

Bar CANARY

WINE & BEER

< Happy Hour (HH) - 12pm to 5pm >

CHAMPAGNE

Lanson Brut Black Label NV, Champagne, France

Veuve Clicquot Brut Yellow Label NV, Champagne, France

Ruinart Blanc De Blanc NV, Champagne, France

HH

GLASS

BOTTLE

21

28

130

190

210

HOUSEPOUR RED

Reserve St. Martin **Cabernet Sauvignon** 2017, Languedoc, France

Marble Cake **Cabernet Merlot** 2017, South Eastern Australia, Australia

E Got **Merlot Sangiovese** Rubicone IGT 2017, Emilia-Romagna, Italy

Conor Sur Bicicleta **Pinot Noir** 2016, Central Valley, Chile

HH

GLASS

BOTTLE

8

13

60

9

15

68

10

16

70

11

17

72

HOUSEPOUR WHITE

Santa Luz Alba **Chardonnay** 2018, Colchagua Valley, Chile

Pasqua **Pinot Grigio** 2017, Veneto, Italy

Urban **Riesling** QBA 2016, Mosel, Germany

The Ned **Sauvignon Blanc** 2016, Marlborough, New Zealand

HH

GLASS

BOTTLE

8

14

66

9

15

70

10

16

75

11

17

85

BEER

Asahi, 500ml

Kronenbourg, 500ml

Corona

Heineken

Guinness Surger

Hoegaarden

HH

TAP

BOTTLE

10

16

12

18

15

15

18

18

CIDER

Zeffer Red Apple

The Hills Ginger & Apple

The Hills Pear

BOTTLE

14

16

16

Beer/Cider Mix & Match of 5

60

Prices are subject to service charge and government tax

SIGNATURE BOOZY POPS

CRAFTED BOOZY POPS

DAY IN PARADISE

Savour the beautiful hues of Santorini waters.

Young coconut popsicle paired with a concoction of Malibu, Blue Curacao, top with prosecco.

6

22

BITTERSWEET ROMANCE

Modern narrative of Romeo & Juliet.

Blood orange popsicle paired with champagne, stirred with Aperol and Angostura bitters.

6

22

THE EXOTIC ESCAPE

Relish freedom amidst the concrete jungle.

Dragonfruit popsicle laced with mint, paired with feisty tequila and fresh lime.

6

22

BOOZY POPS

SPIRITUAL EQUILIBRIUM

Well-balanced mix with tequila & strawberries.

STICK

GLASS

6

AROMATIC SUMMER

Ultimate tropical bliss for riesling lovers, with passionfruit.

6

18

IMPERIAL TEA GARDEN

Lush wholesomeness with mixed berries and Earl Grey paired with sake.

6

18

SIGNATURE DRINKS

CANARY CREATIONS

COCO CHANEL

A nutritious and refreshing blend featuring fresh wheatgrass juice sweetened with fresh coconut water. Served cold and deliciously addictive. Coco Chanel would agree.

Gold rum and coconut liqueur shaken with fresh wheatgrass, fresh mint sprigs, lime juice and topped with fresh coconut water.

20

BERRY BRIGHT BIKINI

Fruity and refreshing summer drink with smashed bush berries and fresh mint.

Fresh blackberries, raspberries and cherries muddled with bourbon, raspberry liqueur, fresh lemon and drops of orange and angostura bitters, topped with ginger beer.

22

SWEET & SOUR PUSS

A candy inspired creation featuring a tangy combination of melon and lemon with a good kick of gin for a summer celebration.

Gin shaken with Midori, limoncello, fresh lemon juice, egg white for the velvety texture on the palate and drops of lemon bitters.

20

LIQUID SUNSHINE

A refreshing drink featuring the sweet and sour passionfruit along with spices such as star anise, cinnamon and cloves. A tangy yet spicy Caipirinha-inspired cocktail.

Fresh passionfruit muddled with lemon juice and spiced syrup, laced with Cachaca and churned over crushed ice.

18

CLASSICS INSPIRED

SPANISH SUNSET

The quintessential Sangria given a makeover. Refreshing and fruity. Get ready for sundown.

A combination of cognac & apricot brandy shaken with pineapple juice, lime juice and apple juice with a healthy dose of cabernet sauvignon.

24

SUGAR N' SPICE AND ALL THINGS NICE

A refreshing and savoury Asian twist to a timeless classic; adorned with mini surprise.

Salted caramel vodka swizzled with fresh lime juice, gula melaka (palm sugar) and kaffir lime leaves.

20

SHIZZLE MY SWIZZLE

Simple yet captivating for all Caribbean style, swizzle cocktail lovers. Take the heat off with this savoury and refreshing option.

Spiced rum traditionally swizzled with Falernum apricot brandy, fresh lime juice with a hint of Peyshaud and Angostura bitters.

20

ENDLESS SUMMER

A floral and fruity cocktail packed with a punch! Fresh chunks of pineapple and a touch of ginger gives this drink a nice spicy edge. Perfect by the pool.

A healthy measure of Pisco, muddled and shaken with fresh pineapple and ginger, fresh lime, pineapple juice, lychee liqueur, apple and rose syrup and drops of cherry bitters.

20

PERENNIAL FAVES

SAILOR PUNCH

Sailor Jerry Spiced Rum with english breakfast tea & ginger puree syrup.

15

YUZU G&T

Hendrick's Gin & yuzu, topped with tonic water.

16

SOUR NECTAR

Angel's Nectar 1st Edition Whisky with lime juice and Angostura bitters.

17

JOLLY APEROL-LY

Aperol with soda & Lanson Black Label Brut champagne.

18

BELGIAN FIZZ

Monkey Shoulder Whisky with ginger puree, sugar syrup, fresh lime topped with Kronenbourg Blanc.

15

HENDO'S TEA

Hendrick's Gin with jasmine tea, fresh lemon juice and sugar syrup.

16

STILL IN FASHION

Nomad Outland Whisky with Regan's orange bitters, Angostura bitters, brown sugar and fresh orange.

17

NAGGY-RONI

Rock Rose Gin with Campari, Martini Rosso, Regan's orange bitters & Angostura bitters.

18



SPIRITS & LIQUEUR

HOUSE SPIRITS

	GLASS	BOTTLE
Vodka (Skyy)	13	170
Bourbon (Jim Beam White)	13	170
Rum (Bacardi White)	14	180
Tequila (Souza Gold)	14	180
Cognac (H by Hine)	15	190
Gin (Rock Rose)	16	200
Whisky (Angel's Nectar 1st Edition)	16	200

VODKA

	GLASS	MARTINI	BOTTLE
Stolichnaya	15	17	180
Ketel One	16	18	190
Imperia	16	18	-
Belvedere	17	19	220
Grey Goose	17	19	220

BOURBON

	GLASS	BOTTLE
Jack Daniel's Black	16	190
Maker's Mark	17	200

TEQUILA

	GLASS	BOTTLE
Espolon Blanco	15	190
1800 Anejo	17	200
Don Julio Reposado	17	200

BLENDED WHISKY

	GLASS	BOTTLE
Johnnie Walker Black	16	200
Monkey Shoulder	16	210
Chivas Regal 12 Years	16	210
Chivas Regal 18 Years	20	280

COGNAC

	GLASS	BOTTLE
Remy VSOP	16	200
Hennessy VSOP	17	250
Martell VSOP	17	250
Martell Cordon Bleu	32	450

GIN

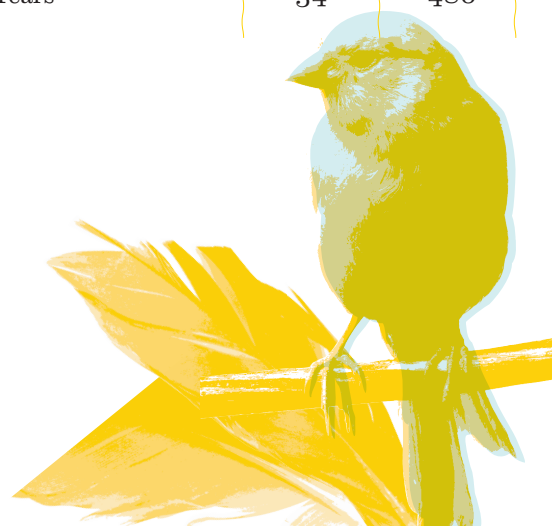
	GLASS	MARTINI	BOTTLE
The Botanist	20	22	240
Hendricks	20	22	240

RUM

	GLASS	BOTTLE
Captain Morgan	15	185
Sailor Jerry	16	200
Ron Zacapa	22	280

SINGLE MALT

	GLASS	BOTTLE
Bruichladdich Islay Barley 2010	19	270
Bruichladdich The Classic Laddie	20	280
Balvenie 12 Years	19	270
Balvenie 14 Years	21	290
Balvenie 17 Years	32	450
Glenfiddich 12 Years	16	220
Glenfiddich 15 Years	20	280
Glenfiddich 18 Years	27	380
Glenmorangie 10 Years	17	230
Glenmorangie 18 Years	33	460
Macallan 12 Years	19	270
Macallan 18 Years	43	620
Glendronach 12 Years	19	260
Glendronach 18 Years	34	480



WINES BY THE BOTTLE

SWEET WINES

Duchessa Lia **Moscato D'asti** 2017
Piedmont, Italy

Anna Bocchino **Moscato D'asti** 2017
Piedmont, Italy

ROSE WINES

Maison Castel **Rose** Cotes de Provence 2017
Provence, France

Chateau de Berne, Terre de Berne **Rose** 2017
Provence, France

WHITE WINES

821 South 2016
Sauvignon Blanc
Marlborough, New Zealand

Montes Classic 2016
Chardonnay
Curico Valley, Chile

Vina Pomal Bianco 2017
Viura, Malvasia
Rioja, Spain

Penfolds Koonunga Hill 2017
Autumn Riesling
South Australia, Australia

Beaulieu Vineyard California 2015
Chardonnay
Sonoma, U.S.A.

Matua Regional 2017
Sauvignon Blanc
Marlborough, New Zealand

Beringer Rhine House Selection 2016
Chardonnay
California, U.S.A.

Max Ferdinand Richter Riesling Classic 2016
Riesling
Mosel, Germany

Zenato 2017
Pinot Grigio
Veneto, Italy

Gramona Gessami
Muscat Blend
Penedes, Spain

RED WINES

60 Montes Classic 2016
Merlot
Curico Valley, Chile 72

70 Vina Pomal Crianza Rioja 2016
Tempranillo
Rioja, Spain 78

78 Chateau De Malengin 2015
Cabernet Sauvignon, Cabernet Franc, Merlot
Montagne-Saint-Émilion, France

90 Les Dauphins Reserve Rouge 2016
Grenache, Mourvèdre, Syrah
Rhone Valley, France 80

70 Maison Castel Grand Reserve 2015
Pinot Noir
Languedoc-Roussillon, France 80

72 Marques de Riscal Arienzo Crianza Rioja 2014
Tempranillo
Rioja, Spain 85

75 Katnook Founder's Block 2016
Shiraz
Coonawara, Australia 85

80 Matua Regional 2016
Pinot Noir
Marlborough, New Zealand 86

85 Beringer Rhine House Selection 2016
Cabernet Sauvignon
California, U.S.A. 88

86 Beaulieu Vineyard California 2015
Cabernet Sauvignon
Sonoma, U.S.A. 88

88 Delas Cotes du Ventoux 2014
Grenache, Syrah
Ventoux, France 88

95 Montechhio Chianti Classico Riserva 2015
Cabernet Sauvignon, Sangiovese
Tuscany, Italy 88

98 Chateau La Rose Bellevue Rouge 2016
Cabernet Sauvignon, Merlot
Bordeaux, France 88

99 Tinto Negro 2016
Malbec
Mendoza, Argentina 92

Zenato Valpolicella D.O.C. Classico Superiore 2015
Corvina Veronese, Rondinella, Corvinone
Veneto, Italy 95



OTHER DRINKS

FRESH JUICES

Orange
Watermelon
Carrot
Apple

GLASS

12
12
12
12

SOFT DRINKS

Coca-Cola
Coke Light
Sprite
Ginger Beer
Ginger Ale
Club Soda

8
8
8
8
8
8

MINERAL WATER

Acqua Panna (500ml)
San Pellegrino (500ml)

10
10

COFFEE

Single Espresso
Double Espresso
Single Macchiato
Long Black
Cafe Latte
Cappucino
Cafe Mocha
Affogato (With Black Sesame Ice Cream)

Iced Cafe Latte
Iced Long Black
Iced Cafe Mocha

CUP

7
8
8
8
10
10
12
12

11
11
13

ARTISAN TEA (GRYPHON)

British Breakfast
Earl Grey Lavender
Pearl of the Orient
Osmanthus Sencha
Chamomile Dream
Lemon Ginger Mint

Iced Tea

POT

10
10
10
10
10
10

11

FOOD

SNACKS Last order at 12.30am (20-30 min preparation time)

BC TRUFFLE FRIES

Straight cut fries tossed in truffle oil

SURF N' TURF ROLL

Stir-fried minced seafood and pork in black pepper sauce

CRISPY DUCK ROLL

Sliced duck meat wrapped in spring roll sheet served with Japanese cucumber and mayonnaise

CRISPY SHIMEIJI MUSHROOM

Deep-fried shimeiji mushroom mixed with spicy seaweed

CRISPY FISH SKIN

Deep-fried fish skin coated with curry chicken floss

BUFFALO WINGS

6 pieces

12 pieces

PRAWN QUESADILLA (10")

Tortilla filled with tiger prawns, cheddar cheese, sliced tomatoes and guacamole

BEEF SLIDERS (3 PIECES)

Mini-beef burgers with cherry tomatoes, gherkins, cheddar cheese, onion marmalade, lettuce and honey mustard

SKEWERS Available from 6.30pm to 10.30pm (20-min preparation time)

SKEWERS OF 4

12	Truffles with Shrimp and Pork Roll	14
	Grilled Chicken in Black Pepper Sauce	14
	Grilled Portobello Mushroom in Cumin	14
12	Salted Duck with Shiitake	16
	Miso Beef with Onion	16
14	Grilled Prawn with Mango Salsa	17

ASSORTED GOURMET SKEWERS

14	Selected skewers of 6	24
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12" PIZZAS Last order at 12.30am (30-40 min preparation time)

FRESH OVEN-BAKED PIZZAS

12.5	Al-Funghi (Vegetarian)	
23.5	Shiitake, Button and Abalone mushrooms	19
	Aloha-Hawaii	
	Pork ham with pineapples	20
20	Quattro-Formaggio (Vegetarian)	
	Mozzarella, Cheddar, Gruyere and Blue Cheese	22

SHARING Last order at 12.30am (20-30 min preparation time)

PARTY PLATTER (6 pieces each)

	Chicken Yakitori Sticks, Lemongrass prawn cakes, Mango Prawn Roll, Vegetable Spring Rolls	33
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