



BAR SNACKS

CHEF'S FRIED ANYTHING WHATEVER PLATTER.....	25
GRILLED FETA CHEESE with honey and sesame.....	16
GARLIC BUTTER TOAST.....	5
SMOKED SALMON AVOCADO TOAST.....	16
GERMAN SAUSAGE PLATTER 3pcs ASSORTED.....	19
ARMOURY SAKE CLAM BOWL 500g.....	16
ARMOURY SAKE CLAM BOWL XL 1kg.....	25
CHIMICHURRI GRILLED OCTOPUS.....	33
GAMBAS AL AJILLO GARLIC OLIVE PRAWNS 8pcs.....	22
GRILLED ARMOURY BEEF CUBES.....	24
FRIED CHICKEN PITA with cheese, brussel sprout slaw.....	18
SPICY BUFFALO WINGLETS 6pcs.....	14
MALA POPCORN CHICKEN.....	14
CHICKEN SATAY 12pcs.....	16
BATTERED ONION RINGS.....	13
CHEESE MAYO TATERTOTS.....	14
CRISPY MOZZERELLA STICKS.....	14
SWEET POTATO FRIES.....	14
TRUFFLE FRIES.....	15
ABURI MENTAICO TOBIKO FRIES.....	17

SOUP & SALAD

ARMOURY FETA SALAD.....	20
romaine, coral, feta cheese, cherry tomatoes, cucumbers, peppers	
STRAWBERRY AND AVOCADO SALAD.....	20
romaine, coral, strawberry, avocado, almond flakes, Spanish onion, sea salt, honey lemon	
COBB SALAD.....	18
avocado romaine, coral, cherry tomatoes, 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	
LUXURY COLLECTION	ARMOURY SIGNATURE	ARMOURY AUS BLACK ANGUS		
A5 MIYAZAKI WAGYU RIBEYE For 2 pax 500g 160	SIGNATURE ARM WAGYU RIBEYE For 2 pax 500g 115	300g XL RIBEYE 35 200g RIBEYE 27 200g STRIPLOIN 25	BAKED JACKET POTATO MASHED POTATO	
A5 SATSUMA WAGYU SIRLOIN For 2 pax 500g 150	HOKKAIDO WAGYU RIBEYE For 2 pax 500g Ribeye 125	GRILLED COD FISH 35 GRILLED SALMON 26 ABURI MENTAICO SALMON 28	SWEET POTATO FRIES FRIES	
PREMIUM ECONOMY CLASSICS		GRILLED CHICKEN CHOP	MAPLE PUMPKIN ONION RINGS	
AUS MB4/5 WAGYU RIBEYE For 2 pax 500g 100	AUS MB4/5 WAGYU TOMAHAWK For 3-6 pax 1.4 – 2.5kg 180 / 1kg	LEMON PEPPER: 14 BLACK PEPPER: 14 BROWN: 14 HONEY SOY GLAZED: 14 MALA CHEESE: 15 FRIED CHICKEN CHOP 15	COLESLAW BUTTERED CORN	
AUS MB4 PREMIUM BLACK ANGUS For 2 pax OP RIBEYE 600-700g 100 PORTERHOUSE 800g 100	AUS MB4 PREMIUM BLACK ANGUS TOMAHAWK For 3-6 pax 1.4 – 2.5kg 130 / 1kg	CHOOSE YOUR SAUCE	GREEN SALAD ROASTED VEGETABLE	
ARMOURY AUS BLACK ANGUS RIBEYE For 2 pax 500g 58	ARMOURY DRY AGED RIBEYE For 2 pax <i>Limited</i> BLACK ANGUS 350g 50	ARMOURY STEAK SAUCE BLACK PEPPER SAUCE BROWN SAUCE PREMIUM SAUCE +2 CHIMICHURRI SAUCE POMMERY MUSTARD	PREMIUM SIDES	
			SOLO/BIG CUTS	
			CHICKEN SATAY 2.5 (4pcs) / 5 (8pcs)	
			CHEESY MAYO TATERTOTS 2.5 / 5	
			CAESAR SALAD 2.5 / 5	
			SMOKED CHICKEN SAUSAGE 2.5 (1pc) / 5 (2pcs)	
			STRAWBERRY AVOCADO SALAD 3 / 6	
			SAUTEED MUSHROOM 3 / 6	
			MENTAICO TOBIKO FRIES 4.5 / 9	
			AGLIO OLIO LINGUINE 4.5 / 9	
			BACON MAC & CHEESE 4.5 / 9	
			CARBONARA LINGUINE 4.5 / 9	
			MARINARA LINGUINE 4.5 / 9	

