

WINES

CHAMPAGNE/SPARKLING /ROSÉ WINE

	HAPPY HOUR	GLASS	BOTTLE
Ruffino Prosecco, Veneto, Italy	9		50
Taittinger Brut Réserve, France	15		88
M. Chapoutier Côtes-Du-Rhône "Belleruche" Rosé, France	12	16	75

WHITE WINES

Miguel Torres, Santa Digna, Sauvignon Blanc, Chile	10	12	55
Robert Mondavi, Twin Oaks, Chardonnay, USA	11	13	60
Bolla 'Il Gambero' Soave Classico Doc, Italy	11	14	63
St Hallett, Eden Valley, Riesling, Australia			85
Mount Riley, Pinot Gris, New Zealand			88
Louis Jadot, Chablis, Burgundy, France			105
Domaine Ferraud & Fils, Pouilly Fuissé, France			120

RED WINES

Torres, Altos Ibericos, Rioja Crianza, Spain	11	15	66
Xanadu Exmoor, Shiraz, Australia	14	19	86
Mount Riley, Pinot Noir, New Zealand	14	20	88
Miguel Torres, Santa Digna, Cabernet Sauvignon, Chile			68
Jean Leon 3055, Merlot Petit Verdot Organic, Spain			80
Robert Mondavi, Private Selection, Cabernet Sauvignon, USA			90
Louis Jadot, Couvent Des Jacobins Bourgogne Pinot Noir, France			94
Tenuta dell'Ornellaia, Le Volte, Tuscany, Italy			105
Petaluma, Cabernet Sauvignon, Coonawarra, Australia			125

HAPPY HOUR

TILL 9PM DAILY

DRAUGHT BEERS

	COUNTRY	HAPPY HOUR	½PINT	PINT
Tiger	Singapore	11	8	14
Erdinger	Germany	12	11	18
Guinness	Ireland	12	11	18
Kirin	Japan	11	10	17
Archipelago Singapore Blonde	Singapore	12	10	17
Archipelago Tok Kong	Singapore	12	10	17
Craft Beer	International	12		

BAR BITES

Mixed Olives (V) 6

Citrus Peel, Herbs, Smoked Paprika

House-Made Chips (V) 8

Cheddar Chipotle, Smoked Paprika, Chives

Crispy Fish Skin 8

Salted Egg, Crustacean Rice Puff

Gourmet Sausages 19

Bratwurst, Orange-Braised Sauerkraut, Baked Potatoes, Mustard

House-Made Hot Wings 14

Beer-Marinated, Hot Sauce

Chicken Skewers 14

Spicy Paprika, Mint Yogurt

Beef Skewers 16

Spicy Paprika, Mint Yogurt



OKTOBERFEST

7 TO 27 OCTOBER 2019

PAULANER OKTOBERFESTBIER

11 per bottle | 50 for 5 bottles

GERMAN PORK SAUSAGES 16

Traditional Sauerkraut, Creamy Mash, Caraway Jus

OBATZDA FILLED BREZEL BALLS 13

White Cabbage Salad

CLASSIC SPECIALITY BEERS

MENABREA LA 150° BIONDA LAGER (IT) 13

A well-balanced beer with notable fruity aroma. In the market since 1846, this specialty is created using yeast and premium raw materials with a long maturation period. ABV 4.8% 330ML

GOSNELLS LONDON MEAD (ENG) 15

Mead is probably the world's oldest fermented drink. Gosnells classic London Mead was born out of Tom Gosnell's desire to modernise and revive a centuries-old British brewing practice. It celebrates the simplicity of mead and is made by hand with just three ingredients - citrus blossom honey, water and yeast. ABV 5.5% 330ML

BLACK KITE SOUTHSIDE ALE (HK) 15

A light ale, brewed with jasmine tea for a refreshing fragrance and flavour ABV 4.5% 330ML

