



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.

OUR OWN PERMACULTURE COMMUNITY GARDEN

Our all-day dining menu offers wholesome, feel-good dishes, comforting favourites, alongside vegan and balanced options designed for an active lifestyle—where food is both nutritious and delicious.

We are dedicated to sourcing ingredients sustainably, featuring farm-to-table produce, responsibly sourced seafood, and local and regional suppliers. Our permaculture community garden provides fresh herbs and seasonal selections such as lemongrass and turmeric leaves—used in our slow-cooked beef cheek—along with Thai basil, eggplants, and mint, which enrich our kitchen and specials with vibrant, garden-fresh flavours.

Rooted in permaculture principles, our garden promotes biodiversity and sustainability, reflecting our commitment to mindful dining and a regenerative food system.

ALLERGENS



CHEF SPECIALS



VEGETARIAN



VEGAN



CONTAINS
NUTS



SPICY



CONTAINS
DAIRY



CONTAINS
EGGS



GLUTEN FREE



GLUTEN FREE
MODIFIABLE +\$1



CONTAINS PORK



CONTAINS
ALCOHOL



FARM TO TABLE































CONTAINS
SHELLFISH



SUSTAINABLE
SEAFOOD

Some dishes can be prepared gluten-free but may not be suitable for severe coeliac conditions. Prices are subject to GST, and a 10% service charge applies to non-members. Takeaway is available at +\$0.30 per item. Bring your own containers or cups to enjoy \$0.50 off — skip the packaging fee and save more as part of our sustainability efforts.

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-  **TRUFFLE ESPUMA EGGS WITH BEAN MEDLEY**    16
Delicate truffle-infused free-range eggs served over a medley of kidney, white, black and edamame beans.
- HUMMUS & BABA GHANOUSH WITH FOCACCIA BREAD**   15
Classic Middle Eastern creamy chickpea and smoky roasted eggplant dips, served with focaccia bread.
- AÇAÍ BOWL WITH FRESH FRUITS**   14
Frozen açai topped with banana, berries, seasonal fruits, granola, and almond butter.
- EGGS BENEDICT**     14
Toasted English muffin topped with streaky bacon and honey-cured ham, with free-range poached eggs. Finished with a rich, house-made hollandaise sauce. Served with side salad.
- GRANOLA & YOGHURT BOWL**    13
Greek yoghurt, homemade crunchy granola, berries, and kiwi, finished with a drizzle of maple syrup.
- CLASSIC PANCAKES**    12
Fluffy buttermilk pancakes stacked and topped with berries, whipped cream, butter, and maple syrup.
- LOCAL BREAKFAST SET**   10
Toasted white bread with your choice of spread and free-range soft-boiled eggs. Served with coffee, tea, or chilled juice.
- Choice of spread:
Nutella  / peanut butter  / kaya & butter
- BREKKY ROLL**     14
A soft brioche bun packed with honey ham, free-range fried egg, and creamy mayonnaise. Served with a hash brown and side salad.
- FRUIT PLATTER**   14
A medley of fresh seasonal fruits.

Coconut yoghurt available +3



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AVAILABLE 8.00AM - 3.00PM

HEARTY BREAKFAST     18

Your choice of free-range eggs served with roasted sweet potato, sautéed mushrooms, grilled tomato, bacon, toasted sourdough, with choice of pork or chicken sausage.










SMASHED AVOCADO    14
ON TOAST

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

D.I.Y. BREAKFAST    12

Toasted sourdough bread and free-range two eggs any style of your choice.

ADD-ONS FOR YOUR
BREAKFAST MAINS

Scrambled / Omelette (egg white) 	+5
Two eggs (any style) 	+4
Butter and jam 	+3
Chicken sausage (1 pc) 	+3
Bacon (2 pc) 	+3
Greek yoghurt 	+3
Sourdough toast (1 pc)  	+3
Avocado (half slice)	+3
White toast (2 pc)	+2
Nutella spread 	+2

EGGS COOKING STYLES

Sunny side up
Scrambled
Over (easy / hard)
Poached (soft / hard)
Boiled (soft / half / hard)
Plain omelette

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 SOUPS & SALADS

SOUP OF THE DAY

Please check with our team for today's choice.

