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>

Please inform our server if you have any specific dietary requirements such as gluten-free, vegetarian and/or any food allergy.

10% Service charge applies
BEVERAGE MENU

LIQUEUR

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

- **Hendrick's Gin**
  - Single: $90
  - Double: $130

### RUM
- **Bacardi Carta Blanca**
  - Single: $65
  - Double: $100

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

### VODKA
- **Stoli Zhnaya**
  - Single: $65
  - Double: $100

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

### TEQUILA
- **Jose Cuervo Especial**
  - Single: $65
  - Double: $100

- **Patron Silver**
  - Single: $98
  - Double: $145

### BOURBON
- **Jack Daniels**
  - Single: $70
  - Double: $105

- **Hudson Manhattan Rye**
  - Single: $195
  - Double: $295

### SCOTCH
- **Ballantine's 12 Years**
  - Single: $70
  - Double: $105

- **The Macallan Double Cask 12 Yrs**
  - $98 / $145

- **Royal Salute 21 Years**
  - Single: $195
  - Double: $295

### JAPANESE WHISKY
- **Junnenmyo (Red Label)**
  - Single: $90
  - Double: $145

- **Suntory (Hibiki) Whisky**
  - Single: $195
  - Double: $295

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

## 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

### SALAD
- **Wedge Salad**
  - $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**
  - $108

- **Strozzapreti with Sausage, Mushroom, Broccoli & Cherry Tomato**
  - $+$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)

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

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

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Vegetarian • Spicy

10% Service charge applies
# A LA CARTE

## MEAT
- **Australia Grain-Fed 120-150days** $228
- **Rib Eye Steak with Roasted Potatoes**
- **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
- **Massmann Curry Beef with Rice** $108

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

## DESSERT
- **Basque Cheesecake** $65
- **Pecan Nut Brownies** $58

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# BEVERAGE MENU

## DRAUGHT BEER
- **Yau Lager** $48 / 250ML
- **Kronenbourg 1664 Blanc** $52 / 250ML
- **Guinness** $65 / 500ML
- **Yau Lager** $85 / 500ML

## BOTTLED BEER
- **Corona** $48
- **Tsing Tao** $48
- **Leffe Blonde** $55
- **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** Bottle $328 Glass $68
- **Etto Re 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