



BISTRO

1908

BISTRO 1908

Named after the year the Hollandse Club was founded, 1908 honours the beginnings of a vibrant Dutch social community in Singapore. It was in this year that Jacob Christian Koopman, the Club's founding father, transformed his own home into the very first clubhouse. The name carries a sense of history, pride and timeless hospitality that continues to define the Club today.

ALLERGENS



CHEF'S SPECIALS



VEGETARIAN



VEGAN



CONTAINS NUTS



SPICY



GLUTEN-FREE



GLUTEN-FREE
MODIFIABLE +\$1



CONTAINS PORK



CONTAINS ALCOHOL



FARM TO TABLE

Please note that while some of our dishes can be prepared gluten-free, they may not be suitable for individuals with a severe coeliac condition. Gluten-free and gluten-free modifiable dishes may require additional preparation time. Halal-friendly options are available upon request, please speak to a member of our staff. Prices are subject to GST. An additional 10% service charge applies to non-members. Takeaway options are available.

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HC BREAKFAST PLATTER 20

A hearty breakfast with your choice of eggs, savoury Cumberland sausage, crispy streaky bacon, and all the classic trimmings, served with a slice of toasted sourdough and side salad.

HC VEGETARIAN PLATTER 20

A hearty breakfast with your choice of eggs, falafel, grilled halloumi cheese, and all the classic trimmings, served with a slice of toasted sourdough and side salad.

EGGS BENEDICT 14

Toasted English muffin topped with streaky bacon, honey ham, and poached eggs, finished with a rich hollandaise sauce. Served with side salad.

EGGS ROYALE 14

Toasted English muffin topped with seared smoked salmon, Roma tomato, and poached eggs, finished with a rich hollandaise sauce. Served with side salad.

EGGS FLORENTINE 14

Toasted English muffin topped with wilted baby spinach, Roma tomato, and poached eggs, finished with a rich hollandaise sauce. Served with side salad.

SHAKSHUKA 14

Spiced tomato and onion stew with gently baked eggs and a dollop of yoghurt. Served with toasted sourdough.

AVOCADO ON TOAST 14

Avocado on toasted sourdough, topped with Roma tomato, crumbled feta, pomegranate, and finished with a balsamic drizzle.

GRANOLA & YOGHURT BOWL 12

Greek yoghurt, homemade crunchy granola, berries, and kiwi, finished with a drizzle of maple syrup.

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CLASSIC PANCAKES



Fluffy buttermilk pancakes stacked and topped with berries, whipped cream, butter, and maple syrup.

12

BUTTER CROISSANT



6/7/8

Choice of:

Plain / tomato & cheese / ham & cheese



BREKKY ROLL



A soft brioche bun packed with honey ham, fried egg, and creamy mayonnaise. Served with a hashbrown and side salad.

10

TOAST WITH SPREAD



6

White bread with your choice of spread:

Nutella / peanut butter / kaya & butter

LOCAL BREAKFAST SET



10

Toasted white bread with your choice of spread and soft-boiled eggs. Served with coffee, tea, or chilled juice.

Choice of spread:

Nutella / peanut butter / kaya & butter

D.I.Y. BREAKFAST



10

Two slices of sourdough bread and two eggs any style of your choice.

FRUIT PLATTER



10

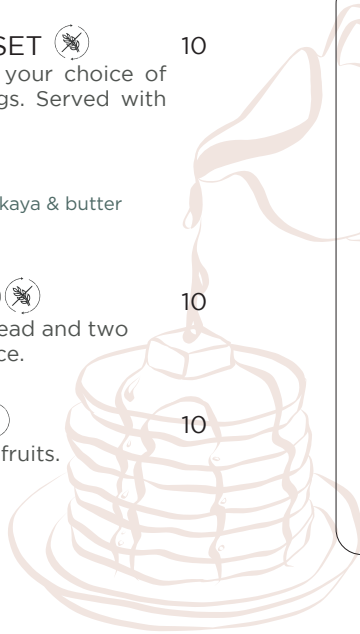
A medley of fresh seasonal fruits.

