

WINES

ENJOY 25% OFF ALL WHITE & RED WINES ABOVE 125 EVERY SUNDAY

CHAMPAGNE/SPARKLING /ROSÉ WINE

	HAPPY HOUR	GLASS	BOTTLE
Ruffino Prosecco, Veneto, Italy	9	11	59
Taittinger, Brut Réserve, Champagne, France	15	17	94
Laurent-Perrier, La Cuvée Brut, Champagne, France			98
Taittinger, Brut Prestige Rosé, Champagne, France			118
Rosé Côtes-Du-Rhône 'Belleruche', M. Chapoutier, France	13	16	75

WHITE WINE

Chardonnay, Santa Digna, Central Valley, Chile	11	13	63
Pinot Grigio, Ca' Stele, Friuli Venezia Giulia, Italy	12	15	66
Sauvignon Blanc, Mount Riley, Marlborough, New Zealand	15	18	85
Soave Classico, Pieropan, Veneto, Italy			79
Riesling, St Hallett, Eden Valley, Australia			86
Semillon 'Elizabeth', Mount Pleasant, Hunter Valley, Australia			90
Chablis, Louis Jadot, Burgundy, France			109
Mâcon-Verzé, Domaine Leflaive, Burgundy, France			118
Chardonnay, Stonier, Mornington Peninsula, Australia			129
Meursault 'Clos du Domaine', Henri Darnat, Burgundy, France			163

RED WINE

Shiraz 'Favourite Son', Parker Estate, Coonawarra, Australia	12	15	68
Cabernet Sauvignon, Xanadu Exmoor, Margaret River, Australia	14	17	75
Pinot Noir, Mount Riley, Marlborough, New Zealand	16	20	89
Malbec 'La Linda', Luigi Bosca, Mendoza, Argentina			88
Langhe Nebbiolo, Azelia, Piedmont, Italy			92
Bourgogne Pinot Noir, Louis Jadot, Burgundy, France			95
Le Volte, Tenuta dell'Ornellaia, Tuscany, Italy			105
Cabernet Sauvignon, Petaluma, Coonawarra, Australia			129
Zinfandel Old Vines, St. Francis, California, U.S.A.			135
Couvent des Jacobins, Saint-Émilion, Bordeaux, France			168

SWEET WINE

Moscato d'Asti, Ruffino, Piedmont, Italy 750ml		13	60
Chateau Rieussec, Carmes de Rieussec, Sauternes, France 375ml			70

HAPPY HOUR

4PM TO 8PM DAILY

DRAUGHT BEERS/CIDERS

	COUNTRY	HAPPY HOUR			½PINT	PINT	1 LITER
		LITER	PINT	BOTTLE			
Tiger	Singapore	20	11	-	8	14	26
Erdinger	Germany	23	12	-	11	18	34
Guinness	Ireland	23	12	-	11	18	34
Kirin	Japan	22	11	-	10	17	32
Archipelago Singapore Blonde	Singapore	21	12	-	10	17	32
Archipelago Tok Kong	Singapore	21	12	-	10	17	32
Thatcher's Somerset Haze Cider 500ml	England			12			

Prices are subject to service charge and prevailing government tax.



CLASSIC SPECIALITY BEERS

MENABREA 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

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

TSB SLING

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

TOK KONG MARTINI

Rum, Whisky, Tok Kong IPA, 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

BAR BITES

Mixed Olive (V) 6

Lemon, Thyme

House-Made Chip (V) 8

Chipotle-Cheese Dip

Edamame (V) 8

Pink Peppercorn Salt, Truffle Oil

Gourmet Sausage 19

Bratwurst, Sauerkraut, Pickled Mustard

Hot Wing 16

Spicy Paprika Sauce

(V) Vegetarian

Prices are subject to service charge and prevailing government tax.
Our team will be happy to assist with any special dietary requirements.



CRAFT BEERS & CIDERS

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 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

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

BRIDGE ROAD SUMMER ALE (AUS) 14

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

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

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

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

ROYAL JAMAICAN GINGER BEER (JA) 14

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

LA CHOUETTE CIDER (FRA) 16

"La Chouette" which means "The Owl" in French refers to the surprising bond between the night bird and French Cider with the owls often seen dwelling under the roof of the barns where this cider is made. Has a crisp and fruity taste with fine bubbles and natural golden color. ABV4.5% 330ml

THATCHER'S GOLD CIDER (ENG) 17

Full of flavour from specially selected cider apples. Medium dry, with a smooth and refreshing finish. ABV 4.8% 500ml

THATCHER'S SOMERSET HAZE CIDER 18

A cloudy premium cider crafted with Discovery, Fallstaff, Gala and Jonagold apples to create a crisp refreshing semi-sweet finish. It is the juice of the Jonagold apple that brings a naturally cloudy appearance to this chilled cider. Matured with champagne yeast in century old oak vats. ABV 4.5% 500ml

Prices are subject to service charge and prevailing government tax.



