



NASSIM HILL
BAKERY BISTRO BAR

BRUNCH

Available until 4PM

WEEKDAY LUNCH SPECIAL (11AM-3PM)
TOP UP \$3 FOR A SOUP / SIDE SALAD /
SOFT DRINK / COFFEE / TEA

EGGS

Antibiotic and hormone free!

served with a side salad and 2 pieces of toast with butter +3 to swap for gluten free bread

HEARTY SCRAMBLED EGGS <i>swiss cheese, french rosette de lyon salami or prosciutto, our signature stout bread</i>	20
COUNTRY SCRAMBLED EGGS <i>choice of beerbeiser sausage, bacon or honey baked ham</i>	19
SUNNY-SIDE UP EGGS <i>choice of beerbeiser sausage, center cut bacon or honey baked ham</i>	16
EGGS BENEDICT <i>poached eggs, honey baked ham, creamy hollandaise sauce, soft roll</i>	19
SPICY HUEVOS BENEDICT <i>poached eggs, jalapeños guacamole, spanish chorizo, hollandaise sauce, baguette</i>	20
SALMON OMELETTE <i>fluffy omelette, smoked salmon, cream cheese</i>	19
EGG WHITE SOUFFLÉ OMELETTE <i>fluffy egg white omelette, sautéed spinach</i>	20
FRESH TOMATO AND MOZARELLA OMELETTE	18
STEAK AND EGGS <i>150gm grilled ribeye steak, two sunny-side up eggs, homemade entrecôte sauce</i>	24
SKILLET EGGS <i>'shakshouka' - two sunny-side up eggs in a red pepper harissa ragout, sliced spanish chorizo sausages, toasted baguette</i>	21

HOUSE SPECIAL

THE B.B.B. <i>scrambled eggs, ham, tomato, spinach, melted gruyère, in a croissant (only available until 11am)</i>	16
CRAB CAKE BENEDICT <i>panko crusted jumbo lump crab meat, poached egg, hollandaise, bacon, roasted red pepper aioli, mesclun salad, toast</i>	30

ADDITIONAL TOPPINGS

cheese	3
sausage / bacon / ham / salmon / mushrooms	6
substitute with egg whites only	3

MAINS

WHOLEMEAL BELGIAN WAFFLES <i>light and crispy waffles, choice of beerbeiser sausage, bacon or honey baked ham</i>	18
CHEDDAR CHEESE BACON WAFFLES <i>cheddar cheese, bacon bits baked into our signature waffles, bacon, chive sour cream</i>	20

HOUSE SPECIAL

POTATO AND LEEK CROQUETTES <i>poached eggs, tossed spinach salad, toast</i>	18
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BUTTERMILK PANCAKE STACK <i>caramelized banana, berries, whipped mascarpone, pumpkin seeds, pistachios</i>	19
BRIOCHE FRENCH TOAST <i>almond brioche, toasted almonds, whipped cream, berries, maple syrup</i>	18
GRANOLA BOWL <i>greek yogurt, addictive house made granola made with quinoa, toasted coconut, blueberry compote, fresh assorted berries, pumpkin seeds</i>	15

AVAILABLE AFTER 11AM

NASSIM HILL CLASSIC BURGER <i>juicy all beef patty, house made special sauce, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (+2 for sliced cheddar)</i>	22
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HOUSE SPECIAL

NASSIM HILL IMPOSSIBLE BURGER <i>Impossible plant-based patty, house made special sauce, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (+2 for sliced cheddar)</i>	23
SPICY IMPOSSIBLE BURGER <i>Impossible plant-based patty, sliced cheddar, jalapenos, sriracha aioli, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries</i>	25

FISH & CHIPS <i>beer battered atlantic cod, fries</i>	28
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PASTAS

