

THE STAMFORD BRASSERIE

COMMUNAL SNACKS

Mixed Olives (V) 6
Citrus Peel, Herbs, Smoked Paprika

Edamame (V) 8
Pink Peppercorn Salt, Truffle Oil

Crispy Waffle Fries 9
Aged Cheddar Chipotle Sauce, Bacon Bits, Chives

COMMUNAL PLATTERS

Beef Tartar 20
Beef Tenderloin, Classic Style, Crispy Bread

Butcher's Meat Board (Sharing) 32
Aged Parma Ham, Salami, Mortadella, Foie Gras Terrine, Onion Jam, Honey Mustard Potato Salad, Bratwurst, Rye Bread

Gourmet Sausages 19
Bratwurst, Orange-braised Sauerkraut, Baked Potatoes, Mustard

SOUPS

Chef's Daily Soup 10

Mushroom Velouté (V) 10
Rough-blended Wild Mushrooms, Toasted Bread

Roasted Tomato Soup (V) 10
Rustic Style, Toasted Bread


Bisque 19 
Seafood, Toasted Garlic Bread

LEAFY GREENS

Beetroot Salad (V) 16 
Pickled Beetroot, Fresh Berries, Buffalo Mozzarella

Waldorf Salad 16
Watercress, Roasted Walnut, Chicken Breast, Apple Yogurt Dressing

Caesar Salad 15
Bacon, Leafy Romaine, Avocado, Anchovies, Parmesan

Super Food Salad (V) 17 
Baby Kale, Tri- Colour Quinoa, Bulgur, Avocado, Lemon Vinaigrette

Grilled Asparagus 19
Parma Ham, Lemon Ricotta, Parmesan Cheese, Rucola Leaves

Pan-roasted Salmon Tataki 20
Leafy Greens, Pink Radishes, Shoyu Tataki Dressing

MAIN

Classic Braised Beef Cheek 24
Garlic Mash Potatoes, Seasonal vegetable, Red Wine Jus

Country Style Stew 18 
Turkey Ham, Cheddar Cheese, Mozzarella, Crispy Bread, Potatoes

Roasted Baby Chicken 22
Garlic Mash Potatoes, Brussel Sprout, Mustard Chicken Juice

House-made Gnocchi (V) 19 
Porcini, Butter Cream, Leafy Salad

BBQ Pork Ribs 25
Baked Potatoes, House-made BBQ Sauce, Leafy Greens

Poached Barramundi Fish 22
Rucola Leaves, Vine Tomatoes, Salsa Verde, Spiced Bread Crumbs

House-made Burger 25
Wagyu Patty, Tomatoes, Radicchio, Pickles, Waffle Fries, Brioche Pepper Bun

Vegetarian Burger (V) 26
Beyond Plant Based Patty, Smoked Cheddar, Radicchio, Pickles, Waffle Fries, Brioche Pepper Bun

Pulled Kurobuta Pork 18
Asian Cabbage Slaw, Mustard, Waffle Fries, Bacon Jam

DESSERT

Artisanal Homemade Gelato (3 per scoop)
Yoghurt, Strawberry or Pistachio

Churros 12 
Caramel, Orange Chocolate, Cinnamon Cream Cheese

Chocolate Molten 12
Pistachio Praline, Raspberry Coulis



Chef's recommendation

Prices are subject to service charge and prevailing government tax.

Our team will be happy to assist with any special dietary requirements. (V) Vegetarian



BAR BITES

Mixed Olives (V) 6

Citrus Peel, Herbs, Smoked Paprika

Oven-baked Potato Wedges (V) 8

Garlic Aioli, Parmesan Cheese

Hot Wings 14

Beer-Marinated, House-made Hot Sauce

Mini Salami 12

Italian/Spanish Salami, Gherkins

House-made Pretzels (V) 10

Mini Black Pretzels, Trio of Mustard

Crispy Fish Skin 8

Salted Egg, Crustacean Rice Puff

Crispy Waffle Fries 9

Aged Cheddar Chipotle Sauce, Bacon Bits, Chives

Churros 12

Caramel, Orange Chocolate, Cinnamon Cream Cheese

HAPPY HOUR

DRAUGHT BEERS

Tiger

COUNTRY

Singapore

HAPPY HOUR

11

½PINT

8

PINT

14

Erdinger

Germany

12

11

18

Guinness

Ireland

12

11

18

Kirin

Japan

11

10

17

Archipelago Singapore Blonde

Singapore

12

10

17

Archipelago Tok Kong

Singapore

12

10

17

Happy Hour: Till 9:00pm (last order 8:45pm)

