

Lunch Menu

12 p.m. to 2 p.m.

APPETISERS

New England Clam Chowder Soup, Garlic Toast	\$28
Cobb Salad, Bacon, Chicken Breast, Tomato, Hard-boiled Egg, Chives, Frisée Lettuce	\$28
Bruschetta Italiana, Sun-dried Tomato, Crispy Kale, Shaved Grana, Arugula Leaves	\$25
Grilled Corn Cake, Sautéed Porcini Mushroom, Shaved Vegetables, Tomato Sherry Broth (V)	\$30
Thin Sliced Avocado, Smoky Burrata Cream, Diced Apple, Toasted Almonds, Chilli Lime Dressing (V)	\$30

MAIN COURSES

Tossed Spaghetti, Capers, Olive, Red Pepper, Parsley (V)	\$32
Hainanese Kurobuta Pork Chop, Fragrant Rice	\$42
Steamed Cod Fish, Sautéed Seasonal Vegetables, Green Pea Mousse, Sauce Vierge	\$48
Chilli Con Carne, Red Kidney Bean, Cream Cheese, Herb Lavosh	\$40
Rib-Eye Steak (220g), Potato Pavé, Charred Cabbage, Sauce Au Poivre	\$50

(V) Denotes Vegetarian

All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.

D E S S E R T S

Ice Cream Sandwich Brioche, Chocolate Bar \$22

Composed Fruit Platter, Mint Granita \$22

The Vitrines

Select from our display of artisanal chocolates,
handcrafted pastries, antipasti, caviar and cheeses.

CAVIAR

Superior

Premium

Exclusive

30g | 50g | 125g | 250g

\$96 \$128 - -

\$115 \$150 - -

\$138 \$181 \$422 \$798

Served with Egg Mimosa, Parsley, Sour Cream, Chives, Shallots, Blinis

ANTIPASTI

A Selection of Antipasti and Charcuterie

from \$22

CHEESES

8 Varieties of French Cheeses, Crackers, Condiments

\$28

CHOCOLATES

Republic Pralines

Republic Chardon Liqueurs

per piece

\$5

\$5

PASTRY

A Selection of Miniature Cakes

\$15 each

Midday Menu

29 and 30 September, 3 p.m. to 5 p.m.

1 to 3 October, 2.30 p.m. to 5 p.m.

Avocado Eggplant Dip, Toasted Sourdough, Basil, Olive Pearl (V)	\$22
Republic Fries, Pecorino Romano, Truffle Aioli (V)	\$22
Rolled Pizza, Buffalo Mozzarella, Tomato, Rucola, Basil (V)	\$32
Beef Burger, Wagyu Beef Patty, Bacon, Monterey Jack, Caramelised Onion, Tomato Mustard	\$38

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Dinner Menu

29 September, 5.30 p.m. to 1.30 a.m.
30 September to 2 October, 5.30 p.m. to 2 a.m.
3 October, 5.30 p.m. to 11 p.m.

MAIN COURSES

Mini Kueh Pie Tee, Singapore Chilli Crab Sauce (6 Pieces)	\$28
Avocado Eggplant Dip, Toasted Sourdough, Basil, Olive Pearl (V)	\$22
Creamy Truffle Arancini, Arrabbiata, Taleggio (V)	\$28
Boneless Texas Buffalo Wings, Barbecue Sauce, Criss-cross Chips, Ranch Dip	\$30
Beef Burger, Wagyu Beef Patty, Bacon, Monterey Jack, Caramelised Onion, Tomato Mustard	\$38
Fish and Chips, Green Pea Purée, Sour Lemon, Sauce Gribiche	\$38
Roasted Kurobuta Pork Bun, Hoisin Sauce, Spiced Mango Papaya Salsa	\$32
Rolled Pizza, Buffalo Mozzarella, Tomato, Rucola, Basil (V)	\$32
Republic Fries, Pecorino Romano, Truffle Aioli (V)	\$22

DESSERTS

Ice Cream Sandwich Brioche, Chocolate Bar	\$22
Warm Pecan Apple Bourbon Tart, Milk Chocolate Chantilly	\$22

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Cocktails

MYTHICAL BEAST

\$30

Brass Lion Gin | Dry Sherry | Port City Syrup | Orleans Bitters

TIMELESS BEAUTY

\$30

Monkey Shoulder Whisky | Tropical Cordial | Pineapple Juice | Earl Grey Tea | Dairy

CITY CIRCUIT

\$30

Plantation 3 Stars Rum | Guava | Wolfberry | Telmont Champagne | Citrus

YOU ONLY LIVE TWICE

\$30

Ki No Bi Kyoto Dry Gin | Vodka | Dill | Lillet Blanc | Sakura Vermouth

FORD VS FERRARI

\$30

Michter's Rye | Campari | Chianti Balsamico | Orleans Bitters | Telmont Champagne | Perrier

SUMMER OF LOVE

\$30

Altos Blanco Tequila | Hibiscus | Mancino Rosso Vermouth | Cointreau | Chocolate Bitters

HIGH SOCIETY

\$30

Hendrick's Gin | Porcini Mushroom | Campari | House Blend Red Sweet Vermouth

REPUBLIC SPRITZ

\$30

Lillet Blanc | Chartreuse Yellow | London Essence White Peach and Jasmine Soda

ENGLISH MILK PUNCH

\$30

Rémy Martin VSOP | Ruby Port | Cacao | Verjus | English Breakfast Tea | Dairy

SNAKES & DEVILS

\$30

Widges Gin | Cocchi | Elderflower | Apple | Chardonnay | London Essence Soda

Decanters

Add a little cosy home-style sophistication to your cocktail experience by sharing a decanter of your favourite tippie.

