



Whiskey Library & Jazz Club Menu

Driven by Singapore's melting pot of cultures, designed and executed by Chef Chris. Curated by the multicultural touch of Asia, our culinary philosophy focuses on the traditional soul, using French cooking techniques to give it a modern twist.

Perfect Matches

Herb Crusted Five Spice Pork Belly Confit • 30

Crispy pork belly confit served with fresh fruit salsa

paired with

Westland, American Single Malt – American Oak • 30

Lemon and orange custard, rich fruit, swiss chocolate, Rainier raisins, and even bananas

Korean Style Gochujang Chicken • 20

Sesame gochujang chicken served with a ginger roasted capsicum salsa

paired with

Kavalan Concertmaster – Portcask Finish • 27

Red grapes and cloves are present with a bit of tobacco leaf. Brown sugars mixed with cinnamon and white pepper, doused in good Port

Signature Vietnamese Beef Pho • 100

Rice noodles topped with premium Japanese wagyu, US prime black Angus beef, homemade beef meatball in a beef aromatic broth cooked over 16 hours enhanced with Vietnamese spices

paired with

Nikka, Miyagikyo, Japanese Single Malt • 35

Delicate and modern aromas of bitter green apple, citrus zest, nutmeg and cinnamon, along with subtle smokiness

Tempura Prawn • 26

Locally sourced fresh prawns coated in a light & airy tempura batter with Japanese miso & nori powder served with a wakame slaw & a wasabi mayo

paired with

Miltduff 10 Year Old, Gordon & Macphail Discovery Series • 30

With a hint of toffee apples, chocolates and rum-soaked raisins

Vegan Chicken Katsu • 22

House-made vegan Japanese style chicken katsu served with a house blend tonkatsu sauce

paired with

Glen Brenton Rare 10 Year Old • 27

Orange, spice, chocolate, honey, and vanilla with hints of tobacco, maple and cherry

To Start

Vietnamese Style Green Papaya Salad • 20

Crispy tempura prawns served with Vietnamese style green papaya salad tossed in a tangy fish sauce and tamarind dressing

Marinated Beetroot Carpaccio • 20

Sous vide beetroot marinated in a house secret vinaigrette topped with feta dressing, walnuts, pickled shallots and a house blend dukkha spice

Cold Truffle Angel Hair Pasta • 28

Cold truffle angel hair tossed in kombu & ponzu dressing, topped with Japanese snow crab, Ikura, crispy sakura shrimps & a homemade chorizo infused oil

Pomelo Salad • 24

Fresh pomelo, onion & mint leaves tossed in a sweet fish sauce reduction, topped with toasted peanuts & grilled tiger prawn.

Mala Whiskey Cured Chicken Liver & Foie Gras Pate • 24

Sichuan spiced whiskey cured chicken liver & foie gras pate with a homemade strawberries jam, dukkah, brioche toast

Chicken

Made with the freshest, and most natural poultry from France. The chicks are fed with a mixture of corn, soy, vitamins, organic selenium, orgacids, origadia and glucosamine without administering any growth promoters

Sichuan Style Spicy Chicken • 20

Sichuan style spicy chicken tossed in dry chilli, ginger, spring onions, served with a homemade mala mayonnaise

Singapore Style Milo Popcorn Chicken • 28

Crispy popcorn chicken topped with condensed milk, milo powder served with a side of yuzu hollandaise espuma

Taiwanese Style Popcorn Chicken • 22

Fried chicken tossed in plum powder, chili Powder and fried basil

Grilled French Poulet • 28

Marinated with a house blend of 18 spices served with a Vietnamese dipping sauce

Pork

Our selection of pork dishes features premium Iberico pork that has exceptional marbling with a rich and robust flavor

Iberico Pork • 24

Iberico pork with 30% fats served with lemongrass skewers, fermented bean curd sauce, pork lard, chives & peanuts

Iberico Char Siu • 20

Cantonese style barbequed Iberico pork with kombu mustard sticky rice & soy fermented cucumber

Beef

Featuring dry-aged beef which is known for a richer flavour and a tender texture

(All dishes served with French style butter mash & Burgundy red wine sauce)

30 Days Bourbon Aged Argentine Ribeye • 58

Kagoshima A4 Rib Cap • 78

45 Days Sake Aged A5 Rump Cap • 80

Vietnamese Style Beef Cheeks with Coconut Annatto Sauce • 48

Twice Cooked US Prime Black Angus Beef • 48

Served with a house-made lemongrass spice and Vietnamese style curry

French Fries

Konbu Parmesan Truffle Fries • 18

Crispy french fries tossed in fragrant truffle oil, organic kombu, truffle salt & freshly grated parmesan, served with mushroom truffle dip

Sichuan Mala Fries • 18

Sichuan inspired french fries tossed in a house blend 18 spice powder and a reconstructed mapo tofu dip

Sweet Potato Fries • 28

Organic Japanese sweet potato fries enhanced with plum powder and served with salted egg yolk dip

French Fries • 28

Fried to golden perfection with Himalayan smoked sea salt

Seafood

Prawn, Scallop & Crab Cake • 26

A house made prawn, hokkaido scallop & snow crab cake, marinated in thai fermented prawn sauce, served with a fermented Thai hot sauce mango salsa

Hanoi Style Crab Meat & Pork Spring Roll • 28

Crispy rice paper roll wrapped in a mixture of pork, crab meat, vermicelli & black trumpet mushroom

X.O Fremantle Octopus Confit • 28

Slow cooked Fremantle Wild caught Octopus Confit served with a spicy Chorizo Tomato Coulis

Platters

Trio Cold Cut Platter • 32

Artisanal Cold Cuts sourced globally in collaboration with our partners. Our selections of cold cuts are based on seasonal availability. Kindly check with our service team for today's selections

Trio Cheese Platter • 28

Artisanal cheese sourced globally in collaboration with our partners. Our selections of cheese are based on seasonal availability. Kindly check with our service team for today's selections

Vegan

Grilled Lamb Lemongrass Kebab • 20

Grilled soy protein lemongrass lamb skewers served with a spicy peanut sauce & coriander & mint chutney

Mushroom Cabbage & Pork Gyoza • 22

House made seared mushroom, cabbage & soy protein pork gyoza served with ponzu sip

Enoki Tempura • 20

Airy & crispy enoki tempura with Sichuan spices, served with a housemade mala Mayonnaise

Sweets

Gula Melaka Soy Pudding • 12

A Singapore Style soy pudding topped with gula melaka syrup. Korean toasted soybean powder & marinated pomelo

An Edible Pot of Plant • 12

Singapore Kopi (Coffee) tiramisu made into a pot of plant topped with chocolate & hazelnut soil

Trio of Chocolate Cake • 14

Royale chocolate cake topped with Whisky infused Berries accompanied with Blood Orange Coulis & chocolate soil

Prices are subject to 10% service charge and prevailing government taxes.