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 Slider
Wagyu Beef, Cheddar Cheese, Tomatoes, Pickle, Coral Lettuce $25

Nachos
Guacamole, Sichuan Beef, Sour Cream $25

Turkey Batonettes or Prawns on Laffa Bread
Vine Tomatoes, Japanese Cucumber, Mesclun, House Dressing $25

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

Chicken Satay
Homemade Chicken Skewers, Nasi Goreng, Peanut Sauce $25

Renku Platter
A selection of classic favourites including Chicken Tenders, Lamb Kebabs and 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

Prices are subject to 10% service charge and prevailing goods and services tax.
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
Remy Martin VSOP, Strawberry, Vanilla,
Coffee, Campari Cream

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

$20

Raspberry Chocolate Martini
Kahlúa, Chambord, Heavy Cream

Chocolate Matchatini
Matcha, Remy Martin VSOP, Crème de Cacao, Amaretto, Heavy Cream

Stolen Martini
Stolen Rose Gin, Maraschino 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, Purée

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

Prices are subject to 10% service charge and prevailing goods and services tax.
CLASSIC COCKTAILS
$24

Old Fashioned
Maker’s Mark Bourbon Whiskey, 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

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

### GIN

<table>
<thead>
<tr>
<th>45ML</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brass Lion Singapore Dry Gin</td>
<td>25</td>
</tr>
<tr>
<td>Tanglin Singapore Gin</td>
<td>25</td>
</tr>
<tr>
<td>Tanglin Orchid Gin</td>
<td>25</td>
</tr>
<tr>
<td>Roku Gin</td>
<td>22</td>
</tr>
<tr>
<td>Beefeater</td>
<td>18</td>
</tr>
<tr>
<td>Tanqueray No. 10</td>
<td>27</td>
</tr>
<tr>
<td>Hendrick’s</td>
<td>25</td>
</tr>
<tr>
<td>Monkey 47</td>
<td>30</td>
</tr>
<tr>
<td>The Botanist</td>
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<tr>
<td>Gin Mare</td>
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### VODKA

<table>
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<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>Absolut</td>
<td>22</td>
</tr>
<tr>
<td>Ketel One</td>
<td>25</td>
</tr>
<tr>
<td>Stolichnaya Elit</td>
<td>25</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>27</td>
</tr>
<tr>
<td>Belvedere</td>
<td>25</td>
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<tr>
<td>Tito’s</td>
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### RUM

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>Bacardi Blanca</td>
<td>22</td>
</tr>
<tr>
<td>Bacardi Dark Rum</td>
<td>22</td>
</tr>
<tr>
<td>Bacardi Ocho 8 Years</td>
<td>27</td>
</tr>
<tr>
<td>Sailor Jerry Spiced Rum</td>
<td>30</td>
</tr>
</tbody>
</table>
Prices are subject to 10% service charge and prevailing goods and services tax.

### Tequila/Mezcal

<table>
<thead>
<tr>
<th></th>
<th>45ML</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Patrón Silver</td>
<td>30</td>
<td>360</td>
</tr>
<tr>
<td>Patrón Reposado</td>
<td>30</td>
<td>360</td>
</tr>
<tr>
<td>Patrón Anejo</td>
<td>30</td>
<td>360</td>
</tr>
<tr>
<td>Los Danzantes Reposado Mezcal</td>
<td>32</td>
<td>380</td>
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</table>

### Whiskey/Whisky

#### American

<table>
<thead>
<tr>
<th></th>
<th>45ML</th>
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<tbody>
<tr>
<td>Jim Beam</td>
<td>22</td>
<td>280</td>
</tr>
<tr>
<td>Maker's Mark</td>
<td>22</td>
<td>280</td>
</tr>
<tr>
<td>Elijah Craig</td>
<td>25</td>
<td>320</td>
</tr>
<tr>
<td>Noah's Mill</td>
<td>27</td>
<td>350</td>
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<tr>
<td>Bulleit Bourbon</td>
<td>27</td>
<td>350</td>
</tr>
<tr>
<td>Knob Creek Small Batch Rye</td>
<td>25</td>
<td>320</td>
</tr>
<tr>
<td>Jack Daniel's</td>
<td>22</td>
<td>280</td>
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</table>

