

L'Apéritif Coctails

\$\$19

French Fashion

ARMAGNAC, DARON FINE CALVADOS, TEMPUS FUGIS CRÈME DE CACAO,
DASH OF SCRAPPY'S CHOCOLATE BITTERS.

Punch Nouveau

PIERRE FERRAND 1840 COGNAC, MATHILDE CASSIS LIQUEUR, ORANGE
JUICE, FRESH WHITE GRAPE JUICE, DASH OF SCRAPPY'S BLACK LEMON
BITTERS

Smoked Mango Sticky Riz

ALIPUS MEZCAL, FRESH LEMON JUICE, SCRAPPY'S BLACK LEMON BITTER

Smoked Matahari

PIERRE FERRAND COGNAC, FRESH LEMON JUICE, SUGAR SYRUP, FRESH
POMEGRANATE JUICE

Barrel Aged Whiskey

A MODERN TWIST TO THE CLASSIC ROBROY COCKTAIL

The Hobnail

WHISKEY, AMARA MONTENEGRO, GINGER SYRUP, LEMON JUICE,
ANGOSTURA BITTERS

Whiskey Julep

WHISKEY, LIME JUICE, SUGAR SYRUP, MINT

Blood and Sand

WHISKEY, VERMOUTH, CHERRY LIQUOR, ORANGE JUICE

Blue Whiskey

WHISKEY, BLUE CURACAO, HPNOTIQ LIQUEUR, BLUEBERRIES, SUGAR

Manhattan

WHISKY, SWEET VERMOUTH, ANGOSTURA BITTERS, MARASCHINO
CHERRIES

Martini

GIN, VERMOUTH, ORANGE BITTERS

Singapore Sling

GIN, CHERRY BRANDY, BENEDICTINE DOM, LIME JUICE, PINEAPPLE JUICE,
GRENADINE

Blonde Ambition

GIN, DRY VERMOUTH, ELDERFLOWER LIQUEUR, LEMON, SUGAR,
GRAPEFRUIT BITTERS, CARDAMON BITTERS

ALL PRICES ARE SUBJECT TO PREVAILING
GOVERNMENT TAXES AND SERVICE CHARGE



• L'APÉRITIF •

Tapas Menu

Mixed Plater **s\$16**

JAMON IBERICO DE CABO, PROSCIUTTO PARMA, SPANISH CHORIZO,
PARMESAN REGGIANO, BRIE DE MEAUX, TOMME DE SAULIC,
FERMIER, OLIVES WITH FOCACCIA BREAD

Cheese Platter **s\$14**

PARMESAN REGGIANO, BRIE DE MEAUX, TOMME DE SAULIC,
FERMIER, OLIVES WITH FOCACCIA BREAD

Cold Cut Platter **s\$14**

JAMON IBERICO DE CABO, PROSCIOTTO PARMA, SPANISH CHORIZO,
OLIVES WITH FOCACCIA BREAD

BBQ Beef Balls **s\$10**

MINCED BEEF WITH BBQ SAUCE AND BREADCRUMBS

Truffle Fries **s\$10**

Chorizo Mushroom with Herbs **s\$10**

CHORIZO SLICED SAUSAGE WITH MUSHROOM AND MIXED HERBS

Herb Roasted Potatoes **s\$8**

BABY POTATOES WITH SEA SALT AND MIXED HERBS

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White

	Gls:	Btl:
LA MINGA SAUVIGNON BLANC, VALLE CENTRAL CHILE	S\$12	S\$58
MCWILLIAM'S CHARDONNAY	S\$12	S\$58
DOMAINE DU TARIQUET CLASSIC ARMAGNAC ESTATE SOUTHWEST	S\$14	S\$68
BARON PHILIPPE CHARDONNAY	S\$14	S\$68

Red

COOPERS CROSSING SHIRAZ, SOUTH AUSTRALIAN	S\$10	S\$48
LA MINGA, CARBENET SAUVIGNON AND MERLOT VALLE CENTRAL, CHILE	S\$12	S\$58
MCWILLIAM MERLOT	S\$12	S\$58
MAPU CARBENET SAUVIGNON	S\$14	S\$68

Bubbly

SANT AMBROEUS PROSECCO, ITALY	S\$16	S\$78
MOET & CHANDON IMPERIAL BRUT, CHAMPAGNE, FRANCE	-	S\$148

House Pours

AYLESBURY DUCK VODKA	S\$12	S\$188
TANQUERAY GIN	S\$12	S\$188
JOHNNY WALKER BLACK LABEL	S\$12	S\$188
PLANTATION 3 STARS WHITE RUM	S\$12	S\$188
PLANTATION ORIGINAL DARK RUM	S\$12	S\$188
REBEL YELL SMALL BATCH RYE WHISKEY	S\$12	S\$188
REBEL YELL KENTUCKY STRAIGHT BOURBON WHISKY	S\$12	S\$188

Draught

	Half Pint:	Full Pint:
TIGER	S\$12	S\$17
KILKENNY	S\$13	S\$18
GUINNESS SURGER	-	S\$17

Beer

	Bottle:
HEINEKEN, THE NETHERLANDS	S\$12
CORONA, MEXICO	S\$12
KIRIN, JAPAN	S\$12
ERDINGER YEAST, GERMANY	S\$14
STRONGBOW CIDER, ENGLAND (CHOICE OF APPLE OR EDERFLOWER)	S\$14

Soda

COKE / COKE ZERO / SPRITE	S\$6
RED BULL	S\$8

Mineral Water

	330ml:	750ml:
EVIAN STILL	S\$6	S\$9
BADOIT SPARKLING 330ML	S\$6	S\$9

Barista Coffee

	Hot:	Iced:
ESPRESSO	S\$5	-
MACCHIATO	S\$5.50	-
PICCOLO LATTE	S\$5.50	-
AMERICANO / LONG BLACK	S\$5.50	S\$6
CAPPUCCINO	S\$6	S\$6.50
CAFÉ LATTE	S\$6	S\$6.50
VANILLA LATTE	S\$6.50	S\$7
HAZELNUT LATTE	S\$6.50	S\$7
CARAMEL LATTE	S\$6.50	S\$7
MATCHA GREEN TEA LATTE	S\$6.50	S\$7
MOCHA FUDGE	S\$6.50	S\$7

Le Charme Tea

	Hot:	Iced:
EXCLUSIVE BLEND OF SILVERTIPS WHITE TEA, BLACK TEA, PINK ROSE BUDS, MARIGOLD AND BERGAMOT FOR NOVOTEL SINGAPORE ON STEVENS BY ETTTE TEA	S\$6	S\$6.50

Artisanal Blends by ETTTE Tea

	Hot:	Iced:
COLONIAL BREAKFAST / PANDAN EARL GREY / TIGRESS MINT / CHAMOMILE LAVENDER / JI-BUN SENCHA / IRON GODDESS OOLONG / MANGO STICKY RICE / ICE-KACHANG	S\$6	S\$6.50

Wellness Tea

	Hot:	Iced:
MANUKA HONEY / ORANGE & LEMONGRASS / LEMON GINGER AND HONEY	S\$6	S\$6.50