12

SALAD BOWL

Single

14

Sharing

20

ROASTED BEETROOT, ORANGE & KALE SALAD WITH FETA CHEESE

Slow-roasted beetroot with fresh orange segments, kale leaves and crumbled feta, finished with a light citrus vinaigrette.

CAESAR SALAD

Crisp romaine lettuce with crispy bacon, shaved Parmesan, crunchy croutons, and a sous-vide free-range egg, tossed in house-made Caesar dressing.

WALDORF SALAD

Crisp apples, celery, raisins and grapes with toasted walnuts, tossed in a creamy honey dressing.

COBB SALAD




















Crisp romaine lettuce and spinach topped with cherry tomatoes, avocado, sweet corn, sliced red cabbage, walnuts, and a perfectly cooked hard-boiled free-range egg, finished with a tangy balsamic dressing.

ADD-ONS TO YOUR SALAD

Grilled chicken (100gm)	+4	Poached egg	+2
Smoked salmon (50gm)	+6	Bacon bits	+4
Cajun prawn (4pcs)	+6	Feta cheese	+4
Sesame-crusted tuna (50gm)	+6	Quinoa	+2
Goat cheese	+4	Burrata pearls	+4
Avocado (1/2 sliced)	+2		

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SANDWICHES & WRAPS










- STEAK SANDWICH**   20
Tender, flame-seared beef steak layered with crisp lettuce, tomatoes, and sweet caramelised onions, on toasted baguette finished with mustard aioli. Served with your choice of side salad or fries.
- CLUB SANDWICH**     18
Triple-layered white toast stacked with garden lettuce, tomato, honey baked ham, bacon, cheese, free-range eggs and mayonnaise. Served with your choice of side salad or fries.
- SMOKED SALMON BAGEL**     16
Toasted bagel topped with smoked salmon, cream cheese, capers, red onions, and dill. Served with your choice of side salad or fries.
- HOISIN TOFU & PUMPKIN WRAP**    16
Hoisin-glazed tofu, roasted pumpkin, and fresh, crisp vegetables with sesame dressing, wrapped in a tortilla. Served with your choice of salad or fries.
- PITA CHICKEN TIKKA MASALA**     16
Artisanal pita filled with free-range chicken tikka masala and veggies. Served with your choice of side salad or fries.
- CRISP SUMMER VEGETABLE ROLLS**   12
Delicate vermicelli with shredded carrots, cucumber, and crisp lettuce wrapped in rice paper, served with a sweet chilli sesame-garlic dipping sauce. Served with your choice of side salad or fries.

Add-on: Cajun prawn (4 pcs) +6

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HOMEMADE 12" PIZZAS

 GLUTEN-FREE DOUGH OPTION AVAILABLE (+\$2)

SEAFOOD PIZZA  	22
Tomato sauce, mozzarella, squid, prawns, mussels	
PROSCIUTTO & ARUGULA  	22
Tomato sauce, mozzarella, Parmesan, Prosciutto, arugula	
PEPPERONI 	20
Tomato sauce, mozzarella, beef pepperoni	
HAWAIIAN  	18
Tomato sauce, mozzarella, honey ham, pineapple	
MARGHERITA  	16
Tomato sauce, mozzarella, basil	














SHARING PLATTERS

CHARCUTERIE PLATTER   	40
(Serves up to 2 diners) <i>Allow 30 minutes for preparation</i>	
Premium selection of cheeses and cured meats, including Gouda, Edam, beef salami, and smoked ham, served with crackers, grapes, and nuts.	
Add-ons: Olive assortment (150gm) +3 / Extra premium cheeses (blue cheese, 60gm) +8	
MEZZE PLATTER  	30
(Serves up to 2 diners)	
Creamy hummus, baba ghanoush, olives, fresh veggies sticks, feta cheese, falafel and warm pita.	

