



MENU

# FOOD

## TASTE OF SINGAPORE

STAMFORD SIGNATURE CURRY PUFFS (5X) | 20

GOLDEN PUFF PASTRY WITH CHICKEN, CURRY SPICE, EGG AND POTATO.

A CHOICE OF MILD OR HOT SPICE.

# WONTON NOODLE SOUP | 20

PRAWN WONTON, CHOY SUM AND NOODLES IN CHICKEN BROTH.

## CHICKEN AND BEEF SATAY (8X) | 26.50

SERVED ON SKEWERS WITH KETUPAT (RICE CAKE), CUCUMBER, ONIONS

AND PEANUT SAUCE. GF

## SINGAPOREAN LAKSA | 26

PULLED CHICKEN, PRAWN, FISH CAKE, EGG, BEAN SPROUTS, FRIED

TOFU AND NOODLES IN A SPICY LAKSA BROTH. VE, GF

# BEEF CURRY | 29

MILDLY SPICED WITH YOUR CHOICE OF ROTI PARATHA OR RICE,
POPPADUM AND RAITA.

# NASI GORENG | 28

SINGAPOREAN STYLE FRIED RICE SERVED WITH PRAWN, FRIED EGG,
CHICKEN SATAY STICKS AND PRAWN CRACKERS.

# STEAMED PRAWN DIM SUM BASKET (9X) |19.50

2 PIECES EACH OF PRAWN HAR GOW, PRAWN SHAO MAI AND SHRIMP DUMPLINGS WITH PONZU DRESSING.

# JUMBO SPRING ROLLS (3X) | 16

JUMBO SPRING ROLLS FILLED WITH WHITE CABBAGE, CARROT, GREEN CAPSICUM AND SPRING ONION, SERVED WITH SWEET CHILLI SAUCE. VE

## STAMFORD KITCHEN PLANK | 29

CREATED FOR SHARING OR FOR THE RAVENOUS; CHOOSE ANY 3 ITEMS
FOR YOUR PLANK OR HAVE IT INDIVIDUALLY. EACH PLANK COMES WITH
3 DIPPING SAUCES - GARLIC AIOLI, SWEET CHILLI AND SPICY PEANUT
SAUCE

## PRAWN CRACKERS | 5

WITH CHILLI SPRINKLE

# LOCAL OLIVES | 9

SERVED WARM INFUSED WITH HERBS

## VEGETARIAN SPRING ROLLS | 10

STUFFED WITH CABBAGE AND CARROTS WITH SWEET CHILLI SAUCE

## CHICKEN OR BEEF SATAY | 14

WITH PEANUT SAUCE

# PRAWN DUMPLING | 14

STEAMED SERVED WITH PONZU SAUCE

# LAMB KOFTAS | 14

WITH CUMIN-SCENTED YOGURT DIP

# POPCORN CHICKEN | 14

CRISPY BATTERED CHICKEN WITH CHIPOTLE AIOLI

## SUPA CRUNCH POTATO FRIES | 11

SERVED WITH AIOLI

## STAMFORD BAR CLASSICS

# SALT AND PEPPER CALAMARI | 25

ASIAN SALAD, NAHM JIM SAUCE

## CAESAR SALAD | 28

SERVED WITH GRILLED CHICKEN OR SMOKED SALMON (VE AVAILABLE)

## JUNGLE BURGER | 28

BLACK ANGUS BEEF, SESAME SEED BRIOCHE, MAYO, LETTUCE,
AMERICAN CHEESE, ONION MARMALADE, ROMA TOMATO AND CHIPS

## HARRY'S CLUB SANDWICH | 28

GRILLED CHICKEN, BACON RASHER, MAYO, EGG, LETTUCE, ROMA

TOMATO AND CHIPS

## PENNE PASTA | 28

BOLOGNAISE WITH PARMESAN (VE AVAILABLE)



#### STAMFORD BAR GRILL

ALL GRILLS SERVED WITH MIX LEAF SALAD AND CHIPS

# RIVERINA BEEF PORTERHOUSE | 45

250 GRAMS WITH RED WINE JUS

TASMANIAN SALMON | 40

180 GRAMS WITH HOLLANDAISE SAUCE

LILYDALE FREE RANGE CHICKEN BREAST | 34

220 GRAMS WITH CHICKEN JUS

# DRINKS

# SIGNATURE STAMFORD COCKTAILS | 20 STRAITS SLING

A MODERN TWIST ON THE WORLD FAMOUS SINGAPORE SLING, WITH A
PERFECT BALANCE OF GIN, DARK RUM, COINTREAU, DOM BENEDICTINE,
CHERRY BRANDY, PINEAPPLE, LIME JUICE, HOMEMADE GRENADINE
TOPPED WITH PROSECCO.

