

Happy Hour

Monday to Sunday, 5.00 p.m. – 8.00 p.m.

GIN & TONIC 11. -

Tanglin Gin Original Brass Lion Gin Original Rachelle the Rabbit Rojak Gin Rachelle the Rabbit Chendol Gin

BREWERS 9.

Tiger, Corona, Asahi

WHITE WINE 11. -

Rive Gauche Chardonnay, France Nautilus Estate Sauvignon Blanc, Australia Scarbolo Pinot Grigio Friuli Venezia Giulia, Italy

RED WINE 11. -

Rive Gauche Merlot, France Omina Romana Cabernet Sauvignon, Lazio IGT 2014 Joseph Faiveley Pinot Noir Burgundy, France

ROSÉ 11. -

Chêne Bleu Rosé Rhone Valley, France

**BUBBLES** 

**17.** - per glass | **100.** - per bottle Veuve Clicquot Champagne, France

**COCKTAILS** 

**11.** - per glass | **45.** - per pitcher

Aperol Spritz Aperol, Prosecco, Soda

Pimm's Spritz Pimm's No I, Lemonade, Ginger Ale

> Classic Margarita Tequila, Lime, Simple Syrup

Mibbles

Monday to Sunday 5.00 p.m. - 10.30 p.m. (last order at 10.00 p.m.)

Each dish is carefully prepared by our Chefs upon order. Enjoy!

SINGAPORE SATAY 24. -

spice-marinated chicken or beef skewers, ketupat, spicy peanut sauce (half dozen)

MINI BURGER 30. -

mini wagyu beef sliders, cheddar, caramelised onions, tomato, bbq sauce (3 pieces)

SIGNATURE KUROBUTA PORK & CRAB MEAT NGOH HIANG 24. -

sweet garlic dip

CRISPY VEGETARIAN SPRING ROLLS 20. -

cucumber achar, sweet Thai chilli dip (6 pieces)

TRUFFLE FRIES 18. -

parmesan cheese