



POOLSIDE BAR

Beverages available daily from 8am to 12am
Last orders at 11.45pm

COCKTAILS BY THE GLASS / CARAFE

The Garden Of Eden	25 / 115
Mango Black Tea Infused Vodka, Lemon Sour	
Peace On Earth	25 / 115
Tropical Rum Punch, Pineapple, Passion Fruit Coconut, Orgeat, Lime	
Learning To Fly	25 / 115
Gin, Elderflower, Prosecco, Lavender, Grapefruit, Lemon	
Infinity	25 / 115
Tequila, Blue Curacao, Coconut, Pineapple, Lime	

1 for 1 COCKTAILS (10pm – 12am)	
Singapore Sling	25
Gin, Cherry Brandy, Grenadine, Pineapple, Lime	
Frozen Margarita	25
Reposado Tequila, Cointreau, Lime	
Mojito	25
White or Dark Rum, Mint, Lime	
BEER BUCKET OF 5 BOTTLES (10pm – 12am)	
Lion Brewery - Island Lager, Straits Pale Ale	70

COCKTAILS

Frozen Daiquiri	25
Rum, Sugar, Lime	
Piña Colada	25
Rum, Malibu, Pineapple, Coconut Milk	
Aperol Spritz	25
Aperol, Prosecco	
Bellini	25
Prosecco, Peach	
Espresso Martini	25
Vodka, Kahlua, Espresso	
Mimosa	25
Champagne, Orange	
Negroni	25
Gin, Campari, Rosso	
Free Your Mind	25
Gin, Dry Vermouth, Grapefruit, Lemon, Raspberry	

BEERS

DRAUGHT	
Tiger	
Glass 330ml.... 15	Pitcher 1.5L.... 60
	Tower 3L.... 120

BOTTLED

Asahi, Corona, Paulaner Weissbier	15
Lion Brewery - Island Lager, Straits Pale Ale	15

WINES BY THE GLASS / BOTTLE

Champagne – Piper-Heidsieck, Brut NV	28 / 126
Champagne – Moët & Chandon, Brut NV	38 / 180
Prosecco – Nino Franco, Valdobbiadene, Italy	27 / 121
Moscato d'Asti – Ca'D'Gal, Piedmont, Italy	25 / 112
<u>Rosé</u>	
Grenache / Cinsault / Syrah / Rolle	
Château D'Esclans – The Pale, France	23 / 100

White

Grenache Blanc / Marsanne / Viognier	
Paul Jaboulet Aîné – Côtes-du-Rhône, France	23 / 100
Sauvignon Blanc	
Beau Mayne – Bordeaux, France	20 / 90

Red

Grenache / Syrah	
Paul Jaboulet Aîné – Côtes-du-Rhône, France	23 / 100
Cabernet / Merlot	
Beau Mayne – Bordeaux, France	20 / 90

WINES BY THE BOTTLE

Champagne

Drappier – Carte d'Or, Brut NV	193
Le Brun de Neuville – Blanc de Blancs, Brut NV	202
<u>Rosé Champagne</u>	
Laurent Perrier – Brut NV	300

White

Riesling	
Dr. Loosen – Kabinett, Mosel, Germany	116
Sauvignon Blanc	
A. Cailbourdin – Pouilly-Fumé, France	132
Chardonnay	
Joseph Pascal – Chassagne-Montrachet, France	270

Rosé

Grenache / Syrah / Cinsault	
Mirabeau – Classic, Côtes de Provence, France	112

Red

Merlot / Cabernet Franc	
Château Simard – St-Emilion, Bordeaux, France	144
Pinot Noir	
Fullerton Wines – Three Otters, Oregon, USA	140
Tempranillo	
Bodegas La Horra – Corimbo, Ribera Del Duero, Spain	140
Cabernet Sauvignon	
Wolfgang Puck – Master Lot Reserve, California, USA	140

Please inform your server for any allergy or dietary restriction
 All beverages are served in polycarbonate glasses for pool safety
 All prices subject to a 10% Service Charge and prevailing GST
 Management reserves the right to change the Terms & Conditions without prior notice



POOLSIDE BAR

Foods available daily from 12pm to 9.45pm
Last orders at 9.30pm

POOLSIDE BEVERAGES

(Add on +1 for Iced coffees / teas)

Americano, Single Espresso

Café Latte , Cappuccino

Double Espresso, Café Mocha

Hot Chocolate

Chamomile, Emperor Sencha, Earl Grey
Jasmine, Moroccan Mint, English Breakfast

Coke, Coke Light / Zero, Ginger Ale, Sprite

Red Bull

Voss Still / San Pellegrino Sparkling 500ml

AYA SPARKLING TURMERIC BLEND

Lime & Ginger or Passionfruit & Ginger

CHILLED JUICES

Orange , Apple , Cranberry , Lime,
Pineapple , Grapefruit

FRESHLY SQUEEZED JUICES

Orange, Green Apple, Watermelon

COCONUT

FRESH FRUIT SMOOTHIES

Green Apple

Honey Pineapple

Avocado

Banana

Berries

FLAVORED ICED TEAS

Lemon or Lychee

MOCKTAILS

Cracklin' Rosie

Raspberries, Rose, Lychee, Cranberry

Double Happiness

Pineapple, Passion Fruit, Coconut, Orgeat, Lime

Without Consequence

Lychee, Grapefruit, Elderflower, Lime

SALADS (Add on Chicken +5, Add on Prawn +15)

Caesar Salad 16

5 Hearts of Romaine, Creamy Garlic Dressing, Anchovies,
7 Hard Boil Egg, Cherry Tomato, Croutons, Parmigiano-
Reggiano

7 Mediterranean Salad 21

7 Hearts of Romaine, Cucumber, Dill, Bell Peppers, Cherry
7 Tomato, Falafel Crouton, Feta Cheese, Grilled Onion,
Black Olives, French beans, Greek Dressing

5 Farmer's Market Fruit Salad Bowl 15

8 Seasonal Tropical Fruits, Passion Fruit Syrup

JAPANESE RICE & VEGETABLE BOWL

9 Vegetable 16

Nori, Japanese Pickles, Edamame, Sesame,
Cherry Tomato, Wasabi

12 Octopus 18

8 Salmon 22

Prawn 22

BURGERS / SANDWICHES / BITES

(All Burgers and Sandwiches are served with French Fries)

12 Grilled Angus Beef Burger 36

American Cheese, Tomato, Pickles, Chili Aioli

10 Honey Miso Broiled Ora King Salmon 36

Hijiki Rice, House Made Japanese Pickles, Ikura,
Wasabi, Chives, Sesame

15 "Falafel" Burger 28

15 Harissa Aioli, Tzatziki, Feta Cheese, Cucumber

18 Club Sandwich 23

18 Smoked Turkey, Ham, Bacon, Gruyère Cheese

18 Grilled Ham & Cheese 23

18 Toasted Sourdough, Gruyère Cheese, Parisian Ham

8 Chicken Wings with Fries 21

8 Grilled Three Cheese Sandwich 18

Toasted Sourdough, Gruyère, Mozzarella, White Cheddar

French Fries 14

15 Flavored Yogurt with Granola 8

15 Tyrrells Potato Chips 7

Cheddar, Sweet Chili, or Black Pepper

DESSERTS

15 Chocolate Chip Cookies 10

15 Momolato Ice Cream 9

French Vanilla Bean, Sicilian Pistachio,
Triple Chocolate or Miso Strawberry

Vegetarian

Contains Pork

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