



STARTERS

JAPAN OYSTER.....	18
½ dozen, lemon, tabasco	
NAKED FRIES.....	10
TRUFFLE KOMBU FRIES.....	14
truffle oil, Parmigiano Reggiano, kombu mayo	
LOADED FRIES.....	12
suki beef, cheddar cheese, lime mayo	
SAKE BUTTER CLAMS.....	18
dashi broth, kombu, bacon chunk, sake, leek, crystal bread	
SZE CHUAN PORK BELLY.....	14
sous vide pork belly with spicy garlic dressing	
MALA CHICKEN KARAGE.....	15
jumbo chicken thigh, mala, crispy batter	

MAINS

BURGERS served with fries

CHEF SIGNATURE WAFFLE BURGER.....	26
Liege waffle bun, Australia wagyu beef patty, maple glazed thick cut wood smoked bacon, cheddar, sunny side up	
LOUIE'S CRAB ROLL.....	32
crab lump, buttery brioche bun, Louie's sauce	
ARMOURY NIHONBURGER.....	26
Japan A5 wagyu beef patty, kabayaki onion glaze, nori, cheddar slice, buttery brioche bun	

PASTAS

TRUFFLE CARBONARA.....	21
thick cut bacon chunk, truffle cream, Parmigiano Reggiano, egg yolk	

SAKE VONGOLE.....	26
sake clam, smoked bacon chunk, butter, kombu, dashi broth	

NEGRO GAMBAS LINGUINE.....	26
squid ink, prawn oil, grilled old-bay tiger prawn, lime	

OTHER MEAT

CRISPY CHICKEN CORDON BLEU.....	22
cajun chicken thigh, cheddar cheese, chicken ham, mushroom cream sauce	

FISH & CHIPS.....	24
beer battered halibut, lemon, tartare sauce, fries, paprika	

CRISPY SKIN SALMON.....	26
lemon & dill bearnaise, salad, tobiko	

DUCK CONFIT.....	29
a la plancha duck leg, rosemary scented twice cooked potato, sour plum mustard sauce	

PREMIUM STEAKS



BIG CUTS		SOLO CUTS	PRIX FIXE SET FOR 2
MB4/5 AUS WAGYU TOMAHAWK For 3-6 pax 1.4 – 2.5kg 180 / 1kg	A5 KAGOSHIMA WAGYU STRIPLOIN For 2 pax 500g 160	MB6/7 AUS PUREBRED WAGYU RIBEYE, 280g 70	6-COURSE PRIX FIXE SET FOR 2 198 STARTERS CAESAR WEDGES SAKE BUTTER CLAMS STEAKHOUSE SIDES WHOLE LOBSTER MAC & CHEESE BONE MARROW THE STEAK MB6/7 AUS WAGYU RIBEYE, 500g *Upgrade Options A5 Kagoshima Wagyu Striploin (+\$40) A5 Miyazaki Wagyu Ribeye (+\$30) DESSERT HOKKAIDO CHEESE BRULEE served with ice cream
MB4 AUS PREMIUM BLACK ANGUS TOMAHAWK For 3-6 pax 1.4 – 2.5kg 130 / 1kg	A5 MIYAZAKI WAGYU RIBEYE For 2 pax 500g 150	A5 KAGOSHIMA STRIPLOIN, 200g 70	
MB4 AUS PREMIUM BLACK ANGUS PORTERHOUSE For 3 pax 1kg 160	A3/4 HOKKAIDO WAGYU RIBEYE For 2 pax 500g 130	AUS BLACK ANGUS TENDERLOIN, 250g 42	
	MB6/7 AUS PUREBRED WAGYU RIBEYE For 2 pax 500g 120	AUS BLACK ANGUS RIBEYE, 300g 33	
	AUS BLACK ANGUS RIBEYE For 2 pax 500g 55	MB3+ BASS STRAITS RESERVE NEW YORK STRIP, 250g 33	
		<div style="border: 1px solid red; padding: 5px; text-align: center;"> SOLO MEAL TOP UP fries & salad (+\$6) </div>	
CHOOSE YOUR SAUCE ARMOURY MALA SPICY SAUCE TRUFFLED CREAM MUSHROOM SAUCE BLACK PEPPERCORN SAUCE MUSTARD SAUCE Additional Sauce (+\$3)			

SOUP & SALAD

CREAM OF MUSHROOM SOUP.....	10
forest mushroom, truffle oil, croutons	
LOBSTER BISQUE SOUP.....	16
lobster jus, cream, cognac, crab floss	
ARMOURY SALAD.....	16
romaine lettuce, grilled wood smoked bacon belly, capsicum, yuzu goma, bombe onion	
CAESAR WEDGES.....	16
romaine lettuce, egg mayo, smoked bacon, Parmigiano Reggiano	
MALA BURRATINA.....	18
buffalo cheese, coriander cress, spicy mala shrimp chili	

SIDES

MAC & CHEESE	
cheddar & mozzarella, Parmigiano Reggiano, paprika	
• BACON.....	12
• TRUF-FELICIOUS.....	16
• ½ LOBSTER STY-LO.....	18
JUMBO ASPARAGUS.....	14
bearnaise sauce, lemon	
LYONNAISE POTATO.....	14
thick sliced potato, onion, butter	
CHEESY BAKED PEARL WHOLE CORN.....	16
cheddar, Parmigiano Reggiano, smoked paprika, lime	
BONE MARROW.....	18
onion jam, balsamic, Parmigiano Reggiano, fried leek, crystal bread	