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CLASSIC COMFORTS

- ST. LOUIS BBQ PORK RIBS**   26
Tender pork ribs glazed in smoky BBQ sauce. Served with crispy fries, coleslaw, gherkins, and side salad.
- STEAK FRITES**  26
Grilled rib-eye served with classic golden fries and fresh herb chimichurri.
-  **BEEF CHEEK RENDANG**    26
Slow-cooked beef cheek in traditional rendang spices, accompanied by coconut mash and market vegetables, finished with garden-grown lemongrass and turmeric leaf.
- MISO-GLAZED BARRAMUNDI**   22
Sustainably sourced barramundi served with creamy mashed potatoes, seasonal vegetable, vine-ripened tomatoes, and citrus yuzu cream sauce.
- SEAFOOD CHILLI CRAB SPAGHETTI**     22
Spaghetti tossed with prawns & scallop in aromatic Singapore-style chilli crab sauce. Bursting with sweet, spicy and savoury flavours.
- CHARCOAL-GRILLED GOCHUJANG CHICKEN**   22
Spicy-sweet gochujang-glazed free-range chicken grilled over charcoal, served with grilled vegetables.
- ANGUS CHEESEBURGER**   20
Angus beef patty in a toasted charcoal brioche bun with lettuce, tomato, gherkins, and caramelised onions, finished with sriracha mayo sauce. Served with your choice of side salad or fries.
- BATTERED FISH & CHIPS**  16
Crispy battered halibut fillet served with crispy fries, dill tartar sauce, lemon, and coleslaw.
- SEAFOOD AGLIO OLIO**     20
Spaghetti tossed with prawns, squid, scallops, and mussels in a fragrant garlic olive oil.
- CAULIFLOWER STEAK**   16
Thick-cut cauliflower marinated in spices and served with pickle onions, kale, creamy tahini sauce, and pine nuts.

Add-ons: Grilled Chicken (100gm) +4 /
Mushrooms (60gm) +4 / Prawns (4 pcs) +6





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ASIAN DELIGHTS







BUTTER CHICKEN WITH NAAN   20
Classic creamy tomato curry served with plain and garlic naan, papadum, spicy chutney, and cucumber raita.

CHICKEN TANDOORI WITH NAAN  20
Free-range tender chicken marinated in aromatic spices and grilled to perfection, served with plain and garlic naan. Served with cucumber raita, and mint chutney.

Add-on: Garlic naan (1 pc) +3

HC NASI GORENG     18
Fragrant wok-fried sambal rice topped with free-range fried egg, sambal prawn, chicken satay, crispy chicken, achar, and prawn cracker.

CHARCOAL GRILLED SATAY (8PCS)   16
Chicken, pork, or mixed satay served with condiments and peanut sauce.

SINGAPORE LAKSA       16
Silky coconut curry broth infused with aromatic spices, served with prawns, tau pok, fish cake, seared scallops, free-range hard boil egg, beansprouts, homemade sambal and delicate rice noodles.

FRIED HOKKIEN PRAWN NOODLES     16
Yellow noodles gently braised in a rich prawn stock, topped with prawns, squid, chives, beansprouts, and served with homemade sambal and calamansi.
Add-on: Roasted pork belly (80gm) +4

STIR-FRIED SEASONAL VEGETABLES WITH RICE  16
Stir fried vegetables in a light soy-garlic glaze, served with steamed rice.

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DUTCH DELIGHTS


- BITTERBALLEN** (*Ferry Snack*)    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.
- BROODJE GEZOND**     16
Fresh baguette filled with sliced Gouda cheese, honey baked ham, free-range boiled egg, lettuce, tomato, and cucumber, lightly spread with mayonnaise. Served with your choice of side salad or fries.
- PATATJE OORLOG**    14
Crispy golden fries loaded with creamy peanut sauce, mayonnaise, and chopped white onions - a Dutch street food favourite.
- DUTCH POFFERTJES**   10
Fluffy, bite-sized Dutch pancakes dusted with icing sugar and served with butter.
- PANNENKOEK**    8
Traditional Dutch-style pancakes served with Schenkstroop and poeder suiker.

Add-on: Bacon & cheese +4

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SIDE KICKS

FRIED CALAMARI    16
Crispy golden fried calamari served with spicy, creamy sriracha dipping sauce.

LOADED NACHOS  15
Tortilla chips topped with nacho cheese, homemade guacamole, tomato salsa, lime and sour cream.
Add-on: Beef con carne +5




HONEY CHICKEN WINGS  14
Succulent chicken wings tossed in honey butter glaze.