ALL DAY SET MENU

2-course 28

(one appetiser or dessert & one main)

3-course 34

(choice of one appetiser, main & dessert)

APPETISER

Chef's Daily Soup

Tomato Broth (V)

Tomato, Chickpea, Aquaponics Basil, Pine Nut, Focaccia

TSB Caesar

Aquaponics Romaine, Kale, Bacon, Anchovies, Parmesan, Egg

Lyonnaise

Slow - Cooked Egg, Aquaponics Bitter Leaf, Bacon, Crouton, Truffle Vinaigrette

MAIN

Purple Potato Gnocchi (V)

Pumpkin, Asparagus, Pea, Aquaponics Green, Parmesan

Chicken Supreme

Aquaponics Kale, Mushroom, Pommery Sauce

Baked Tilapia

Aquaponics Tilapia, Aquaponics Seasonal, Salsa Verde Au Beurre Noisette

Ingredients are grown in the hotel's Aquaponics farm on Level 5; farm-to-table concept in just 20 minutes!

Cauliflower Florets (V)

Cumin, Cauliflower "Cous Cous", Almond, Raisin

DESSERT

Artisanal House-made Gelato (1 Scoop)

Avocado, Pistachio, Strawberry, Vanilla

Warm Apricot Tart

Sea Salt Caramel, Sour Cream

Apple Chocolate Pudding

Green Tea Coconut Crumb, Mint Coulis

SIDES 5

Mashed Potato (V)

French Butter, Chive

Sautéed Vegetables (V)

Aquaponics Kale, Vegetable, Lemon, Olive Oil, Sea Salt

Mushroom (V)

Roasted Garlic, Wild Rice, Sherry

Aquaponics Salad (V)

Tomato, Lemon, Olive Oil

OUR FARM-TO-TABLE INGREDIENTS

You will notice certain dishes on this menu with specified 'Aquaponics' produce listed.

These ingredients are 100% grown and harvested at the hotel's Aquaponics Farm. Our guests can now enjoy the freshest produce, in the most sustainable way possible.



SCAN TO WATCH A VIDEO OF OUR HOTEL'S AQUAPONICS FARM

(V) Vegetarian  Vegan

Prices are subject to service charge and prevailing government tax.
Our team will be happy to assist with any special dietary requirements.



THE STAMFORD BRASSERIE

SOUP

Chef's Daily Soup 10

Mushroom Velouté (V) 12

Wild Mushroom, White Truffle Oil, Garlic Bread

Tomato Broth (V) 10

Tomato, Chickpea, Aquaponics Basil, Pine Nut, Focaccia

TSB Seafood Bisque 19

Mussel, Prawn, Scallop, Garlic Bread

STARTER

Normandy Oysters No.4

3 pcs - 12 | 6 pcs - 21 | 12pcs - 36

Steak Tartar 22

Beef Tenderloin, Baguette

Beetroot Hummus (V) 18

Chickpea, Beetroot, Coffee, Raspberry, Aquaponics Mint Black Pepper Lavosh

Charcuterie Board

32 (Sharing for 2) | 55 (Sharing for 4)
Parma Ham, Salami, Bratwurst, Manchego, Brie, Apricot Jam Honey, Cracker

Add-Ons (with any dish)

Parma Ham 6	Hard Boiled Egg 3
Smoked Salmon 6	Smoky Bacon 3
Poached Chicken Breast 6	

SALAD

Lyonnaise 16

Slow - Cooked Egg, Aquaponics Bitter Leaf, Bacon, Crouton, Truffle Vinaigrette

TSB Caesar 17

Aquaponics Romaine, Kale, Bacon, Anchovies, Parmesan, Egg

Aquaponics Super Food (V) 18

Quinoa, Avocado, Berries, Aquaponics Lettuce, Lemon Vinaigrette

Tomato (V) 18

Burrata, Red Plum, Aquaponics Basil Pesto, Pink Peppercorn Salt, Vanilla Maple Glaze

