

HAPPY HOUR

Daily from 4pm to 9pm

WINE

9

SWEET

The Lakefield, Moscato
South Eastern Australia, Australia

RED

Noblesse, Merlot
Central Valley, Chile

Senda Moreno Red,
Tempranillo

Castilla-La Mancha, Spain

De'Valier Rosso, Corvina

Veneto, Italy

ROSÉ

Prospetti,
Rosato Pinot Grigio
Veneto, Italy

WHITE

Noblesse, Sauvignon Blanc
Central Valley, Chile

De'Valier Bianco,
Garganega

Veneto, Italy

Aldridge, Chardonnay

South Eastern Australia, Australia

COCKTAIL

10

Pandan Gimlet

Gin, lime juice, pandan syrup

Sour Plum Margarita

Tequila, lime juice, sour plum

Kopi O Martini

Vodka, Kahlua, kopi O

La Isla Bonita

Vodka, grapefruit juice,
cranberry juice, mint syrup,
passionfruit syrup

Lychee Martini

Vodka, lychee liqueur, lychee juice

Sunset Hour

Gin, orange juice,
lemon juice, grenadine



DRAUGHT BEER

½ pint pint

Heineken
Netherlands 5% ABV

8

14.5

DRINK OF THE MOMENT

Please check with your server
what's on for this week!



SPIRIT

7

Eristoff Vodka
USA

Gordon's Gin
UK

Bacardi Carta
Blanca Rum
USA

Jim Beam Bourbon
USA

Teacher's Highland
Cream Whiskey
Scotland

Olmecca Reposado
Tequila
Mexico

BAR BITES

Chicken Satay (10pcs) **N**

Rice cakes, cucumber, red onions, peanut sauce

13

Shrimp Paste Chicken Wings

Lime, chilli dip

13.5

Breaded Crab Cakes (4pcs)

Dill mayo, burnt lemon

12

Beer-Battered Calamari (10pcs)

Lime mayo, lemon wedge

9

Beef Sliders (3pcs) **N**

Grass-fed beef, cheddar, mayo

15

Impossible™ Sliders (3pcs) **VG N**

Impossible™ meat patty, caramelised onions, mayo,
vegan cheese sauce

15

Breaded Portobello Mushroom Wedges

Truffle 'mayo'

12

Straight Cut Fries **V**

Garlic mayo

Truffle mayo +3.5

Truffle oil +4.5

Parmesan +2.5

10

Muchos Nachos **VG**

Black beans, red gala apples, pomegranate, charred corn,
sliced olives, roasted peppers, chipotle, Miyoko's cheddar cheese,
chopped tomatoes, red onions, jalapeños, soy cream sauce,
green onions, coriander

Avocado +4

Impossible™ minced meat **VG** +8.5

10



20% OFF
during Happy Hour
4pm to 9pm

Prices stated are before promotion

All prices are subject to 10% service charge & prevailing GST.

C classic

VG plant-based

V vegetarian

N contains nuts

Kindly inform us of any food allergies or requirements. Please be aware of the risk of cross-contamination or changes in the content of any commercial ingredients we use. Menu items may contain coconuts. Whilst we take extra care, we cannot guarantee that what we serve is free of nuts, gluten, allergens or animal products. The Privé Group, its subsidiaries, and staff will not be liable for adverse reactions from consuming any of our products or while at our premises.

COCKTAILS

SIGNATURE

Pandan Gimlet
Gin, lime juice, pandan syrup

glass
13

Ribena Punch
Vodka, ribena syrup, soda water, lemon, mint leaves

15

Kopi O Martini
Vodka, Kahlua, kopi O

15

Sour Plum Margarita
Tequila, lime juice, sour plum

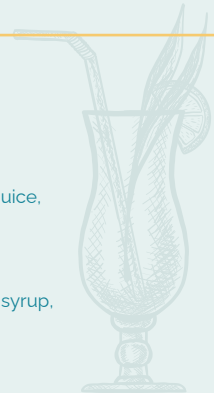
glass
15

Tom Yum Bloody Mary
Vodka, tomato juice, tom yum paste, lemon juice, Worcestershire sauce, salt, black pepper

14

La Isla Bonita
Vodka, grapefruit juice, cranberry juice, mint syrup, passionfruit syrup

13



CLASSIC

Classic Mojito
Rum, mint syrup, soda water, mint leaves

glass
14

Blackberry & Lychee Mojito
Rum, lychee syrup, blackberry, lychee, soda water, mint leaves

15

Singapore Sling
Gin, grenadine, triple sec, pineapple juice, lime juice, honey, bitters

14

Sunset Hour
Gin, orange juice, lemon juice, sugar syrup, grenadine

13

Piña Colada
Malibu, pineapple juice, coconut milk

14

Tequila Sunrise
Tequila, orange juice, grenadine

14

Aperol Spritz
Aperol, prosecco, club soda, orange

glass
15

Lychee Martini
Vodka, lychee liqueur, lychee juice

14

Sunset Sangria
Merlot, brandy, dry orange liqueur, apple, orange, lemon

13

Daiquiri
(Lime, Mango, Strawberry or Passionfruit)
Rum, triple sec, lime juice, sweet & sour