HOT & SPICY CRISPY CHICKEN    14
Golden fried chicken tossed in a bold, fiery spice blend for the perfect balance of heat and crunch.

TRUFFLE FRIES   12
Crispy golden fries tossed in truffle oil and grated parmesan cheese served with garlic aioli.

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

EDAMAME BEANS   10
Steamed edamame tossed with sea salt.
Choice of seasoning available: Spicy

ROASTED BRUSSELS SPROUTS    10
Crispy roasted Brussels sprouts drizzled with a sweet balsamic glaze, topped with toasted pine nuts.











GOLDEN ROASTED HONEY PUMPKIN    10
Oven roasted pumpkin glazed in golden honey, finished with a sprinkle of crunchy toasted pumpkin seeds.

ROASTED BROCCOLI    10
Tender roasted broccoli florets with toasted almond flakes.

CLASSIC MASHED POTATO   8
Creamy mashed potatoes with butter and cream.

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DESSERTS

- AÇAÍ BOWL WITH FRESH FRUITS**   14
Frozen açai topped with banana, berries, seasonal fruits, granola, and almond butter.
- CLASSIC TIRAMISU**   12
Espresso-soaked sponge layered with mascarpone cream.
- CHOCOLATE LAVA CAKE**   12
Warm chocolate lava cake with a molten dark chocolate centre, served with a scoop of vanilla gelato.
- FRUIT PLATTER**   10
A medley of fresh seasonal fruits.
- GELATO**   5
A scoop of vanilla or chocolate gelato.
Additional scoop +3

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KIDS MENU

BEEF BOLOGNESE  10
Spaghetti tossed in slow-simmered tomato sauce with tender minced beef.




CRISPY FISH FINGERS  10
Golden-fried fish fingers served with tartar sauce, crispy fries, and steamed vegetables.

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

KIDS EGG FRIED RICE  10
Fragrant wok-fried rice with free-range egg, served with grilled chicken and steamed vegetables.

DUTCH POFFERTJES   10
Fluffy, bite-sized Dutch pancakes dusted with icing sugar and served with butter.

CHEESEBURGER   10
Grilled beef patty topped with melted cheese, served with crispy fries and steamed vegetables.

HAM & CHEESE TOASTIE    10
Toasted white bread layered with honey ham and melted Gouda cheese, served with crispy fries and steamed vegetables.

CHICKEN NUGGETS 10
Crispy golden chicken nuggets served with crispy fries and steam vegetables.

SAUTÉED VEGETABLES WITH GARLIC  10
A medley of fresh seasonal vegetables lightly sautéed with garlic for a simple yet flavourful side.

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VEGAN MENU

MEZZE PLATTER (V) (Serves up to 2 diners) 30

Creamy hummus, baba ghanoush, olives, fresh veggies sticks, falafel and warm pita.

HUMMUS & BABA GHANOUSH WITH FOCACCIA BREAD (V) (P) 15

Classic Middle Eastern creamy chickpea and smoky roasted eggplant dips, served with focaccia bread.

HOISIN TOFU & PUMPKIN WRAP (V) (P) 16

Hoisin-glazed tofu, roasted pumpkin, and fresh, crisp vegetables with sesame dressing, wrapped in a tortilla. Served with your choice of salad or fries.

AGLIO OLIO (V) 16

Spaghetti lightly sautéed in garlic-infused olive oil, finished with a hint of chilli flakes and fresh herbs.

CAULIFLOWER STEAK (V) (P) 16

Thick-cut cauliflower marinated in spices and served with pickled onions, kale, creamy tahini sauce, and pine nuts.

STIR-FRIED SEASONAL VEGETABLES WITH RICE (V) 16

Stir fried vegetables in a light soy-garlic glaze, served with steamed rice.

GRANOLA & COCONUT YOGHURT BOWL (V) (P) (N) 16

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

CRISP SUMMER VEGETABLE ROLLS (V) 12

Delicate vermicelli with shredded carrots, cucumber, and crisp lettuce wrapped in rice paper, served with a sweet sesame-garlic dipping sauce. Served with your choice of side salad or fries.