# HARRY'S JUNGLE JUICE

A PUNCHY AND BOLD CHARACTER, AWARD-WINNING TANGLIN GIN'S ORCHID GIN INFUSED WITH LEMONGRASS, HONEY AND FRESH LIME JUICE WITH A SODA TOP.

## JUNGLE MIST

NATIVE AUSTRALIAN PEPPERBERRY HONEY EXUDING A BRIGHT FINISH.

TANGLIN GIN'S ORCHID GIN INFUSED WITH LEMONGRASS, HONEY AND

FRESH LIME JUICE WITH A SODA TOP.

#### THE TOM YUM

A DELIGHTFUL COCKTAIL, GIN INFUSED WITH KAFFIR LIME LEAVES,
GINGER, COCONUT CREAM, FRESH LIME JUICE.



## SIGNATURE GIN & TONICS

TANGLIN ORCHID GIN & TONIC | 20

TANGLIN SINGAPORE GIN & TONIC | 20

TANGLIN BLACK POWDER GIN & TONIC | 22

## CLASSIC COCKTAILS

LONG ISLAND | 25

OLD FASHIONED | 20

ESPRESSO MARTINI | 20
FRENCH MARTINI | 20
CLASSIC NEGRONI | 20



# ADVENTUROUS COCKTAILS | 22

## CITRUS BLOOM MARTINI

GIN AND ELDERFLOWER LIQUOR, STIRRED OR SHAKEN WITH LEMON JUICE

AND SIMPLE SYRUP.

#### PORNSTAR MARTINI

VANILLA INFUSED VODKA AND PASSIONFRUIT LIQUOR WITH FRESHLY SQUEEZED LEMON AND LIME SHAKEN WITH SIMPLE SYRUP, DOUBLE STRAINED AND SERVED WITH A SHOT OF CHILLED BUBBLES.

# LYCHEE MOJITO

VODKA OR WHITE RUM, MUDDLED WITH LYCHEE LIQUOR, FRESH MINT, LYCHEES AND LIME WEDGES SWEETENED WITH SIMPLE SYRUP. TOPPED WITH SPRITE AND SODA.

## SPRING FLING

GIN AND COINTREAU TOPPED WITH PROSECCO AND ROSE TONIC WATER.

## PEACH PINA COLADA

COCONUT RUM, PEACH SCHNAPPS, SHAKEN WITH LIME JUICE AND COCONUT CREAM SERVED DIRTY.

#### **BLOOD ORANGE NEGRONI**

GIN, CAMPARI AND ROSSO FINISHED WITH BLOOD ORANGE JUICE STIRRED AND BUILT OVER A BED OF ICE.

#### WINE

#### **SPARKLING**

WOODBROOK FARM BRUT CUVÉE | BOTTLE 35, GLASS 10

VEUVE TAILHAN BLANC DE BLANCS FRA | BOTTLE 40, GLASS 11

AURELIA PROSECCO WA | BOTTLE 57, GLASS 11

#### WHITE

WOODBROOK FARM SAUV BLANC | BOTTLE 35, GLASS 10

APOSTROPHE RIESLING, GEWURTZ WA | BOTTLE 45, GLASS 11

PIKES LUCCIO PINOT GRIGIO SA | BOTTLE 49, GLASS 11

PEDESTAL CHARDONNAY WA | BOTTLE 56, GLASS 12

## ROSÉ

MARQUIS DE PENNAUTIER ROSÉ FRA | BOTTLE 48, GLASS 11

#### RED

WOODBROOK FARM SHIRAZ | BOTTLE 35, GLASS 10

HANCOCK TEMPRANILLO SA | BOTTLE 49, GLASS 11

PIKES STONECUTTER SHIRAZ SA | BOTTLE 49, GLASS 11

OAKRIDGE OTS PINOT NOIR VIC | BOTTLE 56, GLASS 12



### BEER

## **BOTTLED**

CASCADE PREMIUM LIGHT | 8

ABBOTSFORD INVALID STOUT | 11

CROWN LAGER | 11

GREAT NORTHERN ORIGINAL | 11

CORONA | 11

#### DISCLAIMER: