



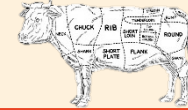
BAR SNACKS

CHEF'S FRIED ANYTHING WHATEVER PLATTER.....	25
GARLIC BUTTER TOAST.....	5
FRIED CHICKEN BUCKET (half)	18
FRIED CHICKEN BUCKET XL (whole)	32
SPICY BUFFALO WINGLETS (6pcs).....	15
MALA POPCORN CHICKEN.....	15
GERMAN SAUSAGE PLATTER 3pcs ASSORTED.....	19
ARMOURY SAKE CLAM BOWL 500g.....	16
ARMOURY SAKE CLAM BOWL XL 1kg.....	25
CHIMICHURRI GRILLED OCTOPUS.....	33
CHICKEN SATAY 12pcs.....	16
BATTERED FRIED ONION RINGS.....	13
CHEESE MAYO TATERTOTS.....	14
CRISPY MOZZERELLA STICKS.....	14
SWEET POTATO FRIES.....	14
TRUFFLE FRIES.....	17
ABURI MENTAIKO TOBIKO FRIES.....	17
BLACK ANGUS TENDERLOIN CUBES 200gm.....	28

SOUP & SALAD

STRAWBERRY AND AVOCADO SALAD.....	20
romaine, coral, strawberry, avocado, dried cranberry, almond flakes, Spanish onion, sea salt, honey lemon	
ARMOURY SALAD.....	18
romaine, coral, cherry tomatoes, balsamic vinaigrette, lemon, walnut, parmesan, dried cranberry, radish	
COBB SALAD.....	18
romaine, coral, cherry tomatoes, dried cranberry, walnut, egg, olives, radish, bacon, honey mustard	
CAESAR SALAD.....	17
romaine, croutons, lemon, olive oil, egg, anchovy, Worcestershire, garlic, bacon, mustard, parmesan, pepper	
CREAM OF MUSHROOM SOUP with truffle oil.....	8

ARMOURY GRILL



PREMIUM VALUE STEAKS

BIG CUTS		SOLO CUTS	CHOOSE TWO SIDES
<p>LUXURY COLLECTION</p> <p>A5 HIDA WAGYU RIBEYE Taster for 2 pax 300g 160</p> <p>A5 MIYAZAKI WAGYU RIBEYE For 2 pax 500g 160</p> <p>A5 SATSUMA WAGYU SIRLOIN For 2 pax 500g 150</p>	<p>ARMOURY SIGNATURE</p> <p>AUS SIGNATURE WAGYU RIBEYE For 2 pax 500g 130</p> <p>HOKKAIDO WAGYU RIBEYE For 2 pax 500g 130</p> <p>AUS MB4/5 WAGYU TOMAHAWK For 3-6 pax 1.4 – 2.5kg 180 / 1kg</p>	<p>ARMOURY AUS BLACK ANGUS 200g ARM FILET 35 300g XL RIBEYE 35 220g RIBEYE 29</p> <p>BASS STRAITS RESERVE MB3+ 200g STRIPLOIN 29</p> <p>GRILLED CHICKEN THIGH LEMON PEPPER: 15 ARMOURY PEPPER: 15 BROWN MUSHROOM: 15 HONEY SOY GLAZED: 16 MALA CHEESE: 16</p> <p>MISO COD 35</p> <p>GRILLED SALMON 26</p> <p>ABURI MENTAIKO SALMON 28</p>	<p>LOADED BAKED POTATO MASHED POTATO</p> <p>SWEET POTATO FRIES FRIES</p> <p>MAPLE PUMPKIN ONION RINGS</p> <p>COLESLAW BUTTERED CORN</p> <p>BABY SPINACH</p>
<p>PREMIUM CLASSICS</p> <p>BASS STRAITS RESERVE MB3+ RIBEYE For 2 pax 500g 100</p> <p>ARMOURY AUS BLACK ANGUS RIBEYE For 2 pax 500g 60</p>		<p>AUS MB4 PREMIUM BLACK ANGUS TOMAHAWK For 3-6 pax 1.4 – 2.5kg 130 / 1kg</p> <p>AUS MB4 PREMIUM BLACK ANGUS PORTERHOUSE For 3 pax 1kg 140</p>	<p>PREMIUM SIDES UPGRADE SOLO/BIG CUTS</p> <p>CHICKEN SATAY 2.5 (4pcs) / 5 (8pcs)</p> <p>CHEESY MAYO TATERTOTS 2.5 / 5</p> <p>SMOKED CHICKEN SAUSAGE 2.5 (1pc) / 5 (2pcs)</p> <p>CAESAR SALAD 3.5 / 7</p> <p>SAUTEED MUSHROOM 3.5 / 7</p> <p>TRUFFLE FRIES 4.5 / 9</p> <p>MENTAIKO TOBIKO FRIES 4.5 / 9</p> <p>BACON MAC & CHEESE 4.5 / 9</p> <p>AGLIO OLIO LINGUINE 4.5 / 9</p> <p>CARBONARA LINGUINE 4.5 / 9</p>
		<p>CHOOSE YOUR SAUCE</p> <p>ARMOURY STEAK SAUCE <i>(Peppercorn, Beef au Jus, Red Wine, Herbs)</i></p> <p>BROWN MUSHROOM SAUCE</p> <p>PREMIUM SAUCE +2 CHIMICHURRI SAUCE POMMERY MUSTARD KIZAMI WASABI</p>	
		<p><i>STEAKS only</i></p>	

