

Vol. 11

# The Bund

## JUNIOR

THE POCKET BAR

### Cuisine

#### Port Salad \$25++

Shanghainese Soy Dressing, Diamond Clams, Cockle Clams, Jumbo Crab, Cucumber, Edamame

#### Cow Noods \$25++

Borscht Beef Consomme, Egg Noodles, Braised Wagyu Shank, House-made Truffle Mushroom Wonton, Daikon, Beetroot

#### Osmanthus Lotus \$18++

Lotus Root, Glutinous Rice, Osmanthus Glaze, Red Dates, Wolfberries

#### Sweet Beans \$15++

Warm Red Bean Pancakes, House-made Milky Oolong Ice Cream, Fairy Dust



### Cocktails \$26++

#### Paris of the East

Bol's Genever, Galliano Vanilla, Brown Butter, Maple Syrup, Clarified Cream & Milk, Molasses Bitters

#### Jade Harbour

Peddlers Gin, House-made Lychee Kombu Cordial, Matcha, Carbonation

#### Sweet Sipper

House-made Pomelo Soda, Absinthe, Vermouth, Lemon

#### Silk Route

Gin, Shiitake Mushroom, Mixed Peppercorns, Vermouth, Grapefruit Bitters

#### Rum of the Orient

Planteray Original Dark Rum, Pineapple, Premium Soy Sauce, Chinese Vinegar, Carbonation

#### Farewell My Concubine

Bacardi Carta Blanca Rum, Passoa Passionfruit Liqueur, Aromatised Wine, Gentian

#### Cha Lou

Tequila, Lapsang Souchong, Longan, Vermouth, Orange Bitters

#### Luo Song Tang

Peddlers Gin, Lemon, Sherry, Tobasco, Chef's Clarified Borscht

#### Café Sonata

Calvados, Cloudy Apple, Espresso, Orange Bitters

#### Raspberry Soiree

Grey Goose Vodka, Gin, White Peony Tea, House-made Raspberry Oleo Saccharum, Lemon, Cream, Carbonation

#### Stevedore

Jura Whisky, Oolong Tea, Calvados, House-made Chinese Pear & Green Apple Cordial, Orange Bitters, Smoke

#### Waterfront Skyline

Clove Infused-Jura Whisky, Brown Butter, Vermouth, Chamomile, House-made Muscat Grape Cordial, Lemon

SUBJECT TO 10% SERVICE CHARGE AND 9% GST.





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## Small Plates

### **Crispy Cauliflower \$12++**

Battered Cauliflower, Cucumber Yogurt

### **Orange Chicken \$15++**

Battered Popcorn Chicken, Orange Shoyu Glaze

### **Baked Spinach Dip \$16++**

Artichoke, Cream Cheese, Parmesan served with Grilled Sourdough

### **Junior Meatballs \$20++**

Homemade Meatballs, Beef Jus, Brown Buttered Mushrooms, served with Mash Potatoes & Sourdough

### **Classic Cheeseburger \$25++**

Double Wagyu Patty, American Cheddar & Gherkin, served on a Brioche Bun & a side of Fries

## Bar Snacks

### **Hurricane Popcorn \$5++**

Furikake, Sesame Oil, Vinegar Powder

### **Spiced Chickpeas \$7++**

Mediterranean Spices, Brown Butter, Cucumber Yogurt, Fresh Herbs, Smoked Evoo & Pita Bread

### **French Fries \$9++**

House Spice Blend, Szechuan Dipping Sauce

## Sweets

### **Banana Crumble \$12++**

Sauteed Banana & Raisins, Dark Rum Served Hot with House Made Fromage Blanc Ice Cream

### **Apple Tart \$14++**

Buttered Granny Smith Apples, Cinnamon, Short-Crust Pastry served hot with House Made Fromage Blanc Ice Cream



## Homebrews & Highballs

House-Fermented Beverages  
With or Without The Hard Stuff

**Keep It  
Boujee**

**\$13++**

**Or Make  
It Boozy**

**\$23++**

### **Thai Ginger Beer**

Mixed Ginger, Curry Spice, Sour Tamarind  
+ Whisky

### **Kombucha**

Ceylon Tea, Passion Fruit, Kombucha  
+ Dark Rum & Campari

### **Drinking Vinegar**

Strawberry, Black Pepper, Balsamic, Soda  
+ Gin

### **Lacto Lime Soda**

Salt Cured Citrus, Lime Leaf, Soda  
+ Tequila