



POOLSIDE BAR

Available daily from 8am to 10pm

Last orders at 9.45pm

COCKTAILS BY THE GLASS / CARAFE

The Garden Of Eden	25/115
Mango Black Tea Infused Vodka, Lemon Sour	
Peace On Earth	25/115
Tropical Rum Punch, Pineapple, Passion Fruit Coconut, Orgeat, Lime	
Learning To Fly	25/115
Gin, Elderflower, Prosecco, Lavender, Grapefruit, Lemon	

BARTENDER SERIES

Love Me	25
Vodka, Cointreau, Calamansi	

COCKTAILS

Singapore Sling	25
Gin, Cherry Brandy, Grenadine, Pineapple, Lime	
Frozen Daiquiri	25
Rum, Sugar, Lime	
Frozen Margarita	25
Reposado Tequila, Cointreau, Lime	
Mojito	25
White or Dark Rum, Mint, Lime	
Piña Colada	25
Rum, Malibu, Pineapple, Coconut Milk	
Aperol Spritz	25
Aperol, Prosecco	
Bellini	25
Prosecco, Peach	
Cosmopolitan	25
Vodka, Cointreau, Cranberry, Lime	
Espresso Martini	25
Vodka, Kahlua, Espresso	
Mimosa	25
Champagne, Orange	
Negroni	25
Gin, Campari, Rosso	

BEERS

DRAUGHT

Tiger			
Glass 330ml....15	Pitcher 1.5L....60	Tower 3L....120	

BOTTLED

Heineken, Corona, Asahi	15
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WINES BY THE GLASS / BOTTLE

Champagne – Piper-Heidsieck, Brut, France	28/126
Champagne – Moët & Chandon, Brut, France	38/180
Prosecco – Nino Franco, Valdobbiadene, Italy	27/121
Moscato d'Asti – Ca'D'Gal, Piedmont, Italy	25/112

Rosé

Grenache, Cinsault, Syrah and Rolle – Château D'Esclans – The Pale, France	23/100
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White

Grenache Blanc/Marsanne/Viognier – Paul Jaboulet Aîné, Côtes-du-Rhône, France	23/100
Sauvignon Blanc – Beau Mayne, France	20/90

Red

Grenache/Syrah – Paul Jaboulet Aîné, Côtes-du-Rhône, France	23/100
Cabernet/Merlot – Beau Mayne, France	20/90

WINES BY THE BOTTLE

Champagne

Drappier – Carte d'Or, Brut, France NV	193
Henri Giraud – Blanc de Craie, Grand Cru, France NV	248

Rosé Champagne

Laurent Perrier – Brut, France NV	279
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White

Riesling – Dr. Loosen, Kabinett, Mosel, Germany	116
Sauvignon Blanc – A. Cailbourdin, Boisfleury, Pouilly-Fumé, France	132
Chardonnay – Joseph Pascal, Puligny Montrachet, France	240

Rosé

Grenache/Syrah/Cinsault – Mirabeau, Classic, Côtes de Provence, France	112
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Red

Cabernet Sauvignon/Cabernet Franc – Le Menut des Jacobins, St-Emilion, Bordeaux, France	136
Pinot Noir – Fullerton Wines – Three Otters, Oregon, USA	140
Tempranillo – Bodegas La Horra, Corimbo, Ribera Del Duero, Spain	140
Cabernet Sauvignon – Wolfgang Puck – Master Lot Reserve, California, USA	140

Please inform your server for any allergy or dietary restriction
All beverages are served in polycarbonate glasses for pool safety
All prices subject to a 10% Service Charge and prevailing GST

Management reserves the right to change the Terms & Conditions without prior notice



POOLSIDE BAR

Available daily from 8am to 10pm
Food available daily from 12pm to 9.45pm
Last orders at 9.30pm

MOCKTAILS

- Double Happiness
Pineapple, Passion Fruit, Coconut, Orgeat, Lime
- Without Consequence
Lychee, Grapefruit, Elderflower, Lime
- Cracklin' Rosie
Raspberries, Rose, Lychee, Cranberry

POOLSIDE BEVERAGES

- (Add on +1 for Iced coffees/teas)
- Americano, Single Espresso
- Café Latte, Cappuccino, Double Espresso
- Hot Chocolate, Café Mocha
- Chamomile, Emperor Sencha, Earl Grey
- Jasmine, Moroccan Mint, English Breakfast
- Coke, Coke Light / Zero, Ginger Ale, Sprite
- Red Bull
- Evian Sparkling Water 330ml
- Voss Still / San Pellegrino Sparkling 500ml

CHILLED JUICES

- Orange, Apple, Cranberry, Lime, Pineapple, Grapefruit

FRESHLY SQUEEZED JUICES

- Orange, Green Apple, Watermelon

YOUNG THAI COCONUT

FRESH FRUIT SMOOTHIES

- Green Apple
- Honey Pineapple
- Avocado
- Banana
- Berries
- Granola with Blueberry and Flax

FLAVORED ICED TEAS

- Lemon or Lychee

SALADS (Add on Chicken+5, Add on Prawn+15)

- 15 Caesar Salad 16
Hearts of Romaine, Creamy Garlic Dressing, Anchovies, Hard Boil Egg, Cherry Tomato, Croutons, Parmigiano-Reggiano
- 15 Mediterranean Salad 21
Cucumber, Dill, Bell Peppers, Cherry Tomato, Falafel Crouton, Arugula, Hearts of Romaine, Mesclun, Feta Cheese, Grill Onion, Black Olives, French beans, Greek Dressing
- 15 Farmer's Market Fruit Salad Bowl 15
Seasonal Tropical Fruits, Passion Fruit Syrup

SUSHI ROLLS

- 5 Tempura Shrimp Sushi Roll 28
Cucumber, Avocado, Chilli Aioli
- 7 Octopus Sushi Roll 24
Cucumber, Bonito Flakes, Sweet Soy
- 7 Vegetable Sushi Roll 14
Cucumber, Avocado, Asparagus

BURGERS, SANDWICHES & BITES

- All Burgers and Sandwiches are served with French Fries
- 9 Grilled Angus Beef Burger 36
American Cheese, Lettuce, Tomato, Pickles, Chilli Aioli
- 8 Honey Miso Broiled Ora King Salmon 36
Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame
- 12 "Falafel" Burger 28
Harissa Aioli, Tzatziki, Feta Cheese, Cucumber
- 10 Club Sandwich 23
Smoked Turkey, Ham, Bacon, Gruyère Cheese
- 10 Grilled Ham & Cheese 23
Toasted Sourdough, Gruyère Cheese, Parisian Ham
- 15 Chicken Wings with Fries 21
- 15 Grilled Three Cheese Sandwich 18
Toasted Sourdough, Gruyère, Mozzarella, White Cheddar
- 18 French Fries 14
- 18 Flavored Yogurt 8
Granola Honey Nut with Almonds, Blueberry
- 18 Tyrrells Potato Chips 7
Cheddar, Sweet Chilli or Black Pepper

DESSERTS

- 8 Chocolate Chip Cookies 10
- Momolato Ice Cream 9
French Vanilla Bean, Sicilian Pistachio, Triple Chocolate or Miso Strawberry

Vegetarian Contains Pork

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