



SECRETS, SPICES & VICES

AN AFTERNOON SOIRÉE

1–31 JAN • 2–6PM

FREE-FLOW

88 / GUEST

BLOODY MARY

Wyborowa vodka, tomato juice,
housemade spice mix

NEGRONI

Compendium Chendol gin, Campari,
Mancino rosso vermouth

MARGARITA

Don Julio tequila, housemade syrup, lime juice

OLD FASHIONED

Monkey Shoulder whisky, bitters, brown sugar

COSMOPOLITAN

Wyborowa vodka, triple sec, lime, cranberry

WINES

Château de Berne Terres de Berne Rosé

Wild Waves Sauvignon Blanc

Patrick Clerget Coteaux Bourguignons Pinot Noir

BEER

Asahi (Btl)

BAR SNACKS

BELINJO CRACKERS	9
belachan, kecap manis dip	
INDONESIAN PRAWN CRACKERS	9
belachan, kecap manis dip	
VEGETABLE CHIPS	9
salt & pepper	

SMALL BITES

GREEN BEAN SALAD ^(V)	16
snow peas, tomatoes, radish, walnuts, creamy yuzu tofu dressing	
TRADITIONAL KUEH PIE TEE	18
canapé cups with stewed pork, shrimp & root vegetable filling	
TRUFFLE & DUCK PIE TEE	19
canapé cups with braised pulled duck, burdock salad & truffle mash filling	
 KUROBUTA CHAR SIEW	20
pork collar, 24-hour sous vide, barbecued sweet & savoury caramelised finish	
XO CRAB CARROT CAKE	22
pan-fried with eggs, handpicked fresh flower crab, dried shrimp chilli	

Po's Picks  Gluten-Free (GF) Vegetarian (V)

All prices are subject to service charge & GST