Soup
Red Tom Yum ●
seafood or chicken

Coconut Tom Yum
seafood or chicken

Clear Tom Yum
seafood or chicken

Salad
Seafood Glass Noodle
prawn, squid, glass noodles
with chilli-lime dressing

Larb Gai Salad
minced chicken and glutinous
rice powder in romaine leaves wrap

Spicy Mango Salad
with peanuts

Green Papaya Salad
+ Salmon Sashimi
+ Soft-shell Crab ●

Tapas
Mixed Grilled Meat
Skewer Platter ●
• 4 australian beef satay
• 4 chicken and 4 pork satay
• sticky rice
• jaew sauce

Talay Platter ●
• 4 grilled oyster with nam jim sauce
• 3 grilled tamarind prawn
• crispy soft-shell crab
  with tom yum aioli
• 3 australian beef satay
• 3 chicken and 3 pork satay
• tom yum pork rind

Aroi Mak Platter ●
• 4 grilled oyster with nam jim sauce
• 4 red curry fish cake with
  thai chili lime sauce
• fresh green papaya and
  prawn spring roll
  with som tam dressing
• crispy soft-shell crab
  with tom yum aioli
• tom yum pork rind

Fresh Green Papaya
and Prawn Spring Roll
served with som tam dressing

Deep-fried
Spring Roll (8pcs) (V)
served with thai sweet chili dip

Red Curry
Fish Cake (5pcs)
served with thai sweet chili dip

Shrimp Paste Chicken
Mid-wing (6pcs)
served with thai sweet chili dip

Crispy Soft-shell Crab
served with tom yum aioli

Crispy Tofu Skin with
Seafood Mousse ●
served with thai sweet chili dip

Battered Seafood Tofu
served with thai sweet chili sauce

Freshly Shucked Oyster
with Nam Jim Sauce ●
1 Dozen
½ Dozen

Seafood
Asari Clam
chili jam, garlic, thai basil

Grilled Prawn Tamarind ●
6 tiger prawn skewer glazed
with sweet tamarind sauce

images are for illustration purpose only, actual product may vary
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chef's recommendation
<table>
<thead>
<tr>
<th>Category</th>
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<tbody>
<tr>
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<td>with chilli-lime dressing</td>
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<tr>
<td><strong>Larb Gai Salad</strong></td>
<td>Minced chicken and glutinous rice</td>
<td>Wrap</td>
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<tr>
<td></td>
<td>with romaine leaves</td>
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<tr>
<td><strong>Spicy Mango Salad</strong></td>
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<td></td>
<td>+ Salmon Sashimi</td>
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<td></td>
<td>+ Soft-shell Crab</td>
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<tr>
<td><strong>Tapas</strong></td>
<td>Mixed Grilled Meat Skewer Platter</td>
<td>4 australian beef satay, 4 chicken and 4 pork satay, sticky rice, jaew sauce</td>
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<tr>
<td></td>
<td>Talay Platter</td>
<td>4 grilled oyster with nam jim sauce, 3 grilled tamarind prawn, crispy soft-shell crab with tom yum aioli, 3 australian beef satay, 3 chicken and 3 pork satay, tom yum pork rind</td>
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<td>Aroi Mak Platter</td>
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<tr>
<td><strong>Breads</strong></td>
<td>Fresh Green Papaya and Prawn Spring Roll</td>
<td>Served with som tam dressing</td>
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<tr>
<td></td>
<td>Deep-fried Spring Roll (8pcs) (V)</td>
<td>Served with Thai sweet chili dip</td>
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<td>Red Curry Fish Cake (5pcs)</td>
<td>Served with Thai sweet chili dip</td>
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<tr>
<td></td>
<td>Shrimp Paste Chicken Cutlet</td>
<td>Served with jaew herb dressing</td>
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<td></td>
<td>Minced Chicken with Basil</td>
<td>Minced chicken, Thai basil</td>
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<td></td>
<td>Char-grilled Baby Back Ribs</td>
<td>Jaew-glazed pork ribs, mixed salad</td>
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<td></td>
<td>Slow-cooked Pork Belly</td>
<td>Pork belly with jaew glazed</td>
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<tr>
<td></td>
<td>Grilled Australian Beef “Crying Tiger”</td>
<td>Served with jaew sauce and romaine lettuce</td>
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<tr>
<td></td>
<td>Chicken Satay</td>
<td>8 chicken skewer served with peanut sauce</td>
