

## WINES

### CHAMPAGNE/SPARKLING /ROSÉ WINE

	HAPPY HOUR	GLASS	BOTTLE
Ruffino Prosecco, Veneto, Italy	9		50
Taittinger Brut Réserve, France	15		88
M. Chapoutier Côtes-Du-Rhône "Belleruche" Rosé, France	12	16	75

### WHITE WINES

Miguel Torres, Santa Digna, Sauvignon Blanc, Chile	10	12	55
Robert Mondavi, Twin Oaks, Chardonnay, USA	11	13	60
Bolla 'Il Gambero' Soave Classico Doc, Italy	11	14	63
St Hallett, Eden Valley, Riesling, Australia			85
Mount Riley, Pinot Gris, New Zealand			88
Louis Jadot, Chablis, Burgundy, France			105
Domaine Ferraud & Fils, Pouilly Fuissé, France			120

### RED WINES

Torres, Altos Ibericos, Rioja Crianza, Spain	11	15	66
Xanadu Exmoor, Shiraz, Australia	14	19	86
Mount Riley, Pinot Noir, New Zealand	14	20	88
Miguel Torres, Santa Digna, Cabernet Sauvignon, Chile			68
Jean Leon 3055, Merlot Petit Verdot Organic, Spain			80
Robert Mondavi, Private Selection, Cabernet Sauvignon, USA			90
Louis Jadot, Couvent Des Jacobins Bourgogne Pinot Noir, France			94
Tenuta dell'Ornellaia, Le Volte, Tuscany, Italy			105
Petaluma, Cabernet Sauvignon, Coonawarra, Australia			125

## HAPPY HOUR

TILL 9PM DAILY

### DRAUGHT BEERS

	COUNTRY	HAPPY HOUR	½PINT	PINT
Tiger	Singapore	11	8	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
Craft Beer	International	12		

## BAR BITES

### Mixed Olives (V) 6

Citrus Peel, Herbs, Smoked Paprika

### House-Made Chips (V) 8

Cheddar Chipotle, Smoked Paprika, Chives

### Crispy Fish Skin 8

Salted Egg, Crustacean Rice Puff

### Gourmet Sausages 19

Bratwurst, Orange-Braised Sauerkraut, Baked Potatoes, Mustard

### House-Made Hot Wings 14

Beer-Marinated, Hot Sauce

### Chicken Skewers 14

Spicy Paprika, Mint Yogurt

### Beef Skewers 16

Spicy Paprika, Mint Yogurt



## CLASSIC SPECIALITY BEERS

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### **MENABREA LA 150° BIONDA LAGER (IT) 13**

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

### **STRAITS PALE ALE (CAM) 13**

Crisp, refreshing beer, brewed using single dry-hopped Citra. Notes of passionfruit, citrus and lychee. Well-balanced with dry golden tones and a clean finish. ABV 4.5% 330ML

## TSB SIGNATURE COCKTAILS

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### **TSB SLING**

Hendrick's Gin, Maraschino Liqueur, Salted Pineapple, Cucumber, Lime, Bitters

### **TOK KONG MARTINI**

Rum, Whisky, Tok Kong IPA Beer, Espresso

### **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**



## 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

### **TAVERN'S CASK ENGLISH ALE (SG) 13**

Considered the most "Home-Brewed" beer in the 17th century, because of its simplicity and top fermenting yeast that does not require cooling technology. In 1840, it became the most popular beer in the U.K. Most of the different Ale style like IPA and so forth derived from it in the later years. Flavour: Light bodied, Fruity with moderate Hops profile ABV 4.5% 330ML

### **SINGAPORE GOLDEN ALE (SG) 13**

SG. Ale is crafted to be refreshing like a Lager, but aromatic like a Hopped ale yet not too bitter to suit the Asian's palate. Flavour: Refreshing crisp, aromatic with a melon note, light fruitiness. ABV 4% 330ML

### **COOPERS ORG. PALE ALE (AUS) 13**

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

### **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

### **DELIRIUM TREMENS (BEL) 20**

A golden colour with a striking bouquet, citrus and bananas, cloves and sweet fruits (orange, pineapples, bananas). Brewed using 3 types of yeast. ABV 8.5 % 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



## ALL DAY SET MENU

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### 2-course 26

(one appetiser or dessert & one main)

### 3-course 32

(choice of one appetiser, main and dessert)

