ARMOURY

Orchard Central
FOOD

BAR BITES

GARLIC BUTTER TOAST.....6

ARMOURY SAKE CLAM BOWL 500g.....18

ARMOURY SAKE CLAM BOWL 1kg.....28

MALA CHICKEN KARAGE.....15

FRIED CHICKEN WINGLETS (8 pcs).....15

SPICY BUFFALO CHICKEN WINGLETS (8 pcs).....16

BONE MARROW.....19
(~25 minutes)

NAKED FRIES.....10

TRUFFLE KOMBU FRIES.....18
truffle oil, parmesan, kombu mayo

LOADED FRIES.....19
suki beef, cheddar cheese, mayo

ABURI MENTAIKO FRIES.....19

MAINS

BURGERS served with fries

ARMOURY STEAKHOUSE WAGYU BURGER..... 30
wagyu patty, egg, bacon, cheddar cheese, caramelized onion, tomato, lettuce, brioche, gherkin

ARMOURY WAGYU BURGER.....28
wagyu patty, bacon, cheddar cheese, caramelized onion, tomato, lettuce, brioche

MUSHROOM WAGYU BURGER.....30
wagyu patty, mushroom, bacon, cheddar cheese, caramelized onion, tomato, lettuce, brioche

SUNNY DAYBREAK BURGER.....33
wagyu patty, grilled chicken patty, cheddar cheese, egg, caramelized onion, tomato, lettuce, brioche

GRILLED CHICKEN BURGER.....24
2 grilled chicken patties, cheddar cheese, caramelized onion, tomato, lettuce, brioche

- Add Egg: 1
- Add Gherkin: 2
- Add wagyu beef patty: 15

FISH & DUCK

HALIBUT FISH & CHIPS.....26
beer battered halibut, lemon, tartare sauce, fries, paprika

CRISPY SKIN SALMON.....27
lemon & dill bearnaise, salad

DUCK CONFIT.....29
potato puree

PREMIUM STEAK FRITES

Home of the A5 Wagyu BIG CUT

BIG CUT LADDER

KILO — **A5 MIYAZAKI WAGYU RIBEYE** — 280
For 4-6 pax, 1kg — *You came for this.*

CROWN — **A5 KAGOSHIMA WAGYU STRIPLOIN** — 180
For 2 pax, 500g

FLAGSHIP — **A5 MIYAZAKI WAGYU RIBEYE** — 160
For 2 pax, 500g

WAGYU — **A3/4 HOKKAIDO F1 WAGYU RIBEYE** — 140
For 2 pax, 500g

CLASSIC — **MB2/3+ AUS BLACK ANGUS RIBEYE** — 78
For 2 pax, 500g

GRAND — **MB5+ AUS WAGYU TOMAHAWK** — 180/kg
For 3-6 pax | 1.4 – 2.5kg | 45 – 90 minutes

FEAST — **AUS BLACK ANGUS TOMAHAWK** — 130/kg
For 3-6 pax | 1.4 – 2.5kg | 45 – 90 minutes

SOLO CUT SELECTION

A5 KAGOSHIMA STRIPLOIN
MANHATTAN CROWN, 200g | **78**

AUS BLACK ANGUS TENDERLOIN
FILET, 230g | **48**

MB4+ AUS BLACK ANGUS STRIPLOIN
NEW YORK STRIP, 280g | **48**
MANHATTAN, 170g | **30**

MB2/3+ AUS BLACK ANGUS RIBEYE
STEAKHOUSE, 300g | **48**
BISTRO, 200g | **33**
200g may be too thin for desired doneness

All Steaks served with FRIES
Optional Upgrade to Ala Carte Fries:
- Truffle Kombu Fries (+8)
- Loaded Fries (+9)
- Aburi Mentaiko Fries (+9)

CHOOSE YOUR SAUCE

ARMOURY RED WINE SAUCE
BLACK PEPPECORN SAUCE
BROWN MUSHROOM SAUCE
CHIMICHURRI SAUCE

Additional Sauce (+$3)
Additional Topping: Garlic Herb Butter (+$1 per piece)
Short Grain Rice (+$1 per bowl)

PRIX FIXE SET

KILO PRIX FIXE SET | 320
FOR 4 - 6
STARTERS & SIDES
Garlic Butter Toast
Caesar Wedges Salad
Kilo Sake Clam Bowl, 1kg
KILO STEAK FRITES
KILO A5 Miyazaki Wagyu Ribeye, 1kg
DESSERT
Double Molten Lava Cake
served with ice cream

BIG CUT PRIX FIXE SET | 208
FOR 2 - 3
STARTERS & SIDES
Caesar Wedges Salad
Sake Clam Bowl, 500g
Bacon Mac & Cheese
Bone Marrow
BIG CUT STEAK FRITES *(choose 1)*
A3/4 Hokkaido F1 WAGYU RIBEYE, 500g
*Upgrade Options
A5 Miyazaki Wagyu Ribeye, 500g (+$20)
A5 Kagoshima Wagyu Striploin, 500g (+$40)
DESSERT
Hokkaido Cheese Brulee
served with ice cream