HALF FULL

AVAILABLE AFTER 11AM

CHILI CRAB PASTA <i>jumbo lump crab meat, spicy and tangy chili crab sauce, spaghetti</i>	17	25
DRY LAKSA PASTA <i>creamy laksa sauce, fish cakes, fresh prawns, spaghetti</i>	18	26
SPAGHETTI AGLIO E OLIO <i>sautéed fresh prawns, chili padi, fresh basil, cherry tomatoes</i>	17	24
PENNE CHICKEN ROSA <i>grilled chicken, mushrooms, creamy tomato sauce</i>	16	21
SPAGHETTI CARBONARA <i>egg yolk, parmesan, sautéed bacon</i>	16	21
POTATO GNOCCHI <i>creamed spinach sauce, mushrooms, chives, brussel sprouts</i>	18	
SPINACH AND RICOTTA RAVIOLI <i>spinach, sautéed mushrooms, sweet peas, Tête de Moine, chives</i>	21	
MAC & CHEESE <i>macaroni, béchamel sauce, four cheeses (waiting time 20 to 30mins)</i>	18	

Operating Hours:
Tue, Fri - Sun 8am to 10.30pm (Last food order 9:30pm)
Wed & Thu 8am to 11pm (Last food order 9:30pm)

SALADS

AVAILABLE AFTER 11AM

THE NUTTY BIRD <i>grilled cajun chicken breast, pumpkin and sunflower seeds, almonds, toasted buckwheat, roasted butternut squash and beets, corn, grilled balsamic mushrooms, cranberries, mesclun greens, basil chimichurri dressing</i>	18
THE DETOX <i>mixed mesclun greens, fresh avocado, red quinoa, red capsicum, cranberries, carrots, cherry tomatoes, toasted pumpkin seeds with citrus vinaigrette</i>	17
ASIAN BBQ CHICKEN <i>grilled chicken, garden fresh greens, cabbage, carrots, capsicum, mandarin oranges, edamame, toasted almonds, sesame seeds, crispy wonton skins, soy ginger dressing</i>	17
NASSIM HILL CAESAR <i>fresh romaine lettuce, avocado, croutons, sliced egg, crispy bacon, shaved parmesan</i>	15
ADD 100G RIBEYE STEAK	8
ADD BACON OR GRILLED CHICKEN	6
ADD AVOCADO (HALF)	3
SMALL SIDE SALAD	4

SANDWICHES

Made with our freshly baked breads

served with a side salad

AVAILABLE AFTER 11AM

TRUFFLE PORTOBELLO PANINI <i>portobello mushrooms, truffle paste, mozzarella, truffle oil</i>	18
CHICKEN PESTO PANINI <i>grilled cajun chicken, sliced tomato, fresh spinach, jalapeño cream cheese</i>	18
HOUSE SPECIAL CHEESE CRUST GRILLED STEAK SANDWICH <i>sliced beef ribeye, caramelized onions, gherkin dijon aioli</i>	25

HOT REUBEN <i>corned beef, melted emmental, sauerkraut, onions, russian dressing, signature stout bread</i>	19
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TURKEY CLUB <i>turkey, emmental, cranberry sauce, chipotle mayo, bacon, lettuce, tomato</i>	18
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HAM & CHEESE <i>honey baked ham, emmental, lettuce, tomato</i>	16
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BLAT <i>bacon, lettuce, avocado, tomato</i>	15
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(NH) - CHOICE OF BAGUETTE, SOURDOUGH, WHOLEMEAL

All prices are subject to 10% service charge and prevailing GST
All house special items are not entitled to further discounts

- Spicy - Vegetarian - Recommended

SMORGASBORD

ARTISAN BREAD BASKET <i>our house made breads, butter on the side (+3 to swap for gluten free bread)</i>	7
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CHEESE MELT <i>slice of sourdough, emmental, gorgonzola, gruyère, parmesan, mature cheddar, cherry tomatoes</i>	12
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CODDLED EGG WITH TRUFFLE MASH <i>poached egg, truffle mashed potatoes, chives, toast</i>	9
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AVAILABLE AFTER 11AM

SOUP OF THE DAY	6
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POUTINE <i>fries with, chef's entrecôte sauce, minced beef, shredded mozzarella cheese</i>	13
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SWEET POTATO FRIES <i>sweet potato fries, cilantro chili lime aioli</i>	12
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TRUFFLE FRIES <i>crispy fries, truffle oil, grated parmesan</i>	12
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HOUSE SPECIAL

