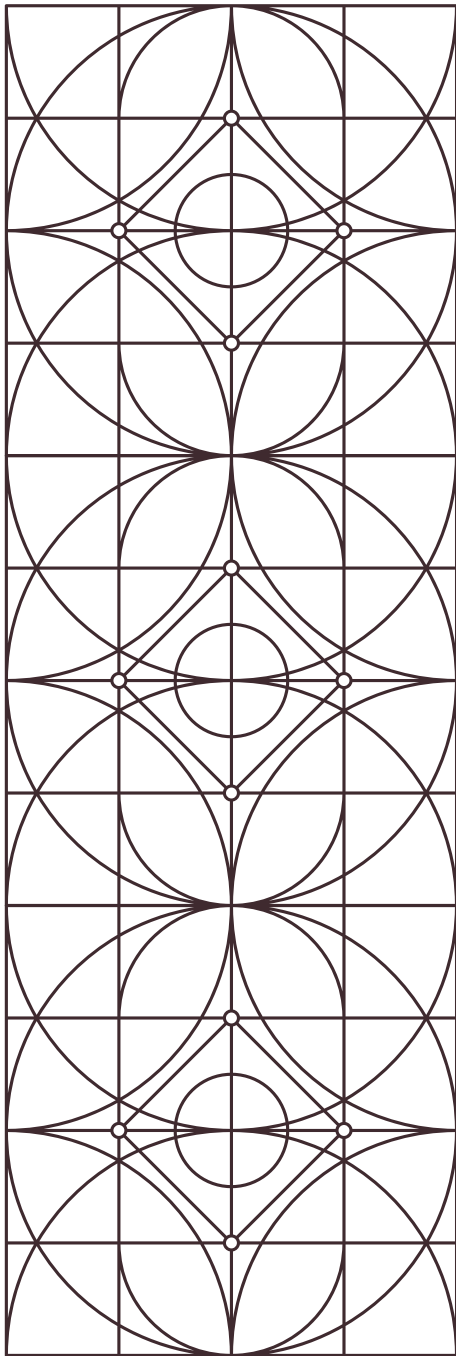


RENKU

BAR & LOUNGE

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# BAR FOOD

## Mezze Platter

Hummus, Fresh Crisp Vegetables,  
Olives, Warm Pita Bread **\$25**

## Renku Beef Burger

Brioche Bun, Coral Lettuce, Relish,  
Cheddar Cheese, Fries **\$28**

## Chicken Tenders

Hickory-Smoked BBQ Sauce,  
Red Cabbage Slaw, Fries **\$25**

## Lamb Kebabs

Basil Yogurt Mint Sauce, Za'atar **\$25**

## Mini Beef Sliders

Wagyu Beef, Cheddar Cheese, Tomato,  
Pickle, Coral Lettuce **\$25**

## Nachos

Guacamole, Sichuan Beef, Sour Cream **\$25**

## Turkey Batonnettes or Prawns on Laffa Bread

Vine Tomatoes, Japanese Cucumber,  
Mesclun, House Dressing **\$25**

## Chicken Satay

Homemade Chicken Skewers,  
Nasi Goreng, Peanut Sauce **\$25**

# BAR FOOD

## **Renku Platter**

A selection of classic favourites  
including Chicken Tenders, Lamb Kebabs &  
Mini Beef Sliders **\$55**

## **Char Kway Teow**

Wok-Fried Rice & Yellow Noodles, Fish Cake,  
Prawn, Egg, Chinese Sausage, Choy Sum,  
Chilli & Sweet Sauce **\$25**

## **Laksa**

Rice Noodles, Half Lobster, Egg, Beansprout,  
Fish Cake, Coconut Gravy **\$35**

## **French Fries \$10**

## **Chicken Tikka Pizza**

Roma Tomato, Tandoori, Free-Range Chicken,  
Purple Onions, Fresh Mozzarella, Mint Chutney **\$18**