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<tr>
<td><strong>Beef Satay</strong></td>
<td>6 australian beef skewer</td>
<td>Served with jaew sauce</td>
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<tr>
<td><strong>Pork Satay</strong></td>
<td>8 pork skewer served with jaew sauce</td>
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<tr>
<td><strong>Slow Braised Australian Beef Short Rib</strong></td>
<td>Jaew-glazed and grilled sticky rice</td>
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<tr>
<td><strong>Pork Belly Fritters</strong></td>
<td>Served with seafood sauce</td>
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<tr>
<td><strong>Vegetables</strong></td>
<td>Stir-fried Garlic Kai Lan</td>
<td>With garlic and chilli</td>
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<tr>
<td></td>
<td>Stir-fried Lady Finger</td>
<td>With sambal chilli sauce</td>
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<tr>
<td><strong>Curries</strong></td>
<td>Green Curry</td>
<td>Chicken or fish fillet</td>
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<tr>
<td></td>
<td>Stewed Pork Curry</td>
<td>In northern Thai curry</td>
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<tr>
<td></td>
<td>Beef Massaman Curry</td>
<td>Chicken or fish fillet</td>
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<tr>
<td><strong>Red Curry</strong></td>
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<tr>
<td><strong>Noodle</strong></td>
<td>Wok-fried Pad Thai</td>
<td>Wok-fried stick noodles</td>
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<td>- with chicken</td>
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<td>- with seafood</td>
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<td></td>
<td>Wok-fried Kway Teow</td>
<td>Wok-fried broad rice noodles in soy sauce</td>
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<td>- with chicken</td>
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<td></td>
<td>- with seafood</td>
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<tr>
<td><strong>Stewed Claypot Glass Noodle with Tiger Prawn</strong></td>
<td>Stir-fried with seafood sauce and pork slice</td>
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<tr>
<td><strong>Beef Noodle Soup</strong></td>
<td>Served with beef strip and beef balls</td>
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<tr>
<td><strong>Tom Yum Noodle Soup</strong></td>
<td>- with chicken</td>
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<td></td>
<td>- with seafood</td>
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<tr>
<td><strong>Rice</strong></td>
<td>Pineapple Fried Rice</td>
<td>Served with seafood and raisin</td>
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<tr>
<td></td>
<td>Tom Yum Fried Rice</td>
<td>- with chicken</td>
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<td></td>
<td>- with seafood</td>
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<tr>
<td><strong>Vegetarian</strong></td>
<td>Olive Fried Rice</td>
<td>Served with broccoli, cauliflower and carrots</td>
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<tr>
<td></td>
<td>Pineapple Fried Rice</td>
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<td></td>
<td>Wok-fried Vegetable Pad Thai</td>
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<td></td>
<td>- with seafood</td>
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<tr>
<td><strong>Talay Sweets</strong></td>
<td>Molten Thai Tea</td>
<td>Lava Cake</td>
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<tr>
<td></td>
<td>with coconut ice cream</td>
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<tr>
<td></td>
<td>Mango Sticky Rice</td>
<td>Fresh mango, coconut sauce and sesame seed</td>
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<tr>
<td></td>
<td>Thai Chendol</td>
<td>Coconut ice cream, brown sugar syrup, red bean and attap seed</td>
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<td></td>
<td>Mango &amp; Yuzu</td>
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<tr>
<td></td>
<td>Chocolate Dome</td>
<td>Served with vanilla ice cream</td>
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<tr>
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### Stewed Claypot Glass Noodle
with Tiger Prawn
stir-fried with seafood sauce and pork slice