TRUFFLE PIZZA <i>truffle paste, quail eggs, chives</i>	13
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FRESH LALA CLAMS <i>wild caught lala clams, cilantro, choice of white wine garlic butter sauce or spicy sriracha white wine sauce</i>	18
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BRUSSELS SPROUTS <i>brussels sprouts, sesame seeds, sea salt</i>	10
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ZESTY HUMMUS DIP <i>chickpeas, tahini, lemon zest, bread basket</i>	12
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TARAMASALATA DIP <i>smoked cod roe, chives, bread basket</i>	13
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LA BOMBA VEGGIE DIP <i>eggplant, mushrooms, roasted red peppers, jalapeños, bread basket</i>	12
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TRIO DIP SAMPLER <i>3 dips with a bread basket</i>	27
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PIZZAS

AVAILABLE AFTER 11AM

HOUSE SPECIAL BURRATA PIZZA <i>fresh burrata, oven roasted tomatoes, basil</i>	28
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TRIPLE CHEESE <i>gorgonzola, mozzarella, shaved parmesan</i>	25
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PROSCIUTTO AND ARUGULA <i>mozzarella, shaved parmesan</i>	28
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HAWAIIAN <i>pineapple, honey baked ham, mozzarella</i>	23
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MARGHERITA <i>fresh basil and mozzarella</i>	20
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ADDITIONAL TOPPINGS

cheese / anchovies / pineapples / mushrooms	3
parma ham / honey baked ham / prawns / bacon / grilled chicken / salami	6



NASSIM HILL
BAKERY BISTRO BAR

DINNER

Available from 4PM

SALADS

THE NUTTY BIRD 18
grilled cajun chicken breast, pumpkin and sunflower seeds, almonds, toasted buckwheat, roasted butternut squash and beets, corn, grilled balsamic mushrooms, cranberries, mesclun greens, basil chimichurri dressing

THE DETOX 17
mixed mesclun greens, fresh avocado, red quinoa, red capsicum, cranberries, carrots, cherry tomatoes, toasted pumpkin seeds with citrus vinaigrette

ASIAN BBQ CHICKEN 17
grilled chicken, garden fresh greens, cabbage, carrots, capsicum, mandarin oranges, edamame, toasted almonds, sesame seeds, crispy wonton skins, soy ginger dressing

NASSIM HILL CAESAR 15
fresh romaine lettuce, avocado, croutons, sliced egg, crispy bacon, shaved parmesan

ADD 100G RIBEYE STEAK 8

ADD BACON OR GRILLED CHICKEN 6

ADD AVOCADO (HALF) 3

SMALL SIDE SALAD 4

TAPAS

HOUSE SPECIALS

BREAD BASKET	3
ZESTY HUMMUS DIP chickpeas, tahini, lemon zest, bread basket	12
TARAMASALATA DIP smoked cod roe, chives, bread basket	13
LA BOMBA VEGGIE DIP eggplant, mushrooms, roasted red peppers, jalapeños, bread basket	12
TRIO DIP SAMPLER 3 dips with a bread basket	27
BRUSSELS SPROUTS brussels sprouts, sesame seeds, sea salt	10
BURRATA with chimichurri, cherry tomatoes, radish, sliced baguette	17
TRUFFLE PIZZA with quail eggs, chives	13
CALAMARI calamari, garlic, chili padi, curry leaves	12
GLUTEN-FREE CHICKEN MORSELS 10 with sriracha aioli, fresh baby radish, sesame seeds	10
PICANHA STEAK 15 180 grams, 200 day grain fed Australian beef, dijon mustard	15
BAKED BONE MARROW 8 with toasted baguette, garlic breadcrumbs (approximate waiting time 15mins)	8

PIZZAS

HOUSE SPECIAL

BURRATA PIZZA fresh burrata, oven roasted tomatoes, basil	28
TRIPLE CHEESE gorgonzola, mozzarella, shaved parmesan	25
PROSCIUTTO AND ARUGULA 28 mozzarella, shaved parmesan	28
SALAMI AND CHILI PADI 26 salami, mozzarella, chili padi	26
HAWAIIAN 23 pineapple, honey baked ham, mozzarella	23
MARGHERITA 20 fresh basil and mozzarella	20
ADDITIONAL TOPPINGS	
cheese / anchovies / pineapples	3
parma ham / honey baked ham / mushrooms	6
prawns / bacon / grilled chicken / salami	6

