



P O O L S I D E B A R

Beverages available daily from 8am to 12am
Last orders at 11.45pm

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

Light Me Up	25
Lemongrass Infused Vodka, Lemon, Orange	

1 for 1 COCKTAILS (10pm – 12am)

Singapore Sling	25
Gin, Cherry Brandy, Grenadine, Pineapple, Lime	
Frozen Margarita	25
Reposado Tequila, Cointreau, Lime	
Mojito	25
White or Dark Rum, Mint, Lime	

COCKTAILS

Frozen Daiquiri	25
Rum, Sugar, 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 NV	28 / 126
Champagne – Moët & Chandon, Brut NV	38 / 180
Prosecco – Nino Franco, Valdobbiadene, Italy	27 / 121
Moscato d'Asti – Ca'D'Gal, Piedmont, Italy	25 / 112
<u>Rosé</u>	
Grenache / Cinsault / Syrah / Rolle	
Château D'Esclans – The Pale, France	23 / 100
<u>White</u>	
Grenache Blanc / Marsanne / Viognier	
Paul Jaboulet Aîné – Côtes-du-Rhône, France	23 / 100
Sauvignon Blanc	
Beau Mayne – Bordeaux, France	20 / 90
<u>Red</u>	
Grenache / Syrah	
Paul Jaboulet Aîné – Côtes-du-Rhône, France	23 / 100
Cabernet / Merlot	
Beau Mayne – Bordeaux, France	20 / 90

WINES BY THE BOTTLE

<u>Champagne</u>	
Drappier – Carte d'Or, Brut NV	193
Le Brun de Neuville – Blanc de Blancs, Brut NV	202
<u>Rosé Champagne</u>	
Laurent Perrier – Brut NV	300
<u>White</u>	
Riesling	
Dr. Loosen – Kabinett, Mosel, Germany	116
Sauvignon Blanc	
A. Cailbourdin – Pouilly-Fumé, France	132
Chardonnay	
Joseph Pascal – Chassagne-Montrachet, France	240
<u>Rosé</u>	
Grenache / Syrah / Cinsault	
Mirabeau – Classic, Côtes de Provence, France	112
<u>Red</u>	
Merlot / Cabernet Franc	
Château Simard – St-Emilion, Bordeaux, France	144
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

Foods available daily from 12pm to 9.45pm
Last orders at 9.30pm

POOLSIDE BEVERAGES

(Add on +1 for Iced coffees / teas)

- Americano, Single Espresso 5
Café Latte 0%, Cappuccino 0% 7
Double Espresso, Café Mocha 7% 7
Hot Chocolate 12% 7
Chamomile, Emperor Sencha, Earl Grey 7
Jasmine, Moroccan Mint, English Breakfast
Coke, Coke Light / Zero, Ginger Ale, Sprite 5
Red Bull 11% 8
Evian Sparkling Water 330ml 9
Voss Still / San Pellegrino Sparkling 500ml 9

CHILLED JUICES

- Orange 10%, Apple 8%, Cranberry 9%, Lime, Pineapple 9%, Grapefruit 10%

FRESHLY SQUEEZED JUICES

- Orange, Green Apple, Watermelon 12

COCONUT

FRESH FRUIT SMOOTHIES

- Green Apple 14% 15
Honey Pineapple 13% 15
Avocado 10% 18
Banana 17% 18
Berries 2% 18

FLAVORED ICED TEAS

- Lemon or Lychee 7% 8

MOCKTAILS

- Cracklin' Rosie 24% 15
Raspberries, Rose, Lychee, Cranberry
Double Happiness 19% 15
Pineapple, Passion Fruit, Coconut, Orgeat, Lime
Without Consequence 23% 15
Lychee, Grapefruit, Elderflower, Lime

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

- Caesar Salad 16
Hearts of Romaine, Creamy Garlic Dressing, Anchovies, Hard Boil Egg, Cherry Tomato, Croutons, Parmigiano-Reggiano
Mediterranean Salad 21
Hearts of Romaine, Cucumber, Dill, Bell Peppers, Cherry Tomato, Falafel Crouton, Feta Cheese, Grilled Onion, Black Olives, French beans, Greek Dressing
Farmer's Market Fruit Salad Bowl 15
Seasonal Tropical Fruits, Passion Fruit Syrup
JAPANESE RICE & VEGETABLE BOWL
Vegetable 16
Nori, Japanese Pickles, Edamame, Sesame, Cherry Tomato, Wasabi
Octopus 18
Salmon 22
Prawn 22

BURGERS / SANDWICHES / BITES

(All Burgers and Sandwiches are served with French Fries)

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

DESSERTS

- 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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