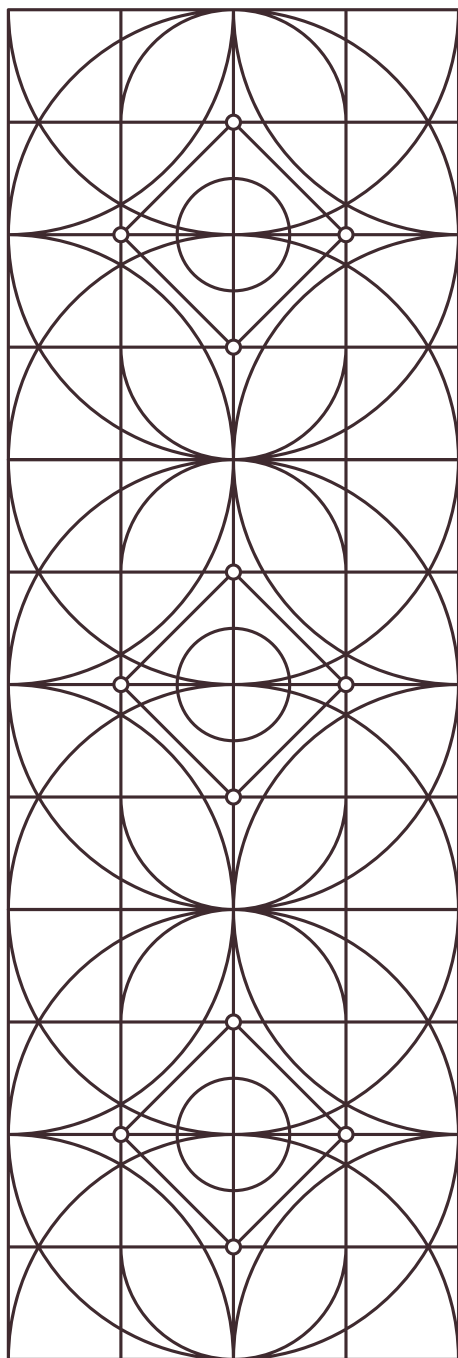
## **Chilli Crab Pizza**

Roma Tomato, Chilli Crab, Snow Crab, Fresh Mozzarella **\$18**

## **Margherita Pizza**

Roma Tomato, Fresh Mozzarella,  
Fresh Basil, Extra Virgin Olive Oil **\$18**

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**MARTINIS**

**COCKTAILS**

**LIQUOR & SPIRITS**

**BEERS**

**WINES**

**NON-ALCOHOLIC  
BEVERAGES**

# LIQUOR COFFEES

\$20

## **Irish Coffee (Whisky or Baileys) “Hot”**

Hot Coffee with Irish whisky or Baileys, Heavy Cream

## **Royal Coffee “Hot”**

Hot Coffee with Brandy, Heavy Cream

## **Coffee Gin & Tonic “Cool”**

Merlion Gin, Tonic

## **Strawberry Short Cake**

Rémy Martin VSOP, Strawberry, Vanilla,  
Coffee, Campari Cream

# RENKU MARTINIS

\$20

## **Raspberry Chocolate Martini**

Kahlúa, Chambord, Heavy Cream

## **Chocolate Matchatini**

Matcha, Rémy Martin VSOP, Crème de Cacao,  
Amaretto, Heavy Cream

## **Stolen Martini**

Stolen Rose Gin, Heering liqueur,  
Mancino Dry Vermouth

## **The Hanky Panky**

Orange Grove Gin, Mancino Sweet Vermouth,  
Bak Kut Teh Bitter

## **Yuzu Lime Martini**

Lime Garden Gin, Lychee Liqueur,  
Fresh Lime Juice, Yuzu Purée



# SIGNATURE COCKTAILS

\$24

## **Monkey & Coconut**

Monkey Shoulder Whisky, Coconut Honey Syrup,  
Orange Bitters, Coconut Smoke

## **Southern Collins**

Lemongrass Citrus Vodka,  
Hibiscus Cordial, Soda Water

## **Strawberry Spritzer**

Aperol, Strawberry Shrub,  
Tío Pepe Sherry, Soda Water

## **Pollen Manhattan**

Bulleit Bourbon, Pollen Vermouth,  
Angostura Bitters, Orange Bitters

## **The Berry Bee's**

Brass Lion Gin, Honey Lemon Ginger,  
Raspberry, Egg White

## **Dancing Bee's**

Patrón Reposado, Chamomile Yuzu Shrub,  
Passion Fruit, Lime, Soda Water

## **Spices Mango**

Bacardi White Rum, Spices Mango Purée, Lime

## **The Smoked Cherry**

Bourbon, Drambuie, Vermouth Bianco, Campari,  
Fresh Lemon Juice, Simple Syrup, Cherry Bitters

## **Sazerac & Smoke**

Apple Brandy, Rye Whisky,  
Luxardo Cherry, Angostura Bitters

# CLASSIC COCKTAILS

\$24