MAINS

BURGERS

WITH FRIES | swap to SALAD +2

ARMOURY WAGYU BURGER.....	24
2 thin wagyu patties, bacon, cheese, caramelized onions	
AVOCADO WAGYU BURGER.....	26
2 thin wagyu patties, avocado, bacon, cheese, caramelized onions	
SWISS MUSHROOM WAGYU BURGER.....	26
2 thin wagyu patties, bacon, cheese, caramelized onions, mushroom	
STEAKHOUSE WAGYU BURGER.....	26
thick wagyu patty, bacon, cheese, caramelized onions, pickled gherkins	
PIN BUNKER WAGYU BURGER.....	26
thick wagyu patty, bacon, cheese, dipping cheese sauce	
FRIED CHICKEN BURGER.....	23
fried chicken, cheese, slaw	

ADD ON:
EGG | 1 CRISPY BACON | 1

PASTA

XL VONGOLE LINGUINE.....	38
with 1kg of clams good for 2 pax sake wine sauce	
VONGOLE LINGUINE.....	23
sake wine sauce	
SPICY SEAFOOD AGLIO OLIO LINGUINE.....	23
prawns, clams, squid, garlic	
MARINARA SEAFOOD LINGUINE.....	23
prawns, clams, squid, tomato, oregano	
CHORIZO AGLIO OLIO LINGUINE.....	24
chorizo, bacon, mushrooms, white wine, garlic, egg	
LAKSA PRAWN LINGUINE.....	24
prawns, vongole, laksa	
SAUSAGE BACON MAC & CHEESE.....	25
bratwurst sausage, tobiko, bacon, parmesan	
SALMON CARBONARA LINGUINE.....	26
grilled salmon, bacon, carbonara, egg	
ARMOURY RIBEYE CARBONARA LINGUINE.....	33
Armoury ribeye 200g, bacon, carbonara	
TRUFFLE MUSHROOM LINGUINE (V).....	22
assorted mushrooms, truffle oil	
TRUFFLE CREAM MUSHROOM LINGUINE (V).....	23
assorted mushrooms, truffle oil cream	

LUNCH SET TOP UP: +4.5
MUSHROOM SOUP & SOFT DRINK

DESSERTS

BLACK & WHITE TRIPLE CHOCOLATE SUNDAE.....	12
BURNT CHEESECAKE	12
STICKY CHEWY COOKIE PUDDING.....	15
house baked cookies with vanilla ice cream toffee	
ARMOURY MOLTEN LAVA CAKE.....	15
with vanilla ice cream	
DOUBLE ARMOURY MOLTEN LAVA CAKE.....	22
with vanilla ice cream double portion for 3-4 pax	

SWEET PATIENCE:
Freshly baked cookies and lava cake will take 10 – 20 minutes



Prices are subject to GST + Service Charge

COCKTAILS

ARMOURY BIG SPIKED LEMONADE.....100
Sharing – 15 shots Armoury Island
Armoury Lemonade, gin, tequila, rum, vodka

SINGAPORE SLING.....24
Gin, Benedictine, Cointreau, Cherry Liqueur, Pineapple, Lime juice, bitters, soda

