

Happy Hour

daily 5pm to 8pm

Happy Hour Cocktails

15 per cocktail

White Toreador

Altos Plata Tequila, Merlet Apricot, freeze-dried yoghurt, lime, egg white

Java Cooler

Tanqueray London Dry Gin, sesame, calamansi, pink tonic

Yuzu Whiskey Sour

Bulleit Bourbon, yuzu marmalade, St Germain, lemon, egg white

Sakura Martini

Roku Gin, Japanese sake vermouth, preserved sakura

Old Fashioned

Bulleit Bourbon, demerara sugar, Angostura Bitters

Wine

14 per glass

Prosecco

Andreola 'Verv' NV, Treviso, ITA

Chardonnay

M. Pierre 'Le Chat Noir' 2018, FRA

Shiraz

Speak No Evil 2018, McLaren Vale, AUS

Beer

12 per bottle

Pilsner Urquell

Czech Republic

Prices subject to 10% service charge and 7% GST



JIGGER & PONY 



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Food

SNACKS

Cured Olives 10

kumquat, smoked chilli

Beetroot Hummus 14

sweet paprika, toast

Smoked Daikon 15

pickled raisins, cream cheese, crackers

Smoked Salmon 22

ricotta, yuzu kosho

Chicken Liver Custard 18

smoked tea, truffle butter

Korean Steak Tartare 22

gojuchang, pear, lettuce

Bikini Sandwich 16

burrata, prosciutto, truffle butter

Tsukune 15

egg yolk, chicken skin

ASSORTED CHEESE PLATTER 26

sourdough, grapes, quince

CHARCUTERIE

Hot Sopressata 15

sweet cured pork sausage with calabrian chilli

Pistachio Mortadella 13

delicate pork roll from Bologna

Prosciutto di Parma 18

classic dry-cured ham aged 18 months

Combination Platter 27

selection of all three

DESSERT

Matcha Tart 14

whipped mascarpone