## Old Fashioned

Maker's Mark Bourbon Whisky,  
Sugar, Angostura Bitters

## Vodka Collins

Ketel One Vodka, Lemon, Club Soda

## Aperol Spritzer

Aperol, Prosecco, Club Soda

## Manhattan

Maker's Mark Bourbon Whisky,  
Rosso Vermouth, Angostura Bitters

## Bee's Knees

Bombay Gin, Lemon, Honey

## Margarita

Patrón Reposado, Lime,  
Choice of Mango / Raspberry / Strawberry Purée

## Daiquiri

Bacardi White Rum, Lime,  
Choice of Mango / Raspberry / Strawberry Purée

## Espresso Martini

Grey Goose Vodka, Coffee Liqueur,  
Espresso, Vanilla

## GIN

	45ML	BOTTLE
Brass Lion Singapore Dry Gin	\$25	\$320
Tanglin Singapore Gin	\$25	\$320
Tanglin Orchid Gin	\$25	\$320
Roku Gin	\$22	\$280
Beefeater	\$18	\$220
Tanqueray No. 10	\$27	\$350
Hendrick's	\$25	\$320
Monkey 47	\$30	\$360
The Botanist	\$30	\$360
Gin Mare	\$30	\$360

## VODKA

	45ML	BOTTLE
Absolut	\$22	\$280
Ketel One	\$25	\$320
Stolichnaya Elit	\$25	\$320
Grey Goose	\$27	\$350
Belvedere	\$25	\$320
Tito's	\$27	\$350

## RUM

	45ML	BOTTLE
Bacardi Blanca	\$22	\$280
Bacardi Dark Rum	\$22	\$280
Bacardi Ocho 8 <sup>YRS.</sup>	\$27	\$350
Sailor Jerry Spiced Rum	\$30	\$360

## TEQUILA/MEZCAL

	45ML	BOTTLE
Patrón Silver	\$30	\$360
Patrón Reposado	\$30	\$360
Patrón Anejo	\$30	\$360
Los Danzantes Mezcal Reposado	\$32	\$380

## WHISKEY/WHISKY

AMERICAN	45ML	BOTTLE
Jim Beam	\$22	\$280
Maker's Mark	\$22	\$280
Elijah Craig	\$25	\$320
Noah's Mill	\$27	\$350
Bulleit Bourbon	\$27	\$350
Knob Creek Small Batch Rye	\$25	\$320
Jack Daniel's	\$22	\$280

IRISH / CANADIAN	45ML	BOTTLE
John Jameson	\$25	\$320
Canadian Club	\$25	\$320

SCOTCH	45ML	BOTTLE
Timah	\$25	\$320
Monkey Shoulder	\$25	\$320
JW Black Label	\$25	\$320
JW Blue Label	\$40	\$600
Chivas Regal 12 <sup>YRS.</sup>	\$20	\$280
Chivas Regal 18 <sup>YRS.</sup>	\$40	\$600
Chivas Royal Salute 12 <sup>YRS.</sup>	\$65	\$900

# WHISKEY/WHISKY

<b>JAPANESE &amp; OTHER ASIAN</b>	45ML	BOTTLE
Nikka From The Barrel	<b>\$25</b>	<b>\$320</b>
Hibiki 17 <sup>YRS.</sup>	<b>\$125</b>	<b>\$1850</b>
Amrut, Indian Single Malt	<b>\$25</b>	<b>\$320</b>
Kavalan	<b>\$35</b>	<b>\$320</b>