MAINS

BURGERS WITH FRIES | swap to SALAD +2

ARMOURY WAGYU BURGER.....	24
2 thin wagyu patties, bacon, cheese, caramelized onions	
AVOCADO WAGYU BURGER.....	26
thick wagyu patties, avocado, bacon, cheese, caramelized onions	
PIN BUNKER WAGYU BURGER.....	26
thick wagyu patty, bacon, cheese, extra cheese	
SWISS MUSHROOM WAGYU BURGER.....	25
2 thin wagyu patties, bacon, cheese, caramelized onions, mushroom	
CRISPY CHICKEN PITA BURGER.....	22
crispy fried chicken, cheese, brussel sprout slaw	

ADD ON:
EGG | **1** CRISPY BACON | **1** ONION RINGS | **1**

PASTA

XXL 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, vongole, 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	
TRUFFLE MUSHROOM LINGUINE (V).....	22
assorted mushrooms, truffle oil	
BACON MAC & CHEESE.....	21
tobiko, bacon, parmesan	
SALMON CARBONARA LINGUINE.....	26
grilled salmon, bacon, carbonara, egg	
ARMOURY RIBEYE CARBONARA LINGUINE.....	33
Armoury ribeye 200g, bacon, carbonara, egg	

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

DESSERTS

CHOCOLATE ICE CREAM SUNDAE.....	13
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



WINE COLLECTION

PREMIUM WINE COLLECTION

refer to Wine List
Wine bottles from \$40

PREMIUM WINE BY GLASS – DBR Lafite

RED: Chile Los Vascos Cabernet Sauvignon: \$12
WHITE: France Aussieres Blanc Chardonnay: \$12

RECOMMENDED PREMIUM WINE BOTTLE

USA Submission Pinot Noir 2020: \$60
USA Walter Hansel Pinot Noir 2020: \$120
France Chateau Bourgneuf Pomerol 2018: \$110
Italy Brovia Barolo DOCG 2017: \$120

VIP BOTTLE KEEP

Reserve your bottle slot at ARMOURY for 3 months
6 mixer cans or 2 fruit juice cartons included per spirit bottle -
additional mixers at \$8 (3 mixer cans / 1 fruit juice carton)
Refer to Bottle List for full selection

CLASE AZUL TEQUILA.....	400
DON JULIO 1942 TEQUILA.....	400
PATRON SILVER TEQUILA.....	160
YAMAZAKI 12Y WHISKY.....	450
HIBIKI HARMONY WHISKY.....	300
MACALLAN 18Y SHERRY WHISKY.....	650
DALMORE 18Y WHISKY.....	450
DALMORE 12Y WHISKY.....	160
MONKEY 47 GIN.....	160
BOTANIST GIN.....	160
BELVEDERE 10 VODKA.....	320
GREY GOOSE VODKA.....	120
VEUVE CLIQUOT CHAMPAGNE.....	100
CHUGA 8 BOTTLES SOJU / MAKGEOLLI.....	80
DASSAI JUNMAI DAIGINJO 39.....	90
SOUR PLUM VODKA BOTTLE.....	120

PARTY DRINKS

TEQUILA SHOTS	6 for 35
JAGER BOMB (RED BULL with Jägermeister)	6 for 42
SOUR PLUM VODKA SHOOTERS	6 for 26
LYCHEE VODKA SHOOTERS	6 for 26
LONG ISLAND TEA (~3 shots per glass)	18
RED BULL VODKA (double shot)	15
CHUGA SOJU / MAKGEOLLI BOTTLE	18

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

PREMIUM CRAFT BEERS

8 TAPS on Rotation

refer to Craft Beer Menu
Tasting Recommendation: Half Pint
Premium Enjoyment: Full Pint
Happy Hour 1130am till 7:59pm

PREMIUM CRAFT BEERS

HALF PINT (250ml) - \$7 (\$6 Happy Hour)
FULL PINT - \$12 (\$10 Happy Hour)