ALL-DAY BRUNCH

COUNTRY SCRAMBLED EGGS 19 choice of beerbeiser sausage, bacon or honey baked ham, toast	19
SUNNY-SIDE UP EGGS 16 choice of beerbeiser sausage, center cut bacon or honey baked ham, toast	16
GRANOLA BOWL 15 greek yogurt, addictive house made granola made with quinoa, toasted coconut, blueberry compote, fresh assorted berries, pumpkin seeds	15
CHEDDAR CHEESE BACON WAFFLES 20 cheddar cheese, bacon bits baked into our signature waffles, bacon, chive sour cream	20
WHOLEMEAL BELGIAN WAFFLES 18 light and crispy waffles, choice of beerbeiser sausage, bacon or honey baked ham	18
HOT REUBEN SANDWICH 19 corned beef, melted emmental, sauerkraut, onions, russian dressing, signature stout bread	19
HAM & CHEESE SANDWICH 16 honey baked ham, emmental, lettuce, tomato (choice of wholemeal, sourdough or baguette)	16

HOUSE SPECIAL

CHEESE CRUST GRILLED STEAK SANDWICH 25 sliced beef ribeye, caramelized onions, gherkin dijon aioli	25
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SMORGASBORD

SOUP OF THE DAY 6	6
5 CHEESE MELT 12 slice of sourdough, emmental, gorgonzola, gruyère, parmesan, mature cheddar, cherry tomatoes	12
POUTINE 13 fries with, chef's entrecôte sauce, minced beef, shredded mozzarella cheese	13
SWEET POTATO FRIES 12 sweet potato fries, cilantro chili lime aioli	12
TRUFFLE FRIES 12 crispy fries, truffle oil, grated parmesan	12
CHEESE AND CHARCUTERIE PLATTER 26 brie, gruyère, gorgonzola, emmental, prosciutto and french rosette de lyon salami with homemade fig jam and baguette	26
FRESH LALA CLAMS NEW 18 wild caught lala clams, cilantro, choice of white wine garlic butter sauce or spicy sriracha white wine sauce	18

HOUSE SPECIAL

FRESH LALA CLAMS NEW 18 wild caught lala clams, cilantro, choice of white wine garlic butter sauce or spicy sriracha white wine sauce	18
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MAINS

ROSEMARY LAMB WITH TRUFFLE POTATO MASH 35 grilled rosemary garlic lamb chops, truffle potato mash, sautéed spinach (approximate waiting time 15mins)	35
PORK CHOP WITH CARAMELIZED CARROTS 24 grilled pork chop, romesco sauce made with pistachios and hazelnuts, baby cos	24
BUTTERMILK FRIED CHICKEN 22 gluten free fried chicken, piri piri sauce, tossed salad *please be aware that our gluten free food is subject to cross contamination	22
NEW ZEALAND GRILLED SALMON NEW 28 grilled salmon, shitake mushrooms, sautéed spinach, edamame, roasted red capsicum sauce	28
FISH & CHIPS 28 beer battered Atlantic cod, fries	28

HOUSE SPECIAL

PORTERHOUSE STEAK 62 500g grain fed angus porterhouse steak, aged 200 days, arugula	62
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STEAK AND EGGS 24 150gm grilled ribeye steak, two sunny-side up eggs, homemade entrecôte sauce	24
NASSIM HILL CLASSIC BURGER 22 juicy all beef patty, house made special sauce, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (+2 for sliced cheddar)	22

HOUSE SPECIAL

NASSIM HILL IMPOSSIBLE BURGER 23 Impossible plant-based patty, house made special sauce, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (+2 for sliced cheddar)	23
SPICY IMPOSSIBLE BURGER 25 Impossible plant-based patty, sliced cheddar, jalapenos, sriracha aioli, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries	25

