

# GIN PARLOUR

THE CLIFFORD PIER

## *Negroni Week*

**HERITAGE NEGRONI 26. –**  
Singapore Dry Gin, Campari, Sweet Vermouth, Bitters, Mandarin Dry Leaves

**SLOE NEGRONI 26. –**  
Sloe Gin, Campari, Sweet Vermouth

## *Happy Hour*

Monday to Sunday, 5.00 p.m. – 8.00 p.m.

**PREMIUM GIN & TONIC 16. –**  
Kinobi, Kyoto Dry  
Gin Mare  
Bergslagen Organic

**GIN & TONIC 11. –**  
Brass Lion Singapore Dry  
ARC Botanical Gin  
Compendium Rojak Gin  
Compendium Chendol Gin

**COCKTAILS**  
**14. – per glass | 48. – per pitcher**

Aperol Spritz  
Aperol, Prosecco, Soda  
Pimm's Spritz  
Pimm's No 1, Lemonade, Ginger Ale  
Classic Margarita  
Tequila, Lime, Simple Syrup

**BREWERS 9. –**  
Tiger, Corona, Asahi

**BUBBLES**  
**17. – per glass | 100. – per bottle**  
Veuve Clicquot Champagne, France

**14. – per glass | 82. – per bottle**  
Bottega Millesimato Prosecco, Italy

**ROSÉ 11. –**  
Studio by Miraval Rosé,  
Provence France

**WHITE WINE 11. –**  
Rive Gauche Chardonnay, France

Nautilus Estate Sauvignon Blanc,  
New Zealand

**RED WINE 11. –**  
Omina Romana Cabernet Sauvignon,  
Lazio IGT 2014

Joseph Faiveley Pinot Noir Burgundy, France

## *Nibbles*

Monday to Sunday  
5.00 p.m. – 10.30 p.m. (last order at 10.00 p.m.)

**THE PIER PLATTER 46. –**  
Malay-style satay  
panko shrimp, flying fish roe aioli  
sesame crusted chicken wings  
crispy vegetarian spring roll, sweet Thai chilli dip  
signature truffle fries, aged parmesan

**CHARCUTERIE 38. –**  
parma ham, wagyu bresaola, salame di maiale nero,  
spicy chorizo, marinated olive, rustic bread, lavosh

**SINGAPORE SATAY 15. –**  
spice-marinated chicken or beef skewers,  
ketupat, spicy peanut sauce (4 pieces)

**MINI BURGER 18. –**  
mini wagyu beef sliders, cheddar,  
caramelised onions, tomato, BBQ sauce (2 pieces)

**CRISPY VEGETARIAN SPRING ROLLS 18. –**  
cucumber achar, sweet Thai chilli dip (4 pieces) (v)

**TRUFFLE FRIES 12. –**  
parmesan cheese (v)

## *Plant Based*

**GARDEIN# CRABLESS CRAB CAKE 28. –**  
mango salsa, key lime (v)

**PLANT-BASED OMNIMEAT#  
LUNCHEON FRIES 26. –**  
truffle dip (v)

**TEXMEX HOTDOG**  
**OMNIMEAT# CHILLI CON CARNE 28. –**  
moving mountain plant-based sausage,  
OmniMeat# sauce, avocado, cheese, truffle (v)

v - Vegetarian #Plant-based meat alternative Our staff will be pleased to assist with dietary requirements.

Prices are subject to service charge and prevailing government taxes. Menu is subject to change without prior notice.

In line with government regulations, please note that the sale and consumption of alcohol in all food and beverage establishments are prohibited after 10.30 p.m. daily.