### Beef Noodle Soup
served with beef strip and beef balls

### Tom Yum Noodle Soup
- with chicken
- with seafood

### Rice

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<td></td>
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<td>Pineapple Fried Rice</td>
<td>served with broccoli, cauliflower and carrots</td>
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<td>wok-fried stick noodles with vegetables</td>
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<tr>
<td>Vegetable Curry</td>
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### Talay Sweets

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### Talay Thai Menu

- Red Tom Yum Seafood or Chicken
- Coconut Tom Yum Seafood or Chicken
- Clear Tom Yum Seafood or Chicken
- Salad
  - Seafood Glass Noodle: prawn, squid, glass noodles with chilli-lime dressing
  - Larb Gai Salad: minced chicken and glutinous rice powder in romaine leaves wrap
  - Spicy Mango Salad: with peanuts
  - Green Papaya Salad: + Salmon Sashimi 6, + Soft-shell Crab 8
- Tapas
  - Mixed Grilled Meat Skewer Platter: • 4 australian beef satay, • 4 chicken and 4 pork satay, • sticky rice, • jaew sauce
  - Talay Platter: • 4 grilled oyster with nam jim sauce, • 3 grilled tamarind prawn, • crispy soft-shell crab with tom yum aioli, • 3 australian beef satay, • 3 chicken and 3 pork satay, • tom yum pork rind
  - Aroi Mak Platter: • 4 grilled oyster with nam jim sauce, • 4 red curry fish cake with thai chili lime sauce, • fresh green papaya and prawn spring roll with som tam dressing, • crispy soft-shell crab with tom yum aioli, • tom yum pork rind
- Fresh Green Papaya and Prawn Spring Roll: served with som tam dressing
- Deep-fried Spring Roll (8pcs) (V): 12 served with thai sweet chili dip
- Red Curry Fish Cake (5pcs): 12 served with thai sweet chili dip
- Shrimp Paste Chicken Mid-wing (6pcs): 12 served with thai sweet chili dip
- Crispy Soft-shell Crab: 14 served with tom yum aioli
- Crispy Tofu Skin with Seafood Mousse: 12 served with thai sweet chili dip
- Battered Seafood Tofu: 14 served with thai sweet chili sauce
- Freshly Shucked Oyster with Nam Jim Sauce: 1 Dozen 58, ½ Dozen 32
- Seafood Asari Clam: 18 chili jam, garlic, thai basil
- Grilled Prawn Tamarind: 24 glazed with sweet tamarind sauce
- Thai-fried Prawn Omelette: 19 eggs, tiger prawn, lettuce
- Baked Norweigian Salmon: 20 served with nam jim sauce
- Honey Sesame Fish: crispy fish fillet, bell peppers, honey sesame sauce
- Whole Seabass: 10/100g Choice of Cooking Method: • steamed and served with nam jim sauce, lime, garlic and chili, • deep-fried and served with sweet fish sauce and mango salad
- Meat
  - Grilled Marinated Whole Spatchcock: 24 served with tangy chili dip
  - Shrimp Paste Chicken Cutlet: 22 served with jaew herb dressing
  - Minced Chicken with Basil: 22 minced chicken, thai basil
  - Char-grilled Baby Back Ribs: 32 jaew-glazed pork ribs, mixed salad
  - Slow-cooked Pork Belly: 24 pork belly with jaew glazed
  - Grilled Australian Beef “Crying Tiger”: 32 served with jaew sauce and romaine lettuce
  - Chicken Satay: 22 8 chicken skewer served with peanut sauce
  - Beef Satay: 28 6 australian beef skewer served with jaew sauce
  - Pork Satay: 25 8 pork skewer served with jaew sauce
  - Slow Braised Australian Beef Short Rib: 34 jaew-glazed and grilled sticky rice
  - Pork Belly Fritters: 24 served with seafood sauce
- Vegetables
  - Stir-fried Garlic Kai Lan: 16 with garlic and chilli
  - Stir-fried Lady Finger: 16 with sambal chilli sauce
- Curries
  - Green Curry: 24 Chicken or fish Fillet
  - Stewed Pork Curry: 24 in northern Thai curry
  - Beef Masssaman Curry: 28 Red Curry: 26 chicken or fish fillet
- Noodles
  - Wok-fried Pad Thai: with chicken - 17, with seafood - 18
  - Wok-fried Kway Teow: wok-fried broad rice noodles in soy sauce with vegetables - 17, - 18
- Rice
  - Pineapple Fried Rice: served with seafood and raisin
  - Tom Yum Fried Rice: - with chicken, - with seafood
  - Pineapple Fried Rice: served with broccoli, cauliflower and carrots
  - Olive Fried Rice
  - Wok-fried Vegetable Pad Thai
  - Wok-fried Vegetable Kway Teow
  - Vegetable Curry: red or green

