



THE
TRADING
FLOOR

WHISKY FLIGHT TASTING 48



OKINAWA WHISKY INARI

 **16**  **190**

Nose Apples, pears, tropical fruits, and hints of spices

Palate Delicate oaks, figs, nuts, and butterscotch

Finish Sweet and long finish, with pleasant fruity, herbal scent and woody texture

OKINAWA WHISKY 5 YEARS

 **18**  **290**

Nose Sweet scent of caramel and vanilla, and a bit licorice

Palate Sweet caramel with fresh vanilla note and hint of tannins from oak barrels

Finish Smooth, mellow and sweet with woody notes and spices like pepper



OKINAWA WHISKY 10 YEARS

 **20**  **360**

Nose Rich and sweet butter with caramel, spices from sapwood like bourbon

Palate Sweet and buttery, like caramel, roasted wood, liquorice

Finish Bitterness with long finish of spices, that brings back the sweetness



KUJIRA
OKINAWA WHISKY
DISTILLED AND BOTTLED IN JAPAN



IWC 2019 BEST JAPANESE WHISKY
2nd Place 92.2 Points

OKINAWA GIN
RECIPE 02

 **18**  **198**



SEARA JAPANESE
CRAFT VODKA

 **18**  **160**

DRAUGHT BEER

\$5.50 ++

*terms & conditions apply

Valid for a limited time only. Terms and conditions apply. Prices are subject to 10% service charge and prevailing government tax.

LIMITED TIME ONLY

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DAILY, 11:00 AM TO 11:00 PM

SIP & SAVOUR AT

\$11++

Choice of:

Housepour Wine (gls)

Red/White

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BAR BITES

Vegetable Spring Roll 8 pieces 	12
Fries  choice of original or truffle (+\$4)	12
Spam Fries served with creamy sriracha mayo	14
Chicken Popcorn served with Japanese furikake dip	14
Crispy Squid Tentacles served with creamy sriracha mayo	18
Tempura Jumbo Snow Crab Stick 6 pieces served with yuzu mayo	18
Crispy Pork Belly  marinated with red fermented bean curd	20

PLATTERS

Crudités Platter  zucchini, cucumber, radish, carrot, brioche, housemade hummus dip	16
Super Nachos minced beef, guacamole, nacho cheese	18
Cheese & Charcuterie Platter  blue cheese, camembert, gruyère, parma ham, salami, crackers, olives, dried fruits	28
Sausage Platter  snail sausage, chicken cheese sausage, pork bockwurst, pork spicy chorizo, served with honey mustard sauce	30

SMALL PLATES

Seasalt Edamame 	12
Satay 6 sticks choice of chicken or beef skewers	18
Crispy Chicken Wings choice of hot & spicy buffalo wings or original wings	18
Mini Wagyu Beef Sliders 3 pieces juicy beef patty served in mini burger bun	18
Otak-otak spicy fish paste on brioche	18
12" Pizza margherita  quattro formaggi  prosciutto di parma 	22 24 24

BOTTLED BEER



Mix & Match 5 bottles

65

(not inclusive of Erdinger and Guinness Draught)

Asahi (330ml)

13 15

Corona (330ml)

13 15

Hoegaarden (330ml)

13 15

Erdinger Weiss (500ml)

16 18

Erdinger Dunkel (500ml)

16 18

Guinness Draught (440ml)

16 18

CRAFT BEER *Proudly brewed in Singapore*

Mix & Match 5 bottles

55

Crossroads Craft Lager

11 13

a light to medium body lager with a refreshing malty flavour

Crossroads Session Indian Pale Ale

11 13

a medium body ale with a dry citrus aroma, crisp hoppy zing and hints of spice

DRAUGHT BEER

Tiger (Half Pint)

13 15

Tiger (Full Pint)

16 18

Heineken (Half Pint)

13 15

Heineken (Full Pint)

16 18

DRINKS

Soft Drinks

5 6

coke | coke zero | sprite | tonic water | soda water | ginger ale

Red Bull 

7 8

Water

6 7

acqua panna (500ml) | san pellegrino (500ml)