<b>SINGLE MALT</b>	45ML	BOTTLE
Balvenie Double Wood 12 <sup>YRS.</sup>	<b>\$27</b>	<b>\$350</b>
Glenfiddich 12 <sup>YRS.</sup>	<b>\$25</b>	<b>\$320</b>
Glenfiddich 18 <sup>YRS.</sup>	<b>\$45</b>	<b>\$780</b>
Singleton 12 <sup>YRS.</sup>	<b>\$25</b>	<b>\$320</b>
Glenlivet 12 <sup>YRS.</sup>	<b>\$27</b>	<b>\$320</b>
Glenlivet 15 <sup>YRS.</sup>	<b>\$37</b>	<b>\$380</b>
Glenlivet 18 <sup>YRS.</sup>	<b>\$45</b>	<b>\$780</b>
Macallan 12 <sup>YRS.</sup>	<b>\$25</b>	<b>\$320</b>
Macallan 15 <sup>YRS.</sup>	<b>\$37</b>	<b>\$380</b>
Macallan 18 <sup>YRS.</sup>	<b>\$65</b>	<b>\$900</b>
Laphroaig 10 <sup>YRS.</sup>	<b>\$24</b>	<b>\$300</b>

# BRANDY/ARMAGNAC

<b>COGNAC</b>	45ML	BOTTLE
Martell VS	<b>\$27</b>	<b>\$350</b>
Martell Cordon Bleu	<b>\$40</b>	<b>\$600</b>
Martell XO	<b>\$40</b>	<b>\$600</b>
Hennessy XO	<b>\$45</b>	<b>\$780</b>
Rémy Martin XO	<b>\$40</b>	<b>\$600</b>

<b>ARMAGNAC</b>	45ML	BOTTLE
Château de Laubade XO	<b>\$27</b>	<b>\$350</b>

<b>EAU DE VIE &amp; PISCO</b>	45ML	BOTTLE
Coeur de Lion Drouin	<b>\$22</b>	<b>\$280</b>
Nardini Grappa Bianca	<b>\$25</b>	<b>\$320</b>

# **DRAFT BEER**

**\$18**

**TIGER**

**HEINEKEN**

**BELGIUM WIT**

**IRISH ALE**

# **BOTTLED BEER**

## **CRAFTED IN SINGAPORE**

**BOTTLE**

Singapore Lager by Tuas Brewing Co.

**\$15**

Tiger

**\$16**

## **INTERNATIONAL**

**BOTTLE**

Singha, Thailand

**\$16**

Heineken, Holland

**\$16**

Guinness Stout, Ireland

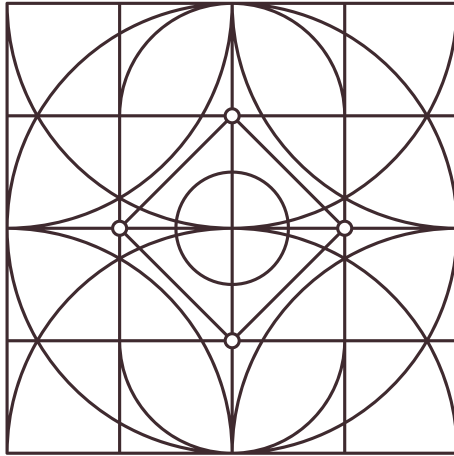
**\$18**

Asahi, Japan

**\$16**

Ginger Beer, Jamaica

**\$16**



ORGANIC BIODYNAMIC WINES

## **WINES BY THE BOTTLE**

Sustainable vineyards cultivate and harvest using ecologically sound, economically viable and socially responsible practices, such as energy and water conservation, use of renewable resources, integrated pest management, and restricted use of man-made chemicals.

Organic Viticulture (OV) –

Organic agriculture avoids all synthetic pesticides, fertilisers and additives.