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Managed by creativEATeries
Local Menu
## Live Mud Crab (700-900gm) (serves 2-3)
**新鲜活蟹 (供二至三人)**

1. **Mud Crab Bee Hoon**
   - braised in superior broth
   - 螃蟹焖米粉

2. **Singapore Black Pepper Crab**
   - seasonal
   - mud crab with fiery chef’s signature black pepper sauce
   - 新加坡黑胡椒螃蟹

3. **Singapore Chilli Crab**
   - seasonal
   - mud crab with chef’s special chili crab sauce
   - 新加坡辣子螃蟹

4. **Salted Egg Crab**
   - seasonal
   - stir-fried with chef’s special salted egg sauce
   - 咸蛋螃蟹

5. **Butter Crab**
   - seasonal
   - wok-fried mud crab in creamy butter sauce
   - 奶油螃蟹

## Live Tiger Prawns (serves 2)
**新鲜活虎虾**

6. **Drunken Live Tiger Prawn**
   - 45
   - simmered in shao xing wine, wolfberries and ginger
   - 现场烹制活虎虾

7. **Cereal Tiger Prawn**
   - 45
   - wok-fried tiger prawn with cereal, curry leaf and birds eye chilli
   - 麦片虎虾

8. **Salted Egg Tiger Prawn**
   - 45
   - stir-fried with chef’s special salted egg sauce
   - 咸蛋焗虎虾

## Clams
**蛤蜊**

9. **Sambal Asari Clams**
   - 18
   - wok-fried with chef’s home-made sambal chilli
   - 自制叁峇酱炒蛤蜊

10. **Chilli Asari Clams**
    - 18
    - wok-fried with chili crab sauce
    - 螃蟹辣子酱炒蛤蜊

11. **Fragrant Clams**
    - 18
    - wok-fried in house spices, curry leaves and lemongrass
    - 干烧蛤蜊

12. **Steamed Clams in Shao Xing Wine**
    - 18
    - steamed with ginger, chili and shao xing wine
    - 清蒸蛤蜊

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Choice of Fish (serves 2)

13. Sea Bass 金目鲈 10/100gm
14. Grouper 石斑 14/100gm

Choice of Style

13. Steamed Hong Kong Style 港式清蒸
14. Superior Soya Sauce with Preserved Radish 本地清蒸配菜脯
15. Assam Sambal 清蒸配亚参酱

Fried Rice 炒饭

17. Silver Fish Fried Rice 银鱼炒饭 16
wok-fried fragrant rice with crispy silver fish
18. Shrimp Fried Rice 虾球炒饭 16
wok-fried fragrant rice with shrimp balls
19. Salted Fish Fried Rice 咸鱼炒饭 16
wok-fried fragrant rice with salted fish

