

KIOSK

SIGNATURES

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

Espresso Martini

Vodka, coffee liqueur, espresso

Mojito

White rum, mint, lime, sugar, soda

Margarita

Tequila Reposado, orange liqueur, lime

SLOW COOKED G & T

"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 / Bucket (4 bottles)

Bintang Pilsner

Bintang Radler Lemon

Heineken

MOCKTAILS & LEMONADES

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

HOUSE POURS WINES

Sparkling

White

Red

Rosé

SHISHA

SINGLE FLAVOR

Two Apples Mint

Grape Mint

Orange Mint

Lemon Mint

Two Apple

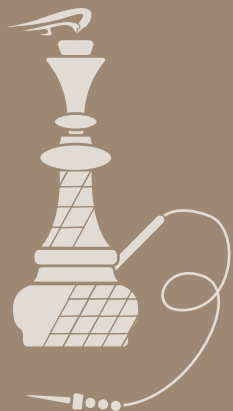
MIXED FLAVORS

LOVE 66

Fresh watermelon & mint leaf with honey water base

LADY KILLER

Fresh orange & mint leaf with strawberry base



*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)

Steamed or grilled, teriyaki glazed, lime

Char Grilled Sweet Corn (L)

Shiso butter

Crispy Squid

Green chili, lime zest

Kani Croquette (L)

Yuzu mayo, purple potato mousse, spring onion

Pacific Shrimp

Tempura, honey spicy mayo, sesame seed

Tacos 3 Way

Tuna, salmon and crabstick, sesame soy sauce, avocado, crispy nori

Ebi Tacos (L)

Avocado crema, pico de gallo, shredded nori

MAKI ROLLS

California

Crab, avocado, cucumber, tobiko, harissa mayo

Volcano

Crab, avocado, cucumber, tobiko, Japanese mayo

Tuna Crispy (L)

Cream cheese, avocado, spring onion, eel sauce, honey spicy mayo, furikake

Salmon Aburi (L)

Avocado, cucumber, cream cheese, tobiko, mentaiko aioli

Prawn and Crab

Avocado, honey spicy mayo, tobiko

FROM THE GRILL

Chicken Wings

Lime, togarashi

Chicken Yakitori

Baby leeks, sweet yakitori sauce, sesame seed

Yakitori Wagyu Beef Kiwami 9+

Baby leeks, smoked BBQ sauce, tsesame seed

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

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