



Happy Hour Dinner from 6pm to 9pm

Wines by the Glass

		usual
Italy, Lunardi Pinot Grigio Is a fruity, varietal wine with scents of tropical fruit and enticing floral notes recommending it's as a pleasant and easy to drink wine	\$9	\$16
Australia Copperstone Chardonnay (White) A fruity varietal wine with scents of tropical fruit and enticing floral notes A pleasant and easy to drink wine.	\$9	\$16
Chile, Noblesses Sauvignon Blanc (White) A fresh, floral wine with fruity body and silky palate of great elegance	\$8	\$14
Australia, Miranda Somerton Merlot (Red) This Merlot displays the wonderful fruit flavours of raspberry, cherry and ripe plum These are nicely integrated with caramel and vanilla oak characters to create a smooth and enjoyable red wine.	\$8	\$14
Chile, Noblesse, Cabernet Sauvignon (Red) Elegant, well balanced with a medium body, smooth and rounded a favourites' choice.	\$8	\$14

Cocktails

Singapore Sling Gin, Cherry Brandy, Cointreau, Pineapple Juice	\$11	\$18
Mojito Rum, Lime, Mint Leaves, Brown Sugar	\$11	\$18
JING Fizz White Wine, Orange Juice, Lemonade	\$11	\$18

Beers

Asahi Super Dry Draught 250ml	\$5	\$11
Tiger 320ml	\$5	\$10
Heineken 320ml	\$6	\$12
Tsingtao, China 330ml	\$7	\$14

For dinner daily including Eve of PH & PH. Dine in only, takeaways are not available.
 Due to market availability, menu is subject to change without prior notice.
 All prices are subject to 10% service charge and 7% GST.