ADD-ONS FOR YOUR BREAKFAST MAINS

Butter and jam	+2
Two eggs (any style)	+2
Chicken sausage (1pc)	+2
Bacon (1 pc)	+2
Greek yoghurt	+2
Sourdough toast (1pc)	+2
Avocado (half slice)	+2
White toast (1pc)	+1
Nutella spread	+1

EGGS COOKING STYLES

Sunny side up
Scrambled
Over (easy, medium or hard)
Poached (easy, hard)
Boiled (soft, half or hard)
Plain omelette



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SALAD BOWLS



WATERMELON & GOAT CHEESE SALAD



20

A mix of baby spinach and arugula, tossed with juicy watermelon, crisp green apple, red radish, pecan nuts, and grilled goat cheese. Finished with a tangy balsamic reduction.

SESAME-CRUSTED TUNA SALAD



20

Mesclun salad, cucumber ribbons, and cherry tomatoes topped with sesame-crusted tuna and crispy papadum. Finished with a soy ginger dressing.

CAESAR SALAD



18

Crisp romaine lettuce with streaky bacon, shaved Parmesan, spiced croutons, and a soft-boiled egg, tossed in a creamy homemade Caesar dressing.

D.I.Y. SALAD 16

Mix and match your greens, proteins, toppings, and dressings, just the way you like it.
Build your perfect salad from the options below.

1 **Base** (Choose 1)

Romaine lettuce / mesclun mix /
spinach & arugula

2 **Protein** (Choose 1)

Grilled chicken / sesame-crusted tuna /
smoked duck / smoked salmon / grilled
calamari / sesame soy-glazed tofu
Add-ons per topping: \$4

3 **Toppings - A** (Choose up to 4)

Shredded carrot / red onion /
cucumber / sliced radish / red
cabbage / mixed bell peppers /
avocado / green apple / baked
pumpkin / croutons / chickpeas /
quinoa / black olives / sundried
tomatoes / sweet corn / pineapple
bits / beetroot / artichoke

Add-ons per topping: \$2

4 **Toppings - B** (Choose up to 2)

Blue cheese / burrata pearls /
Crottin goat cheese / feta cheese /
Parmesan cheese / almond flakes /
pecan nuts / pine nuts / walnuts /
granola / pumpkin & sunflower
seeds / poached egg / bacon bits

Add-ons per topping: \$4

5 **Dressing** (Choose 1)

Balsamic vinaigrette / homemade
Caesar / Italian / Thousand Island

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LOCAL DELIGHTS

 **INDONESIAN NASI GORENG**   18
Indonesian-style sambal fried rice with sambal prawns, fried egg, chicken satay, achar, and crispy prawn cracker.

BEEF RENDANG WITH RICE  18
Homemade beef rendang served with jasmine rice, fried tempeh, achar, and crispy prawn cracker.

GRILLED CHICKEN SATAY   18
Eight sticks of chicken satay served with ketupat, cucumbers, onions, and a side of savoury peanut sauce.

DUTCH DELIGHTS

 **BITTERBALLEN** 16
A Dutch pub classic. Eight crispy, golden-brown beef ragout balls - crunchy on the outside, smooth and savoury on the inside, served with a side of Dijon mustard.

UITSMIJTER   14
A beloved Dutch open-faced sandwich with white bread, Gouda cheese, honey ham, and two sunny side up eggs.

PATATJE OORLOG   14
Crispy golden fries loaded with creamy peanut sauce, mayonnaise, and chopped white onions - a Dutch street food favourite.

PANNENKOEK 8/12
Traditional Dutch-style pancakes.

