



Whiskey Library & Jazz Club Menu

Driven by Singapore's melting pot of cultures, 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

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

Miltonduff 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 Grant 10 Year Old Single Malt • 27

Vanilla, toffee apple, herbal, and the hint of smoke

Vegan

Mushroom Cabbage & Pork Gyoza • 22

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

Beyond Meat Sausage • 22

Served with hashbrowns and vegan chipotle mayo

Pork

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

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

Surf & Turf • 75

Angus beef Tenderloin & locally sourced fresh prawns served with baked fried potato chunks, broccolini in garlic confit sauce

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

To Start

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.

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

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

X.O Fremantle Octopus Confit • 28

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

Sweets

Trio of Chocolate Cake • 14

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

Coconut Ice Cream • 12

Served with chocolate and cocoa nibs

Vegan Chocolate Truffles • 9

Dates soaked in orange juice, cocoa butter, cocoa and chia seed

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