# STRAITS BAR menu

#### SALAD

Classic Caesar Salad • \$18

(Add \$4 for Chicken Chunk | Add \$5 Smoked Salmon or Grilled Prawn)

with Crispy Bacon Bits, Egg Snow, Parmesan Shave and Chef's Special Garlic Anchovies Sauce

#### **SANDWICHES**

Straits Bar Club Sandwiches • \$20

with Ham, Sous Vide Chicken Tender, Tomato, Lettuce, Bacon, Egg and Mixed Salad

#### SNACKS

Hummus and Toasted Pita Bread • \$12

served with Garlic Chickpea Purée and Extra Virgin Olive Oil

Crispy Fries • \$12

Choice of Regular or Truffles Fries

Straits Bar Signature Fish Sauce Marinated Fried Chicken Wing • \$18 with Thai Chilli Sauce

Grilled Chicken or Pork Satay • \$19 per Half Dozen, \$32 per Dozen with Cucumber, Red Onions, Rice Cubes and Spicy Peanut Sauce

Taiwanese Style Chicken Pop Corn • \$16

with Spicy Pepper Seasoning

Straits Bar Beef Sliders OR Vegetarian Impossible Meat • \$19 per Set of 3 with Tomatoes, Pickles, Melted Cheese and Red Wine Onion Marmalade on Sesame Bun and French Fries

The Tower Club Pizza • \$22

with Parma Ham, Button Mushroom, Roasted Pumpkin, Rocket Lettuce and Balsamic Glaze

Artisan Cheese Platter • \$26

Assorted of Farm Cheese with Condiment, Quince Paste and Cracker

Charcuterie Platter • \$36

Selection of Premium Air-dried Meat and Ham, Pickled Onions, Olives and Bread

#### LOCAL DELIGHT

Char Kway Teow • \$18

Stir-Fried Flat Rice Noodles with Wax Sausage, Beansprout, Fish Cake, Chives, Prawn in Mild Chilli Sauce

Singapore Laksa • \$18

### DESSERTS

Seasonal Fruit Platter • \$12

with Berries and Lemon Jelly

Lemon Meringue • \$13

with Lemon Gel, Vanilla Crumbs and Macadamia Nut Ice-Cream

White Chocolate and Caramel Molten Lava Cake • \$14

with Homemade Chocolate Ice-Cream and Snow Powder

Homemade Gula Melaka Cheesecake • \$14

with Coconut Soil and Ice-Cream

Reciprocal Members are subject to 10% surcharge, 10% service charge. Both Members and Reciprocal Members are subject to prevailing Government tax

#### AFTERNOON TEA AT \$50 PER SET | Monday to Saturday | 3:00 to 5:00pm

Sandwiches | Smoked Salmon Sandwich with Lemon, Tobiko Roe, Chive and Cream Cheese; Traditional Cucumber Sandwich with Dill and Sour Cream; Four Grain Bread with Truffle Salsa and Egg Mayonnaise

Savouries | Smoked Bacon and Red Onion Quiche; Mixed Seafood Vol-au-Vent; and Crispy Prawn Twister with Wasabi Mayonnaise Dip

**Sweet** | Signature Classic Scone with Clotted Cream and Homemade Strawberry Jam; Choux Puff with Lemon Curd; Carrot Cake; New York Cheese Cake; Chocole Éclair: Mini Fresh Fruit Tartlet.

Three-Tier High Tea Set for TWO (2) Persons inclusive of Teas and Coffee

# HAPPY HOURS AT \$9 PER DRINK | 5:00 to 9:00pm | Monday to Saturday

(Not applicable for group of 20 and above)

Apéritifs | Campari, Pimm's No. 1

Beers | Tiger Beer Lager, Guinness Stout, Tiger Crystal, Heineken, Tsing Tao

Cocktails | Pina Colada, Daiquiri, Screwdriver, Tom Colin

Bourbon | Jim Beam

Gin | Beefeater

Liqueurs | Baileys Irish Cream

Rum | Bacardi Light, Bacardi Carta Oro

Scotch | Chives Regal 12 Years, Johnnie Walker Black Label

Tequila | Sauza Cold

Vodka | Smirnoff

White Wines | Cousino Macul Varietals Chardonnay, Chile Satelite Marlborough Sauvignon Blanc, New Zealand

Red Wines | Calabria Guiding Star Cabernet Sauvignon, Australia D'Alamei Reserva Cabernet Sauvignon by Lapostolle, Chile

House Champagne | Laurent-Perrier Brut • \$15.50 per Flute

#### WEEKDAY SPECIALS

Manic Monday | 5:00 to 9:00pm

Edelweiss • \$6 per half pint | Crispy Fries • \$12 per order

Tuesday Whisky Flight Night | 5:00 to 9:00pm

The Glenrothes • \$38 per Flight (30ml each of The Glenrothes 12 Years,

The Maker's Cut and 18 Years)

The Macallan Double Cask • \$58 per Flight (30ml each of The Macallan Double Cask 12, 15 and 18 Years)

\* Add \$16 for a platter of Tapas with every flight order

Happy Mid-Week Wednesday | 5:00 to 9:00pm

Freshly Shucked Oyster • \$3 per Piece | Guiness Draught • \$26 for two pints

Incredible Thursday Thirsty Tap | 5:00 to 8:00pm

Free Flow of Kirin and Heineken • \$38 per Person

\*Add \$16 for a plate of Four Cheese Baked Half Scallop with Tobiko Roe

# Bubbly Friday | 5:00 to 9:00pm

Freshly Shucked Oysters • \$3 per Piece

1-for-1 Laurent-Perrier Brut Champagne • \$26 per Flute

## MONTHLY PROMOTIONS

JANUARY Special (Available From 3:00 to 9:00pm)

Deep-Fried Mozzarella Cheese • \$24 Per Order

with Spicy Tomato Sauce

The Pearl from The Sea • \$36 Per Platter

Add On: Heineken Draught at \$25 for two full pints, OR Laurent Perrier Champagne at \$25 for two glasses

Juice of the Month | Mixed Berries Milkshake • \$10 Per Glass

Cocktail Drink of The Month | Silver Jubilee • \$13 Per Glass

Beer of the Month | Heineken Draught • \$15 per pint | \$25 for two pints

Whiskies of the Month

Glenfiddich 12 Years • \$188 Per Bottle

Glenfiddich 15 Years • \$258 Per Bottle

Glenfiddich 18 Years • \$358 Per Bottle

Glenfiddich 12, 15, 18 Years • \$688 Per Bottle