>Double</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bailey's</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

### CHAMPAGNE / SPARKLING WINE
- **Perrier Jouet Grand Brut N.V.**
  - Bottle: $880
  - Glass: /

### PROSECCO
- **Spumante Via Delle Camelie**
  - $328
  - $68

### GIN
- **Gordon Gin**
  - $65
  - $100

- **Hendrick's Gin**
  - $90
  - $130

### RUM
- **Bacardi Carta Blanca**
  - $65
  - $100

- **Havana Club 3YRS**
  - $75
  - $110

### VODKA
- **Stolichnaya**
  - $65
  - $100

- **Belvedere**
  - $80
  - $115

### TEQUILA
- **Jose Cuervo Especial**
  - $65
  - $100

- **Patron Silver**
  - $98
  - $145

### BOURBON
- **Jack Daniels**
  - $70
  - $105

- **Hudson Manhattan Rye**
  - $195
  - $295

### SCOTCH
- **Ballantyne's 12 Years**
  - $70
  - $105

- **The Macallan Double Cask 12 YRS**
  - $98
  - $145

- **Royal Salute 21 Years**
  - $195
  - $295

### JAPANESE WHISKY
- **Junenmyo (Red Label) Blended Whisky**
  - $90
  - $145

- **Suntory (Hibiki) Whisky**
  - $195
  - $295

### COGNAC
- **Remy Martin V.S.O.P**
  - $90
  - $135

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## A LA CARTE

### SNACK
- **Buffalo Chicken Wings (5pcs)**
  - $72

- **Ultimate Nachos**
  - $88

- **Crispy Potato Skin served with Sour Cream**
  - $68

- **Fish & Chips (Appetizer Portion)**
  - $78

- **Crispy Fried Calamari**
  - $68

- **Meat Ball in Tomato Sauce**
  - $60

### SALAD
- **Wedge Salad with Blue Cheese Dressing**
  - $75 (Small)
  - $118 (Large)

- *Add Smoked Salmon* +$15

- *Add Chicken* +$15

- *Add Avocado* +$15

- **Classic Cobb Salad**
  - $88

### SOUP
- **Green Minestrone**
  - $68

- **New England Clam Chowder**
  - $68

### PASTA AND RISOTTO
- **Spaghetti Carbonara with Slow-cooked Egg & Crispy Parma Ham**
  - $98

- **Porcini & Black Truffle Risotto**
  - $108

- **Beetroot, Ricotta, Pine Nuts & Asparagus Risotto**

- **Strozzapreti with Sausage, Mushroom, Broccoli & Cherry Tomato**
  - Non-spicy available
  - $118

- **Spaghetti with Clams & Cherry Tomato**
  - $108

### BURGER AND SANDWICH
- **Impossible Meat Burger with French Fries**
  - $118

- **Cheeseburger with French Fries**
  - (Tomato, Lettuce, Pickle, Onion)
  - $118

- **Coney Dog with French Fries**
  - (Spicy Meat Sauce, Cheddar Cheese, Onion)
  - $108

- **Fried Fish Focaccia with French Fries**
  - (Sea Bass, Avocado, Tartar Sauce)
  - $118

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*Vegetarian  Spicy  Healthy
10% Service charge applies*
### A LA CARTE

#### MEAT
- Australia Grain-Fed 120-150 Days Rib Eye Steak with Roasted Potatoes $228
- Barbecue 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 Philippines $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 $328 / Glass $68
- Ettore Germano, Langhe, Chardonnay, Italy $380 / Glass $78

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

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Vegetarian 🌿 Spicy 🌶️ Healthy 🍇 10% Service charge applies 🍽️

10% Service charge applies 🍽️