

THE PERFECT PAIRING - PP.

STARTERS

FROM OUR ROTISSERIE AND GRILL

Beer Nuts	\$5
Spent Grain Crackers	\$5
Swordfish Tacos	\$18
Spiced Swordfish, Mango Pico de Gallo	
Salt and Pepper Squid	\$18
Deep Fried Squid and Lemon	
Crispy Chicken Tenders	\$18
Panko Crumbed, Five-Spice	
Nachos PP. IPA	\$20
Tortilla Chips, Tomato Sauce, Mozzarella Cheese, Sour Cream, Guacamole, Tomato Salsa, Jalapeño and Coriander	
Add Pulled Chicken (150gm)	\$9
Green Goddess Salad	\$20
Grains, Tomato, Avocado, Lettuce and Sherry Vinaigrette	

Signature Rotisserie Chicken **PP. LAGER**
Choose from Lemon Thyme, Peri Peri, Jerk or Soy
Served with a Fries or Steamed Rice

Quarter \$16Half \$30Whole \$58

Eggplant Parmigiana	\$22
Crumbed Eggplant, Tomato, Basil Pesto, Parmesan	
Fish and Chips PP. POOLSIDE	\$34
Battered Cod Fish and Fries, Tartare Sauce	
Fremantle Octopus	\$36
Caramalized Onion and Sundried Tomatoes	
Seafood Linguine	\$38
Cod Fish, Squid, crab Meat, Garlic, Chilli, Cherry Tomatoes, Butter Lemon Sauce	
Steak and Chips PP. XPA	\$45
Onglet and Fries	
Kinross Station Lamb Chops (250g)	\$54
Mint, Pistachio and “Pistou Manchego”	
Tender Valley Striploin (250g)	\$85
Australian Wagyu, MB5, Fries	
Slow Cooked Beef Short Rib PP. OATMEAL	\$90
Coriander Chimichurri, Braised Beef Short Rib, Grilled Onion Jus	
Linz T-Bone (1.2 kg)	\$295
USDA Prime Black Angus served with fries and butterhead	

BURGERS

FROM OUR WOOD FIRED OVEN

Roast Chicken Burger	\$15
Signature Roast Chicken, Chipotle, Coleslaw, Jalapeño	
Blackmores’ Giant Burger	\$58
Grilled 100% Wagyu Double Beef Patty, Short Rib, Onion Rings, BBQ Sauce, Cheddar Cheese, Potato Bun	
Blackmores’ Burger and Chips	\$24
Grilled 100% Wagyu Double Beef Patty, Cheddar Cheese, Potato Bun, Fries	
Add: Fried Egg \$4 Pork Bacon \$8 Avocado \$9	

12" Handmade Sourdough Pizza

Classic Margherita	\$26
Tomato Sauce, Buffalo Mozzarella and Basil	
Four Cheese and Hot Honey PP. SOUR	\$30
Mozzarella, Blue Cheese, Parmesan, Chevre and Hot Honey	
Portobello Mushroom	\$30
Portobello Mushroom, Taleggio, Thyme	
Pumpkin and Dukka	\$32
Green Harissa, Feta, Raita, Pistachio and dukka	
Seafood Marinara	\$32
Seafood Medley, Tomato Sauce and Mozzarella	
Pulled Pork Sanger	\$32
Slow Pulled Pork, Chipotle, Mozzarella and Jalapeño	
Chicken and Peri Peri	\$32
Signature Peri Peri Roast Chicken, Tomato Sauce, Mozzarella and Red Pepper	
Miso Beef Short Rib	\$38
Braised Beef Short Rib, Mozzarella, Coriander Chimichurri and Sesame Seeds	
Crust Dips	\$3/each
Garlic Brown Butter, Ranch Sauce or Chipotle Aioli	

SIDE DISHES

Steamed Rice	\$6
Garlic Bread	\$7
Fries	\$9
Onion Rings	\$12
Tomato Salad	\$12
Grilled Broccolini and Parmesan	\$14

All prices are in SGD, exclusive of 9% GST, and 10% service charge

DESSERTS

Soft Serve

Ask for Flavours of the day

\$9

‘Berry Tart’ Sundae

Mixed Soft Serve, Fresh Berries

\$14

Nutella Pizza

Roasted Banana, Nutella and Icing Sugar

\$26

Oatmeal Stout and Tiramisu

Oatmeal Stout Dipped Ladyfingers, and Mascarpone

\$14

SATURDAY BRUNCH SET MENU

Keep the food flowing with our wood-fired cuisine with curated hearty bundles for all to share.

