

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)	
BATTERED ONION RINGS.....	13
NAKED FRIES.....	10
TRUFFLE KOMBU FRIES.....	18
truffle oil, parmesan, kombu mayo	
LOADED FRIES.....	19
suki beef, cheddar cheese, mayo	
ABURI MENTAICO FRIES.....	19

MAINS

BURGERS served with fries	
ARMOURY STEAKHOUSE WAGYU BURGER.....	30
🇺🇸 180g wagyu patty, egg, bacon, cheddar cheese, caramelized onion, tomato, lettuce, brioche, gherkin	
ARMOURY WAGYU BURGER.....	28
🇺🇸 180g wagyu patty, bacon, cheddar cheese, caramelized onion, tomato, lettuce, brioche	
TRUFFLE MUSHROOM WAGYU BURGER.....	33
🇺🇸 180g wagyu patty, bacon, cheddar cheese, caramelized onion, tomato, lettuce, brioche, truffle kombu <i>served with truffle fries</i>	
MUSHROOM WAGYU BURGER.....	30
🇺🇸 180g wagyu patty, mushroom, bacon, cheddar cheese, caramelized onion, tomato, lettuce, brioche	
NAKED (no buns) STEAKHOUSE WAGYU BURGER.....	28
🇺🇸 180g wagyu patty, egg, bacon, cheddar cheese, caramelized onion, tomato, lettuce, gherkin	
- Add Egg: 1	
- Add Gherkin: 2	
- Add 🇺🇸 180g wagyu beef patty: 15	
- Optional Upgrade to Ala Carte Fries	
Truffle Kombu Fries (+8)	
Loaded Fries (+9)	
Aburi Mentaiko Fries (+9)	
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	

TAKEAWAY CONTAINER: \$1 (M), \$2 (L)
Prices are subject to GST + Service Charge

STEAK FRITES

BIG CUT LADDER			SOLO CUT SELECTION		PRIX FIXE SET	
KILO	A5 MIYAZAKI WAGYU RIBEYE		280	A5 KAGOSHIMA STRIPLOIN MANHATTAN CROWN, 🇯🇵 200g 78		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
	🇯🇵 For 4-6 pax, 1kg 30 – 60 minutes 🇮🇹 Tenute Neirano Barolo \$110 🇮🇹 Gaja Pieve Santa Restituta Brunello \$160			AUS BLACK ANGUS TENDERLOIN FILET, 🇺🇸 230g 48		
CROWN	A5 KAGOSHIMA WAGYU STRIPLOIN		180	MB4+ AUS BLACK ANGUS STRIPLOIN NEW YORK STRIP, 🇺🇸 280g 48 MANHATTAN, 🇺🇸 170g 30		BIG CUT PRIX FIXE SET 205 FOR 2 - 3 STARTERS & SIDES Caesar Wedges Salad Sake Clam Bowl, 500g Bacon Mac & Cheese Bone Marrow BIG CUT STEAK FRITES (choose 1) 🇺🇸 USDA PRIME RIBEYE, 500g *Upgrade Options 🇯🇵 A5 Miyazaki Wagyu Ribeye, 500g (+\$25) 🇯🇵 A5 Kagoshima Wagyu Striploin, 500g (+\$45) DESSERT Hokkaido Cheese Brulee served with ice cream
FLAGSHIP	A5 MIYAZAKI WAGYU RIBEYE		160	MB2/3+ AUS BLACK ANGUS RIBEYE STEAKHOUSE, 🇺🇸 300g 48 BISTRO, 🇺🇸 200g 33 200g may be too thin for desired doneness		
PRIME	USDA PRIME BLACK ANGUS RIBEYE		135	All Steaks served with FRIES Optional swap to other sides or Ala Carte Fries: • Truffle Kombu Fries (+8) • Loaded Fries (+9) • Aburi Mentaiko Fries (+9) • Mashed Potato (+0) • Jumbo Baked Potato (+2) • Sautéed Mushroom (+5) • Grilled Asparagus (+5)		
CLASSIC	MB2/3+ AUS BLACK ANGUS RIBEYE		78	Wine Pairing by Glass 🇫🇷 Rothschild Aruma Malbec 13 🇫🇷 Rothschild Les Legendes R Medoc 16		
GRAND	MB5+ AUS WAGYU TOMAHAWK		180/kg			
FEAST	AUS BLACK ANGUS TOMAHAWK		130/kg			
CHOOSE YOUR SAUCE						
ARMOURY RED WINE SAUCE			BROWN MUSHROOM SAUCE			
BLACK PEPPECORN SAUCE			CHIMICHURRI SAUCE			
Additional Sauce (+\$3)						
Additional Topping: Garlic Herb Butter (+\$1 per piece)						
Short Grain Rice (+\$1 per bowl)						