STRAITS PALE ALE (CAM) 13

Crisp, refreshing beer, brewed using single dry-hopped Citra. Notes of passionfruit, citrus and lychee. Well-balanced with dry golden tones and a clean finish. ABV 4.5% 330ML

TSB SIGNATURE COCKTAILS

TSB SLING

Hendrick's Gin, Maraschino Liqueur, Salted Pineapple, Cucumber, Lime, Bitters

TOK KONG MARTINI

Rum, Whisky, Tok Kong IPA Beer, Espresso

GINGER MULE

Whisky, Fresh Ginger, Lime, Ginger Beer, Ginger Ale, Bitters

TSB SWIZZLE

Dark Rum, Hazelnut, Mango, Grapefruit, Cranberry

THE MAYAHUEL

Tequila, Lemon, Pineapple, Mint Leaf, Green Tea Agave, Sprite

TSB Signature Cocktails 20
International Cocktails from 22



CRAFT BEERS

SIBEH HO WITBIER ARCHIPELAGO (SG) 13

Unfiltered witbier has a natural cloudiness and a smooth white head. Refreshing with flavours of Curaçao orange peel and coriander. ABV 4.5% 330ML

KI SIAO BROWN ALE ARCHIPELAGO (SG) 13

Malty sweetness hidden inside a great body will make you go absolutely beerserk! ABV 5% 330ML

RYE & PINT SUNDAY'S BREW (SG) 15

A refreshing and tasty Pilsner with initial citrus and floral notes, rounding off with a malty finish. ABV 5% 330ML

RYE & PINT TRIPPIN WHEAT (SG) 14

Brewed with malted wheat and Amarillo hops, expect notes of cloves, bananas and a citrus finish in this delightful brew. ABV 5% 330ML

TAVERN'S CASK ENGLISH ALE (SG) 13

Considered the most "Home-Brewed" beer in the 17th century, because of its simplicity and top fermenting yeast that does not require cooling technology. In 1840, it became the most popular beer in the U.K. Most of the different Ale style like IPA and so forth derived from it in the later years. Flavour: Light bodied, Fruity with moderate Hops profile ABV 4.5% 330ML

SINGAPORE GOLDEN ALE (SG) 13

SG. Ale is crafted to be refreshing like a Lager, but aromatic like a Hopped ale yet not too bitter to suit the Asian's palate. Flavour: Refreshing crisp, aromatic with a melon note, light fruitiness. ABV 4% 330ML

COOPERS ORG. PALE ALE (AUS) 13

Compelling flavor with its fruity and floral Character, balanced with a crisp bitterness. ABV 4.5% 375ML

BRIDGE ROAD SUMMER ALE (AUS) 14

Pale malts and aromatic hops combined to make an easy-drinking classic golden ale. ABV 4.4% 330ML

ACME PALE ALE (AM) 15

Clean-tasting and pleasantly malty, Acme Pale is brewed with Yakima Valley hops, American two-row malt and British specialty malts for depth. ABV 5% 355ML

BLUE STAR (AM) 15

Sweetwater Blue is unique lighter style ale enhanced with a hint of fresh blueberry extremely subtle and the finish is extra clean. ABV 4.6% 355ML

DELIRIUM TREMENS (BEL) 20

A golden colour with a striking bouquet, citrus and bananas, cloves and sweet fruits (orange, pineapples, bananas). Brewed using 3 types of yeast. ABV 8.5 % 330ML

CHIMAY BLUE (BEL) 22

Intense flavours of plum and sugary dates. ABV 9.0% 330ML

HOBGOBLIN (ENG) 18

Strong in roasted malt with a moderate hoppy bitterness and slight fruity character that lasts through to the end and has a delicious chocolate toffee malt flavour balanced. ABV 5.2% 500ML

FUCKING HELL (GER) 15

Named after Austrian town of Fucking (foo-king), this 'hell' (German word for pale) lager is clean and crisp with a slight fruity tropical fruit finish. ABV 4.9% 355ML