Juices

6 7

apple | orange | pineapple | cranberry | mango | lime



HOUSE WINE



'Miranda' Somerton, Shiraz, Australia

aromatic, medium-bodied, with an array of red and purple fruits, plus spicy complexity

15 17 62

Yvon Mau, Merlot, France

light to medium bodied, with red fruit top notes and finishes with notes of cooked plum and pepper

15 17 62

'Miranda' Somerton, Chardonnay, Australia

peach aromas with hints of citrus. generous flavours of yellow peach and melon with a clean acid backbone

15 17 62

Yvon Mau, Sauvignon Blanc, France

light bodied and dry, intense citrusy aroma and light tropical fruit and floral notes

15 17 62

Vietti, Moscato D'asti, Italy

delicately sweet and sparkling with balanced acidity, good complexity, and a finish of fresh apricots

16 18 72

Craggy Range Hawke's Bay Rosé, New Zealand

finely balanced, smooth and easy-to-drink, with gentle underlying crushed wild berry fragrance

88

CHAMPAGNE AND SPARKLING WINE

Prosecco Brut NV, Terre Gaie, Italy

highly versatile with light fragrance of acacia flower and top notes of apple, pear and peach

16 18 72

Chandon Brut NV, Australia

lively wine with fine bubbles & delicate citrus aromas - perfect as an aperitif

80

Moët & Chandon, Brut

refreshing lemon peel notes, followed by baked apple pie & almond flavours with a zesty, uplifting finish

140

Veuve Clicquot, Yellow Label Brut

rich yet elegant, with brioche & baked apple notes. a vivacious bubble & a long, lingering finish

150

Champagne Taittinger, Brut

harmonious in the mouth, the wine reveals notes of honey and fruit, and completes fragrance of peach and white flower

200

Dom Perignon

only available as a vintage, this pure decadence is massive on the palate with notes of melon, pineapple, mango and tangerine

720

WHITE WINE



- d'Arenberg The Stump Jump, Chardonnay, Australia** 72
rich and well-balanced with tropical fruit notes of ripe peach and a subtle influence of old oak
- Kono, Marlborough Sauvignon Blanc, New Zealand** 72
luscious flavours of lemon zest and guava combine with notes of currant leaf and fresh bell pepper
- Dr loosen, Dr. L Riesling, Germany** 72
refreshing and fruity, with a fine mineral edge that is typical of the Mosel Riesling region
- Southern Right, Sauvignon Blanc, South Africa** 86
well balanced, with enticing notes of pressed lemon verbena, melon rind and just-dried grass
- Trimbach, Pinot Blanc, France** 86
Concentrated aromas of white flowers and apricots, smooth, medium-bodied with crisp acidity
- Domaine William Fèvre, Chablis, France** 108
Fleshy and elegant bouquet revealing citrus, white fruits and flowers aromas
- Le Piton Sancerre, Sauvignon Blanc, France** 138
chich, crisp and light, with pleasant fragrance of citrus fruit and notes of delicate white flowers
- Paul Jaboulet Aine, Blanche Blanc, France** 158
Attractive white-peach, banana and melon aromas with a sleek, fresh and fleshy feel to the palate

RED WINE

- Bulletin Place, Cabernet Sauvignon, Australia** 72
ripe plum characters flow smoothly onto the palate with integrated spice and vanilla oak
- Poggio del Sasso, Chianti, Italy** 72
perfumes of strawberry and raspberry, mingle with pleasant spicy notes
- Villa Wolf, Pinot Noir, Germany** 72
medium-bodied and forward with a spicy mid-palate with earthy tannins with a smoky depth finish
- Aguaribay, Malbec, Argentina** 76
full-bodied, dominated by fresh fruits with touches of cherry, plum and cassis, tannins are fine and velvety
- Two Hands Angels' Share, Shiraz, Australia** 86
medium to full-bodied, ample fruit purity combined with brilliantly fragrant floral overtone, tannins are savoury and detailed
- Southern Right, Pinotage, South Africa** 108
medium to full-bodied, intense and classically styled with complex berry fruit and subtle wood spice aromas
- The Prisoner, Red Blend, USA** 198
bold with smooth oak and smoke notes, bright aromas of ripe raspberry, vanilla give way to flavours of fresh and dried blackberry and pomegranate
- Pichon Comtesse Reserve, France** 238
velvety texture, with a mix of red and black currant preserve flavours lined with notes of briar and licorice root, ending with a hint of tobacco