Craft beer of the day: 11 per bottle

House wine of the day: 13 per glass

CLASSIC SPECIALITY BEERS

MENABREA LA 150° BIONDA LAGER (IT) 12

A well-balanced beer with notable fruity aroma. In the market since 1846, this specialty is created using yeast and premium raw materials with a long maturation period. ABV 4.8% 330ML

GOSNELLS LONDON MEAD (ENG) 15

Mead is probably the world's oldest fermented drink. Gosnells classic London Mead was born out of Tom Gosnell's desire to modernise and revive a centuries-old British brewing practice. It celebrates the simplicity of mead and is made by hand with just three ingredients - citrus blossom honey, water and yeast.

ABV 5.5% 330ML

BLACK KITE SOUTHSIDE ALE (HK) 15

A light ale, brewed with jasmine tea for a refreshing fragrance and flavour ABV 4.5% 330ML



CRAFT BEERS

SIBEH HO WITBIER ARCHIPELAGO (SG) 13

Unfiltered witbier has a natural cloudiness and a smooth white head. Refreshing with flavours of Curaçao orange peel and coriander. ABV 4.5% 330ML

KI SIAO BROWN ALE ARCHIPELAGO (SG) 13

Malty sweetness hidden inside a great body will make you go absolutely beerserk! ABV 5% 330ML

RYE & PINT SUNDAY'S BREW (SG) 15

A refreshing and tasty Pilsner with initial citrus and floral notes, rounding off with a malty finish. ABV 5% 330ML

RYE & PINT TRIPPIN WHEAT (SG) 14

Brewed with malted wheat and Amarillo hops, expect notes of cloves, bananas and a citrus finish in this delightful brew. ABV 5% 330ML

STRAITS PINT INDIANA (SG) 16

Perfectly balanced pale ale brewed with cascade and citra hops. Citrus notes on the nose and tropical fruits on the palate. ABV 4.6% 330ML

STRAITS PINT DISCOVERY (SG) 15

A light-bodied pale ale with subtle malt aromas and mild hop flavours. With its smooth and silky mouthfeel, this versatile and refreshing light ale. ABV 4.6% 330ML

COOPERS ORG. PALE ALE (AUS) 13

Compelling flavor with its fruity and floral character, balanced with a crisp bitterness. ABV 4.5% 375ML

LOVE TAP LAGER (AUS) 13

A crisp hoppy lager with citrus notes. ABV 5% 330ML

BRIDGE ROAD SUMMER ALE (AUS) 14

Pale malts and aromatic hops combined to make an easy-drinking classic golden ale. ABV 4.4% 330ML

ACME PALE ALE (AM) 15

Clean-tasting and pleasantly malty, Acme Pale is brewed with Yakima Valley hops, American two-row malt and British specialty malts for depth. ABV 5% 355ML

BLUE STAR (AM) 15

Sweetwater Blue is unique lighter style ale enhanced with a hint of fresh blueberry extremely subtle and the finish is extra clean. ABV 4.6% 355ML

TRIPEL KARMELIET (BEL) 19

Encompasses the creaminess of oats together with spicy lemon-flavoured almost quinine dryness. ABV 8.4% 330ML

CHIMAY BLUE (BEL) 22

Intense flavours of plum and sugary dates. ABV 9.0% 330ML

HOBGOBLIN (ENG) 18

Strong in roasted malt with a moderate hoppy bitterness and slight fruity character that lasts through to the end and has a delicious chocolate toffee malt flavour balanced. ABV 5.2% 500ML

FUCKING HELL (GER) 15

Named after Austrian town of Fucking (foo-king), this 'hell' (German word for pale) lager is clean and crisp with a slight fruity tropical fruit finish. ABV 4.9% 355ML