DESSERTS

HOKKAIDO CHEESE BRULEE.....	10
Hokkaido milk, cream cheese, gula melaka	
IPOH-MISU	13
Baileys, white coffee, devon cream, finger sponge	
CRAZY STACK WAFFLES.....	15
double stack liege sweet waffle, vanilla & chocolate ice cream, fruits & maple sauce	
ARMOURY MOLTEN LAVA CAKE.....	15
with vanilla ice cream	
SWEET PATIENCE: <i>Freshly baked lava cake will take 15 – 20 minutes, please inform staff in advance</i>	



COCKTAILS

ARMoured MARGARITA Tequila, cointreau, lime, salt 22	SPIKED CHRYSANTHEMUM Tequila, chrysanthemum, pomegranate, yakult 22
GIN WHITE PEACH TEA Gin, white peach, peach tea 22	WHITE FAIRY Gin, cointreau, lemon, sugar cane 22
MOSCOW MULE Vodka, ginger beer, lime 20	OLD FASHIONED Whisky, angostura bitters, maple syrup 20
SOUR FOXY PLUM Vodka, sour plum, 22	BLUE LAGOON Vodka, curacao, orange, lemon, 7UP 22

MOCKTAILS

MATCHA LYCHEE ICED TEA.....12

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

WINE COLLECTION

HOUSE WINE

RED CHILE CABERNET SAUVIGNON: 10
WHITE CHILE SAUVIGNON BLANC: 10

PREMIUM WINE BY GLASS

RED ROTHSCHILD ARUMA MALBEC: 13
RED ROTHSCHILD LES LEGENDES R MEDOC: 15

PREMIUM WINE COLLECTION

refer to Wine List
Wine bottles from \$50

MARTINI

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

LYCHEE MARTINI VODKA, LYCHEE LIQUEUR, LYCHEE
GUMMY BEAR MARTINI VODKA, MIDORI, LIME, GUMMY BEAR
MANGO MARTINI VODKA, MANGO LIQUEUR, MANGO NECTAR
BLUE LYCHEE MARTINI GIN, CURACAO, LYCHEE LIQUEUR, LYCHEE
YUZU GIN MARTINI GIN, YUZU PUREE
MARGARITA MARTINI TEQUILA, COINTREAU, LIME
KYOHO GRAPE MARTINI WHISKY, KYOHO GRAPE, CALPIS
WHITE PEACH MARTINI WHISKY, PEACH, CALPIS

PARTY SHOOTERS

SOUR PLUM VODKA SHOOTERS	6 for 26
LYCHEE VODKA SHOOTERS	6 for 26

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	3.8
SAN PELLEGRINO SPARKLING WATER (1L)	9
VOSS STILL WATER	9
ICED WATER (PINT)	0.6
WARM WATER (MUG)	0.6
HOT COFFEE: MILK / BLACK	4
ICED COFFEE: MILK / BLACK	4
HOT TEA: BLACK / JASMINE GREEN / CHAMOMILE	4

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 JOHNNIE WALKER MONKEY SHOULDER 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)	OTHERS COURVOISIER JAGERMEISTER
		RUM BARCARDI RON ZACAPA 23 (+\$2 +40)	

TOWERS

BEER TOWERS

ARMOURY LAGER	EACH 40 (2.5L)
ARMOURY RADLER	
ARMOURY IPA (+5)	
ARMOURY WHEAT (+5)	
FULLER'S BLACK CAB NITRO STOUT (+10)	
SAPPORO BLACK LAGER DRAFT (+10)	
YEBISU LAGER DRAFT (+15)	

HOUSE POUR TOWERS

YAKULT SOJU	EACH 50
MOSCOW MULE	
GIN & TONIC	
JIM BEAM LYCHEE HIGHBALL	
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SUNTORY HIGHBALL	
YUZU SUNTORY HIGHBALL	EACH 55
PRINCE KYOHO CALPIS SUNTORY HIGHBALL	

BOTTLES

WHISKY DALMORE 12Y WHISKY.....	200
TEQUILA CLASE AZUL TEQUILA.....	600
DON JULIO 1942.....	350
GIN MONKEY 47 GIN.....	180
BOTANIST GIN.....	180
VODKA GREY GOOSE VODKA.....	180
SOUR PLUM VODKA BOTTLE.....	160
OTHERS VEUVE CLIQUOT CHAMPAGNE.....	150
CHUGA 5 BOTTLES SOJU / MAKGEOLLI.....	70

DRINK O'CLOCK

PRICES FROM \$5 UNTIL \$10

(additional charges in blue)

ARMOURY (PINT)

LAGER
RADLER
IPA (+1)
WHEAT (+1)
FULLER'S BLACK CAB NITRO STOUT (+2)

SAPPORO BLACK LAGER DRAFT

MUG 353ml

YEBISU LAGER DRAFT

MUG 353ml (+1)

SINGLE POUR/Glass

YAKULT SOJU	+5
TEQUILA	+5
WHISKY	+5
VODKA	+5
RUM	+7
GIN	+5

PREMIUM

JIM BEAM HIGHBALL (+1)
SUNTORY KAKUBIN HIGHBALL (+2)
YUZU SUNTORY KAKUBIN HIGHBALL (+2.5)



CRAFT BEERS

ALL DAY HAPPY HOUR

MUG 353ml : 9
PINT: 12

LITTLE CREATURES PALE ALE

Pale Ale (ABV 5.2% | AUSTRALIA | IBU 36)

BREWDOG PUNK IPA

IPA (ABV 5.4% | UNITED KINGDOM | IBU 35)

BREWDOG WINGMAN SESSION IPA

SESSION IPA (ABV 4.3% | UNITED KINGDOM | IBU 30)

DESCHUTES FRESH SQUEEZED IPA

IPA (ABV 6.4% | UNITED STATES | IBU 60)

See our craft beer menu via the QR code for seasonal selections