CHICKEN

BAKED AND GRILLED CHICKEN CHOP AGLIO OLIO.....24
aglio olio linguine, mushroom gravy, egg (~25 minutes)

FRIED CHICKEN CHOP CARBONARA.....25
carbonara linguine, bacon, egg (~25 minutes)

STEAKHOUSE BAKED AND GRILLED CHICKEN CHOP.....22
garlic toast, fries, salad, egg (~25 minutes)

PASTA

PRAWN AGLIO OLIO LINGUINE.....26
prawn, clams, garlic

SAKE VONGOLE LINGUINE.....26
sake wine, clam

BACON CARBONARA LINGUINE.....23
bacon, carbonara, egg,

SALMON CARBONARA LINGUINE.....30
grilled salmon, bacon, carbonara, egg

TRUFFLE MUSHROOM LINGUINE (V).....24
assorted mushrooms, truffle oil

SHARING SIDES

BACON MAC & CHEESE.....18
Bacon, cheddar, mozzarella, parmigiano reggiano, paprika

BACON AGLIO OLIO LINGUINE.....18

MASHED POTATO.....7

JUMBO BAKED POTATO.....12
sour cream, bacon, cheddar

SAUTÉED MUSHROOM.....15

GRILLED ASPARAGUS.....15
bearnaise sauce, lemon

SOUP & SALAD

CREAM OF MUSHROOM SOUP.....10
forest mushroom, truffle oil

LOBSTER BISQUE SOUP.....16
lobster jus, cream, cognac

SUMMER SALAD.....18
romaine lettuce, reinterpreted vinaigrette, cherry tomato, red onion, red radish, boiled egg, walnut

CAESAR WEDGES SALAD.....18
romaine lettuce, egg mayo, bacon, parmigiano reggiano

DESSERTS

HOKKAIDO CHEESE BRULEE.....12
Hokkaido milk, cream cheese, ice cream

ARMOURY MOLTEN LAVA CAKE.....15
with vanilla ice cream (good for 2-4 pax, 20 minutes)

DOUBLE ARMOURY MOLTEN LAVA CAKE.....26
with vanilla ice cream (good for 4-8 pax, 20 minutes)

BLACK & WHITE CHOCOLATE VANILLA SUNDAE.....11
triple chocolate & vanilla ice cream, assorted toppings

LAVA CAKE SWEET PATIENCE:
Freshly baked lava cake will take 15 – 20 minutes, please inform staff to begin the baking process

Celebrating? Ask about the KILO.

SUGGESTED ARMOURY STEAK MEAL:
CAESAR WEDGES
MUSHROOM SOUP
JAPANESE WAGYU STEAK
FRIES
MAC & CHEESE
LAVA CAKE
BOTTLE OF RED WINE

Prices are subject to GST + Service Charge

TAKEAWAY CONTAINER: $1 (M), $2 (L)

ARMOURY
STEAKS + CRAFT BEER

Orchard Central

DRINKS

Prices are subject to GST + Service Charge

COCKTAILS

HOUSE INFUSED CONCOCTION

SOUR PLUM GIN & TONIC.....20
sour plum infused gin, tonic, orange

POMEGRANATE GIN & TONIC.....20
pomegranate infused gin, tonic, lime

SOUR PLUM NEGRONI.....24
sour plum infused gin, sweet red vermouth, campari

SOUR PLUM VODKA.....20
sour plum infused vodka, soda

ARMOURED MARGARITA.....22
tequila, cointreau, lime, salt

CLASSIC NEGRONI.....22
gin, sweet red vermouth, campari

MOSCOW MULE.....20
vodka, ginger beer, lime

OLD FASHIONED.....20
whisky, angostura bitters, maple syrup

MOCKTAILS

COCONUT & LYCHEE COOLER
9

RASPBERRY LYCHEE PUNCH
10

COLDBREW TEA FIZZ
Lychee or Strawberry
10

ARMOURY LEMONADE
lemon juice, 7UP
9

CALPIS FIZZ
Kyoho Grape or Yuzu or White Peach
10

ITALIAN SODA FIZZ
Passion Fruit or Raspberry or Blueberry or Yuzu or Mango
9

UJI CEREMONIAL MATCHA

ICED MATCHA LYCHEE TEA.....10
ICED MATCHA OAT MILK CLOUD COCONUT.....9
ICED MATCHA LATTE OAT MILK.....7
ICED MATCHA TEA (ICED USUCHA).....7
MATCHA TEA (WARM USUCHA).....7