Biodynamic Viticulture (BV) –

Biodynamic agriculture adopts not only organic practices, but also incorporates astrological influences, lunar cycles, and homeopathic remedies to fertilise the soil, treat diseases and ward off pests. The vineyard soil is seen as part of a connected system with our Earth, other planets and moons, and the air around us.



# BUBBLES

**Moscato d'Asti,  
Perlino Scanavino, NV**

Light, aromatic with sensations of white flowers,  
peach & candied fruit

**\$20** (glass) / **\$90** (bottle)

**Torresella Prosecco Extra Dry, NV**

Semi-sweet with vibrant notes of pear,  
peach, apricot & nectarine

**\$20** (glass) / **\$90** (bottle)

**Champagne Piper-Heidsieck,  
Brut, NV**

Fresh, medium-bodied, fine bubbles,  
notes of apple, pear, vanilla & toast

**\$30** (glass) / **\$120** (bottle)

**Champagne Moët Chandon,  
Brut, NV**

**\$150** (bottle)

**Champagne Piper-Heidsieck Rosé Sauvage,  
Brut, NV**

**\$150** (bottle)

**Laurent-Perrier La Cuvée Brut, NV**

**\$168** (bottle)

**Bollinger Special Cuvée Brut, NV**

**\$250** (bottle)

**Champagne Dom Pérignon,  
Brut**

**\$550** (bottle)

# WHITE WINES

## **Santa Helena, Central Valley, Chile, Chardonnay**

Fruit-forward, smooth, medium-bodied,  
dry, buttery, complex & oaky

**\$17** (glass) / **\$78** (bottle)

## **Sartori, Delle Venezie, Italy, Pinot Grigio**

Light, crisp, fresh, dry, flinty with  
notes of lemon, green apple & blossoms

**\$20** (glass) / **\$95** (bottle)

## **Craggy Range, Martinborough, New Zealand, Sauvignon Blanc**

Light to medium-bodied with citrus,  
gooseberry, apple & herbal aromas

**\$22** (glass) / **\$108** (bottle)

## **Errazuriz Estate, Casablanca Valley, Chile, Sauvignon Blanc**

**\$88** (bottle)

## **Trimbach, Alsace, France, Riesling**

**\$95** (bottle)

## **Jean-Paul Balland Sancerre, Loire Valley, France, Sauvignon Blanc**

**\$112** (bottle)

## **Louis Moreau, Chablis 1er Cru 'Les Fourneaux', Burgundy, France, Chardonnay**

**\$125** (bottle)

## **Nielson by Byron, Santa Barbara County, USA, Chardonnay**

**\$115** (bottle)

## **Robert Mondavi, Napa Valley, USA, Sauvignon Blanc**

**\$150** (bottle)

## **J.A. Ferret Tete de Cru Pouilly-Fuissé, Burgundy, France, Chardonnay**

**\$158** (bottle)

# RED WINES

**Santa Helena, Central Valley,  
Chile, Cabernet Sauvignon**

Powerful, modern, dry with firm tannins &  
flavours of ripe fruit, dark cherry & oak

**\$17** (glass) / **\$78** (bottle)

**Oyster Bay, Marlborough, New Zealand, Pinot Noir**

Medium-bodied, dry, elegant & assertive  
with notes of cherry, plum, spice & oak

**\$22** (glass) / **\$98** (bottle)

**Catena, Mendoza, Argentina, Malbec**

Intense, concentrated with soft textures & notes of  
red & dark fruit, mocha, & sweet spice

**\$22** (glass) / **\$105** (bottle)

**Tenuta di Arceno, Chianti Classico, Italy, Sangiovese**

Medium-bodied, dry with ripe tannins, soft textures  
& flavours of bitter chocolate & black cherry

**\$24** (glass) / **\$112** (bottle)

**Le Menut des Jacobins, Saint-Emilion, Grand Cru**

Light to medium-bodied, fruity, well-balanced with notes  
of cherries, plums, chocolate & vanilla, easy to drink

