

LOBBY BAR

WINE

CHAMPAGNE AND SPARKLING

Louis Roederer Collection 246 NV, Champagne, France	32	188
Ruinart Blanc de Blancs NV, Champagne, France	48	288
Ca' d'Gal Moscato d'Asti 2024, Piemonte, Italy	20	110

WHITE

Clos Henri Estate Sauvignon Blanc 2024 Marlborough, New Zealand	24	130
Villa Wolf Pinot Gris 2024, Pfalz, Germany	20	110
Leeuwin Estate Prelude Chardonnay 2024 Margaret River, Australia	28	158

ROSÉ

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

Giant Steps Pinot Noir 2024, Yarra Valley, Australia	24	138
Villa Cerna 'Primocolle' Chianti Classico 2022, Tuscany, Italy	24	138
Le Medoc De Cos 2015, Bordeaux, France	30	168

FORTIFIED WINE

Tio Pepe Palomino Fino Sherry, Spain	19	
Graham's Fine Ruby Port NV, Douro Valley, Portugal	18	
Valdespino Don Gonzalo Oloroso Viejo Sherry, Spain	20	

BEER

EDITION Lioness Session IPA 330ml	17
Tiger 325ml	17
Peroni Nastro Azzurro 0.0% Lager	17

SOFT DRINK

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

FRESH JUICE

Orange 	14
Watermelon	14

EARTHY ELECTROLYTES 	15
Grapefruit, Coconut Water, Celery, Red Apple, Lemon, Ginger	

SUNNY CITRUS 	15
Carrot, Pineapple, Lemon, Orange, Coconut Water, Japanese Cucumber	

CHILLED JUICE

Apple 	12
Pineapple 	12
Tomato	12

WATER

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

COFFEE by LAVAZZA (RS)

	Hot	Cold
Single Espresso	9	
Double Espresso	11	
Americano	10	12
Cappuccino	11	13
Latte	11	13
Macchiato	10	
Mocha	12	14
Additional Espresso Shot	2.5	

**Decaffeinated Coffee and Milk Alternative Available Upon Request*

ORGANIC TEA by DAMMANN FRÈRES

Black Tea Natural Vanilla	14
Organic Rooibos Tea Cederberg	14
White Tea Pai Mu Tan	15

TEA by JING (SC)

Blackcurrant and Hibiscus	12	14
Chamomile Flowers	12	14
Darjeeling 2 nd Flush	12	14
Earl Grey	12	14
English Breakfast	12	14
Flowering Jasmine & Lily	14	
Jasmine Silver Needle	12	14
Lemongrass and Ginger	12	14
Organic Jade Sword	12	14
Peppermint Leaf	12	14

(SC) Sustainable 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.

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.

THE MACALLAN SELECTION

The Macallan Double Cask 12yo	27	350
The Macallan Double Cask 15yo	41	580
The Macallan Double Cask 18yo	77	980
The Macallan Sherry Oak 12yo	28	390
The Macallan Sherry Oak 18yo	88	1180
The Macallan Sherry Oak 25yo	480	6880
The Macallan Sherry Oak 30yo	800	10880
The Macallan M	980	12800

*All cocktails are handcrafted with freshly squeezed juices.
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SPIRITS

SCOTCH WHISKY | BLENDED

Naked Malt	20	250
Smokey Monkey	20	250
Chivas Regal Royal Salute 21yo	51	660
Dewar's 12yo	20	250
Johnnie Walker Black Label	20	250
Johnnie Walker Blue Label	49	690

SPEYSIDE

Benriach 12yo	25	320
Benriach 16yo	39	500
Aberlour Double Cask 12yo	26	300
Balvenie Caribbean Cask 14yo	33	420
Balvenie Double Wood 12yo	23	290
Balvenie Port Wood 21yo	92	1280
Glendronach 12yo	25	300
Glendronach 15yo Revival	49	670
Glenfiddich 15yo	26	330
The Glenrothes 18yo	50	640

SPIRITS

HIGHLANDS & ISLANDS

Ben Nevis 10yo	31	400
Clynelish 14yo	26	340
Highland Park 12yo	22	280
Highland Park 15yo	34	430
Highland Park 18yo	48	620
Talisker 10yo	22	290

ISLAY

Buichladdich Classic Laddie	22	280
Buichladdich 18yo	51	660
Ardbeg Ten 10yo	25	320
Ardbeg Uigeadail	36	460
Bowmore 15yo	25	320
Buichladdich Octomore 13.1	49	680
Caol Ila 12yo	26	330
Kilchoman Machir Bay	23	300
Lagavulin 16yo	28	380
Laphroaig 10yo	21	270
Laphroaig 25yo	191	
Port Charlotte 10yo	26	330

LOWLANDS

Auchentoshan Three Wood	20	250
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JAPANESE WHISKY

Hibiki Japanese Harmony	27	350
Nikka Coffey Grain	21	270
Nikka From The Barrel	23	250
Nikka Miyagikyo Single Malt	25	330
Nikka Yoichi Single Malt	25	330
Suntory Chita	20	250
Suntory Toki	20	250
Suntory Hakushu Distiller's Reserve	31	400
Suntory Yamazaki 12yo	48	680
Suntory Yamazaki 18yo	168	2580