MARTINI

2 FOR $26 Both same and served together — EACH 18

ESPRESSO BAILEYS MARTINI
VODKA, ESPRESSO, KAHLUA, BAILEYS

HOUSE INFUSED SOUR PLUM MARTINI
SOUR PLUM VODKA, LIME

LYCHEE MARTINI
VODKA, LYCHEE LIQUEUR, LYCHEE

MANGO MARTINI
VODKA, MANGO PUREE

YUZU GIN MARTINI
GIN, YUZU PUREE

KYOHO GRAPE MARTINI
WHISKY, KYOHO GRAPE, CALPIS

WHITE PEACH MARTINI
WHISKY, PEACH, CALPIS

PARTY SHOOTERS / SHOTS

SOUR PLUM VODKA SHOOTERS	6 for 40
LYCHEE VODKA SHOOTERS	6 for 40
SOUR APPLE SHOTS	6 for 40
YUZU VODKA SHOTS	6 for 40
BAILEYS KAHLUA SHOTS	6 for 48
DON JULIO TEQUILA SHOTS	6 for 50

0% ALCOHOL

SOFT DRINK: *COKE / COKE ZERO / 7UP / GINGER ALE / GINGER BEER / ROOT BEER / LEMON TEA / GREEN TEA / AYATAKA GREEN TEA / PEACH TEA / OOLONG TEA*	5
SAN PELLEGRINO SPARKLING WATER	9
STILL WATER	9
BLACK COFFEE: HOT / COLD	5
ICED COFFEE LATTE OAT MILK	6
HOT TEA: BLACK / JASMINE GREEN / CHAMOMILE	5

TOWERS

BEER TOWERS

ARMOURY LAGER
ARMOURY RADLER
SAPPORO BLACK LAGER DRAFT **(+10)**
YEBISU LAGER DRAFT **(+15)**
— EACH 40 (2.5L)

HOUSE POUR TOWERS

YAKULT SOJU
MOSCOW MULE
GIN & TONIC
JIM BEAM LYCHEE HIGHBALL
— EACH 50

JAPANESE HIGHBALL
YUZU JAPANESE HIGHBALL
— EACH 55

PREMIUM BOTTLES

WHISKY
DALMORE 12Y WHISKY.....220
TEQUILA
CLASE AZUL TEQUILA.....650
DON JULIO 1942.....380
GIN
MONKEY 47 GIN.....180
BOTANIST GIN.....180
VODKA
BELVEDERE 10.....350
SOUR PLUM VODKA BOTTLE.....160
OTHERS
VEUVE CLIQUOT CHAMPAGNE.....200
CHUGA 5 BOTTLES SOJU / MAKGEOLLI.....70

PREMIUM SPIRITS

GLASS: $12 | BOTTLE: $150

6 mixer cans or 2 juice cartons per bottle - additional mixers at $8 (3 mixer cans / 1 juice carton)

WHISKY
SUNTORY KAKUBIN
MONKEY SHOULDER
JOHNNIE WALKER
SINGLETON 12
ABERFELDY 12
AUCHENTOSHAN 12

GIN
ROKU
TANQUERAY TEN
HENDRICKS

VODKA
GREY GOOSE
BELVEDERE
BELVEDERE 10 (btl +$200)

TEQUILA
PATRON SILVER (+$2 | +40)
DON JULIO (+$2 | +40)

RUM
BARCARDI
RON ZACAPA 23 (+$2 | +40)

OTHERS
COURVOISIER
JAGERMEISTER

DRINK O'CLOCK

PRICES at $6 till 6:59pm, and increase by $1 per hour

(additional charges in blue)

ARMOURY (PINT)

LAGER
RADLER – 7UP Lager mix
KYOHO SOMAEK (+2) – Chuga Kyoho Soju Lager mix

Local Fresh Brewed
IPA (+1)

DRAFT BEER

SAPPORO BLACK LAGER MUG 353ml (+1)
YEBISU LAGER MUG 353ml (+2)
LITTLE CREATURES MUG 353ml (+2)
HOEGAARDEN PINT (+4)
COOPERS STOUT PINT (+4)

SINGLE POUR/Glass

YAKULT SOJU
TEQUILA
WHISKY
VODKA
RUM
GIN
WINE (+1)

PREMIUM

JIM BEAM HIGHBALL (+1)
JAPANESE HIGHBALL (+2)
YUZU JAPANESE HIGHBALL (+2.5)

CRAFT BEERS

ALL DAY HAPPY HOUR FIXED PRICING

Scan Table QR code to see current craft beers on tap

WINE COLLECTION

PREMIUM WINE BY GLASS (PAIR WITH STEAK)
RED ROTHSCHILD ARUMA MALBEC: 13
RED ROTHSCHILD LES LEGENDES R MEDOC: 15

WINE BOTTLE COLLECTION
Scan Table QR code to see wine list

SAKE

Kiku-Masamune Kasen 1.8L.....110
SMV: +2 | ALC: 15% | Contrast Pairing **H.H PRICE: 88**
dry, crisp, refreshes your palate between every bite of the A5

Hyakumoku Junmai Ginjyo 720ml.....120
SMV: +0.5 | ALC: 15-16% | Complement Pairing **H.H PRICE: 98**
fruity and smooth, brings out the sweetness of the A5

H.H till 830pm (H.H not available on Friday, Saturday)