Choice of:
Plain  / bacon & cheese 

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CLASSIC COMFORTS

- ST. LOUIS BBQ PORK RIBS**   22
Tender pork ribs glazed in smoky BBQ sauce.
Served with crispy fries, purple slaw, gherkins, and side salad.
-  **BATTERED FISH & CHIPS** 20
Crispy battered halibut fillet served with crispy fries,
dill tartar sauce, a lemon wedge, and side salad.
- ANGUS CHEESEBURGER**  18
Toasted brioche bun with lettuce, tomato, 150g Angus beef
patty, cheddar, caramelised onions, gherkins, and a kick of
sriracha sauce. Served with crispy fries and side salad.
-  **SEAFOOD AGLIO OLIO**    18
Spaghetti tossed with tiger prawns, squid, baby scallops,
and fresh mussels.
Choice of sauce available: Marinara Pomodoro
-  **PITA FALAFEL**   16
Artisanal pita filled with falafel and veggies, drizzled with
garlic aioli. Served with crispy fries and side salad.
- PITA CHICKEN TIKKA MASALA**  16
Artisanal pita filled with chicken tikka masala and veggies.
Served with crispy fries and side salad.
- PUMPKIN & SAGE QUICHE**   16
Savoury homemade roasted pumpkin and sage quiche.
Served with side salad.

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BITES

HONEY GLAZED WINGS  14
A dozen sweet and savoury grilled chicken wings.
Choice of seasoning available: Buffalo

 **NACHOS**  14
Crunchy tortilla chips loaded with tomato salsa, homemade guacamole, sour cream and melted cheddar.
Add-on: Beef con carne \$4

ONION RINGS  10
Crispy, golden onion rings.

CHICKEN NUGGETS 10
A dozen battered chicken nuggets.

CRISPY FRIES   8
Classic, skin-on straight cut fries.

SNACK PLATTERS

SNACK PLATTER 30
Buffalo wings, onion rings, fish goujons, falafel, fries

DUTCH PLATTER 30
Kaassoufflé (deep-fried cheese snack), bitterballen, loempia (vegetarian spring rolls), patatje oorlog, saucijzenbroodjes (beef sausage rolls)

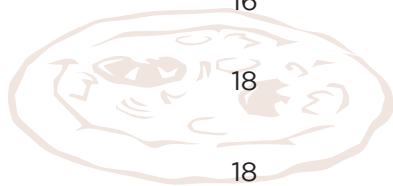
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SANDWICHES

-  **PASTRAMI REUBEN SANDWICH**  18
Stacked sourdough sandwich with pastrami, cheddar cheese, sauerkraut, gherkins, and Thousand Island dressing. Served with crispy fries and side salad.
- HOLLANDSE CLUB SANDWICH**   18
Our signature triple-decker with seared chicken, honey ham, fried egg, tomato, lettuce, Gouda cheese, and mayonnaise. Served with crispy fries and side salad.

HOMEMADE 12" PIZZAS GLUTEN-FREE DOUGH OPTION AVAILABLE (+\$2)

- MARGHERITA**  16
Tomato sauce, mozzarella, basil
- PEPPERONI** 18
Tomato sauce, mozzarella, beef pepperoni
- HAWAIIAN**  18
Tomato sauce, mozzarella, honey ham, pineapple
- FOUR CHEESE**  18
Mozzarella, Gouda, cheddar, blue cheese
-  **CAPRICCIOSA**  20
Tomato sauce, mozzarella, honey ham, olives, button mushrooms, artichoke
- PROSCIUTTO & ARUGULA**  22
Tomato sauce, mozzarella, Parmesan, Prosciutto, arugula



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KIDS MEAL

SPAGHETTI MEATBALLS  10
Spaghetti tossed in tomato sauce with beef meatballs.

MAC & CHEESE   10
Creamy, cheesy macaroni in homemade cheese sauce.

CHEESEBURGER & FRIES  10
Toasted burger bun with 100g beef patty, cheddar, mayonnaise, and ketchup. Served with crispy fries.

CHICKEN NUGGETS & FRIES 10
Crispy golden chicken nuggets served with a side of fries and mayonnaise.

GRILLED CHICKEN WITH FRIES  10
Grilled chicken served with crispy fries and apple sauce.

HAM & CHEESE TOASTIE   10
Toasted white bread with honey ham and melted Gouda cheese.

