

DON'T KNOCK IT RIGHT OFF THE BAT

Give these exotic cocktails a try before you make your verdict.

BARTENDER'S BLEND

COCKTAILS

The English Garden	20
<i>Gin, Elderflower Liquor, Freshly Squeezed Lime Juice & Apple Juice</i>	
Matcha Cloud	18
<i>Gin, Matcha Powder, Freshly Squeezed Lime Juice, Honey Syrup & Egg White</i>	
Spicy Basil Gin Gin Mule	18
<i>Gin, Lemon Juice, Pepper Syrup & Ginger Beer</i>	
Grapefruit Ginger Margarita	20
<i>Tequila, Cointreau, Grapefruit Juice, Lemon Juice & Ginger Syrup</i>	
Lillet's Punch	20
<i>Lillet Rouge, Golden Rum, Absinthe, Freshly Squeezed Lime Juice, Simple Syrup & Amaretto</i>	
New York Sour	18
<i>Bourbon Whiskey, Claret, Lemon Juice, Egg White & Simple Syrup</i>	
Hazelnut Espresso Martini	20
<i>Vodka, Frangelico, Kahlua & Freshly Brewed Espresso</i>	
Cosmopolitan Spritz	17
<i>Vodka, Cointreau, Cranberry Juice, Freshly Squeezed Lime Juice, Sparkling Wine & Club Soda</i>	
Aperol Spritz	17
<i>Aperol, Prosecco & Club Soda</i>	
Hugo Spritz	17
<i>Elderflower Liquor, Fresh Lime Wedges, Fresh Mint Leaves, Prosecco & Club Soda</i>	

Prices listed in this menu are in SGD and are subject to service charge and prevailing government tax.

GOING OFF TRACK?

Nothing a glass of wine can't fix.

FANCY-SCHMANCY

BUBBLES

Piccini Prosecco Vino Spumante Extra Dry NV

Veneto, Italy

GLASS

20

BOTTLE

75

Laurent-Perrier Champagne NV

Champagne, France

140

ROSÉ

Marqués de Cáceres

Rioja, Spain

GLASS

16

BOTTLE

78

WHITES

Piccini Pinot Grigio delle Venezie

Veneto, Italy

GLASS

14

BOTTLE

68

Famille Perrin Luberon Blanc

Rhone, France

15

70

Outback Jack Chardonnay

South Eastern Australia

15

70

Oyster Bay Sauvignon Blanc

Marlborough, New Zealand

16

78

St. Urban Riesling

Mosel, Germany

82

Xanadu Circa 77 Semillon Sauvignon Blanc

Margaret River, Australia

85

Yering Station Cane Cut Viognier (Half Bottle)

Yarra Valley, Australia

90

Luna Estate Pinot Gris

Martinborough, New Zealand

98

Misha's Vineyard 'The Gallery' Gewürztraminer

Marlborough, New Zealand

120

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WHITES**BOTTLE****Greywacke Chardonnay***Marlborough, New Zealand*

135

Louis Latour Chablis*Burgundy, France*

140

Jean Max Roger Sancerre*Loire, France*

140

Robert Mondavi Chardonnay*Napa Valley, USA*

150

REDS**GLASS****BOTTLE****Famille Perrin Ventoux Rouge***Rhone, France*

15

70

Outback Jack Cabernet Merlot*South Eastern Australia*

15

70

Lawson's Dry Hill Pinot Noir*Marlborough, New Zealand*

16

78

Sottano Junior Malbec*Mendoza, Argentina*

78

Château Boutillot*Bordeaux, France*

80

Katnook Founder's Block Shiraz*Coonawarra, Australia*

17

80

Lake Breeze Bullant Shiraz*South Australia*

85

Xanadu Circa 77 Cabernet Sauvignon*Margaret River, Australia*

88

Montes Alpha Carmenère*Central Valley, Chile*

95

Clarendelle Rouge By Haut Brion*Bordeaux, France*

98

St. Francis Old Vine Zinfandel*Sonoma County, USA*

128

Louis Latour Marsannay*Burgundy, France*

130

Famille Perrin Châteauneuf-du-Pape "Les Sinards"*Rhone, France*

135

Ceretto 'Piana' Barbera D'Alba DOC*Piedmont, Italy*

140

Castello Di Ama Chianti Classico DOCG*Tuscany, Italy*

140

Cesare Pavese Barolo DOCG*Piedmont, Italy*

165

IT'S ALL FUN & GAMES TILL THE BEER RUNS OUT

Here's a selection of beers to keep the ball rolling.

DRAUGHT

	<i>HALF PINT</i>	<i>PINT</i>
Tiger	9	14
Heineken	10	15
Archipelago Belgian Whitbier	11	16
Archipelago Summer Ale	11	16

BOTTLED

Singapore Lager	13
Heineken	13
Tiger	13
Road Hog Session IPA	15
Guinness Surger	16

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HERE'S A 3-POINTER

- 1 Finish your drink in 1 shot when someone uses the bottom of their glass to tap on the rim of yours. *Good luck!*
- 2 In this multi-cultural country, one can toast a drink in a few different ways. E.g. 'Yum Seng' (Cantonese), 'Gan Bei' (Mandarin), 'Lim!' (Hokkien), and lastly, the classic 'Cheers!'.
- 3 Order a flaming cocktail. Don't attempt to make one on your own. Please.

