



## Starters & Salads

**Burrata (D,V) 34**  
Heirloom tomatoes,  
taggiasche olives

**Crispy Calamari (G,S) 36**  
Prawns, soft shell crab,  
taramasalata sauce

**Roasted Octopus (D) 30**  
Carrot & ginger purée,  
lime, chives

**5 Pepper Chicken Wings 22**  
Spring onion, giardiniera  
/ 5 pieces

**Mixed Green Salad (V) 26**  
Selection of seasonal leaves,  
signature dressing

*Add on*  
Poached chicken breast + 12

**Pinsa Margherita (D,G,V) 26**  
Buffalo mozzarella, tomato sauce

**Pinsa Truffle (D,G,V) 32**  
Buffalo mozzarella, truffle

## Local Accents

**Our Laksa (G,S) 28**  
Rich coconut broth, tagliioni piemontesi  
noodles, blue prawns, tofu puffs

**Chicken & Rice Donabe 26**  
Poached organic chicken, claypot pandan rice,  
sakura ebi, ginger-garlic sauce

## Sides

**Broccoletti (V) 18**  
Roasted broccoletti

**Country Fries (V) 15**  
Black pepper, rosemary

## DINING



## SPARKLE & SPIRIT

A Hill of History, in a Glass

Fort Canning Hill has witnessed centuries of change — from ancient Malay royalty to colonial governors, from hidden spice routes to modern celebrations. Each cocktail here reimagines a chapter of that story.

### CANNING Sling — 28

Botanist Gin · Rémy Martin VSOP ·  
Italicus · Cointreau · Cherry · Spiced  
Pineapple · Lime

### Trading Nights — 28

Orientalist Rum · Disaronno Amaretto ·  
Espresso · Rich Simple · Egg Custard  
Foam · Dark Chocolate Shavings

### Olive III — 28

Four Pillars Olive Gin · Olive Vermouth ·  
Olive Brine · Hickory Smoke · Pecorino  
Romano Cheese

### New Dawn — 26

Oolong Tea-Infused Kay Sake · Monkey  
47 Gin · Fino Sherry · Peach ·  
Orange Bitters

## Mains

**Tagliatelle Puttanesca (G) 36**  
Bluefin tuna tartare, olives

**Spaghettoni Cacio & Pepe (D,G,V) 35**  
Pecorino, black pepper

**Beef Ravioli (G, D) 36**  
Butter, sage, veal jus

**Catch Of The Day (D) 62**  
Lilliput capers, trout roe,  
vermouth sauce

**Grilled Wagyu Beef Striploin 250g (D) 98**  
Potatoes millefeuille, broccoletti

*Add on*  
Foie gras + 30

**Pan Seared Spring Chicken (D,G) 42**  
Marsala sauce, champignon mushrooms,  
green salad

## Classics

*All served with fries*

**Grilled Cheese & Truffle (D,G,V) 36**  
Three-cheese melt with seasonal  
truffle on sourdough, pickles

**Riviera Club Sandwich (D,G) 34**  
Black olive focaccia, romaine lettuce,  
poached chicken, chilli ginger sauce

**The Burger (D,G) 38**  
Grass-fed black angus, sesame bun,  
tomato tapenade and the usual suspects

## Sweets

**Tiramisu (D,G,V) 22**

**Artisanal Gelato 12**  
Daily rotating flavours / Per Scoop

(D) Dairy (G) Gluten (S) Shellfish (V) Vegetarian

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

IG @CANNINGBARANDLOUNGE