IRISH WHISKEY

Redbreast 12yo	23	300
Redbreast 15yo	33	420
Waterford The Cuvée	32	440

SPIRITS

AMERICAN WHISKEY

Blanton's Single Barrel #28 Singapour	66	
Blanton's Original	25	320
Eagle Rare 10yo	23	300
E.H. Taylor Single Barrel	36	490
Jack Daniel's Single Barrel Select	22	280
Knob Creek Small Batch	22	280
Maker's Mark	20	250
Michter's 10yo	69	960
Michter's US*1 Small Batch	20	260
Michter's US*1 Sour Mash	20	260
Michter's US*1 Unblended	20	260
Old Rip Van Winkle 10yo	161	2480
Stagg Kentucky Straight	48	
Woodford Reserve Bourbon	21	260
Woodford Reserve Double Oaked	27	340
Woodford Reserve Rye	20	260
Michter's US*1 Single Barrel	20	260
Knob Creek Rye Small Batch	22	280

REST OF THE WORLD

Rampur Double Cask Single Malt	25	320
Kavalan Single Malt	25	320

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GIN

Another Hendrick's	20	250
Bobby's Gin	20	250
Bombay Premier Cru	20	250
Botanist Dry Gin	20	250
Botanist Aged Gin	33	430
Brass Lion Singapore Dry Gin	25	250
Colombo Navy Strength	20	250
Farmer's Gin	21	270
Ford's Gin	20	250
Hendrick's	20	250
Isle of Harris	22	280
Ki No Bi Kyoto Dry	26	330
Kyro Gin	24	250
Le Gin	20	250
Monkey 47	26	250
Monkey 47 Sloe Gin	24	250
Nikka Coffey Gin	20	250
No.3 London Dry Gin	20	250
Roku Gin	20	250
St George Terroir Gin	22	300
Tanqueray Ten	20	250

VODKA

Belvedere	20	250
Belvedere 10	45	580
Grey Goose	20	250
Grey Goose Altius	45	580
Tito's	20	250
Haku	20	250

SPIRITS

EAU DE VIE, GRAPPA, PISCO

Capovilla Poire Williams	37	340
Gaja Grappa di Barbaresco	35	330
Barsol Pisco Primero Quebranta	20	250

COGNAC

Courvoisier VSOP	20	250
Hennessy VSOP	20	250
Hennessy XO	58	780
Hennessy Paradis	188	2880
Louis XIII	588	8800
Martell Cordon Bleu	49	688
Remy Martin 1738 Accord Royal Cognac	21	300

CALVADOS

Christian Drouin Calvados Pays D'Auge VSOP	20	250
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TEQUILA

Clase Azul Añejo	188	2880
Clase Azul Reposado	58	800
Codigo Añejo	45	580
Codigo Blanco	20	250
Codigo Origen Extra Añejo	76	980
Codigo Rosa	22	290
Don Julio 1942	48	680
Herradura Añejo	22	260
Herradura Blanco	20	250
Herradura Reposado	21	250
Patron El Cielo	60	820
Patron Silver	20	250
Tequila Ocho Plata	20	250
Volcan de Mi Tierra Blanco	20	250
Volcan de Mi Tierra Cristalino	33	480
Volcan de Mi Tierra X.A.	37	470

MEZCAL

Bozal Ensemble	28	380
Codigo Ancestral Joven	52	760
Los Siete Misterios Coyote	59	750
Los Siete Misterios Doba-Yej Mezcal	24	300
Los Siete Misterios Ensemble Espadin Tobala	45	580
Montelobos Mezcal Espadín Joven	20	250

SPIRITS

RUM

Clairin Communal	20	250
Veritas	20	250
Appleton Estate 12yo	22	340
Appleton Estate 21yo	62	940
Bacardi Reserva Ocho 8yo	20	250
Diplomatico Reserva Exclusiva	20	250
Doorly's 12yo	21	270
El Dorado 12yo	20	250
Flor de Caña 12yo	21	260
Foursquare 2010	30	380
Gosling's Black Seal	20	250
Mount Gay Black Barrel	20	250
Mount Gay XO	21	260
Neisson Le Rhum XO Agricole	34	440
Rum Nation 2010 Port Mourant Sherry Finish	39	500
Plantation OFTD	24	340
Yaguara Blue Cachaça	21	250
Koko Kanu Coconut Rum	20	250
Sailor Jerry Spiced Rum	20	250

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APERITIF AND AMARO

Cocchi Storico Vermouth Di Torino	18
Cocchi Extra Dry Vermouth Di Torino	18
Cocchi Americano	18
Cocchi Americano Rosa	18
Lillet Blanc	18
Aperol	20
Amaro Averna	20
Amaro Montenegro	20
Amaro Santoni	20
Campari	20
Fernet Branca	20