WHITE ALE (JPN) 15

Multi-award winning wheat beer spiced with coriander, orange and nutmeg in the Belgian "wit style". ABV 5.5% 330ML

HITACHINO NEST LAGER (JPN) 17

Refreshing, well-balanced Lager containing hops with a fruity bitterness and sweetness from malt. ABV 5.5% 330ML

KAGUA BLANC YUZU (JPN) 17

Pale light yellow and cloudy with a creamy head and wheat derived smooth taste. ABV 8% 330ML

KAGUA ROUGE SANSHO (JPN) 18

Rosy dark copper colour with a creamy head. Mixed aroma of spicy sansho and roasted malt. ABV 9% 330ML

ROYAL JAMAICAN GINGER BEER (JA) 14

Brewed with Jamaican ginger, Jamaican cane sugar, cascade hops, and a touch of rum. ABV 4.4% 355ML



SPIRITS

GIN

Bombay Sapphire 18
Monkey 47 20
Hendrick's 22

VODKA

42 Below 18
Grey Goose 22
Black Cow 20

RUM

Bacardi Carta Blanca 18
Plantation O.P Dark 20
Mount Gay Extra Old 25

TEQUILA

Camino Gold Tequila 18
Patron Silver 19

COGNAC

Martell VSOP Red Barrel 22

WHISKY/ SINGLE MALT

Dewar's White Label 18
The Macallan 12 Yr 24
The Glenfiddich 12 Yr 20
Kavalan Solist 21
Nikka Coffey Grain 20
Bulleit 16
Jack Daniels 18

APERITIF /LIQUEUR

Baileys 16
Amaretto 19
Kahlua 16
Aperol 14
Sambuca Vacarri 16
Campari 16

TSB SIGNATURE COCKTAILS

TSB Sling

Gin, Maraschino Liqueur, Salted Pineapple, Cucumber, Lime, Bitters

Tok Kong Martini

Rum, Whisky, Tok Kong IPA Beer, Espresso

The Thyme Will Tell

Mezcal Tequila, Vermouth, Campari infused Thyme, Orange Bitters

Ginger Mule

Whisky, Fresh Ginger, Lime, Ginger Beer, Ginger Ale, Bitters

TSB Swizzle

Dark Rum, Hazelnut, Mango, Grapefruit, Cranberry

The Mayahuel

Tequila, Lemon, Pineapple, Mint Leaf, Green Tea Agave, Sprite

TSB Signature Cocktails 20
International Cocktails from 22



THE STAMFORD BRASSERIE

CHAMPAGNE/SPARKLING WINE/ROSÉ WINE

	Glass	Bottle
Ruffino Prosecco, Veneto, Italy	17	75
Domaine Saint Aix, Coteaux d'Aix-en-Provence, France	19	88
Taittinger Brut Reserve, France	32	150

WHITE WINES

	Glass	Bottle
M. Torres, Santa Digna, Sauvignon Blanc, Chile	17	75
Robert Mondavi, Twin Oaks, Chardonnay, USA	18	85
Alsace, Hugel & Fils, Gentil Hugel, France	19	88

RED WINES

Santa Digna, Cabernet Sauvignon, Chile	17	75
Torres, Altos Ibericos, Rioja Crianza, Spain	19	88
Louis Jadot, Bourgogne Pinot Noir, France	23	108

NON-ALCOHOLIC BEER

Heineken 0.0 8

SOFT DRINKS

Coke, Diet Coke, Sprite, Tonic, Ginger Ale 6

MINERAL WATER

Acqua Panna 500ml 8

San Pellegrino 750ml 12

JUICES

Chilled Juice (Orange, Mango, Pineapple, Guava) 8

BEVERAGE

Americano 6

Coffee 5.80

Cappuccino 6.50

Flat White 6.50

Café Latte (Hot / Iced) 6.50 / 6.80

Café Mocha (Hot / Iced) 6.50 / 6.80

Solo Espresso 5

Double Espresso 6

Hot Chocolate (Hot / Iced) 6.50 / 6.80

Iced Lemon Tea 6.80

TWG Tea Selection

(English Breakfast Tea, Earl Grey, Chamomile, Jasmine Green Tea, Moroccan Mint) 6.50



Prices are subject to prevailing taxes and service charge