#### Irish/Canadian

<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>John Jameson</td>
<td>25</td>
<td>320</td>
</tr>
<tr>
<td>Canadian Club</td>
<td>25</td>
<td>320</td>
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#### Scotch

<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>Timah</td>
<td>25</td>
<td>320</td>
</tr>
<tr>
<td>Monkey Shoulder</td>
<td>25</td>
<td>320</td>
</tr>
<tr>
<td>JWV Black Label</td>
<td>25</td>
<td>320</td>
</tr>
<tr>
<td>JWV Blue Label</td>
<td>40</td>
<td>600</td>
</tr>
<tr>
<td>Chivas Regal 12YRS.</td>
<td>20</td>
<td>280</td>
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<tr>
<td>Chivas Regal 18YRS.</td>
<td>40</td>
<td>600</td>
</tr>
<tr>
<td>Chivas Royal Salute 12YRS.</td>
<td>65</td>
<td>900</td>
</tr>
</tbody>
</table>
### Whiskey/Whisky

#### Japanese & Other Asian

<table>
<thead>
<tr>
<th>Whiskey/Whisky</th>
<th>45ML</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nikka From The Barrel</td>
<td>25</td>
<td>320</td>
</tr>
<tr>
<td>Hibiki 17YRS.</td>
<td>125</td>
<td>1850</td>
</tr>
<tr>
<td>Amrut, Indian Single Malt</td>
<td>25</td>
<td>320</td>
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<tr>
<td>Kavalan</td>
<td>35</td>
<td>320</td>
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#### Single Malt

<table>
<thead>
<tr>
<th>Whiskey/Whisky</th>
<th>45ML</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Balvenie Double Wood 12YRS.</td>
<td>27</td>
<td>350</td>
</tr>
<tr>
<td>Glenfiddich 12YRS.</td>
<td>25</td>
<td>320</td>
</tr>
<tr>
<td>Glenfiddich 18YRS.</td>
<td>45</td>
<td>780</td>
</tr>
<tr>
<td>Singleton 12YRS.</td>
<td>25</td>
<td>320</td>
</tr>
<tr>
<td>Glenlivet 12YRS.</td>
<td>27</td>
<td>320</td>
</tr>
<tr>
<td>Glenlivet 15YRS.</td>
<td>37</td>
<td>380</td>
</tr>
<tr>
<td>Glenlivet 18YRS.</td>
<td>45</td>
<td>780</td>
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<tr>
<td>Macallan 12YRS.</td>
<td>25</td>
<td>320</td>
</tr>
<tr>
<td>Macallan 15YRS.</td>
<td>37</td>
<td>380</td>
</tr>
<tr>
<td>Macallan 18YRS.</td>
<td>65</td>
<td>900</td>
</tr>
<tr>
<td>Laphroaig 10YRS.</td>
<td>24</td>
<td>300</td>
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</table>

Prices are subject to 10% service charge and prevailing goods and services tax.
### BRANDY/ARMAGNAC

<table>
<thead>
<tr>
<th></th>
<th>45ML</th>
<th>BOTTLE</th>
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</thead>
<tbody>
<tr>
<td>COGNAC</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Martell VS</td>
<td>27</td>
<td>350</td>
</tr>
<tr>
<td>Martell Cordon Bleu</td>
<td>40</td>
<td>600</td>
</tr>
<tr>
<td>Martell XO</td>
<td>40</td>
<td>600</td>
</tr>
<tr>
<td>Hennessy XO</td>
<td>45</td>
<td>780</td>
</tr>
<tr>
<td>Remy Martin XO</td>
<td>40</td>
<td>600</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>ARMAGNAC</th>
<th>45ML</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chateau de Laubade XO</td>
<td>27</td>
<td>350</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>EAU DE VIE &amp; PISCO</th>
<th>45ML</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coeur de Lion Drouin</td>
<td>22</td>
<td>280</td>
</tr>
<tr>
<td>Nardini Grappa Bianca</td>
<td>25</td>
<td>320</td>
</tr>
</tbody>
</table>