Vegetables 蔬菜

20. Broccoli with Baby Abalone (5 Baby Abalones) 42
红烧小鲍鱼配西兰花
wok-fried mexican baby abalone with broccoli
21. U.S. Asparagus with Baby Scallops 带子炒芦笋 32
stir-fried asparagus with scallops in chef's special sauce
22. U.S. Asparagus with Shrimp 虾球炒芦笋 22
stir-fried asparagus with shrimp
23. U.S. Asparagus with Shiitake Mushroom 香菇炒芦笋 18
stir-fried asparagus with mushroom in oyster sauce
24. Sambal Kang Kong 马来风光 16
wok-fried kang kong with home-made sambal chilli
25. Medley of Vegetables 什锦鲜蔬 16
wok-fried assorted vegetables in superior oyster sauce with fried shallot

Squid 鱿鱼

15. Salted Egg Squid 咸蛋鱿鱼 24
wok-fried squid in salted egg sauce
16. Sambal Squid 参峇炒鱿鱼 24
wok-fried squid in home-made sambal chilli

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House & Premium Wine

1. White/Red
2. Premium White/Red

Bubbles

3. Ayala Brut Majeur Champagne
   France, Champagne
   *Light gold with abundant of fine bubbles. The nose is open, expressive and delicate, unveiling notes of citrus, flowers and white fruits. Combining freshness of vinosity, the palate is balanced, precise, fruity and characterised by a long finish.*

4. Astoria Lounge Prosecco
   Italy, Veneto
   *Very fine and persistent. Straw yellow in color with greenish reflections. Floral aromas, along with generous amounts of pear and Golden Delicious apple. Creamy, full, and harmonious on the palate.*

5. Bersano Monteolivo Moscato d’Asti
   Italy, Piedmont
   *Light-bodied and floral with mouth watering acidity framing notes of key lime pie.*

6. Corte Giara Allegrini Prosecco
   Italy, Veneto
   *Characteristically dry, this complex sparkling wine has all the acidity that you want in a prosecco, as well as a hint of coffee right at the end to keep things interesting.*

White Wines

7. Elderton Riesling
   Australia, Barossa Valley

8. Grant Burge 5th Generation Chardonnay
   Australia, Barossa Valley
   *Straw in colour, the nose exhibits rich tropical aromas of honeydew and rockmelon together with zesty citrus notes of lemon and grapefruit. Oak fermented Chardonnay adds complex undertones of sweet spices, honey and cream. The palate is smooth, silky and rich with fruit sweetness and textural complexity in the mid palate and live crisp acidity on the finish.*

9. Grant Burge Benchmark Chardonnay
   Australia, Barossa Valley
   *Lemon, green in colour with fresh aromas of citrus fruit, honey and subtle stone fruits. The palate is soft and creamy with honeydew melon and nuances of sweet spiced cream along with a fine, natural acidity. The fresh citrus flavours all have great length, with good texture on the palate from the time spent on lees.*
10. **Jip Jip Rocks Chardonnay**  
   **Australia, Limestone Coast**  
   Light yellow with pale straw hue. Classic nose of lemon, fresh stone fruit and melon. The palate is clean and fresh with mineral characters underpinning ripe pineapple and lime flavours.

11. **Mt. Monster Sauvignon Blanc**  
   **Australia, Limestone Coast**  

12. **Viu Manent Estate Collection Sauvignon Blanc**  
   **Chile**  
   Greenish-yellow with intense citrus and tropical aromas of passion fruit. Crisp and refreshing on the palate with a lingering finish. Ideal aperitif or with fresh cheeses.

13. **Louis Latour Ardèche Chardonnay**  
   **France**  
   This wine has a lovely golden yellow colour with green reflections. It reveals an attractive nose with notes of apple. It has a lovely length in the mouth; a balanced and mineral wine.

14. **Baron Philippe de Rothschild Sauvignon Blanc Pays d'Oc**  
   **France, Bordeaux**  
   This wine has a refined, elegant nose that opens on blossom aromas and delicate notes of ripe fruit. Round and full on the palate, with a pleasing crispness, its delicate citrus fruit flavours are set off by a touch of minerality that brings freshness and character. A rich and long finish expresses all the personality and refinement of the variety.