#### APPETISER

##### **Mushroom Velouté (V)**

Rough-blended Wild Mushrooms, Toasted Bread

##### **Roasted Tomato Soup (V)**

Rustic Style, Toasted Bread

##### **Waldorf Salad**

Watercress, Roasted Walnuts, Chicken Breast,  
Apple Yogurt Dressing

##### **Caesar Salad**

Bacon, Leafy Romaine, Avocado, Anchovies, Parmesan

#### MAIN

##### **House-Made Gnocchi (V)**

Porcini, Butter Cream, Leafy Salad

##### **Poached Barramundi**

Rucola Leaves, Vine Tomatoes, Salsa Verde, Breadcrumbs

##### **Roasted Baby Chicken**

Garlic Mash Potatoes, Mustard Chicken Jus

#### DESSERT

##### **Artisanal House-Made Gelato (2 per scoop)**

Yogurt, Strawberry, Pistachio, Vanilla

##### **Chocolate Brownie**

Pistachio Praline, Raspberry Coulis, Vanilla Gelato

##### **New York Cheese Cake**

Strawberry Compote

#### SIDES 5

##### **Edamame (V)**

Pink Peppercorn Salt, Truffle Oil

##### **Brussel Sprouts**

Pan Roasted, Bacon

##### **Sautéed Broccolini (V)**

Roasted Garlic, Lemon, Walnuts

##### **House-Made Chips (V)**

Cheddar Chipotle, Smoked Paprika, Chives

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*Prices are subject to service charge and prevailing government tax.*

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



# THE STAMFORD BRASSERIE

## SOUPS

**Chef's Daily Soup** 10

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

**Roasted Tomato Soup** 10  
Rustic Style, Toasted Bread

**TSB Bisque** 19   
Mixed Seafood, Toasted Garlic Bread

## ENTRÉE

**Steak Tartar** 20  
Beef Tenderloin, Classic Style, Crisp Bread

**Butcher's Meat Board**   
32 (Sharing for 2) | 55 (Sharing for 4)  
Parma Ham, Salami, Mortadella, Foie Gras Terrine,  
Onion Jam, Honey Mustard Potato Salad,  
Bratwurst, Rye Bread

### Add-Ons (with any dish)

Bacon 2	Leafy Greens 3
Chicken Breast 5	Sautéed Mushrooms 3
Egg 2	Smoked Salmon 6

## SIDES

**Edamame** (V) 8  
Pink Peppercorn Salt, Truffle Oil

**House-Made Chips** (V) 8  
Cheddar Chipotle, Smoked Paprika, Chives

**Brussel Sprouts** 10  
Pan-roasted, Bacon

**Sautéed Broccolini** (V) 10  
Roasted Garlic, Lemon, Walnuts

## SALAD

**Beetroot** (V) 17  
Pickles Beetroot, Fresh Berries, Buffalo Mozzarella

**Waldorf** 19  
Watercress, Roasted Walnuts, Poached Chicken,  
Apple Yogurt Dressing

**Kale Caesar** 18  
Bacon, Baby Kale, Anchovies, Parmesan, Egg

**Super Food** (V) 18  
Mixed Leaf, Tri- Colour Quinoa, Bulgur, Avocado,  
Lemon Vinaigrette

**Grilled Asparagus** 20  
Parma Ham, Lemon Ricotta, Parmesan, Rocket

**Pan-Roasted Salmon Tataki** 20  
Leafy Greens, Pink Radish, Shoyu Tataki Dressing

## MAIN

**House-Made Potato Gnocchi** (V) 19  
Porcini, Butter Cream, Leafy Greens

**BBQ Kurobuta Pulled Pork Sandwich** 19  
Asian Cabbage Slaw, Mustard, Bacon Jam

**BBQ Pork Ribs** 27  
Baked Potatoes, House-Made BBQ Sauce, Leafy Greens

**One Pot Chicken Stew** 22  
Chicken, Seasonal Vegetables, Parmesan

**Roasted Baby Chicken** 22  
Garlic Mash Potatoes, Brussel Sprouts,  
Mustard Chicken Jus

**Poached Barramundi** 22  
Leafy Greens, Vine Tomatoes, Salsa Verde, Breadcrumb

**Classic Braised Beef Cheek** 32   
Garlic Mash Potatoes, Crisp Kale, Broccoli, Red Wine Jus



*Chef's recommendation*

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### Impossible Burger (V) 23

Plant-based Patty, Tomatoes, Romaine Lettuce,  
Pickles, Brioche Pepper Bun

### TSB Burger 26

Wagyu, Tomatoes, Radicchio, Pickles,  
Brioche Pepper Bun

## DESSERT

**Artisanal House-Made Gelato**  
(2 scoops 8 / 3 Scoops 10)  
Yogurt, Strawberry, Pistachio, Vanilla

**New York Cheese Cake** 12  
Strawberry Compote

**Chocolate Brownie** 12  
Pistachio Praline, Raspberry Coulis, Vanilla Gelato



## 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  
**Macallan 12 Year Old** 24  
**Glenfiddich 12 Year Old** 20  
**Glenmorangie 10 Year Old** 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

### SOFT DRINKS

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

### MINERAL WATER

**Acqua Panna 750ml** 9  
**San Pellegrino 750ml** 9

### COFFEE

**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

### TEA

**Iced Lemon Tea** 6.80  
**TWG Tea Selection**  
(English Breakfast Tea, Earl Grey, Chamomile,  
Jasmine Green Tea, Moroccan Mint) 6.50

### JUICES

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

### NON-ALCOHOLIC BEER

**Heineken 0.0** 8

*Prices are subject to prevailing taxes and service charge*