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SODA, JUICE & MOCKTAILS






SOFT DRINKS

Coke Zero / Soda	3,5	
Coke / Sprite / 100 Plus / Ginger Ale /Tonic	3,5	


SPARKLING WATER

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


NUTRIENT-PACKED JUICES

ABC: Apple, Beetroot, Carrot, Lemon	7	
Energiser: Carrot, Orange, Ginger	7	
Green Detox: Apple, Cucumber, Celery, Spinach, Lemon, Coconut Water, Ginger	8	
Kiki Juice: Carrot, Ginger, Apple, Orange	7	
Golden Glow: Celery, Carrot, Ginger, Lemon, Turmeric	7	





FRESHLY SQUEEZED JUICE (Choose up to 2 fruits)

Apple, Orange, Carrot, Cucumber, Beetroot, Celery	6	
Additional fruits: +1		





REFRESHING LEMONADES

Arnold Palmer: Lemonade and Iced Tea	 / 	6 / 10	
Pink Lemonade Lychee		6 / 10	
Grenadine Lemonade		6 / 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	
Mint Cucumber Iced Tea: Black Tea, Cucumber Juice, Honey, Mint	8	
Homemade Iced Tea: Choice of: Mint / Pandan / Lemon	6	

MOCKTAILS

Shirley Temple: Lemon-lime Soda, Grenadine Syrup	7	
Mango Surprise: Mango, Apple, Orange, Grenadine Syrup, Whipped Cream	7	
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 +1.8

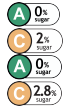
Extra shot coffee: +2

Add-on syrup: Peppermint / Salted Caramel / Vanilla +1.5



Hot Cold

4	
6	
5	6
6.5	7.5



NON-COFFEE

Hot Chocolate

Babyccino

6	7
4	



MATCHA

Matcha Latte

Dirty Matcha

Iced Matcha Strawberry

Iced Matcha Mango

7	8
7	8
	8.50
	8.50



DILMAH TEA

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



5



FRAPPÉ

Oreo Cookie: Milk, Oreo Cookie, Espresso, Dark Chocolate Powder,
Whipped Cream, Chocolate Sauce

9



Biscoff Matcha Crunch: Oatmilk, Biscoff, Matcha, Whipped Cream

10



Pista Crunch: Oatmilk, Pistachio Cream, Vanilla Syrup,
Roasted Kunafa Flakes, Chocolate Sauce, Whipped Cream

10



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SMOOTHIES & SHAKES

AÇAÍ SMOOTHIES

The Funky Monkey: Organic Açaí, Peanut Butter, Banana, Cacao Nibs, Honey oats, Chocolate Oat Milk

10 

Aloha Açaí: Organic Açaí, Strawberry, Blueberry, Banana, Coconut Water, Chia Seeds

10 

SMOOTHIES

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

8 

Berry Blast: Apple Juice, Mixed Berries, Vanilla Yoghurt

8 

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

8 

Add-ons: Muesli +2 / Flax Seeds (50g) +2 / Whey Protein (30g) +3 / Honey Oats +3 / Chia Seeds (50g) +2 / Collagen Peptides (30g) +3

PROTEIN SHAKES

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

10 

Protein Power Dates: Oatmilk, Dates, Banana, Almond Butter, Vanilla Protein Powder, Cinnamon Cashew Granola

12 

Chocolate Avocado Protein Shake: Almond Milk, Avocado, Honey, Chocolate Protein Powder

12 

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

12 



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500ML 250ML

DRAFT BEERS

Heineken Pilsner-style Lager (Netherlands)	12 / 9
Tiger Crystal Lager (Singapore)	12 / 9
Kirin Japanese Lager (Japan)	15 / 11
Erdinger Weissbier (Germany)	15 / 11
Guinness Stout (Ireland)	15 / -

INTERNATIONAL BOTTLED BEERS / 0.0

Corona Pale Lager (Mexico)	10
Heineken Pilsner-style Lager (Netherlands)	10
Corona Pale Lager 0.0 (Mexico)	10
Guinness 0.0 (Ireland)	9
Heineken 0.0 (Netherlands)	6

CRAFT BEERS

Bavik Super Pils (Belgium)	13
Heart of Darkness, Tropical Lager (Vietnam)	13
Duvel, Pale Ale (Belgium)	15
Affligem, Blond Ale (Belgium)	16
Lindemans Cassis, Lambic (Belgium)	15
Little Creatures, American Pale Ale (Australia)	13
North Coast, Steller IPA (American)	13
Heart of Darkness, Marlow's Mellow Pomelo IPA (Vietnam)	13