Platter for 2 (\$44 per additional pax)

Beer Nuts, Spent Grain Crackers, Nachos, Salt and Pepper Squid, 1 Pizza of Your Choice from our Wood Fired Oven, Signature Rotisserie Chicken (quarter), Steak and Chips (100gm)

\$88

Premium Platter for 2 (\$78 per additional pax)

Beer Nuts, Spent Grain Crackers, Swordfish Tacos, Crispy Chicken Tenders, Blackmores’ Burger and Chips, 1 Pizza of Your Choice from our Wood Fired Oven, Signature Rotisserie Chicken (quarter), Striploin and Chips (100gm)

\$148

DRINK PROMOTIONS

Happy Hour, 1-for-1 draught beers | Monday - Friday, 2-5pm

2 Hour Beer Free Flow

All draught beers

\$48

2 Hour Beer Premium Free Flow

All draught beers, house wines, house spirits, selected cocktails - Aperol Spritz, Espresso Martini, Bloody Mary

\$68

Beer Flights, 5x 100ml tasters

\$20

EXPERIENCES

Meet the Brewer | Brewery Tour (Minimum of 4 pax)

Some people talk about beer. Nick makes it.

\$68

Join Head Brewer Nick Calder-Scholes for an intimate session exploring the beers of People People Brewing Co. From ingredients and brewing techniques to the stories behind each pour, Nick shares what goes into taking the beers from grain to glass. Questions are encouraged. Notes are optional. Beer is mandatory.

5pm to 7pm: Tours held in English and Mandarin | 7pm to 8pm: Tours held in English only

Games Tokens

Grab access to our games room with tokens for you and the kids, available through our host team.

10 | 30 | 50 Tokens

\$20 | \$40 | \$50

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DRAFT BEERS 330ML / 500ML

THE PERFECT PAIRING - PP.

Lager Crisp, clean, crushable 4.9%	\$14 \$16
Poolside Pilsner Light & refreshing with a kiss of lime 3.6%	\$13 \$17
XPA A tropical kick without the heaviness 4.5%	\$14 \$18
Passionfruit & Yuzu Sour Tart, bright, unapologetically fruity 4%	\$15 \$19
Oatmeal Stout Dark, smooth, velvet in a glass 5.5%	\$14 \$18
California IPA Big hop character with a bright & clean finish 6.2%	\$15 \$19

SPECIALITY BEER COCKTAILS

Lager Than Life Clarified Yuzu, Soy Saline, Umami Bitters, Lager	\$18
The People's Pynt Solera Rum, Lacto Peach, Lemon, Saline, Pale Ale	\$24
Hop, Drop, & Roll Brown Butter Rum, IPA - Honey, Angostura, Saline	\$22
Lager Bomb Bourbon, Orgeat, Lemon, Lager	\$20

SPARKLING WINE

Dom Pérignon, Brut, 2015, Epernay, Champagne, FR	\$375
Pertois Le Brun, Blanc De Blanc, NV, Côte des Blancs, Champagne, FR	\$200
Bollinger, Special Cuvée, Brut, NV, Aÿ, Champagne, FR	\$220
Fredrick Savart, 1er Cru, L'Ouverture, NV, Écueil, Champagne, FR	\$210
Taittinger, Brut, Reserve, NV, Champagne, FR	\$33 \$165
Bisot, Bel-Star, Prosecco, NV, IT	\$18 \$90

WHITE WINE

Lambrook, Sauvignon Blanc, 2025, Adelaide, South Australia, AUS	\$24 \$120
Xanadu, Circa 77, Chardonnay 2022, Margaret River, AUS	\$18 \$90
Mount Mary, Triolet, Sauvignon Blanc, 2022, Yarra Valley, Victoria, AUS	\$280
Mayer, Chardonnay, 2024, Yarra Valley, Victoria, AUS	\$240
Vasse Felix, Heytesbury, Chardonnay, 2023, Margaret River, Western Australia, AUS	\$290

