

ROOF

The

SALAD & STARTER

Caesar Salad (D, VG)	14
Romaine Lettuce, Crouton, Parmesan, Cherry Tomato	
Add on: Sous-Vide Chicken Breast 8 Grilled Tiger Prawn (SF) 10	
Octopus Sambal (D, GF, N, SF)	26
Charred Pomelo, Zucchini, Nuts, Cucumber, Yogurt, Sambal	
Mixed Seafood Ceviche (SC, SF)	28
Leche de Tigre, Seabass, Octopus, Squid, Prawn, Aji Amarillo, Avocado	

SIGNATURE SNACK

The ROOF Guacamole (GF, V)		Golden Pockets (4pcs) (D)	20
Small 14 Medium 19 Large 22		Chicken, Samosa, Coriander Yogurt Sauce	
Served with Corn Chips		The ROOF Fries (V)	12
Chilli Crab Spring Roll (4pcs) (SF)	22	Curry Blend	
Chilli Sauce, Coriander		Salt & Pepper Squid (SF, E)	18
Chicken Satay (5pcs) (N, LS)	18	Curry Leaves, Chilli, Black Pepper Aioli	
Chicken Floss, Peanut Sauce, Cucumber Relish			

MAIN

The ROOF Chicken Rice (LF, LS)	28
Chilli Sauce, Ginger	
East Coast Baja Taco (3pcs) (SF, LS)	26
Fried Seabass, Cabbage, Chipotle Aioli, Charred Lime	
Sambal Quesadilla (D)	18
Grilled Vegetable, Sambal, Salsa, Sour Cream, Pickled Jalapeño	
Add on: Sous Vide Chicken Breast 16 Grilled Tiger Prawn (SF) 18	
Tokyo-Seoul Smashed Burger (D)	32
Kombu Pickled Red Onion, Gochujang Sauce, Miso-Black Garlic Aioli, Furikake, Fries	
Grilled Prawn (2pcs) (SF, D, LF)	34
Bumbu, King Prawn, Tapioca, Pomelo Salad	

SWEET

Granita (GF)	16
Sarawak Pineapple, Coconut Parfait, White Rum	
Ice Cream Sandwich (D)	16

COCKTAILS

SUNDOWN
HOUR

5PM TO 7PM
18 PER COCKTAIL

Frozen Mango Hazelnut Margarita	22
Volcan Blanco Tequila, Mango, Hazelnut, Lime	
Pomelo Paloma	22
Patron Silver Tequila, Pomelo, Grapefruit Soda, Lime	
Passionfruit Smash	22
Buffalo Trace Bourbon, St Germain, Passionfruit, Lime	
Singapura Colada	22
Veritas Rum, Coconut Cream, Pineapple, Lime	
Pandan Martini	22
Grey Goose Vodka, Pandan, Ginger, Ondeh Ondeh	

SPRITZ

	gls	jug
Calamansi Spritz	22	68
Cocchi Rosa, Sauvignon Blanc, Calamansi, Soda		
Aperol Spritz	22	68
Aperol, Prosecco, Soda		

LOW & NON-ALCOHOLIC COCKTAIL

Smoky Ginger Fizz	18
Crossip Dandy Smoke, Ginger Ale, Lime	
Tropic Colada	18
Coconut Water, Coconut Cream, Pineapple, Lime	

*Low ABV and Non-Alcoholic Alternatives Available
(Please indicate your preference when ordering)

BEER

	btl	bucket of 5
EDITION Lioness Session IPA 330ml	17	68
Tiger 325ml	17	68
Peroni Nastro Azzurro 0.0% Lager	17	68

SOFT DRINK

Coca-Cola, Coca-Cola Zero	9
Sprite	9
Fever Tree Soda, Tonic,	
Ginger Beer, Ginger Ale 	9
Red Bull 	10

FRESH FRUIT JUICE

Orange, Watermelon 	14
Whole Coconut	12

CHAMPAGNE

	gls	btl
R de Ruinart Brut NV	32	188
Ruinart Blanc de Blancs NV	48	288

WHITE

Villa Wolf Pinot Gris 2023, Pfalz, Germany	20	110
Clos Henri Estate Sauvignon Blanc 2024	24	130
Marlborough, New Zealand		

ROSÉ

Chateau d'Esclans Whispering Angel 2023	24	138
Provence, France		

RED

Giant Steps Pinot Noir 2022, Yarra Valley, Australia ..	24	138
Le Medoc De Cos 2015, Bordeaux, France	30	168

COFFEE BY LAVAZZA (RS)

	iced	hot
Single Espresso	11	9
Americano, Macchiato	12	10
Double Espresso	13	11
Cappucino, Latte 	13	11

*Decaf and Milk Alternatives Available

TEA BY JING (SC)

English Breakfast	14	12
Chamomile Flowers	14	12
Earl Grey	14	12
Jasmine Silver Needle	14	12
Jade Sword Green Tea	14	12
Lemongrass & Ginger	14	12
Peppermint	14	12

WATER

Evian Natural Mineral Water 750ml	15
Evian Sparkling Mineral Water 750ml	15
Perrier Sparkling Mineral Water 330ml	9

(SC) Sustainably Certified (RS) Responsibly Sourced

The JING Tea selection is responsibly sourced and carbon neutral certified. Our coffee is responsibly sourced from Rainforest Alliance Certified farms. All cocktails are handcrafted with freshly squeezed juices. Kindly reach out to our team should you have any concerns on allergens. Menu is subject to change without prior notice. Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.