PASTAS

	HALF	FULL
CHILI CRAB PASTA 17 25 jumbo lump crab meat, spicy and tangy chili crab sauce, spaghetti	17	25
DRY LAKSA PASTA 18 26 creamy laksa sauce, fish cakes, fresh prawns, spaghetti	18	26
POTATO GNOCCHI NEW 18 creamed spinach sauce, mushrooms, chives, brussel sprouts		18
SPINACH AND RICOTTA RAVIOLI NEW 21 spinach, sautéed mushrooms, sweet peas, Tête de Moine, chives		21
TRUFFLE MAC & CHEESE 19 macaroni, creamy béchamel sauce, truffle paste, four cheeses Approximate waiting time 20 to 30mins.		19
SPAGHETTI AGLIO E OLIO 17 24 sautéed fresh tiger prawns, chili padi, fresh basil and cherry tomatoes	17	24
PENNE CHICKEN ROSA 16 21 grilled chicken, mushrooms, creamy tomato sauce	16	21
SPAGHETTI CARBONARA 16 21 egg yolk, parmesan, sautéed bacon	16	21

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NASSIM HILL
BAKERY BISTRO BAR

DRINKS

DESSERTS

- HAZELNUT DREAM CAKE** 8
a light and fluffy cake layered with italian meringue buttercream with praline, chopped hazelnuts, milk chocolate ganache
- CHOCOLATE MUD PIE** 7
dark chocolate crèmeux, chocolate cookie crust, whipped cream
- APPLE CROSTATA** 8
creamy apples baked with almond frangipane in a flaky rye pastry served warm with vanilla ice cream
- CARROT CAKE** 8
classic layered carrot cake made with carrots, pineapple, walnuts and raisins
- PEAR CHEDDAR CRUMBLE** 11
a light and crunchy cheddar crumble with walnuts and mature cheddar cheese, served with warm pear compote and vanilla ice cream
- BANANA AND CHOCOLATE WAFFLES** 19
fresh bananas, whipped cream, toasted almonds drizzled with chocolate sauce and a scoop of vanilla ice cream
- AFFOGATO** 13
a scoop of vanilla ice cream with a shot of espresso and frangelico

9-INCH WHOLE CAKES AVAILABLE FOR PREORDER

BAKERY ITEMS

- croissant 3.80
- chocolate croissants (4pcs) 4.50
- canelé 3.80
- brownie 3.50
- chocolate chip cookie 2.00
- kaya/chocolate donut 3.80
- additional scoop of ice cream 3.80



Check out our bakery display for more freshly baked bread & goodies

SMOOTHIES

100% real fruit with no additives

- BERRY BLITZ** 10
blueberries, strawberries, bananas, honey
- BERRY GREEN** 11
blueberries, strawberries, spinach, low fat yoghurt

COFFEE



Carbon blend: a full bodied coffee with a dark cocoa base note.

- | | | | |
|------------|---|---------------|---|
| ESPRESSO | 5 | LATTE | 6 |
| AMERICANO | 5 | PICCOLO | 6 |
| MACCHIATO | 5 | CAFFE MOCHA | 7 |
| FLAT WHITE | 6 | HOT CHOCOLATE | 6 |
| CAPPUCCINO | 6 | BABYCCINO | 2 |

+1 FOR ICED DRINK
+1 FOR SOY MILK SUBSTITUTE

TEA

- GRYPHON TEA** 6
British Breakfast / Earl Grey Lavender / Straits Chai / Pearl of the Orient / Lemon Ginger Mint
- STASH TEA** 6
Peppermint Herbal / Premium Green / Chamomile
- ORGANIC WHITE TEA** 6
- HOMEMADE ICED TEA** 6

SODA/JUICES

- COLD-PRESSED JUICES (300ML)** 7
Red Riding Hood - Apple, beetroot, carrot, honey
Amazon Acai - Organic acai, lime, honey, apple
Little Giny - Orange, carrot, ginger, tumeric
Granny's Grammy - Green apple, celery, cucumber
Coco No. 9 - Coconut water, honey, chia seeds
Golden Manuka - Manuka honey, pineapple, apple, lemon

100% raw and natural

- SOFT DRINKS** 5
Bitter Lemon / Coca Cola / Coke Light / Ginger Ale / Sprite / Tonic Water / Soda Water
- JUICES** 6
Cranberry / Pink Grapefruit / Apple / Lime / Mango / Orange / Tomato
- MINERAL WATER** 5
Acqua Panna Still 500ml
S.Pellegrino Sparkling 500ml

