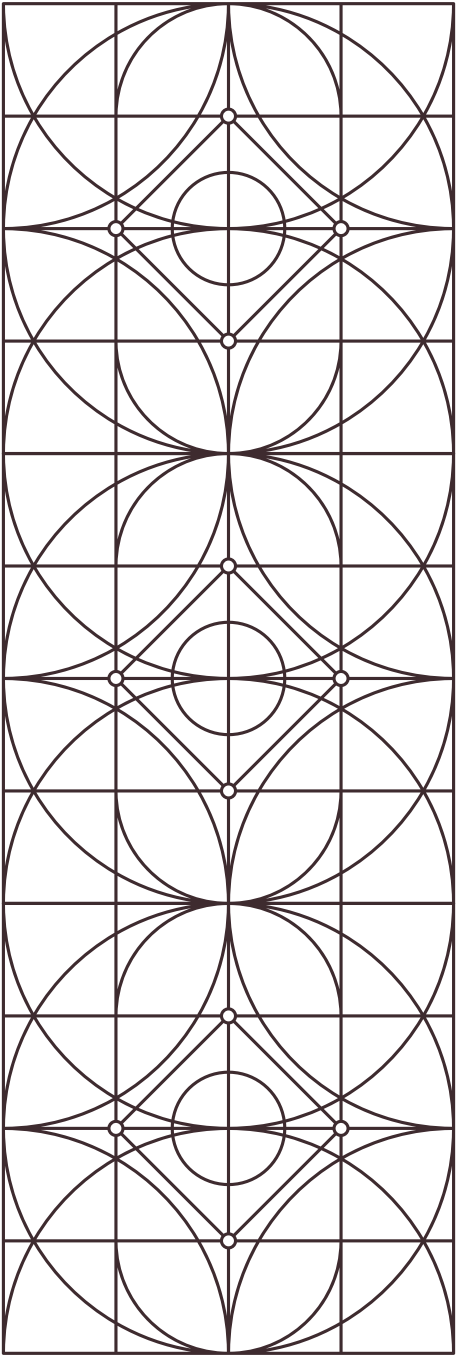


RENKU

B A R & L O U N G E



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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 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**

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**

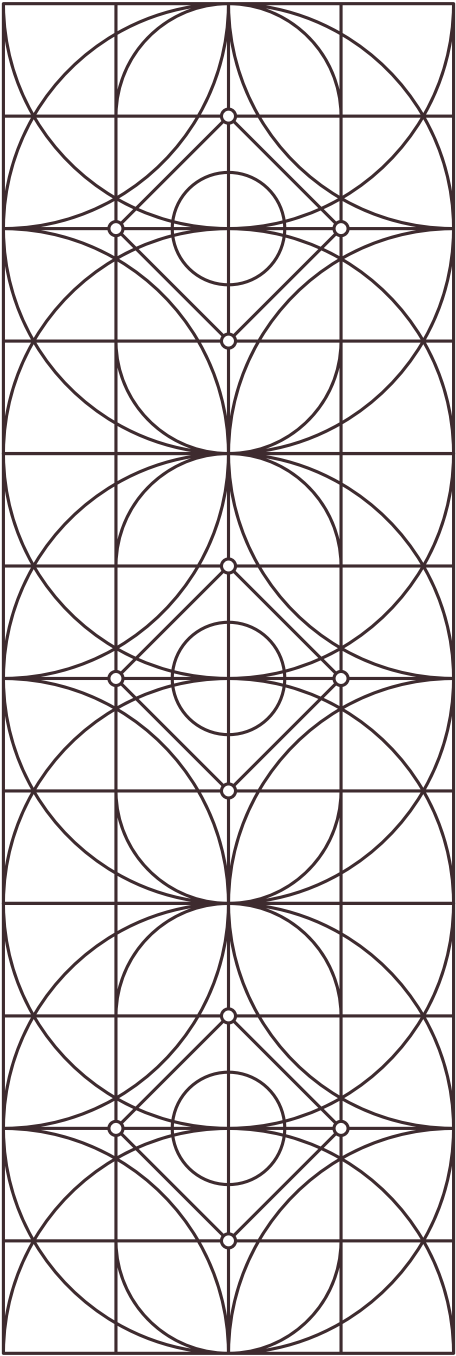
Char Kway Teow

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



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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

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

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

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

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

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 Years	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 Reposado Mezcal	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 ^{YRS.}	20	280
Chivas Regal 18 ^{YRS.}	40	600
Chivas Royal Salute 12 ^{YRS.}	65	900

WHISKEY/WHISKY

JAPANESE & OTHER ASIAN

	45ML	BOTTLE
Nikka From The Barrel	25	320
Hibiki 17 ^{YRS.}	125	1850
Amrut, Indian Single Malt	25	320
Kavalan	35	320

SINGLE MALT

	45ML	BOTTLE
Balvenie Double Wood 12 ^{YRS.}	27	350
Glenfiddich 12 ^{YRS.}	25	320
Glenfiddich 18 ^{YRS.}	45	780
Singleton 12 ^{YRS.}	25	320
Glenlivet 12 ^{YRS.}	27	320
Glenlivet 15 ^{YRS.}	37	380
Glenlivet 18 ^{YRS.}	45	780
Macallan 12 ^{YRS.}	25	320
Macallan 15 ^{YRS.}	37	380
Macallan 18 ^{YRS.}	65	900
Laphroaig 10 ^{YRS.}	24	300

BRANDY/ARMAGNAC

COGNAC	45ML	BOTTLE
Martell VS	27	350
Martell Cordon Bleu	40	600
Martell XO	40	600
Hennessy XO	45	780
Remy Martin XO	40	600

ARMAGNAC	45ML	BOTTLE
Chateau de Laubade XO	27	350

EAU DE VIE & PISCO	45ML	BOTTLE
Coeur de Lion Drouin	22	280
Nardini Grappa Bianca	25	320

DRAFT BEER

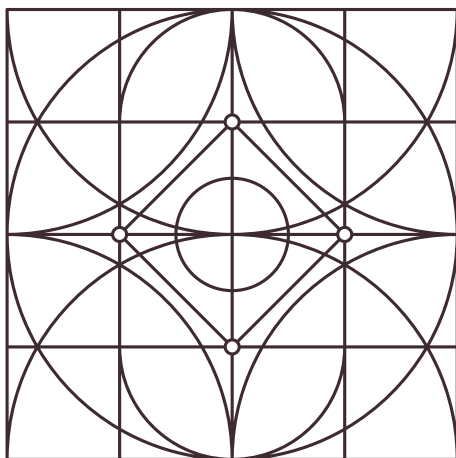
\$18

TIGER

HEINEKEN

BELGIUM WIT

IRISH ALE



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.

B U B B L E S

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)

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)

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)

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 Trapat 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.

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

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

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.