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): (330ML)

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: Vodka, Amaretto Syrup, Double Shot Espresso	14
Singapore Sling: Gin, Cherry Liqueur, Cointreau, Dom Benedictine, Pineapple Juice, Grenadine, Bitters	16
Pina Colada: Rum, Pineapple Juice, Coconut Cream	16
Classic Mojito: Rum, Lime, Mint, Soda	15
Paloma: Tequila, Grapefruit, Lime Juice Soda	15
Whiskey Sour: Bourbon, Lemon Juice, Bitters	15

SPRITZ & FIZZ COCKTAILS

Mimosa: Prosecco, Orange Juice	15
Hugo Spritz: St. Germain Elderflower Liqueur, Prosecco, Mint, Lime	15
Aperol Spritz: Aperol, Prosecco, Soda	15
Pimm's Cup: Pimm's No. 1, Ginger Ale, Orange, Strawberries, Lemon, Cucumber, 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

Bulleit Bourbon (USA)
Maker's Mark (USA)

45ML 
15 / 195
15 / 195

BLENDED WHISKY

Famous Grouse (Scotland, UK)
Black & White (Scotland, UK)
Singleton of Dufftown 12 Years (Scotland, UK)
Johnnie Walker Gold Label (Scotland, UK)

10 / 125
12 / 165
13 / 170
15 / 195

SINGLE MALTS WHISKY

Creag Dhu (Scotland, UK)
Raasay Cask Strength (Scotland, UK)
Balvenie 12 (Scotland, UK)
Glenlivet 15 (Scotland, UK)
Glenfiddich 15 (Scotland, UK)
Macallan 12 Sherry Oak (Scotland, UK)

15 / 195
18 / 270
18 / 270
20 / 300
20 / 300
20 / 300

RUM

Barton Light Rum (Puerto Rico)
Captain Morgan Spiced Gold Rum (Carribbean)
Diplomatico Reserva Exclusive 12 Years Old (Venezuela)

12 / 160
12 / 160
15 / 195

All spirits are served with your choice of mixer: Coke, Sprite, Soda, Tonic, Ginger Ale.

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GIN

45ML 

Tanqueray London (Scotland, UK)	13 / 170
Botanist (Scotland, UK)	15 / 195
Tanqueray Singapore (Singapore)	15 / 195
Tanqueray Ten London Gin (Scotland, UK)	15 / 195
Senjo Sakura Craft Gin (Japan)	15 / 195
Rutte Dutch Dry Gin (Netherlands)	15 / 195
Citadelle (France)	15 / 195
Hendrick's (Scotland, UK)	15 / 195
Strangers & Sons (India)	20 / 290

Upgrade to Fever-tree premium tonic +2

(Indian / Mediterranean / Light Lemon / Aromatic / Elderflower)

TEQUILA

Salitos Silver	12 / 145
Don Julio Reposado	15 / 195
Paladar Reposado	16 / 200
Dangerous Don Espadin Mezcal	16 / 200
Código Mezcal Artesenal	20 / 285
818 Añejo	25 / 350
Clase Azul Reposado	45 / 660

CACHAÇA

Pitu Cachaça	12 / 145
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VODKA

Smirnoff Vodka	10 / 120
Ketel One	12 / 145
Grey Goose	15 / 195

LIQUEUR

Aperol	8 / 90
Baileys	10 / 120
Pimm's	10 / 120
Campari	12 / 140
St.German	13 / 145

All spirits are served with your choice of mixer: Coke, Sprite, Soda, Tonic, Ginger Ale.

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WHITE WINE *Valid for Wine Down Friday*



La Villette Chardonnay Languedoc, France 2023

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 2024

13 / 60

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 2024

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 2023

- / 78

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

Clos Henri Estate Sauvignon Blanc, Marlborough, New Zealand 2025

- / 85

A vibrant and aromatic Sauvignon Blanc with lively notes of passionfruit, citrus, and fresh herbs. Light- to medium-bodied with crisp acidity and a refreshing mineral edge. Bright, expressive, and beautifully balanced with a clean, zesty finish.