EXTRA OOMPH PREMIUM CRAFT BEERS

HALF PINT (250ml) - \$8 (\$7 Happy Hour)
FULL PINT - \$14 (\$12 Happy Hour)

TOWERS

BEER TOWERS

ARMOURY LAGER	EACH 50
Armoury Radler	
ARMOURY IPA	
ARMOURY STOUT	
ARMOURY WHEAT	
PREMIUM CRAFT BEER (+20)	
EXTRA OOMPH PREMIUM CRAFT BEERS (+30)	

HOUSE POUR TOWERS

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

PREMIUM SPIRITS

GLASS: \$12 | BOTTLE: \$120

WHISKY	GIN	TEQUILA	BOURBON
SUNTORY KAKUBIN	ROKU	CLASE AZUL (+\$14 +\$280)	JACK DANIEL'S NO. 7
JOHNNIE WALKER B	TANQUERAY TEN	DON JULIO (+\$14 +\$280)	JACK DANIEL'S GENTLEMAN JACK (+\$2 +40)
MONKEY SHOULDER		PATRON SILVER (+\$2 +40)	JACK DANIEL'S SINGLE BARREL (+\$3 +60)
SINGLETON 12	VODKA		WOODFORD RESERVE (+\$3 \$60)
ABERFELDY 12	GREY GOOSE	RUM	
AUCHENTOSHAN 12	BELVEDERE	RON ZACAPA 23 (+\$2 +40)	OTHERS
	BELVEDERE 10 (+\$10 +\$200)		COURVOISIER
			JAGERMEISTER

COCKTAILS

ARMOURY BIG COCKTAIL	55
2 – 3 pax sharing bowl	
secret surprise recipe with gummy bears	
KING KYOHO GIN	200
Tanqueray gin, yuzu, lychee, kyoho grape, prosecco	
15 – 20 servings punch bowl	

ARMoured MARGARITA	UNUSUAL TONIC
Tequila, Cointreau, lime, salt	Gin, melon liqueur, rose, lime, tonic
22	22
PRINCE KYOHO HIGHBALL	MOSCOW MULE
Whisky, kyoho grape, Calpis, soda	Vodka, ginger beer, lime
22	18
SOUR FOXY PLUM	OLD FASHIONED
Vodka, sour plum, soda	Whisky, angostura bitters, maple syrup
18	18

MARTINI 2 FOR \$26 EACH 18

Both same and served together

GUMMY BEAR MARTINI
VODKA, MIDORI, LIME, GUMMY BEAR
LYCHEE MARTINI
VODKA, LYCHEE LIQUEUR, LYCHEE
STRAWBERRY MARTINI
TEQUILA, STRAWBERRY LIQUEUR, STRAWBERRY NECTAR
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

DRINK O'CLOCK 1130am TILL 7:59PM

PRICES FROM \$5 UNTIL \$7 \$10 FROM 8PM

ARMOURY CRAFT BEER (PINT)

LAGER / RADLER
IPA / STOUT / WHEAT

SINGLE POUR/Glass

YAKULT SOJU
TEQUILA
BOURBON
WHISKY
VODKA
RUM
GIN



PREMIUM (additional chargers on top of DRINK o'clock pricing)

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

0% ALCOHOL

MOCKTAILS

COLDBREW TEA FIZZ	10
<i>Lychee / Strawberry</i>	
RASPBERRY LYCHEE PUNCH	10
KYOHO GRAPE CALPIS FIZZ	10
YUZU CALPIS FIZZ	10
ITALIAN SODA FIZZ	8
<i>Passion Fruit / Raspberry / Blueberry / Yuzu / Mango</i>	
COCONUT AND LYCHEE COOLER	8
BLUE PEA LEMONADE	8
ARMOURY LEMONADE	8

ZERO ALCOHOL DRINKS

SOFT DRINK: COKE / COKE ZERO / 7UP / GINGER ALE / ROOT BEER / BITTER LEMON / LEMON TEA / GREEN TEA / AYATAKA GREEN TEA	3.5
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
NANYANG STYLE COFFEE / TEA	
HOT: 3 COLD: 4	
TEH O (no milk) / TEH (with milk)	
KOPI O (no milk) / KOPI (with milk)	

Prices are subject to GST + Service Charge