ROSE WINE

Château d'Esclans, Rock Angel, 2024 Côtes de Provence, FR	\$24 \$120
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RED WINE

Garagiste, Le Stagiare, Pinot Noir, 2023, Mornington Peninsula, Victoria, AU	\$28 \$140
By Farr, RP by Farr (Côte-Vineyard), 2023, Pinot Noir, Geelong, Victoria, AU	\$300
Swinney, Farvie, Mourvèdre, 2022, Frankland River, Western Australia, AU	\$250
Peccavi, Estate, Cabernet Sauvignon, 2019, Margaret River, Western Australia, AU	\$290
Tomfoolery, Young Blood, MGS, 2023, Barossa Valley, South Australia, AU	\$22 \$110
Rockford, Basket Press, Shiraz, 2019, Barossa Valley, South Australia, AU	\$350

NON-ALCOHOLIC

Soft Drinks Coca Cola Coke Zero Sprite Ginger Ale Ginger Beer	\$7
Juices (250ml) Apple or Orange	\$7
Nordaq Filtered Water Free Flow Still or Sparkling	Per Person \$3

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REFRESHING COCKTAILS

SPIRIT FORWARD COCKTAILS

Whisky Sour Whisky, Citrus, Angostura Bitters, Simple Syrup	\$21	Old Fashioned Whisky, Angostura Bitters, Simple Syrup	\$21
Tom Collins Gin, Lemon, Simple Syrup, Soda	\$18	Negroni Gin, Campari, Vermouth	\$21
Singapore Sling Gin, Bénédictine, Cointreau, Grenadine, Pineapple	\$25	Mezcal Rosita Mezcal, Campari, Vermouth Blend	\$21
Daiquiri Rum, Lime, Simple Syrup	\$21	Vieux Carré Rye, Cognac, Vermouth, Bénédictine	\$25
Last Word Gin, Chartreuse, Maraschino, Lime	\$25	Martinez Gin, Vermouth, Maraschino ,Bitters	\$21
Margarita Tequila, Agave, Lime	\$21	Manhattan Rye, Vermouth, Bitters	\$25

BESPOKE COCKTAILS

Tell us what you like? We will do the rest!	\$25
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SPIRITS

AGAVE

BRANDY

Codigo, Blanco, Tequila, Mexico	\$18 \$220	Barsol, Pisco, Peru	\$18
Codigo, Reposado, Tequila, Mexico	\$22 \$240	Martell, Cordon Bleu, Cognac, France	\$54 \$790
Codigo, Añejo, Tequila, Mexico	\$34 \$490	Martell, Noblige, Cognac, France	\$25 \$290
Los Siete, Doba Yej, Mezcal, Mexico	\$24 \$280		

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WHISKEY

Cambridge, Spring Summer, United Kingdom	\$28	Ardbeg, 10 YO, Single Malt, Islay, Scotland	\$18
Hendrick’s, Dry Gin, Scotland	\$18 \$190	Lark Distillery, No. 151, Australia	\$21
No.3, London Dry Gin, Netherlands	\$19 \$190	Maker’s Mark, Bourbon, USA	\$18 \$190
Monkey 47, Dry Gin, Germany	\$21 \$230	Michters, Rye, USA	\$24 \$280
Rachelle The Rabbit, Rojak Gin, Singapore	\$18 \$180	Monkey Shoulder, Blended Scotch, Scotland	\$18 \$190
		Rachelle The Rabbit, Hom Mali, Rice Whiskey, Singapore	\$18 \$190
		Suntory, Kakubin, Japan	\$18 \$190
		Suntory, Yamazaki 12 YO, Japan	\$50 \$690

INTERNATIONAL SPIRITS/ LIQUEUR

Kwei Chou, Feitian Moutai, China	\$70 \$690		
Chartreuse, Verte, France	\$25		
Cointreau, Orange Liqueur, France	\$14		
Disaronno, Amaretto, Italy	\$14		
Montenegro, Amaro, Italy	\$14		

VODKA

Grey Goose, Original, France	\$18
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RUM

Bacardi, White Rum	\$18 \$190
Sta Teresa Rum, 1796, Solera, Venezuela	\$25 \$290

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