HEALTHY VEGETABLES   8
A side of lightly steamed broccoli and carrots.

SWEET TREATS

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM  10
Warm homemade brownie served with vanilla ice cream and drizzled with chocolate sauce.

 **STICKY TOFFEE PUDDING**   10
Warm homemade toffee pudding served with vanilla ice cream and drizzled with Baileys butterscotch sauce.

FRUIT PLATTER   10
A medley of fresh seasonal fruits.

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SODA, JUICE & MOCKTAILS

SOFT DRINKS

Coke Zero / Soda	3.5	
Coke / Sprite / 100 Plus / Ginger Ale	3.5	
Tonic	3.5	

SPARKLING WATER

Perrier 330ml / 750ml	4 / 7	
Maison Perrier Rosellini / Lemonjito	6	

NUTRIENT-PACKED JUICES

ABC: Apple, Beetroot, Carrot, Lemon	6	
Energiser: Carrot, Orange, Ginger	6	
Green Detox: Apple, Cucumber, Celery, Spinach, Lemon, Coconut Water, Ginger	7	
Kiki Juice: Carrot, Ginger, Apple, Orange	6	

FRESHLY SQUEEZED JUICE (Choose up to 2 fruits)

Apple, Orange, Carrot, Cucumber, Beetroot, Celery	5	
Additional fruits	+1	

REFRESHING LEMONADES

Arnold Palmer: Lemonade and Iced Tea	 5 / 10	
Pink Lemonade Lychee	5 / 10	
Grenadine Lemonade	5 / 10	

REFRESHING COOLERS

Yuzu Lemon & Lychee: Yuzu Lemon Soda, Lychee Black Tea Elixir	8	
Passion Fruit & Honey Suckle: Passion Fruit Soda, Honey Suckle Black Tea Elixir	8	

MOCKTAILS

Shirley Temple: Lemon-lime Soda, Grenadine Syrup	6	
Mango Surprise: Mango, Apple, Orange, Grenadine Syrup, Whipped Cream	6	
Gunner: Ginger Beer, Ginger Ale, Bitters	6	
Lime Soda: 100% Fresh Lime Juice, Soda	6	

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COFFEE, TEA & FRAPPÉ

LAVAZZA COFFEE

Sustainably sourced coffee

Espresso

Macchiato

Americano

Latte / Cappuccino / Mocha



Plant-based milk: Oat / Soy / Almond +1.2

Extra shot coffee: +2

Add-on syrup: Peppermint / Salted Caramel / Vanilla +1.2

Hot Cold

4

5

5

6.5

6

7.5



NON-COFFEE

Hot Chocolate

Babyccino



6

7

4



DILMAH TEA

English Breakfast, Earl Grey, Green Tea,
Arabian Mint with Honey, Pure Chamomile



4



FRAPPÉ

Oreo Cookie: Milk, Oreo Cookie, Espresso, Chocolate Syrup,
Whipped Cream, Chocolate Sauce

9



Salted Caramel: Milk, Salted Caramel, Espresso,
Whipped Cream, Caramel Sauce

9



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SMOOTHIES & SHAKES

SMOOTHIES

Soy Berry: Soy Milk, Strawberry, Banana, Honey, Vanilla Yoghurt

Berry Blast: Apple Juice, Mixed Berries, Vanilla Yoghurt

Mango Tango: Mango Juice, Strawberry, Raspberry, Vanilla Yoghurt

8 

8 

8 

Add-ons: Muesli / Flax Seeds (50g) / Whey Protein (30g) / Chia Seeds (50g) +2

PROTEIN SHAKES

Choco Muscle Fuel: Soy Milk, Banana, Almond Butter, Chocolate Protein Powder (30g)

10 

Vanilla Power Boost: Almond Milk, Banana, Almond Butter, Vanilla Protein Powder (30g)

10 

Power Leafter: Soy Milk, Spinach, Banana, Lime Juice, Vanilla Protein Powder (30g)