ARMoured MARGARITA
Tequila, Cointreau, lime, salt
22

UNUSUAL TONIC
Gin, melon liqueur, rose, lime, tonic
22

GIN WHITE PEACH TEA
Gin, white peach, peach tea
22

RED BULL VODKA
Vodka, Red Bull, lemon
22

PRINCE KYOHO HIGHBALL
Whisky, kyoho grape, calpis, soda
22

OLD FASHIONED
Whisky, angostura bitters, maple syrup
20

SOUR FOXY PLUM
Vodka, sour plum,
20

MOSCOW MULE
Vodka, ginger beer, lime
20

MOCKTAILS

EMERALD SILK.....13
hand smushed avocado shaken with coconut juice
**this is not blended avocado, fresh avocado hand smushed (chunky)*
**boss favorite drink for his antioxidant boost*

COCONUT & LYCHEE COOLER
9

RASPBERRY LYCHEE PUNCH
10

COLDBREW TEA FIZZ
Lychee or Strawberry
10

RED BULL SUGARFREE TWIST
13

CALPIS FIZZ
Kyoho Grape or Yuzu or White Peach
10

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

MATCHA LYCHEE ICED TEA
10

MANGO GREEN TEA
9

BLUE PEA LEMONADE
blue pea, lemon juice, 7UP
9

ARMOURY LEMONADE
lemon juice, 7UP
9

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

BOTTLES

WHISKY
DALMORE 12Y WHISKY.....200

TEQUILA
CLASE AZUL TEQUILA.....600

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

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 3.5

RED BULL ENERGY DRINK 8
RED BULL SUGARFREE 8
SAN PELLEGRINO SPARKLING WATER (1L) 9
VOSS STILL WATER 9
ICED WATER (PINT) 0.6
WARM WATER (PINT) 0.6
HOT TEA: BLACK / JASMINE GREEN / CHAMOMILE 4

PREMIUM CRAFT BEERS

8 TAPS on Rotation

Tasting Recommendation: Half Pint
Premium Enjoyment: Full Pint

CRAFT BEER ALL DAY PRICING

PREMIUM CRAFT BEERS from \$13/pint
DESCHUTES FRESH SQUEEZED IPA
HALF PINT (250ml): \$8
FULL PINT: \$13

refer to Craft Beer Menu for full list

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)
DESCHUTES FRESH SQUEEZED (+15)

HOUSE POUR TOWERS

YAKULT SOJU EACH 50
MOSCOW MULE GIN & TONIC
JIM BEAM LYCHEE HIGHBALL
JACK DANIEL'S COLA
COURVOISIER GREEN TEA
SUNTORY HIGHBALL EACH 55
YUZU SUNTORY HIGHBALL
PRINCE KYOHO CALPIS SUNTORY HIGHBALL

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) DON JULIO 1942 (btl +\$200) RUM BARCARDI RON ZACAPA 23 (+\$2 +40)	BOURBON JACK DANIEL'S NO. 7 JACK DANIEL'S GENTLEMAN JACK (+\$2 +40) JACK DANIEL'S SINGLE BARREL (+\$3 +50) WOODFORD RESERVE (+\$3 50) OTHERS COURVOISIER JAGERMEISTER
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DRINK O'CLOCK 1130am TILL 7:59PM

PRICES FROM \$5 UNTIL \$7

\$10 FROM 8PM (additional charges in blue)

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

SAPPORO BLACK LAGER DRAFT
MUG 353ml

SINGLE POUR/Glass

YAKULT SOJU
TEQUILA
WHISKY
VODKA
RUM
GIN

PREMIUM

JIM BEAM HIGHBALL (+1)
SUNTORY KAKUBIN HIGHBALL (+2)
YUZU SUNTORY KAKUBIN HIGHBALL (+2.5)
RED BULL VODKA perfect serve (+5)



WINE COLLECTION

PREMIUM WINE BY GLASS

RED: Château Rosseau Rouge: \$10
WHITE: Château Rosseau Blanc: \$10

RECOMMENDED PREMIUM WINE BOTTLE

Chile DBR Los Vascos Cabernet Sauvignon: \$60
Argentina DBR Aruma Malbec: \$70
USA Submission Pinot Noir 2020: \$70
Italy Nittardi Ad Astra DOC 2019: \$70
Australia Hentley Farm Villain and Vixen Shiraz 2022: \$80

PREMIUM WINE COLLECTION

refer to Wine List
Wine bottles from \$50