15. **Simonnet-Febvre Chablis Chardonnay**  
   **France, Burgundy**  
   This is a very pleasant wine which exhales uncommon but delicious notes of peach on the nose, the main feature of this vintage. On the palate, we find the usual freshness and mineral character known to the appellation with roundness and a lingering finish.

16. **Saint Clair Sauvignon Blanc**  
   **New Zealand, Marlborough**  
   Pale straw with green hue. Passion fruit and blackcurrant leaf with a floral lift. The wine has a silky luscious texture with a long finish.

17. **Sileni Cellar Selection Sauvignon Blanc**  
   **New Zealand, Marlborough**  
   This wine has ripe aromas and flavours of passion fruit, tropical fruit with gooseberry undertones. The palate is balanced, has a beautiful freshness and a long finish.

**Red Wines**

18. **Elderton Cabernet Sauvignon**  
   **Australia, Barossa Valley**  
   Full bodied and rich. This wine is a classic Barossa Cabernet with deep purple hue and characteristics of blackberry, cassis, beetroot, red berries and chocolate.

19. **Elderton Merlot**  
   **Australia, Barossa Valley**  
   Medium bodied, classic, supple. Deep red. Plum, spice, earthy notes. Plum, spice, black fruits and cedar palate.
20. **Elderton Shiraz**  
**Australia, Barossa Valley**  
Full bodied and rich. A classic Barossa Shiraz has a vibrant dark purple hue and characteristics of plum, berries, chocolate and a spice finish.

21. **Grant Burge Benchmark Cabernet Sauvignon**  
**Australia, Barossa Valley**  
Deep cherry red in colour, this medium to full bodied wine has plenty of true Cabernet Sauvignon characteristics such as blackberries, blackcurrants, cassis and spice. The rich palate shares similar flavours to the aromas and finishes with silky soft tannins.

22. **Grant Burge Benchmark Shiraz**  
**Australia, Barossa Valley**  
Full-bodied wine is vibrant purple in colour with aromas of black pepper, spice and soft red cherry fruits, which all show on the palate. It has excellent mid-palate fruit structure along with subtle oak and savoury spice. Delicious with roasted meats, lamb curry or hearty Italian dishes.

23. **Jip Jip Rocks Shiraz**  
**Australia, Limestone Coast**  
Lifted spice and ripe mulberry/blackberry aromas are complimented with chocolate, cedar and cinnamon on the nose. Well-integrated oak tannin provides flavours of clove and supple texture which supports the rich plum, blackberry and mocha. Overall structure is supple and generous with fine-grained tannin on the finish enveloped with ripe fruit overtones.

24. **Mt. Monster Cabernet Sauvignon**  
**Australia, Limestone Coast**  

25. **Mt. Monster Shiraz**  
**Australia, Limestone Coast**  
Deep purple in colour. Varietal fruit-driven palate with cassis and dark berry fruit and spice flavours. Soft tannins compliment the fruit with mouth-filling generous finish.

26. **Morambro Creek Cabernet Sauvignon**  
**Australia, Padthaway**  
Deep purple in colour. A rich elegant nose of cassis with overtones of vanilla and coffee. Lush, ripple palate dominated by black fruits, cherry and chocolate. Full-bodied with savoury, integrated fruit tannins and persistent finish.

27. **Morambro Creek Shiraz**  
**Australia, Padthaway**  
Lifted red and black fruits with spice and minerals. On the palate fresh blackberry with lots of chocolate and spice.

28. **Viu Manent Estate Collection Malbec**  
**Chile**  
Intense floral aromas and abundant fruity character. This juicy Malbec recalls ripe plums and pink peppercorns. Medium bodied and very flavorful and balanced. Ideal with pork ribs, hamburgers, and sausages.