Joseph Drouhin Chablis, Burgundy, France 2023

- / 90

A fresh and elegant white wine with bright notes of green apple, citrus, and white flowers. Light- to medium-bodied with crisp acidity and a subtle mineral character typical of Chablis. Clean, refreshing, and beautifully balanced with a refined finish.

Vintage is subject to change without prior notice.

BISTRO
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ROSÉ WINE

Valid for Wine Down Friday



La Villette Grenache Rosé, Languedoc, France

13 / 60

A fresh and vibrant rosé with aromas of strawberry, raspberry and delicate floral notes. Crisp and dry on the palate with bright acidity and a smooth, refreshing finish ideal for warm afternoons and light Mediterranean dishes.



Yalumba Y Series Sangiovese Rosé, Barossa Valley, Australia 2025

13 / 60

Fresh and vibrant with juicy notes of wild strawberry, cherry, and a hint of rose petal. Crisp acidity and a dry finish make this Sangiovese Rosé a refreshing and versatile choice.

Chateau D'Esclans Whispering Angel, Provence, France 2025

20 / 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

Valid for Wine Down Friday



Chapoutier Luberon La Ciboise Rouge, RV Rhone, France 2023

13 / 60

Medium-bodied with smooth tannins and a fresh, balanced finish. This vibrant red blend from the Luberon, featuring ripe red fruit aromas of cherry and raspberry with subtle spicy and herbal notes.



La Villette, Pinot Noir Languedoc, France 2023

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.

Vasse Felix Classic Dry Red, Margaret River, Australia 2023/2024

- / 90

A medium-bodied red blend with vibrant notes of blackcurrant, plum, and subtle spice. Smooth and well-balanced with fine tannins and hints of oak adding depth and complexity. Elegant and approachable with a soft, lingering finish.

Zenato Valpolicella DOC Superiore, Veneto, Italy 2021

- / 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.

Seghesio Sonoma Zinfandel, Sonoma County, USA

- / 105

A vibrant and fruit-forward Zinfandel with notes of ripe blackberry, raspberry, and hints of spice. Medium- to full-bodied with soft tannins and a smooth, juicy palate. Approachable and easy to drink, with a well-balanced and lingering finish.

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SPARKLING WINE



Bisol, 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.

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 *Valid for Wine Down Friday*



Viberti Moscato D'Asti

13 / 60

Lightly sparkling and aromatic, with notes of ripe peach and orange blossom. Refreshingly sweet with a gentle fizz and low alcohol - perfect with desserts or fresh fruit.

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

- / 75

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

Vintage is subject to change without prior notice.

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TAPAS & B.Y.O WINE MONDAY

Mondays, 5pm onwards

Tapas, good vibes, and no corkage —
Bring your own wine and enjoy.

Terms & Conditions:

- Dine-in only at main terrace.
- Corkage-free with any purchase of mains.
- Not applicable for private events.



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 at main terrace.

TOMAHAWK THURSDAY

Thursdays, 5PM - 9.30PM

Go big or go home! Tuck into a juicy, flame-grilled Tomahawk steak with a touch of whiskey flair, served with free-flow truffle fries for the ultimate indulgence. Perfect for sharing and a fun night out.

Terms & Conditions:

- Limited availability, advance reservation recommended.
- Perfect to share 2 - 3 diners.
- Dine-in only at main terrace.

FRIDAY FIX



Fridays, 4PM - 8PM

Get your pizza fix 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.

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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 favourites.

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

SUNDOWNER SPECIALS

Daily, 4PM – 8PM

From Espresso Martinis to Whiskey Sours and Margaritas, enjoy your favourite cocktails and spirits by the glass at 30% off. Now pouring craft beers for just \$10 — unwind in style until the sun sets.



BUCKET DEALS

Daily

Grab a bucket of 5 – your choice of Corona or Heineken. \$45 per bucket.

HEINEKEN BEER TOWER

Daily

Perfect for sharing. \$65 per tower.



WINE DOWN FRIDAY

Fridays, 4PM - 8PM

Unwind and ease into the weekend with our house pour selection of wines by the glass. Perfect for kicking off the weekend. \$10 per glass. **Selected wines only.*

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

SPECIALS