11 



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DRAFT BEERS

Heineken (Pilsner-style Lager, Netherlands)
Tiger Crystal (Lager, Singapore)
Kirin Japanese (Lager, Japan)
Erdinger (Weissbier, Germany)
Guinness (Stout, Ireland)


12 / 9
12 / 9
15 / 11
15 / 11
14 / -

CRAFT BEERS

Bavik Super Pils (Belgium)
Heart of Darkness, Tropical Lager (Vietnam)
Duvel, Pale Ale (Belgium)
Affligem, Blond Ale (Belgium)
Lindemans Cassis, Lambic (Belgium)
Little Creatures, American Pale Ale (Australia)
North Coast, Steller IPA (American)
Heart of Darkness, Marlow's Mellow Pomelo IPA (Vietnam)

12
13
13
15
15
13
13
13

INTERNATIONAL BOTTLE BEERS

Corona Pale Lager (Mexico)
Heineken Pilsner-style Lager (Netherlands)
Heineken 0.0 (Netherlands)
Guinness 0.0 (Ireland)

10
10
6
9

CIDERS

Thatchers Gold, Classic Dry Cider (UK):

A traditional English dry cider with clean apple notes, a smooth finish,
and just the right bite and perfect sunny weather.


15

La Chouette Cider (France):

Crisp, fruity apple cider with fine bubbles made from French cider apples.
Best enjoyed chilled, without ice.


13

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CLASSIC COCKTAILS

Espresso Martini: Ameretto Syrup, Double Shot Espresso, Vodka	14
Gimlet: Gin, Lime Juice	14
Classic Mojito: Rum, Lime, Mint, Soda	15
Blueberry Mojito: Rum, Lime Juice, Sugar, Soda, Fresh Blueberries	15
Caipirinha: Cachaça, Lime, Mint, Simple Syrup	15
Paloma: Tequila, Grapefruit, Lime Juice Soda	15
Whiskey Sour: Bourbon, Lemon Juice, Bitters	15

SPRITZ & FIZZ COCKTAILS

French 75: Gin, Prosecco	14
Mimosa: Prosecco, Orange Juice	15
Aperol Spritz: Aperol, Prosecco, Soda	15
Campari Spritz: Campari, Prosecco, Soda	15
Pimm's Cup: Pimm's No. 1, Ginger Ale, Lime, Strawberries, Lemon, Mint	15

MARGARITAS

Classic Lime: Don Julio Tequila, 100% Lime Juice, Triple Sec	15 / 70
Strawberry: Don Julio Tequila, Lime Juice, Triple Sec, Strawberry Purée	16 / 75
Mango: Don Julio Tequila, Lime Juice, Triple Sec, Mango Purée	16 / 75



Served on the rocks or frozen



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BOURBON WHISKEY

Jim Beam
Maker's Mark

45ML 

10 / 125

15 / 210

BLENDED SCOTCH

Famous Grouse (Scotland, UK)
Johnnie Walker Black Label (Scotland, UK)
Monkey Shoulder (Scotland, UK)

10 / 125

13 / 150

15 / 210

GIN

Tanglin Singapore (Singapore)
Tanglin Black Powder (Singapore)
Tanqueray London (Scotland)
Four Pillars Fresh Yuzu (Australia)
The Botanist (Scotland, UK)
Roku (Japan)
Rutte Dutch Dry Gin (Netherlands)

15 / 200

16 / 220

15 / 200

15 / 225

16 / 220

15 / 200

15 / 200

RUM

Black Tears Spiced Rum (Cuba)
Diplomatico Reserva Exclusive 12 Years Old (Venezuela)

12 / 160

15 / 195

TEQUILA

Salitos Tequila Silver (Mexico)
Don Julio Reposado (Mexico)

10 / 145

15 / 195

CACHAÇA

Cachaça 51 White (Brazil)

10 / 155

VODKA

Barton (USA)
Ketel One (Netherlands)
Grey Goose (France)

10 / 135

12 / 155

15 / 195

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WHITE WINE



La Villette Chardonnay Languedoc, France

13 / 60

A beautifully aromatic Chardonnay offering notes of ripe pear, toasted hazelnut, and a touch of vanilla oak. Creamy and well-balanced on the palate, with a smooth, elegant finish.