29. **Baron Philippe de Rothschild, Pays d’Oc Merlot**  
**France, Bordeaux**  
Merlot has expansive fruit flavours and rounded tannins, with an apparent softness that enables the wines to reach their peak rapidly. A deep ruby red. The nose reveals red fruit aromas, subtly mingled with notes of violet, spice and pepper. The attack is supple and round, with an attractive intensity of flavour supported by silky tannins, leading into a dense and succulent mid-palate and a long, highly elegant finish.

*Prices are subject to 10% service charge and 7% GST*
30. **Château La Criox La Bastienne Bordeaux**  
   France, Bordeaux  
   Round, full-bodied with long and fruity aromas. Smooth and round on the palate.

31. **Cheval Noir St Emilion**  
   France, Bordeaux  
   Nose of an elegant bouquet featuring aromas of red fruit and spice. Palate of a beautiful smooth texture with intense tannin, fruity flavours, and a fresh, elegant aftertaste.

32. **Pascal Jolivet “Attitude” Pinot Noir**  
   France, Loire  
   “Attitude” Pinot Noir has a brilliant ruby colour with elegant flavours of red fruits, cherries and blackcurrant. Spiced notes lead to an elegant finish showing balance and smoothness, the fruit and subtle oak – the nobility of Pinot Noir.

33. **Famille Perrin ‘Perrin Reserve’ CDR**  
   France, Southern Rhone  
   The Reserve shows lots of fruit, good freshness and character. The Grenache/Syrah duo blends perfectly. Pretty aromas of red and black fruit, good aromatic intensity, the mouth is fresh and generous. The silky tannins accompany a long aromatic finish.

34. **Roger Perrin Châteauneuf du Pape**  
   France, Southern Rhone  
   Showing the forward, mid-weight style of the vintage, the Chateauneuf du Pape is a medium-bodied, straightforward effort that has attractive notes of savory herbs, underbrush, leather and assorted red and black fruits.

35. **Luciano Sandrone Dolcetto d’Alba**  
   Italy, Piedmont  
   It is inky purple color, with an expressive nose of plum, black raspberries and black tea leaves. On the palate, it is forward and generous with black and red fruits, mountain thyme and garrigue, ripe tannins and bright, refreshing acid. There is a blueberry note at the finish that balances the ripe tannins.

36. **Corte Giara Valpolicella**  
   Italy, Veneto  
   Corvina Veronese 75% and Rondinella 25% intense and inviting ruby red. Hints of cherries and pepper are particularly enjoyable in this wine, followed by subtle nuances of officinal herbs. Full-bodied and well-balanced. The traditional acidic note combines well with the softness of the fruit to form a satisfying contrast and produce a supple, feisty wine.

37. **Sileni Cellar Selection Pinot Noir**  
   New Zealand, Hawke’s Bay  
   Concentrated black cherry and dark berry aromas which follow through to the palate where dark berry fruit and cherry flavours are supported by soft tannins.

38. **Saint Clair Pinot Noir**  
   New Zealand, Marlborough  
   Bright ruby in colour. Lifted nose of raspberries, black berries and cherries and accompanied by subtle savoury notes. The wine has a soft, full palate, well-balanced acidity and supple tannins.

39. **Rustenberg Cabernet Sauvignon**  
   South Africa, Stellenbosch  
   The wine shows typical Cabernet Sauvignon flavour and aroma profiles of dark berries and tobacco with a well-structured and lengthy palate.
Prices are subject to 10% service charge and 7% GST

**Spirits**

**Vodka**
40. Iganoff
41. Smirnoff
42. Absolut
43. Belvedere

**Tequila**
44. Tres Sombreros
45. Jose Cuervo

**Gin**
46. Perigan's
47. Bombay Sapphire
48. Hendrick's

**Rum**
49. Ron Cayo
50. Captain Morgan
51. Chalong Bay
52. Phraya Rum

**Whiskey**
53. Clan Gold
54. Jim Beam
55. Ballantine's
56. Jack Daniel's
57. Black Label
58. Glenlivet (12 yrs)
59. Chivas Regal (12 yrs)
60. Glenfiddich (12 yrs)
61. Macallan (12 yrs)