THE TOUGH ONES

GIN

Gordon's
Bombay Sapphire
The Botanist
Monkey

GLASS

12
14
15
17

BOTTLE

180
200
240
260

VODKA

Smirnoff Red
Belvedere
Reyka
Greygoose

GLASS

12
14
16
18

BOTTLE

180
220
240
250

TEQUILA

Jose Cuervo Especial Reposado
Patron Anejo

GLASS

12
15

BOTTLE

180
200

WHISKEY

Ballantine's Finest
John Jameson Irish
Chivas 12 Years
Johnnie Walker Black Label
Glenfiddich 12 Years
Balvenie Doublewood 12 Years
Macallan 12 Years
Macallan 18 Years

GLASS

12
14
14
14
18
18
20
30

BOTTLE

180
180
200
200
220
260
250
550

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RUM***GLASS******BOTTLE***

Havana Club 3 Years

12

180

Myer's Dark Rum

14

200

Cachaca

15

200

BOURBON***GLASS******BOTTLE***

Jim Beam White

12

180

Jack Daniels

14

200

Jack Daniels Gentleman Jack

16

220

Woodford Reserve

20

250

COGNAC***GLASS******BOTTLE***

Martell VSOP

16

220

Martell Cordon Bleu

28

550

LIQUORS & SPIRITS***GLASS***

Aperol

12

Absinthe La Fee Parisienne

14

Amaretto di Saronno

14

Bailey's Irish Cream

12

Campari

12

Cointreau

13

Kahlua

13

Frangelico

13

Martini Extra Dry

13

Martini Rosso

13

Lillet Blanc

13

Lillet Rose

13

Peter Heering Cherry Brandy

14

Pimm's No.1

13

Ricard

13

St. Germain Elderflower

14

NOT IN THE MOOD?

Here are the non-alcoholic options.

MOCKTAILS

Passion & Mint Cooler

12

Passion fruit, Pineapple Juice, Lime Juice, Mint Leaves & Simple Syrup

Virgin Raspberry Mojito

12

Raspberries, Mint Leaves, Lime Juice, Simple Syrup & Club Soda

MIXERS

Coke

5

Selections of Juices

6

Coke Zero

5

Fever Tree Mediterranean Tonic

7

Sprite

5

Fever Tree Elderflower Tonic

7

San Pellegrino Aranciata Rossa

6

Fever Tree Ginger Ale

7

San Pellegrino Limonata

6

Fever Tree Ginger Beer

7

San Pellegrino Pompelmo

6

MINERAL WATER

Acqua Panna Still (500ml)

6

San Pellegrino Sparkling (500ml)

6

COFFEE & TEA

Espresso

4

Double Espresso

6

Long Black

5

Café Latte / Iced Latte

6

Cappuccino

6

Flat White

6

Additional Espresso Shot

2

Selections of Dilmah Teas

6

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MUNCH-MUNCH, CRUNCH-CRUNCH.

Calories don't count when you're having fun!

BAR SNACKS

Fried Spiced Potato Wedges <i>Served with guacamole dip</i>	14
Thai Fish Cake <i>Served with cucumber dip</i>	14
Crispy Chicken Wings (6pcs) <i>Marinated with prawn paste and served with sweet chilli dip</i>	17
Truffle Fries <i>French fries infused with truffle oil</i>	20
Crispy Fish Finger <i>Served with wasabi mayo dip</i>	20
Nacho Chips <i>Served with cheese dip and chilli con carne</i>	20
Chicken Gyoza <i>Served with ginger dip</i>	20
Char-grilled Broccolini <i>Served with gruyere cheese and lemon wedge</i>	20
Vegetarian Platter <i>Spring rolls and potato samosas, served with mint sauce and sweet chilli dip</i>	20
Wagyu Beef Sliders (3pcs) <i>Grilled beef patties on sesame bun with lettuce, tomato and cheese</i>	22
Grilled Jumbo Satay (Chicken, Mutton or Beef) <i>Half a dozen of flame-grilled skewers, served with spiced peanut-pineapple gravy, sliced cucumber, cut onions and rice cake</i>	27
Cheese Platter <i>Served with crackers, dried fruits, nuts and vegetable crudité</i>	32
Cold Cut Platter <i>Salami, Italian mortadella, iberico ham and pastrami</i>	32
Bangers and Mash <i>German pork bratwurst, veal sausage & natural jus</i>	32
Atrium Bar 317 Combo (Good for 3 - 4 people) <i>Half a dozen of flame-grilled chicken satay, truffle fries, nacho chips, crispy fish fingers and chicken wings, beef & lamb sausage</i>	50

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CRAVING FOR BOTH WESTERN & ASIAN?

We swing both ways. Order away!

PIZZA

Margherita

Fresh Roma tomato with buffalo mozzarella cheese, basil leaves and oregano

24

Meat Lovers

Turkey bacon strip, smoked chicken, beef salami, chicken ham with cheese

28

DIM SUM

AVAILABLE FROM WED - SUN, BETWEEN 11AM - 2.30PM & 6PM - 9PM

BBQ Pork Bun

8

Beancurd Skin Roll with Seafood Filling

10

Steamed Pork Ribs with Garlic

10

Radish Cake with Beansprouts in X.O. Sauce

10

Pork Dumpling with Wolfberries (*Siew Mai*)

10

Spring Roll with Fresh Mushrooms

10