NON ALCOHOLIC SPIRITS

Seedlip Grove 42	18
Seedlip Garden 108	18

BAR BITE 12PM to 10PM

SNACK, SALAD & APPETISER

FRESHLY SHUCKED OYSTER (6 PCS) ^(GF, SF) Calamansi & Torch Ginger Mignonette	48
HOKKAIDO SEA URCHIN PIE TEE (2 PCS) ^(E, SF) Roasted Cauliflower, Smoked Butter, Chive, Lime	30
CHICKEN RENDANG PUFF (2 PCS) ^(E) Roasted Garlic Yogurt, Curry Leaf Oil	14
CAVIAR POPCORN CHICKEN ^(SF, E) Oscietra Caviar, White Barbecue Sauce, Chive	48
WAGYU BEEF ARANCINI ^(E) Garlic Aioli	16
TRUFFLE FRIES ^(VG) Parmigiano Reggiano Truffle Oil, Parsley	12
MIXED OLIVE ^(V, GF, LF) Kalamata Olive, Green Olive, Gordal Olive, Orange, Rosemary	12
SALAD OF YELLOWFIN TUNA ^(GF, LF, N, SC, SF) Josper-Confit Tuna, Celery, Fennel, Almond, Calamansi Shallot Dressing	26
GRILLED CHICKEN ROMAINE SALAD Cherry Tomato, Parmigiano Reggiano, Calamansi Shallot Dressing	22
LITTLE JOE GRASS FED BEEF TARTARE ^(E, LF, SC) Green Papaya, Smoked Soy, Confit Egg Yolk Aioli, Crispy Shallot	28

We proudly serve cage-free eggs.

Lobby Bar is committed to sustainability, using locally sourced ingredients and eco-friendly practices to deliver exceptional dining experiences with minimal environmental impact.

*(E) Contains Egg (GF) Gluten Free (LS) Locally Sourced (LF) Lactose Free (N) Contains Nut
(P) Contains Pork (SC) Sustainably Certified (SF) Contains Seafood (V) Vegan (VG) Vegetarian
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SANDWICH, BURGER & MAIN

WAGYU HANGER STEAK SANDWICH ^(E) Black Wagyu Beef Hanger Steak, Pickled Relish, Cheddar, Harissa Sauce, Fries	36
JOSPER-GRILLED DOUBLE BEEF CHEESE BURGER ^(E) Onion, Mustard, Pickle, BBQ Sauce, Fries	36
LOBBY BAR TUNA MELT ^(SF, E) Onion, Celery, Capers, Shallot, Dill, Lemon Aioli, Cheddar Cheese, Chips	22
ROASTED CHERRY TOMATO SOURDOUGH ^(VG, N) Stracciatella Cheese, Thai Basil Pesto, Salad	22
FISH & CHIPS ^(LS, SF) Battered Snapper, Tartar Sauce, Lemon	30
SLIPPER LOBSTER LAKSA LINGUINE ^(N, SF) Laksa Sauce, Crunchy Chilli, Laksa Sauce	28
CHAR KWAY TEOW ^(E, LF, P, SF) Wok-fried Flat Rice Noodle, Prawn, Chinese Sausage, Bean Sprout, Crispy Pork Lard	28
HAINANESE CHICKEN RICE ^(LF, LS) Poached Chicken, Fragrant Chicken Rice, Homemade Chilli Sauce Ginger Scallion Relish, Sweet Dark Soy Sauce	28
DESSERT	
KUANTAN CHOCOLATE & PISANG EMAS ^(E, N) 70% Dark Chocolate Mousse, Gula Melaka Banana Compote, Cocoa Nib Streusel	20
SOYA MILK & LEMONGRASS CRÈME BRÛLÉE ^(E, VG) Sarawak Pineapple Chutney, Pineapple Mint Sorbet	18
FRAGRANT PANDAN ^(E, VG) Pandan Roll Cake, Caramelised Coconut, Soursop & Kaffir Lime Sorbet	16
TROPICAL SORBET TRIO ^(V, LF) Soursop, Pineapple-Mint, Mango, Pineapple Compote	16

LATE SNACK 10PM onwards

CAESAR SALAD ^(P, SF)	22
Pork Bacon, Shaved Parmesan, Crouton, Caesar Dressing	
Add On: Sous Vide Chicken Breast	12
Grilled Tiger Prawn (SF)	16
Smoked Norwegian Salmon (SF)	16
FRIED SQUID ^(SF)	26
Yuzu Aioli	
CAVIAR POPCORN CHICKEN ^(SF, E)	48
Oscietra Caviar, White Barbecue Sauce, Chive	
TRUFFLE BURGER ROYALE SLIDER	22
Angus Patty, Caramelised Onion, Cheddar, Fries	
ARTISANAL CHEESE & CHARCUTERIE ^(P)	38
Selection of Cured Meat and Cheese, Pickle	
Sourdough Bread, Honey & Preserve	
BLACK TRUFFLE HUMMUS ^(VG)	18
Wholegrain Vegan Cracker	
TRUFFLE FRIES ^(VG)	12
Parmigiano Reggiano, Truffle Oil, Parsley	

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