Bottega Pinot Grigio, Trevenezie, Italy

15 / 65

Light straw with a copper tint. Aromas of peach, nectarine, and hawthorn. Dry and fresh palate with balanced acidity and texture. Refreshing finish featuring peaches and nectarine.

Tiki Single Vineyard Sauvignon Blanc, New Zealand

15 / 65

Aromas of zesty lemon-lime, green apple, and fig. Bright and vibrant on the palate with notes of passionfruit, guava, and a touch of saline minerality, finishing crisp and refreshing.

Famille Hugel Classic Riesling, Alsace, France

- / 78

A crisp, dry Riesling with lime, green apple, and floral aromas. Bright, mineral-driven palate with vibrant acidity and a refreshing citrus finish.

M. Chapoutier Côte-du-Rhône Belleruche Blanc, Rhône, France

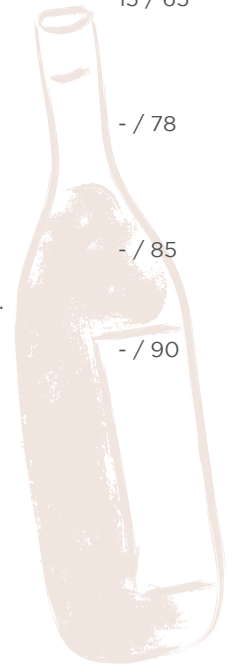
- / 85

A bright golden white Rhône blend with aromas of apricot, fennel, and floral notes. The palate is fresh and elegant, finishing with subtle aniseed.

Montes Alpha Chardonnay, Casablanca Valley, Chile

- / 90

A vibrant, fruity Chardonnay showcasing ripe banana, pineapple, and tropical fruits flavours, elegantly framed by subtle, well-integrated oak.



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ROSÉ WINE



Yalumba Y Series Sangiovese Rosé, Barossa Valley, Australia

13 / 60

A pale salmon-pink Shiraz Rosé with aromas of strawberry cream, rose petals, and mandarin. Soft and fresh on the palate, with a subtle salty core and light finish.

Chateau D'Esclans Whispering Angel, Provence, France

- / 85

Pale salmon pink with fresh notes of strawberry, peach, and citrus. Crisp, dry, and elegant with a smooth finish. A refined blend of Grenache, Cinsault, and Vermentino, perfect for warm days and light fare.

RED WINE

Chapoutier Luberon La Ciboise Rouge, RV Rhone, France

13 / 60

Medium-bodied with smooth tannins and a fresh, balanced finish. This vibrant red blend from Luberon showcases ripe cherry and raspberry aromas, accented by subtle spicy and herbal notes.

La Villette, Pinot Noir Languedoc, France

13 / 60

A light to medium-bodied red with a silky texture and vibrant notes of red cherry and raspberry. Subtle hints of spice add depth to this elegant and approachable Pinot Noir. Perfect for any occasion.

Bottega Cabernet Sauvignon, Trevenezie, Italy

15 / 65

Full-bodied with ripe blackberry, blackcurrant, and green pepper aromas. Dry, medium-bodied with smooth tannins.

Zenato Valpolicella DOC Superiore, Veneto, Italy

- / 85

A vibrant red from Veneto, Italy, offering notes of ripe cherry, plum, and spice. Medium-bodied with smooth tannins and a lingering, elegant finish. A classic expression of Valpolicella with depth and finesse.

Flametree Cabernet Merlot Margaret River, WA

- / 95

Medium-bodied blend with aromas of mulberry, plum, and redcurrant, plus hints of chocolate. Rich palate with smooth tannins and a balanced finish. Aged 14 months in French oak.

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SPARKLING WINE



Bisot, Bel Star Prosecco DOC, NV, Veneto, Italy

15 / 68

A crisp, straw-yellow sparkling from Veneto with aromas of apple, pear, and citrus. Fresh and balanced with delicate bubbles.

