

BAR BITES MENU

Tarte Flambée

An oven-baked flatbread from the North Eastern region of France served with a variety of toppings - our elegant French alternative to pizza!

Smoked Bacon and Caramelized Onion Tarte Flambée \$18

Escargots, Garlic, Parsley, Butter and Onion Tarte Flambée \$24

Porcini, Wild Mushrooms and Comté Tarte Flambée \$26

Freshly-shucked Fine de Claire Oysters (minimum order of 3) \$5 per piece
 \$27 for half dozen
 \$48 for one dozen

Beef Tartare Toast (Highly addictive, minimum order of 3) \$6 per piece

Traditional Beef Tartare served on Toasted French Baguette with a sprinkle of Fleur de Sel

House-Made Green Olive Tapenade with Crisped Baguette \$8

House-Made Black Olive & Anchovy Tapenade with Crisped Baguette \$8

Crisp French Fries with a sprinkle of Cheese and Herbs \$8

Crisp Truffle Fries \$12

La Planche De Charcuteries et Fromages \$38

A selection of Camembert, Comté, Sainte-Maure, Duck Rilette, Pâté en Croûte, Country Pâté with Pistachio, Duck Foie Gras Terrine, Walnuts, Dried Apricot, Gherkins, Onion Confit, Dijon Mustard and Baguette

La Planche De Fromages \$28

A classic cheese selection of Comté, Sainte-Maure, Camembert, Bleu d'Auvergne with Walnuts, Dried Apricot and Baguette

La Planche De Charcuteries \$28

A selection of Duck Rilette, Pâté en Croûte, Country Pâté with Pistachio, Duck Foie Gras Terrine, Gherkins, Onion Confit, Dijon Mustard and Baguette

L'Entrecôte

THE STEAK & FRIES BISTRO

COCKTAIL CREATIONS IN COLLABORATION WITH GUDSHT AND LIM BAE

GudSht is a local label with a whimsical approach to the otherwise serious business of mixology and bartending. GudSht's mantra is to provide an avenue to drive warmth and goodwill through lovingly and masterfully-crafted bottled cocktails.

Lim Bae is a tribute to two of the most important things in life; drinks and the people we drink with. A play on local colloquial terms, 'Lim' means to drink in Hokkien and 'Bae' represents the people most important in our lives.

Deeznuts - Masculine / Nutty

A sipping cocktail that will take you from early evening well into the night. A young new take on an Old-Fashioned. \$18
American Bourbon, Maple Syrup, Walnut Bitters

Amalfi Plunge – Refreshing / Tangy

Take the plunge with fresh squeezed lemons and Tequila. \$18
Camino Gold Tequila, Agave, Lemon Juice, Basil Leaves, Peach Bitters

Wandering Tomato - Sweet / Savoury

What's a trip to the Mediterranean without some tomatoes. \$18
Remember tomato is a fruit and trust us with this gem in a glass.
Larios Gin, Cherry Tomato, Basil Leaves, Pineapple, Syrup

Time Travelers Wife - Sharp / Sweet

Be swept away through time with a light aperitif / digestif that takes you from moment to moment \$18
Cognac, Brandy Liqueur, Triple Sec, Syrup

Singer in a Smoky Room – Floral / Tropical

"Don't Stop Believing" a harmonisation of floral, sweet, sour and smoke. Layered with a wine infusion. We dare you not to sing along. \$18
Naud Hidden Loot Spiced Rum, St Germain, Elderflower, Marmalade, Wine Infusion

Twilight in Saint-Tropez - Sweet / Tart

A holiday in your hand. Bask in the soft glowing blue sky as it catches the reflection of the sun's rays and dips below the horizon. \$18
Naud Gin infused with Butterfly Pea Flowers, Vitamin C Broth, St Germain, Elderflower, Syrup

Sangrila Utama – Available in Red or White

Enjoy this unique take on a classic Sangria, available in Red, with notes of cinnamon and sherry, and White, with bright citrus notes juxtaposed with sweetness. \$18
Fresh fruit infused with Red or White wine

Unicorn Barf - Floral / Refreshing

Apt that our Mediterranean Oasis sits next to the Merlion. A magical mix of rainbows & stardust is used as the base essence for this cocktail. \$22
Roku Gin, Yuзу Rose Infusion, Campari, Butterfly Pea Syrup, Fresh Honey, Plum Bitters

L'Entrecôte

THE STEAK & FRIES BISTRO

HOUSEPOURS		BEER	
Vodka - Smirnoff Red	\$12	Estrella (bottled)	\$13
Gin - Gordon's	\$12	Estrella Bucket (x5 bottles)	\$55
Rum - Tanduay White	\$12	Stella Artois (Full Pint)	\$15
Whisky - Famous Grouse	\$12	Stella Artois (Half Pint)	\$12
Tequila - Don Angel Gold	\$12		
VODKA		RUM	
Grey Goose 30ml/gls	\$15	Bacardi White 30ml/gls	\$13
Grey Goose 750ml/btl	\$240	Bacardi White 700ml/btl	\$160
TEQUILA		GIN	
Don Julio Blanco 30ml/gls	\$14	Monkey 47 30ml/gls	\$16
Don Julio Blanco 750ml/btl	\$260	Monkey 47 500ml/btl	\$260
Tray of Don Julio Blanco (x6 shots)	\$70	Hendrick's 30ml/btl	\$15
Codigo 1530 Rosa Blanco 30ml/gls	\$15	Hendrick's 700ml/btl	\$280
Codigo 1530 Rosa Blanco 750ml/gls	\$280		
WHISKY / BOURBON / BRANDY		LIQUER (GLASS)	
Jack Daniel's Old No.7 30ml/gls	\$15	Bailey's Original Cream	\$10
Jack Daniel's Old No.7 12/750ml/40%	\$208	Grand Marnier	\$16
St. Remy VSOP 30ml/gls	\$15	Green Chartreuse	\$18
St. Remy VSOP 700ml/btl	\$170	Jägermeister	\$12
Johnnie Walker Black 30ml/gls	\$16		
Johnnie Walker Black 700ml/btl	\$220		
Macallan 12YO Sherry Cask 30ml/gls	\$18		
Macallan 12YO Sherry Cask 700ml/btl	\$335		
APERITIFS (GLASS)			
Aperol	\$12		
Campari	\$12		
Ricard	\$15		
Romano Sambuca	\$12		
Martini Bianco	\$12		
Martini Extra Dry	\$12		
Martini Rosso	\$12		
Kir Royale	\$18		



Prices subjected to 10% service charge and prevailing government taxes