**Aperitif & Liqueurs**
62. Baileys Irish Cream
63. Jagermeister
64. Amaretto Disaronno
Draft & Bottled Beer

65. Heineken / Tiger *(Draft)*
66. Erdinger *(Draft)*

67. Guinness Foreign Extra Stout
68. Corona
69. Chang Beer
70. Kirin Ichiban
71. Kronenbourg 1664
72. Apple Cider

Cocktails

73. Mai Thai
   *Mai Thai Mix, Lime Juice and Pineapple Juice*

74. Thaicolada
   *Rum, Coconut Liqueur, Coconut Cream and Pineapple Juice*

75. Siam Gold
   *Thai Rum, Honey, Ginger and Soda Water*

76. Thaijito
   *Rum, Mint, Lime Juice, Sugar and Soda Water*

77. Thaigarita
   *Tequila, Triple Sec, and Lime Juice*

78. Dark & Stormy
   *Thai Rum, Fresh Lime Juice and Ginger Beer*

79. Thaipirinha
   *Rum, Lime Juice, Sugar and Soda Water*

80. Lychee Martini
   *Vodka, Lychee Liqueur and Lychee Juice*

81. Peach Martini
   *Vodka, Peach Schnapps and Peach Juice*

82. Chocolate Martini
   *Vodka, Baileys, Chocolate Syrup and Milk*

83. Singapore Sling
   *Sling Mix, Lime Juice and Pineapple Juice*
Prices are subject to 10% service charge and 7% GST

Shooters (half dozen)

84. Kamikaze
   Vodka, Triple Sec and Lime Juice

85. Rainbow Shot
   Vodka, Pineapple Juice, Grenadine and Blue Curacao

86. Lemon Drop
   Vodka, Lime Juice and Sugar Syrup

87. Melon Drop
   Vodka, Midori and Orange Juice

Mocktails

88. Talay Thai Punch
   Apple Juice, Orange Juice, Pineapple Juice and Cranberry Juice

89. Virgin Grapefruit Mojito
   Grapefruit, Mint Leaves and Sprite

90. Cuddle on the River
   Cranberry Juice, Grapefruit Juice and Peach Syrup

91. Summer Splasher
   Mint Tea, Watermelon, Lime and Mint Leaves

92. Fragola Grey
   Earl Grey Tea, Green Apple and Strawberry Syrup

93. Cucumber Tea and Tonic
   Cucumber Tea, Cucumber Syrup and Tonic Water

Soft Drinks

94. Coke

95. Coke Light

96. Sprite

97. Schweppes Ginger Ale

98. Schweppes Ginger Beer

99. A&W Root Beer

Chilled Juice

100. Grapefruit

101. Pineapple

102. Apple

103. Orange

104. Lime

105. Cranberry
Fresh Juice
106. Watermelon
107. Peach
108. Mixed Fruits
109. Coconut

Healthy Blends
110. Celery Pineapple Shake
     Celery, Cucumber, Spinach and Pineapple
111. Carrot Peach Shake
     Carrots, Tomato, Cucumber and Peach
112. Cucumber Lychee Shake
     Carrots, Cucumber, Spinach and Lychee

Flavored Soda
113. Lychee & Melon Fizz
114. Strawberry & Watermelon Fizz
115. Peach & Green Apple Fizz
116. Blue Ocean

Iced Tea
117. Iced Lemon Tea
118. Iced Green Tea
119. Iced Lychee Melon Tea
120. Iced Peach Tea
121. Lemon Grass Cooler
122. Thai Iced Tea

Hot Tea (Tea Forté)
123. Organic English Breakfast Tea
124. Organic Chamomile Citron Tea
125. Organic Earl Grey Tea
126. Organic Moroccan Mint Tea
127. Organic Cucumber Mint Tea
128. White Ginger Pear Tea

Mineral Water
129. Evian (Still) (750ml)
130. Badiot (Sparkling) (750ml)