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	
BEEF CARBONARA LINGUINE.....	28
ribeye & striploin chunks, 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



HAPPY HOUR TILL 7pm

ARMOURY
STEAKS + CRAFT BEER

DRINKS

Prices are subject to GST + Service Charge

H.H.: Happy Hour / Lunch till 7pm
S.P.: Standard Price / 7pm till closing

BEERS

DRAFT PINT	H.H.	S.P.
ARMOURY LAGER	7	10
ARMOURY RADLER – 7UP & Lager	7	10
ARMOURY SOMAEK – Kyoho Soju & Lager	9	12
GOOSE ISLAND IPA	9	12
HOEGAARDEN WHEAT	11	14
COOPERS STOUT	11	14
DRAFT MUG 353ml		
SAPPORO BLACK LAGER	8	11
YEBISU LAGER	9	12
LITTLE CREATURES PALE ALE	9	12
ZERO ALCOHOL NOT A BEER MUG		
ICED MATCHA USUCHA <i>UJI ceremonial (matcha whisked in iced water, no sugar)</i>	7	10
ICED LYCHEE TEA <i>(sweet)</i>	7	10
BOTTLE BEER		
TSING TAO	7	10
TSING TAO 0% ALCOHOL	7	10

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

WHISKY

HIGHBALL	H.H.	S.P.	BTL
JIM BEAM	7	10	130
KOH-KUN 🇯🇵	8	11	
KAKUBIN 🇯🇵	9	12	150
YUZU KOH-KUN 🇯🇵	10	13	
GLASS			
GLEN SILVERS	7	10	130
DEWAR’S 12	9	12	150
BALVENIE 12	12	15	200
SINGLETON 12		13	180
LAGAVULIN 16		15	200
JD SINGLE BARREL		12	170
CHIVAS 18		12	170
MACALLAN 18			700

MARTINI

GLASS: 15
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

0% ALCOHOL

SOFT DRINK: COKE / COKE ZERO / 7UP / GINGER ALE / GINGER BEER / ROOT BEER / GREEN TEA / LEMON 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

TEQUILA

GLASS	H.H.	S.P.	BTL
TRES SOMBREROS	7	10	130
PATRON SILVER	10	13	180
DON JULIO	10	13	180
DON JULIO 1942			380
CLASE AZUL		30	500
GIN			
GLASS	H.H.	S.P.	BTL
PERIGAN	7	10	130
TANQUERAY	8	11	140
ROKU	9	12	150
HENDRICKS	10	13	180
MONKEY 47			180
BOTANIST			180

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 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

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

VODKA

GLASS	H.H.	S.P.	BTL
IGANOFF	7	10	130
BELVEDERE	10	13	180
BELVEDERE 10			380
GREY GOOSE	10	13	180
KETEL ONE			180
HAKU			180
SOUR PLUM			160
OTHERS			
GLASS	H.H.	S.P.	BTL
BARCARDI RUM	7	10	130
RUM ZACAPA 23			200
YAKULT SOJU	8	11	
KYOHO SOJU			15

WINE BY THE GLASS

GLASS	H.H.	S.P.	BTL
CHILE CAB SAUV	7	10	50
CHILE SAUV BLANC	7	10	50
ARUMA MALBEC		13	65
LEGENDES MEDOC		16	80
SCAN QR for WINE LIST			

TOWERS

BEER TOWERS

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

HOUSE POUR TOWERS

YAKULT SOJU	
MOSCOW MULE	EACH 50
GIN & TONIC	
JIM BEAM LYCHEE HIGHBALL	
KOH-KUN HIGHBALL	
YUZU KOH-KUN HIGHBALL	EACH 55