

KIOSK

SIGNATURES 145

Elevation

Vodka, coconut liqueur, tangerine, honey, vanilla, mango

The Paradise Fond

Dry gin infused apple, Italian bitter, dragon fruit, passion fruit, orgeat, lemon

Tiki Taka

White rum infused pandan, homemade falernum, pineapple, passion fruit, agave, aromatic bitters

POTION OF LEGACY 140

Espresso Martini

Vodka, coffee liqueur, espresso

Mojito

White rum, mint, lime, sugar, soda

Margarita

Tequila Reposado, orange liqueur, lime

MOCKTAILS & LEMONADES 70

Berry Breeze

Strawberry, cranberry, earl grey tea, lemon, passion fruit

Get Fresh

Cucumber, mint, elderflower, lime, tonic

Cucumber & Mint Lemonade

Cucumber, mint, lemon juice, honey

Watermelon Lemonade

Watermelon, lemon juice, basil

SLOW COOKED G & T 125

"Our slow-cooked gin drinks are made with precise temperature control, blending tonic water and locally sourced ingredients."

Red Apple & Cinnamon

Gin with slow-infused dehydrated apple, topped with cinnamon & tonic

Basil & Lychee

Gin with slow-infused basil, topped with lychee & tonic

BEERS

Bottle 70 | Bucket (4 bottles) 265

Bintang Pilsner

Bintang Radler Lemon

Heineken

HOUSE POURS WINES 175

Sparkling

Cinzano Cuvée Storica, Glera
Prosecco-Veneto, Italy

White

Haha Sauvignon Blanc
Marlborough, New Zealand
Clay Creek Chardonnay
California, USA

Red

Morgan Bay Cabernet Sauvignon
Napa Valley, USA
Mount Rozier Pinot Noir
Stellenbosch, South Africa

Rosé

Black Cottage Pinot Rosé
Marlborough, New Zealand

All prices are subject to 10% service charge & 11% government tax.
Should you have any dietary requirements please inform your waiter.

KIOSK

SMALL PLATES

Edamame (GF)	45
Steamed or grilled, teriyaki glazed, lime	
Char Grilled Sweet Corn (L)	85
Shiso butter	
Crispy Squid	110
Green chili, lime zest	
Kani Croquette (L)	115
Yuzu mayo, purple potato mousse, spring onion	
Pacific Shrimp	120
Tempura, honey spicy mayo, sesame seed	
Tacos 3 Way	135
Tuna, salmon and crabstick, sesame soy sauce, avocado, crispy nori	
Ebi Tacos (L)	155
Avocado crema, pico de gallo, shredded nori	

MAKI ROLLS

California	135
Crab, avocado, cucumber, tobiko, harissa mayo	
Volcano	135
Crab, avocado, cucumber, tobiko, Japanese mayo	
Tuna Crispy (L)	165
Cream cheese, avocado, spring onion, eel sauce, honey spicy mayo, furikake	
Salmon Aburi (L)	185
Avocado, cucumber, cream cheese, tobiko, mentaiko aioli	
Prawn and Crab	185
Avocado, honey spicy mayo, tobiko	

FROM THE GRILL

Chicken Wings	105
Lime, togarashi	
Chicken Yakitori	125
Baby leeks, sweet yakitori sauce, sesame seed	
Yakitori Wagyu Beef Kiwami 9+	255
Baby leeks, smoked BBQ sauce, tsesame seed	

(VE) Vegan | (V) Vegetarian | (GF) Gluten Free | (L) Lactose

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