WHITE ALE (JPN) 15

Multi-award winning wheat beer spiced with coriander, orange and nutmeg in the Belgian "wit style". ABV 5.5% 330ML

HITACHINO NEST LAGER (JPN) 17

Refreshing, well-balanced Lager containing hops with a fruity bitterness and sweetness from malt. ABV 5.5% 330ML

KAGUA BLANC YUZU (JPN) 17

Pale light yellow and cloudy with a creamy head and wheat derived smooth taste. ABV 8% 330ML

KAGUA ROUGE SANSHO (JPN) 18

Rosy dark copper colour with a creamy head. Mixed aroma of spicy sansho and roasted malt. ABV 9% 330ML

ROYAL JAMAICAN GINGER BEER (JA) 14

Brewed with Jamaican ginger, Jamaican cane sugar, cascade hops, and a touch of rum. ABV 4.4% 355ML



ALL DAY SET MENU

2-course 26

(one appetiser or dessert & one main)

3-course 32

(choice of one appetiser, main and dessert)

APPETISER

Mushroom Velouté (V)

Rough-blended Wild Mushrooms, Toasted Bread

Roasted Tomato Soup (V)

Rustic Style, Toasted Bread

Waldorf Salad

Watercress, Roasted Walnuts, Chicken Breast,
Apple Yogurt Dressing

Caesar Salad

Bacon, Leafy Romaine, Avocado, Anchovies, Parmesan

MAIN

House-Made Gnocchi (V)

Porcini, Butter Cream, Leafy Salad

Poached Barramundi

Rucola Leaves, Vine Tomatoes, Salsa Verde, Breadcrumbs

Roasted Baby Chicken

Garlic Mash Potatoes, Mustard Chicken Jus

DESSERT

Artisanal House-Made Gelato (2 per scoop)

Yogurt, Strawberry, Pistachio, Vanilla

Chocolate Brownie

Pistachio Praline, Raspberry Coulis, Vanilla Gelato

New York Cheese Cake

Strawberry Compote

SIDES 5

Edamame (V)

Pink Peppercorn Salt, Truffle Oil

Brussel Sprouts

Pan Roasted, Bacon

Sautéed Broccolini (V)

Roasted Garlic, Lemon, Walnuts

House-Made Chips (V)

Cheddar Chipotle, Smoked Paprika, Chives

Prices are subject to service charge and prevailing government tax.

Our team will be happy to assist with any special dietary requirements. (V) Vegetarian



THE STAMFORD BRASSERIE

SOUPS

Chef's Daily Soup 10

Mushroom Velouté (V) 10
Rough-blended Wild Mushrooms, Toasted Bread

Roasted Tomato Soup 10
Rustic Style, Toasted Bread

TSB Bisque 19 
Mixed Seafood, Toasted Garlic Bread

ENTRÉE

Steak Tartar 20
Beef Tenderloin, Classic Style, Crisp Bread

Butcher's Meat Board 
32 (Sharing for 2) | 55 (Sharing for 4)
Parma Ham, Salami, Mortadella, Foie Gras Terrine,
Onion Jam, Honey Mustard Potato Salad,
Bratwurst, Rye Bread

Add-Ons (with any dish)

Bacon 2	Leafy Greens 3
Chicken Breast 5	Sautéed Mushrooms 3
Egg 2	Smoked Salmon 6

SIDES

Edamame (V) 8
Pink Peppercorn Salt, Truffle Oil

House-Made Chips (V) 8
Cheddar Chipotle, Smoked Paprika, Chives

Brussel Sprouts 10
Pan-roasted, Bacon

Sautéed Broccolini (V) 10
Roasted Garlic, Lemon, Walnuts

SALAD

Beetroot (V) 17
Pickles Beetroot, Fresh Berries, Buffalo Mozzarella

Waldorf 19
Watercress, Roasted Walnuts, Poached Chicken,
Apple Yogurt Dressing

Kale Caesar 18
Bacon, Baby Kale, Anchovies, Parmesan, Egg

Super Food (V) 18
Mixed Leaf, Tri- Colour Quinoa, Bulgur, Avocado,
Lemon Vinaigrette