14

Margarita
(Lime, Mango, Strawberry or Passionfruit)
Tequila, triple sec, lime juice, sweet & sour

14

Long Island Iced Tea
Vodka, gin, rum, tequila, triple sec, lemon juice, Coke

14

SPIRITS

SPIRIT

Eristoff Vodka
USA

glass | bottle
11 | 150

Gordon's Gin
UK

11 | 150

Bacardi Carta Blanca Rum
USA

11 | 150

Jim Beam Bourbon
USA

glass | bottle
11 | 150

Teacher's Highland Cream Whiskey
Scotland

11 | 150

Olmecca Reposado Tequila
Mexico

11 | 150

BUBBLY & WINES

WHITE WINE

	125ml	bottle
WW001 Noblesse, Sauvignon Blanc Central Valley, Chile	14	70
WW002 De'Valier Bianco, Garganega Veneto, Italy	14	70
WW003 Aldridge, Chardonnay South Eastern Australia, Australia	14	70
WW004 Lunardi IGT Venezie, Pinot Grigio Veneto, Italy		75
WW005 The Grill Master Fan Club, Sauvignon Blanc Mendoza, Argentina		75
WW006 Bayede, Chenin Blanc Western Cape, South Africa		80
WW007 Penfolds Bin 51, Riesling Eden Valley, Australia		95

CHAMPAGNE & SPARKLING WINE

	125ml	bottle
SP001 Prosecco DOC Brut, Riondo Veneto, Italy	17	85
SP002 Spumante Rosé Extra Dry, Casa Burti Veneto, Italy		85
SP003 Blanc de Blancs, Raventós i Blanc (biodynamic) Catalunya, Spain		110
SP004 Champagne De Saint Gall Brut Selection NV Champagne, France		140

RED WINE

	125ml	bottle
RW001 Noblesse, Merlot Central Valley, Chile	14	70
RW002 Senda Moreno Red, Tempranillo Castilla-La Mancha, Spain	14	70
RW003 De'Valier Rosso, Corvina Veneto, Italy	14	70
RW004 The Grill Master Fan Club, Malbec Mendoza, Argentina		75
RW005 Cranswick Lakefield, Shiraz South Eastern Australia, Australia		75
RW006 Joseph Castan Elégance, Cabernet Sauvignon Languedoc, France		85
RW007 Penfolds Bin 23, Pinot Noir Tasmania, Australia		95

SWEET WINE

	125ml	bottle
RO001 The Lakefield, Moscato South Eastern Australia, Australia	14	70

ROSÉ

	125ml	bottle
RO002 Prospetti, Rosato Pinot Grigio Veneto Italy	14	70

BEERS

DRAUGHT BEER

	½ pint 250ml	pint 500ml
Heineken Netherlands 5% ABV	14	17.5









BOTTLED BEER

	bottle	bottle
Tiger Crystal Singapore 4.6% ABV	14	
Corona Mexico 4.5% ABV	14	
Kirin Ichiban Japan 4.95% ABV	14	
Hoegaarden Belgium 4.9% ABV		14
Kronenbourg 1664 Blanc France 5% ABV		14
Guinness Ireland 5% ABV		14

NON-ALCOHOLIC

COFFEES

We use Nespresso Professional Grand Cru Lungo Forte extracted using Aguila 220 Pro Hi Pressure Machine.
Go dairy-free with soy, oat or almond milk (free!)

	hot	iced
Long Black / Americano	5.5	6.5
Espresso / Café Macchiato	5.5	
Double Espresso / Piccolo Latte 	6.5	
Café Latte  / Cappuccino  / Flat White 	6.5	7.5
Café Mocha  	8	9.5
Coffee Vanilla Float  		11

Extra shot +1.5















TEAS

	hot	iced
TWG Tea • Chamomile • English Breakfast • French Earl Grey • Jasmine Queen • Moroccan Mint • Vanilla Bourbon	5.5	
Cold Brewed Sparkling Tea • Osmanthus Sencha Passionfruit • Hanami White Peach • Earl Grey Lavender Strawberry	8	
Lemon Tea	5	6

SMOOTHIES

Smoothie 		
• Coconut Shake 	8.5	
• Mango Pine Passion 	8	

OTHER BEVERAGES

	hot	iced
Turmeric-Ginger Soy Latte 	6.5	7.5
Beetroot Soy Latte 	7	8
Matcha Soy Latte 	7	8
Rich Chocolate   	8	10
Honey Lemon	5	6
Soy Babyccino 	3.5	
Vanilla Ice Cream Float 		8
• Root Beer  • Coke 		
Soft Drinks		5
• Coke  • Sprite  • Root Beer 		
• Coke Zero • Ginger Ale  • Soda Water		
Acqua Panna Still Mineral Water 750ml		7
S. Pellegrino Sparkling Mineral Water 500ml 750ml		5 7

JUICE & KOMBUCHA

Freshly Squeezed Fruit Juice (mix up to 3 fruits) • Orange • Green Apple • Anjou Pear • Watermelon • Carrot • Celery	7	
Kombucha • Peach • Lemon, Lime & Mint	8	

NUTRI-GRADE