**\$24** (glass) / **\$112** (bottle)

**Dourthe No. 1, Bordeaux, France,  
Merlot / Cabernet Sauvignon**

**\$88** (bottle)

**Torbreck Woodcutter's, Barossa Valley,  
Australia, Shiraz**

**\$115** (bottle)

**Marina Bay Sands Grande Reserve,  
Saint-Emilion, Grand Cru**

Medium to full-bodied, rich with firm tannins, dark red  
& black fruits, with notes of mocha & spicy oak

**\$135** (bottle)

# RED WINES

**St. Francis, Sonoma County, USA, Cabernet Sauvignon**

**\$138** (bottle)

**Torbreck, Cuvée Juveniles, Barossa Valley, Australia,  
Grenache / Syrah / Mourvèdre**

**\$135** (bottle)

**Château Gloria, St. Julien, Bordeaux,  
France, Cabernet / Merlot**

**\$155** (bottle)

**Le Serre Nuove Dell'Ornellaia, Tuscany,  
Italy, Merlot / Cabernet**

**\$170** (bottle)

**Penfolds Bin 389, South Australia, Shiraz / Cabernet**

**\$185** (bottle)

**Dominus Estate Napanook, Napa Valley, California,  
USA, Cabernet Sauvignon**

**\$238** (bottle)

**Simon Bize Aloxe-Corton Le Suchot,  
Burgundy, France, Pinot Noir**

**\$260** (bottle)

**Rossignol Trapet Gevrey-Chambertin Prieur 1er Cru,  
Burgundy, Pinot Noir**

**\$288** (bottle)

**Marqués de Cáceres, Gran Reserva, Rioja,  
Spain, Tempranillo**

**\$350** (bottle)

**Peter Michael, L'Esprit des Pavots, Sonoma County,  
USA, Cabernet Sauvignon / Merlot**

**\$350** (bottle)

**Château Léoville Barton, Saint Julien, Bordeaux,  
France, Cabernet Sauvignon / Merlot**

**\$480** (bottle)

## MOCKTAILS

\$16

Honey Lemon Ginger Bitters 

Yuzu Lychee 

Strawberry Passion 

Mango Berries 

## FRESHLY SQUEEZED JUICES

\$15

Apple / Orange / Pineapple

Watermelon / Thai Coconut / Sugar Cane

**Green Detox**

(Cucumber, Celery, Granny Smith Apple, Turmeric)

## SOFT DRINKS

\$12

Coca-Cola / Coca-Cola Zero Sugar

Sprite / Tonic / Ginger Ale

Soda / Ginger Beer



Prices are subject to 10% service charge and prevailing goods and services tax.

# FLAVOURED ICED TEAS

\$14

Lychee Iced Tea  / Mango Iced Tea 

Strawberry Iced Tea  / Honey Lemon Iced Tea

# MINERAL WATER

**VOSS**

500ml \$10

**VOSS**

850ml \$13

**Sanpellegrino**

500ml \$10

**Sanpellegrino**

1 Litre \$13

# COFFEE

\$12

Coffee / Espresso / Americano / Latte / Cappuccino

Flat White / Double Espresso / Iced Coffee / Iced Mocha

# RENKU HOT CHOCOLATE

\$15

Dark Chocolate / White Chocolate



Prices are subject to 10% service charge and prevailing goods and services tax.

# TEAS

\$12

Marina Pearls  
Mango Sticky Rice  
Ginger Root <sup>(CF)</sup>  
Imperial Pu'er  
Sencha  
Jasmine  
Mint  
Chamomile  
English Breakfast  
Earl Grey  
Darjeeling

# COFFEE SPECIALISTS

\$14

**Black Samurai**  0% sugar

Black Sesame Milk, Coffee Ice Cubes

**Mr. Kaya**  2% sugar

Kaya Milk, Coffee Ice Cubes, Heavy Cream

**Feel Coconut**  9% sugar

Coconut Water, Coffee Ice Cubes

**Cholico**  3% sugar

Chocolate, Coffee Ice Cubes



(CF) Caffeine-free

Prices are subject to 10% service charge and prevailing goods and services tax.