Grilled Asparagus 20
Parma Ham, Lemon Ricotta, Parmesan, Rocket

Pan-Roasted Salmon Tataki 20
Leafy Greens, Pink Radish, Shoyu Tataki Dressing

MAIN

House-Made Potato Gnocchi (V) 19
Porcini, Butter Cream, Leafy Greens

BBQ Kurobuta Pulled Pork Sandwich 19
Asian Cabbage Slaw, Mustard, Bacon Jam

BBQ Pork Ribs 27
Baked Potatoes, House-Made BBQ Sauce, Leafy Greens

One Pot Chicken Stew 22
Chicken, Seasonal Vegetables, Parmesan

Roasted Baby Chicken 22
Garlic Mash Potatoes, Brussel Sprouts,
Mustard Chicken Jus

Poached Barramundi 22
Leafy Greens, Vine Tomatoes, Salsa Verde, Breadcrumb

Classic Braised Beef Cheek 32 
Garlic Mash Potatoes, Crisp Kale, Broccoli, Red Wine Jus



Chef's recommendation

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Impossible Burger (V) 23

Plant-based Patty, Tomatoes, Romaine Lettuce,
Pickles, Brioche Pepper Bun

TSB Burger 26

Wagyu, Tomatoes, Radicchio, Pickles,
Brioche Pepper Bun

DESSERT

Artisanal House-Made Gelato
(2 scoops 8 / 3 Scoops 10)
Yogurt, Strawberry, Pistachio, Vanilla

New York Cheese Cake 12
Strawberry Compote

Chocolate Brownie 12
Pistachio Praline, Raspberry Coulis, Vanilla Gelato



SPIRITS

GIN

- Bombay Sapphire** 18
- Monkey 47** 20
- Hendrick's** 22

VODKA

- 42 Below** 18
- Grey Goose** 22
- Black Cow** 20

RUM

- Bacardi Carta Blanca** 18
- Plantation O.P Dark** 20
- Mount Gay Extra Old** 25

TEQUILA

- Camino Gold Tequila** 18
- Patron Silver** 19

COGNAC

- Martell VSOP Red Barrel** 22

WHISKY / SINGLE MALT

- Dewar's White Label** 18
- Macallan 12 Year Old** 24
- Glenfiddich 12 Year Old** 20
- Glenmorangie 10 Year Old** 20
- Kavalan Solist** 21
- Nikka Coffey Grain** 20
- Bulleit** 16
- Jack Daniels** 18

APERITIF / LIQUEUR

- Baileys** 16
- Amaretto** 19
- Kahlua** 16
- Aperol** 14
- Sambuca Vacarri** 16
- Campari** 16

SOFT DRINKS

- Coke, Diet Coke, Sprite, Tonic, Ginger Ale** 6

MINERAL WATER

- Acqua Panna 750ml** 9
- San Pellegrino 750ml** 9

COFFEE

- Americano** 6
- Coffee** 5.80
- Cappuccino** 6.50
- Flat White** 6.50
- Café Latte** (Hot / Iced) 6.50 / 6.80
- Café Mocha** (Hot / Iced) 6.50 / 6.80
- Solo Espresso** 5
- Double Espresso** 6
- Hot Chocolate** (Hot / Iced) 6.50 / 6.80

TEA

- Iced Lemon Tea** 6.80
- TWG Tea Selection**
(English Breakfast Tea, Earl Grey, Chamomile,
Jasmine Green Tea, Moroccan Mint) 6.50

JUICES

- Chilled Juice** (Orange, Mango,
Pineapple, Guava) 8

NON-ALCOHOLIC BEER

- Heineken 0.0** 8

Prices are subject to prevailing taxes and service charge