\$215 per decanter (8 servings)

NEGRONI

Widges Gin | Campari | Red Sweet Vermouth

OLD FASHIONED

Michter's Bourbon | Bitters | Sugar

HIGH SOCIETY

Hendrick's Gin | Porcini Mushroom | Campari | House Blend Red Sweet Vermouth

TIMELESS BEAUTY

Monkey Shoulder Whisky | Tropical Cordial | Pineapple Juice | Earl Grey Tea | Dairy

Champagnes

Renowned for their 160-year heritage in the world of great wines, the Champagne House Barons de Rothschild, presents our exclusive Ritz cuvée made from the finest Champagne terroirs.

	Glass	Bottle
CHAMPAGNES BY THE GLASS	150ml	750ml
NV Barons de Rothschild, Réserve Ritz, Brut	\$40	\$208
NV Barons de Rothschild, Réserve Ritz, Rosé	\$45	\$228
2010 Dom Pérignon, Brut	\$138	\$668
CHAMPAGNES BY THE BOTTLE		
NV Suenen C+C, Blanc de Blancs, Grand Cru, Extra Brut		\$288
2015 Marie-Courtin, Concordance, Blanc de Noirs, Extra Brut		\$338
NV Billecart-Salmon, Brut Rosé		\$618
1999 Salon, Le Mesnil, Blanc de Blancs, Brut		\$2438

Our full wines and spirits list is available upon request.

Wines

	150ml	750ml
WHITE WINES		
2021 Nik Weis Selection Urban, Riesling, Mosel Germany	\$29	\$148
2016 Beringer, Chardonnay, Rhine House USA	\$34	\$168
2020 Louis Jadot, Chablis France	\$36	\$180
2020 Jean-Max Roger, Sancerre, Loire Valley France	\$40	\$200
2019 Clarendelle Blanc by Haut-Brion, Bordeaux France	\$42	\$210
ROSÉ WINE		
2019 Château d'Estoublon, Les Baux-de-Provence France	\$34	\$168
RED WINES		
2019 Beaulieu Vineyards, Merlot USA	\$31	\$156
2018 Pirramimma, Shiraz, McLaren Vale Australia	\$34	\$168
2019 Lamole di Lamole, Chianti Classico, Tuscany Italy	\$36	\$178
2016 Clarendelle Rouge by Haut-Brion, Bordeaux France	\$42	\$210

Other Beverages

COFFEE

Americano Espresso Ristretto	\$15
Latte Cappuccino Mocha	\$18
Choice of Full Cream Milk, Skimmed Milk, Oat Milk, or Soy Milk	
Iced Coffee	\$18
Hot Chocolate	\$15

WATER

500ml | 1000ml

Acqua Panna	\$15	\$19
San Pellegrino	\$15	\$19

CARBONATED BEVERAGES

7 Up Pepsi Diet Pepsi	\$13
Tonic Ginger Beer Ginger Ale	\$13
London Essence Peach & Jasmine Soda	\$13
East Imperial Grapefruit Soda	\$13

JUICES

Apple Mango Orange Pineapple Pink Guava	\$18
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Tea Selection

\$20

Select from our curated selection of Ronnefeldt teas, which have been traditionally handpicked and handcrafted from the best tea gardens in the world since 1823.

SUPERIOR OOLONG

One of the most exquisite semi-fermented teas, of which only small quantities are harvested each year

WHITE YIN LONG

A rarity from the mountains of Anhui's province, delicately rolled by hand and heated to halt fermentation

PU - ER

A tea specialty from Yunnan with a strong and earthy flavour

JASMINE PEARLS

The leaves of this rare specialty from China are plucked by hand and rolled into small balls. It is flavoured with freshly plucked Jasmine petals, which lend the tea its delicate floral notes

FANCY SENCHA

A premium large-leafed Sencha that boasts refined tartness with a breath of sweetness

MORGENTAU

A fascinating tea composition with Sencha, flower petals and the subtle fruity flavours of mango and lemon

PAI MU TAN & MELON

The delicate aroma of melons lends the renowned Pai Mu Tan its typically fine sweetness

O O L O N G P E A C H

The sheer delightful taste of stunning Oolong, fragrant orange blossoms, luscious peach and apricot

L E M O N G R A S S

A refreshing and revitalising herbal infusion with the sparkling citrus flavour of lemongrass

P E P P E R M I N T

The cool freshness of menthol flavoured tea leaves

C A M O M I L E

Whole camomile blossoms add a tart, floral touch

G R A N N Y ' S G A R D E N

Made with fruity fresh rhubarb and rounded off with the delicate sweetness of vanilla

S O F T P E A C H

The delicate, soft aroma of peaches blended with vanilla

J U I C Y A P P L E

The sweetness of juicy, sun-kissed apples with a tantalising fragrance