Aubergine (V) 18

Ras El Hanout, Quinoa, Aquaponics Shiso, Tomato, Pomegranate Vinaigrette

SIDES 8

Mashed Potato (V)

French Butter, Chive

Sautéed Vegetables (V)

Aquaponics Kale, Vegetable, Lemon, Olive Oil, Sea Salt

Mushroom (V)

Roasted Garlic, Wild Rice, Sherry

Aquaponics Salad (V)

Tomato, Lemon, Olive Oil

MAIN

Purple Potato Gnocchi (V) 24

Pumpkin, Asparagus, Peas, Aquaponics Green, Parmesan

Chicken Supreme 26

Aquaponics Kale, Mushroom, Pommery Sauce

Kurobuta Pork Chop 36

250gm, Celeriac, Apple, Cider Jus

Beef Short Ribs 32

Potato Purée, Aquaponics Green, Pickled Mustard



Baked Tilapia 26

Aquaponics Tilapia, Aquaponics Seasonal, Salsa Verde Au Beurre Noisette

Ingredients are grown in the hotel's Aquaponics farm on Level 5; farm-to-table concept in just 20 minutes!

Cauliflower Florets (V) 22

Cumin, Cauliflower "Cous Cous", Almond, Raisin

Celeriac "Steak" (V) 24

Porcini, Hazelnut, Celeriac Broth

 Signature (V) Vegetarian  Vegan

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TSB Burger 28

Angus Beef, Gruyère, Tomato, Chicory, Pickles, Brioche Pepper Bun

Impossible Burger (V) 26

Alternative Meat, Tomato, Chicory, Focaccia Bun

Beyond Sausage (V) 26

Omnimeat Bolognese, Chilli Salsa, Flaxseed Bun

DESSERT

Artisanal House-made Gelato

(1 Scoop 5 / 2 scoops 8 / 3 Scoops 10)
Avocado, Pistachio, Strawberry, Vanilla

Warm Apricot Tart 12

Sea Salt Caramel, Sour Cream

Apple Chocolate Pudding 12

Green Tea Coconut Crumb, Mint Coulis



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

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LATE NIGHT MENU

STARTER

Buffalo Chicken Wing 22

Chilli Sauce

French Fries (V) 12

Sea Salt or Truffle

Nachos (V) 16

Guacamole, Salsa, Sour Cream

Half dozen of Chicken, Beef or Lamb Satay 20

Onion, Cucumber, Peanut Sauce

Calamari 24

Chilli, Garlic Mayonnaise

MAIN

Club Sandwich 26

Chicken Breast, Turkey Bacon, Egg, Tomato, Lettuce, Mayonnaise

Fish & Chips 32

Batter-Crusted Fish Fillet, French Fries, Tartar

Penne Arrabbiata (V) 30

Garlic, Chilli, Parsley, Tomato Sauce

Lasagna 33

Beef Bolognese, Béchamel, Mozzarella

FROM THE GRILL

All dishes served with a choice of sauce and a selection of two sides

Salmon 32

Barramundi 32

King Prawn 34

Organic Chicken Breast 34

Rack of Lamb 38

Beef Tenderloin 240gm 36

SIDES 4

Mashed Potato

French Fries

Sautéed Spinach

Steamed Rice

Steamed Vegetable

Wild Mushroom Fricassee

Garlic Bread

SAUCES

Béarnaise

Green Peppercorn

Lemon Vinaigrette

Beef Jus

Saffron Beurre Blanc

LOCAL

Hainanese Chicken Rice 29

Poached Chicken, Chilli, Soy Sauce, Ginger, Fragrant Rice

Nasi Goreng Istimewa 27

Fried Rice Shrimp, Chicken Satay, Fried Egg, Prawn Cracker, Sambal, Chilli

Seafood Laksa 26

Rice Noodle, Prawn, Fish Cake, Tofu, Coconut Broth

Stir-Fried Char Kway Teow

Flat Rice Noodle, Dark Soya Sauce

Seafood 27

Beef 26

Vegetable 25

Chicken Tikka Wrap 25

Peppers, Lettuce, Coriander, Mayonnaise

Butter Chicken Masala 32

Chicken, Tomato, Buttery Curry

Served with naan or papadum

DESSERT

Karukera 70% Dark Chocolate 12

Cherry, Griottines Confit

Raspberry Pistachio Parfait 12

Berries Compote

(V) Vegetarian

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