### DRAFT BEER

- TIGER
- HEINEKEN
- BELGIUM WIT
- IRISH ALE

Prices are subject to 10% service charge and prevailing goods and services tax.
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 and candied fruit
$18 (glass) / $85 (bottle)

Torresella Prosecco Extra Dry, NV
Semi-sweet with vibrant notes of pear, peach, apricot and nectarine
$18 (glass) / $85 (bottle)

Champagne Piper-Heidsieck, Brut, NV
Fresh, medium-bodied, fine bubbles, notes of apple, pear, vanilla and toast
$25 (glass) / $118 (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)

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

Santa Helena, Central Valley, Chile, Chardonnay
Fruit-forward, smooth, medium-bodied, dry, buttery, complex and oaky
$17 (glass) / $78 (bottle)

Sartori, Delle Venezie, Italy, Pinot Grigio
Light, crisp, fresh, dry, flinty with notes of lemon, green apple and blossoms
$20 (glass) / $95 (bottle)

Craggy Range, Martinborough, New Zealand, Sauvignon Blanc
Light to medium-bodied with citrus, gooseberry, apple and 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-Fuisse, Burgundy, France, Chardonnay
$158 (bottle)

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

Santa Helena, Central Valley, Chile, Cabernet Sauvignon
Powerful, modern, dry with firm tannins and flavours of ripe fruit, dark cherry and oak
$17 (glass) / $78 (bottle)

Oyster Bay, Marlborough, New Zealand, Pinot Noir
Medium-bodied, dry, elegant and assertive with notes of cherry, plum, spice and oak
$22 (glass) / $98 (bottle)

Catena, Mendoza, Argentina, Malbec
Intense, concentrated with soft textures and notes of red and dark fruit, mocha, and sweet spice
$22 (glass) / $105 (bottle)

Tenuta di Arceno, Chianti Classico, Italy, Sangiovese
Medium-bodied, dry with ripe tannins, soft textures and flavours of bitter chocolate and 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 and 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 and black fruits, with notes of mocha and spicy oak
$135 (bottle)

Prices are subject to 10% service charge and prevailing goods and services tax.
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  
$145 (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)

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

$10

- Coca-cola / Sprite
- Tonic / Ginger Ale
- Soda / Ginger Beer

**MOCKTAILS**

$16

- Honey Lemon Ginger Bitters
- Yuzu Lychee
- Strawberry Passion
- Mango Berries

**FRESHLY SQUEEZED JUICES**

$14

- Apple / Orange / Pineapple
- Watermelon / Thai Coconut / Sugar Cane
- Green Detox
  (Cucumber, Celery, Granny Smith Apple, Turmeric)

**SOFT DRINKS**

$10

- Coca-cola / Sprite
- Tonic / Ginger Ale
- Soda / Ginger Beer

Prices are subject to 10% service charge and prevailing goods and services tax.
FLAVOURED ICED TEAS
$12

Lychee Iced Tea / Mango Iced Tea
Strawberry Iced Tea / Honey Lemon Iced Tea

MINERAL WATER

VOSS
500ml $10

VOSS
850ml $13

San Pellegrino
500ml $10

San Pellegrino
1 Litre $13

COFFEE
$10

Coffee / Espresso / Milk
Hot Chocolate / Americano / Latte
Cappuccino / Flat White / Double Espresso
Iced Coffee / Iced Mocha / Iced Chocolate

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

$12

- Marina Pearls
- Mango Sticky Rice
- Ginger Root *(CF)*
- Imperial Pu’er
- Sencha
- Jasmine
- Mint
- Chamomile
- English Breakfast
- Early Grey
- Darjeeling

**COFFEE SPECIALISTS**

$12

- **Black Samurai**
  Warm Black Sesame Milk, Coffee Ice Cubes

- **Mr. Kaya**
  Warm Kaya Milk, Coffee Ice Cubes, Heavy Cream

- **Feel Coconut**
  Coconut Water, Coffee Ice Cubes

- **Cholico**
  Warm Chocolate, Coffee Ice Cubes

*(CF) Caffeine–free*

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