WHISKEY



Johnnie Walker Black Label	14	17	140
Johnnie Walker Gold Label Reserve	16	19	190
Chivas Regal 12 Years	14	17	140
Auchentoshan 12 Years	16	19	190
Auchentoshan 18 Years	17	20	330
Auchentoshan 21 Years	24	27	420
Balvenie 12 Years	16	19	190
Balvenie 14 Years	17	20	330
Balvenie 21 Years	36	39	750
Bowmore 12 Years	15	18	160
Bowmore 15 Years	16	19	230
Bowmore 18 Years	17	20	330
Laphroaig 10 Years	16	19	190
Glenfiddich 12 Years	15	18	160
Glenfiddich 15 Years	16	19	230
Glenfiddich 18 Years	17	20	330
Glenfiddich 21 Years	33	36	650
Glenlivet 12 Years	16	19	190
Glenlivet 15 Years	17	20	230
Glenlivet 18 Years	18	21	330
Glenlivet 21 Years	33	36	700
Glenrothes 12 Years	16	19	190
Macallan 12 Years	17	20	330
Macallan 15 Years	22	25	400
Macallan 18 Years	38	41	850
Nikka	14	17	180
Yamazaki 12 Years	24	27	450

SPIRITS



Gordon's Gin	14	17	140
Bombay Sapphire Gin	15	18	180
Tanqueray Gin	15	18	180
Suntory Roku Gin	15	18	180
Hendrick's Gin	17	20	200
Absolut Vodka	14	17	140
Belvedere Vodka	17	20	200
Bacardi White Rum	14	17	140
Bacardi Carta Negra Dark Rum	15	18	170
Jose Cuervo Tequila	14	17	140
Don Julio Tequila	17	20	200
Patron Tequila Silver	17	20	200
Jack Daniel's Bourbon	14	17	140
Maker's Mark Bourbon	15	18	170

COGNAC

Courvoisier VS Cognac	14	17	140
Remy Martin VSOP	15	18	190
Remy Martin XO	24	27	400
Hennessy XO	28	31	480



COCKTAILS



The Hangover

tequila, vodka, white rum, cognac, orange juice, pineapple juice

20

23

Moscow Mule

vodka, fresh lime juice, ginger beer, ginger ale, mint leaves

19

22

Old Fashioned

bourbon, angostura bitters

19

22

Aperol Spritz

prosecco, aperol, soda water

19

22

Manhattan

whiskey, sweet red vermouth, angostura bitters

18

21

Daiquiri

white rum, lime juice or strawberry

18

21

Dry Martini

gin or vodka, dry vermouth

17

20

Negroni

gin, sweet red vermouth, campari

17

20

Whiskey Sour

bourbon, lemon juice, syrup, egg white

17

20

Lychee Martini

vodka, lychee liqueur, lychee juice

17

20

Classic Mojito

white rum, mint leaves, lime, brown sugar, lime juice, soda water

17

20

Gimlet

gin, fresh lime juice, simple syrup

17

20

MOCKTAILS

Mango Jumbo

orange juice, lime juice, mango purée

11

14

Fruit Punch

orange juice, pineapple juice, apple juice, cranberry juice

11

14

Pineapple Cobbler

pineapple juice, lime juice, strawberry purée

11

14

Shirley Temple

lime juice, sprite, grenadine syrup

11

14

 **HAPPY HOUR FROM 3-8PM DAILY**

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Prices quoted are subject to change at the Hotel's discretion.