HAPPY HOUR 9AM - 9PM

BEER

- | | HAPPY HOUR | |
|--------------------------|------------|----|
| DRAUGHT BEER | | |
| KRONENBOURG 1664 LAGER | 1-FOR-1 | 19 |
| KRONENBOURG 1664 BLANC | 1-FOR-1 | 19 |
| CONNOR'S STOUT | 1-FOR-1 | 19 |
| CONNOR'S STOUT HALF PINT | | 10 |
| BOTTLED BEER | | |
| ASAHI SUPER DRY | 10 | 12 |
| ASAHI SUPER DRY BLACK | 10 | 12 |
| SOMERSBY APPLE | 10 | 12 |
| SOMERSBY PEAR | 10 | 12 |

SPIRITS

- | | HAPPY HOUR | GLS / BTL |
|-----------------------------------|------------|-----------|
| GIN | | |
| BEEFEATER (HP) | 8 | 12 / 139 |
| HENDRICK'S | 12 | 15 / 188 |
| MONKEY 47 | - | 160 |
| VODKA | | |
| ABSOLUT BLUE (HP) | 8 | 12 / 159 |
| SNOW LEOPARD | - | 17 / 179 |
| RUM | | |
| HAVANA CLUB 3YRS (HP) | 8 | 13 / 155 |
| BRUGAL 1888 | | 235 |
| TEQUILA | | |
| OLMECA REPOSADO (HP) | 8 | 13 / 155 |
| BLENDED WHISKY | | |
| CHIVAS REGAL 18YRS (HP) | 10 | 15 / 175 |
| JOHNNIE WALKER GOLD LABEL RESERVE | | 180 |
| MONKEY SHOULDER | | 165 |
| SINGLE MALT WHISKY | | |
| THE MACALLAN 12YRS | 15 | 18 / 199 |
| THE GLENLIVET 12YRS | | 190 |
| THE GLENROTHES 12YRS | | 190 |
| GLENFIDDICH 12YRS | | 190 |
| BRANDY | | |
| MARTELL VSOP RED BARRELS | | 235 |
| MARTELL XO | | 480 |

TIPPLES

- | | HAPPY HOUR | |
|---|------------|----|
| HOUSE POUR | | |
| THE WINERY OF GOOD HOPE BUSH VINE CHENIN BLANC | 10 | 12 |
| THE WINERY OF GOOD HOPE OCEANSIDE CABERNET SAUVIGNON MERLOT | 10 | 12 |
| T'AIR D'OC SAUVIGNON BLANC | 10 | 12 |
| T'AIR D'OC SYRAH | 10 | 12 |
| ALAMOS CHARDONNAY | 10 | 12 |
| ALAMOS CABERNET SAUVIGNON | 10 | 12 |
| PREMIUM HOUSE POUR | | |
| BISOL BELSTAR PROSECCO | 12 | 14 |
| BISOL BELSTAR CUVÉE ROSE | 12 | 14 |

ASK FOR OUR FULL WINE LIST!
WINE CORKAGE AT \$30/BTL

COCKTAILS

- | | GLS / JUG |
|--|-----------|
| NH SIGNATURES | |
| RASPBERRY LYCHEE ICED TEA
<i>absolut elyx vodka, ice tea, fresh raspberries, lychees</i> | 16 / 48 |
| YUZU BREEZE
<i>prosecco, triple sec, yuzu, soda water</i> | 18 / 52 |
| DIRTY SRIRACHA BLOODY MARY
<i>absolut elyx vodka, sriracha chili sauce, tomato juice, celery salt</i> | 16 / 43 |
| PEACH TREE LEMONADE
<i>absolut elyx vodka, peach schnapps, fresh lemon juice, honey and mint</i> | 15 / 43 |
| BOTTLED SANGRIA | |
| LOLEA NO.1 SPARKLING RED 750ml | 40 |
| THE STANDARD | |
| MOJITO | 16 |
| CLASSIC NEGRONI | 16 |
| MIMOSA | 14 |
| LONG ISLAND ICE TEA | 20 |
| BLOODY MARY | 15 |

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