Cava Palau Brut Piccolo, Catalonia, Spain (200ml)

- / 19

A crisp, dry sparkling in a convenient single-serve bottle. With notes of citrus, green apple, and brioche, it's ideal as an aperitif or for light bites like tapas and salted nuts.

Domaine Bousquet Sparkling Rosé Brut, UCO Valley Argentina

- / 80

A crisp, organic sparkling rosé made from Pinot Noir and Chardonnay. Delicate bubbles with notes of red berries, citrus, and a touch of floral.

CHAMPAGNE

Pol Roger Brut Reserve, Champagne France, NV

- / 168

Elegant Champagne made from Pinot Noir, Meunier, and Chardonnay. Aged 4 years for depth and finesse. Fine bubbles with notes of pear, brioche, and citrus.

SWEET WINE

De Bortoli 'Noble One' Botrytis Semillon, Australia (375ml)

- / 85

Rich dessert wine with notes of cinnamon, peach, and nougat. Sweet and balanced, perfect with fruit tarts, chocolates, tiramisu or blue cheese.

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MONTHLY SPECIALS

Savour something new each month! Our specials bring added variety and fresh flavours to complement your dining experience. Ask our team for this month's feature.

Available from 11am onwards



SUNDAY BACKYARD ROAST, BBQ & ASIAN FLAVOURS

Enjoy a rotating selection of BBQ and Asian cuisine every Sunday, from smoky backyard favourites to regional delights. Be sure to check with our team to find out what's cooking this week.

Available from 11am onwards

TACO TUESDAY



Tuesdays, 4PM – 9PM

Unlimited tacos – \$20 per diner (for 2 hours)

Minimum 2 diners per reservation

Drink Special: Classic Margarita – \$9 per glass / \$55 per jug

Terms & Conditions:

- The 2-hour duration begins from the first order placed.
- No sharing between diners; each diner may order two tacos at a time.
- Not valid in conjunction with other promotions, discounts, or vouchers.
- Dine-in only.

THURSDAY TIPPLE

Thursdays, 4PM – 9PM

Enjoy a delicious sharing platter paired with your choice of two Heineken pints or house-pour La Villette Chardonnay or Pinot Noir – all for just \$48! The perfect way to unwind midweek.

Terms & Conditions:

- Not valid in conjunction with other promotions, discounts, or vouchers.
- Dine-in only.

FRIDAY FIX



Fridays, 4PM – 9PM

Get your pizza fix after hours with 50% off your second pizza order, perfect for sharing (or keeping all to yourself!).

Terms & Conditions:

- Not valid in conjunction with other promotions, discounts, or vouchers.
- Dine-in and takeaway available.

Prices are subject to GST. An additional 10% service charge applies to non-members.

SPECIALS

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SUNDOWNER SPECIALS

Daily, 4PM – 8PM

Unwind with 30% off all cocktails & spirits.
A great way to ease into the evening.



BUCKET DEALS

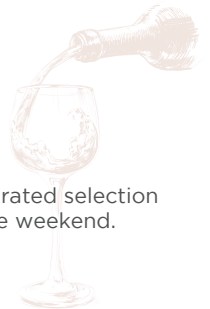
Daily

Grab a bucket of 5 – your choice of Corona or Heineken.
\$40 per bucket.

HEINEKEN BEER TOWER

Daily

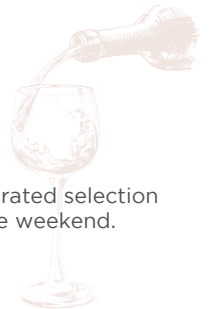
Perfect for sharing.
\$60 per tower.



WINE DOWN FRIDAY

Fridays, 4PM - 9PM

Unwind and ease into the weekend with our curated selection
of wines by the glass. Perfect for kicking off the weekend.
\$10 per glass.



Prices are subject to GST. An additional 10% service charge applies to non-members.

SPECIALS