

Ocean Bar

A one-of-a-kind underwater dining pop-up

4.30pm – 10.00pm

COCKTAILS

International Cocktails

\$18

Aqua Spritz

Aperol, Prosecco, Ginger Ale

Pimm's No1

Pimm's, Sprite, Mixed Fruits

Long Island Tea

16 Broker's Gin, Smirnoff Red Vodka, Havana Rum, Olmeca Tequila, Triple Sec, Lime Juice, Coke

Negroni

Broker's Gin, Campari, Martini Rosso

Lemon Drop Martini

Smirnoff Red Vodka, Lemon, Triple Sec

Rusty Nail

Chivas Regal 12 YO Scotch Whisky, Drambuie

Cuba Libre

Havana Rum, Lime Juice, Coke

Laurent Perrier Champagne Cocktails

\$28

Mimosa

Laurent Perrier NV Champagne, Orange Juice

Bellini

Laurent Perrier NV Champagne, Peach Schnapps

WINES

Glass

Bottle

Champagne

Laurent Perrier Brut NV
Tours-sur-Marne, France

\$26

\$100

White wine

Henri Bourgeois Les Baroness
Sancerre 2019 Loire, France

\$28

\$100

Vasse Felix Chadonnay 2018
Margaret River, Australia

\$28

\$110

Red wine

Penley Estate Hyland Shiraz
2019 Coonawarra, Australia

\$22

\$80

Vasse Felix Cabernet Sauvignon
2017 Margaret River, Australia

\$30

\$150

OTHERS

Beers

\$15

Tiger

Sodas

\$8

Coca Cola/ Coke Light/ Sprite

Chilled Juices

\$8

Orange/ Apple

Mineral Water

\$10

Aqua Panna/ San Pellegrino

SIP AND SAVOUR

(1 DRINK* + 1 DISH)

\$38

*Choice of red wine/white wine/chilled juice/soda

FOOD MENU



Ocean Mixed Seafood

\$28

Hamachi tartare, smoked salmon, tiger prawn, capers, lemon & cocktail sauce.



Cucina Pisana Board

\$28

Hand-cut porchetta ham and black pork salami, Volterra's semi-aged pecorino cheese, leccino olives, caperberries, sundried tomatoes & lavosh bread.



Osia Crab Sliders

\$28

Perfectly cooked spanner crab with fresh lettuce and tomatoes between brioche buns.

