

Bar CANARY

WINE & BEER

CHAMPAGNE

Lanson Brut Black Label NV, Champagne, France
Veuve Clicquot Brut Yellow Label NV, Champagne, France
Ruinart Blanc De Blanc NV, Champagne, France

GLASS	BOTTLE
28	130
	150
	195

HOUSEPOUR RED

Terrazas Reserva Cabernet Sauvignon 2016, Mendoza, Argentina
Pirramimma Stock's Hill Shiraz 2015, McLaren Vale, Australia
Stonier Pinot Noir 2016, Mornington Peninsula, Australia
Cape Mentelle Cabernet Merlot 2014, Margaret River, Australia

GLASS	BOTTLE
16	78
18	88
20	98
22	108

HOUSEPOUR WHITE

Terrazas Reserva Chardonnay 2016, Mendoza, Argentina
The Ned Sauvignon Blanc 2016, Marlborough, New Zealand
Zenato Pinot Grigio 2016, Veneto, Italy
Rocky Gully Riesling 2017, W.A, Australia

GLASS	BOTTLE
16	78
17	85
18	88
20	108

BEER

Asahi, 500ml
Kronenbourg, 500ml
Corona
Heineken
Guinness Surger
Hoegaarden

TAP	BOTTLE
16	
18	
	15
	15
	18
	18

CIDER

Zeffer Red Apple
The Hills Ginger & Apple
The Hills Pear

BOTTLE
14
16
16



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 liquor, fresh lemon and drops of orange & angostura bitters then topped with ginger beer over crushed ice.

22

SWEET & SOUR PUSS

A candy inspired creation featuring a tangy combination of melon and lemon with a good kick of Vodka 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

SHERRY SPLASH

A cobbler inspired type cocktails that is perfect for summer. For those who likes it strong and smooth with a touch of tartness and a hint of sweetness of the sherry.

A generous pour of Vodka and sherry shaken with fresh lemon, lime, orange and pineapple juice and chocolate bitters.

18

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 Brandy & 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 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 & rose syrup and drops of cherry bitters.

20

MARY QUITE CONTRARY

A twist to the classic bloody mary replacing the typical tabasco with Dim sum chilli to give it a new spicy experience. Coupled with fresh basil and muddled Japanese cucumber. A great hangover remedy!

Citrus vodka throwback with muddled Japanese cucumber, fresh basil, celery, hint of lemon juice, Dim sum chilli sauce, black pepper, salt and worchestershire sauce

22

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



SPIRITS & LIQUEUR

HOUSE SPIRITS

	GLASS	BOTTLE
Vodka (Stolichnaya)	13	170
Gin (Gordon's)	13	170
Rum (Bacardi)	13	170
Bourbon (Jim Beam)	13	170
Tequila (Souza Gold)	15	180
Cognac (Hennessy VSOP)	15	180
Whisky (Johnnie Walker Black Label)	16	240

VODKA

	GLASS	MARTINI	BOTTLE
Skyv	16	18	220
Ketel One	18	20	240
Imperia	20	22	260
Belvedere	20	23	260
Grey Goose	21	24	280

GIN

	GLASS	MARTINI	BOTTLE
Bombay Sapphire	18	20	240
Tanqueray	18	21	240
The Botanist	20	22	260
Hendricks	22	24	280

BOURBON

	GLASS	BOTTLE
Maker's Mark	17	240
Jack Daniel's Black	17	240
Knob Creek	22	320

RUM

	GLASS	BOTTLE
Sailor Jerry	16	240
Captain Morgan	16	240
Ron Zacapa	25	300

TEQUILA

	GLASS	BOTTLE
1800 Anejo	16	240
Don Julio Reposado	18	300

SINGLE MALT

	GLASS	BOTTLE
Glenfiddich 12 Years	17	250
Glenfiddich 15 Years	22	320
Glenfiddich 18 Years	28	395
Glenmorangie 10 Years	18	270
Glenmorangie 18 Years	28	395
Macallan 12 Years	20	260
Macallan 18 Years	32	495

BLENDED WHISKY

	GLASS	BOTTLE
Angels' Nectar First Edition	16	220
Chivas Regal 12 Years	18	240
Chivas Regal 18 Years	25	380

COGNAC

	GLASS	BOTTLE
Martell VSOP	18	320
Martell Cordon Blue	30	450
Hennessy XO	30	450
Hennessy Paradis	45	



FOOD

SNACKS

(Last order at 12.30am)

BC TRUFFLE FRIES

Straight cut fries tossed in truffle oil.

12

CRISPY DUCK ROLL

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

14

SURF N' TURF ROLL

Sit-fried minced seafood and pork in black pepper sauce.

12

CRISPY SHIMEIJI MUSHROOM

Deep-fried shimeiji mushroom mixed with spicy seaweed.

14

CRISPY FISH SKIN

Deep-fried fish skin coated with curry chicken floss.

14

BUFFALO WINGS

6 pieces
12 pieces

12.5
23.5

DOUBLE BEEF BURGER

BEEF BURGER

Beef patty, bacon, gherkins, sliced onions and pineapple, cheese, greens and tomatoes

36
28

PARTY PLATTER

Veggie spring roll, butterfly prawns, popper chicken and spices fries

32.5

SKEWERS

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

SALTED DUCK WITH SHIITAKE MUSHROOM

Skewers of 4

16

GRILLED PRAWN WITH MANGO SALSA

Skewers of 4

17

TRUFFLES WITH SHRIMP AND PORK ROLL

Skewers of 4

14

MISO BEEF WITH ONION

Skewers of 4

16

GRILLED CHICKEN IN BLACK PEPPER SAUCE

Skewers of 4

14

GRILLED PORTOBELLO MUSHROOM IN CUMIN

Skewers of 4

14

ASSORTED GOURMET SKEWER

Selected skewers of 6

24



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