



ROKU & TONIC

ROKU GIN, TONIC WATER

5

ROKU 75

ROKU GIN, LEMON, PROSECCO

6

ROKU MARTINI

ROKU GIN, COCCHI DRY VERMOUTH

7

Golden Hour Free-Flow

Selected Classic Cocktails & House Wines

USD 20++ per person | 5pm to 8pm



All prices are in USD, exclusive of 7% Service Charge and 10% VAT.

Sunset Treat

\$18++ for 2 persons

Inclusive of one selected classic cocktail per guest



GREEK SALAD TART

FRESH CUCUMBERS, TOMATOES, OLIVES, AND FETA CHEESE WITH OLIVE OIL



MANGO AND PRAWN TOAST

MANGO SALSA, PRAWNS, CRISPY TOAST



PULLED PORK QUESADILLAS

SLOW-COOKED PORK, TORTILLA WITH MELTED CHEDDAR CHEESE, SOUR CREAM



BRAISED BEEF CROQUETTE

BEEF RUMP, TRUFFLED PUMPKIN MOUSSELINE, SPICY BEETROOT CHUTNEY



TIGER PRAWN THERMIDOR VOL-AU-VENT

SAUTÉED TIGER PRAWNS, GARLIC, HEAVY CREAM, MELTED CHEESE



BBQ CHICKEN WINGS

CRISP CELERY AND CARROT BATONS, HONEY-MUSTARD DIP

Shellfish Alcohol Nut Gluten Pork Dairy Egg Vegetarian Vegan

Rooted in Nature Signature Dish

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CLASSIC COCKTAIL

NEGRONI	6
<i>Beefeater Gin, Cocchi Sweet Vermouth, Campari</i>	
WHISKEY SOUR	6
<i>Wild Turkey 101 Whiskey, Lemon, Egg White, Angostura Bitters</i>	
COSMOPOLITAN	6
<i>Sky Vodka, Seekers Orange Liqueur, Cranberry, Lime</i>	
APEROL SPRITZ	7
<i>Aperol, Prosecco, Soda</i>	
PALOMA	7
<i>Jose Cuervo Silver Tequila, Lime, Agave, Grapefruit Soda</i>	
DARK 'N' STORMY	7
<i>Plantation Original Dark Rum, Lime, Ginger Beer, Angostura Bitters</i>	

SPARKLING WINE

DOGARINA PROSECCO	9	43
<i>Glera - Veneto, Italy</i>		
LANSON BLACK CHAMPAGNE	25	120
<i>Chardonnay, Pinot Noir, Pinot Meunier - France</i>		

WHITE WINE

KAIKEN ESTATE	8	38
<i>Sauvignon Blanc - Mendoza, Argentina</i>		
GÉRARD BERTRAND 'CHANGE'	8.5	40
<i>Chardonnay - Pays d'Oc, France</i>		

RED WINE

FAMILLE BOUEY 'LES PARCELLES 08'	9	43
<i>Merlot - Bordeaux, France</i>		
MONTES 'LIMITED SELECTION'	9.5	45
<i>Cabernet Sauvignon - Colchagua Valley, Chile</i>		

BREWERY

HANUMAN	5
TIGER	5
HEINEKEN	6
CORONA	6
KRONENBOURG BLANC	6

SOFT DRINK

COKE	4
SPRITE	4
FRANKLIN & SONS SODA	5
FRANKLIN & SONS INDIAN TONIC	5
FRANKLIN & SONS GINGER ALE	5

MINERAL WATER

ACQUA PANNA (500ML / 750ML)	6	7
SAN PELLEGRINO (500ML / 750ML)	6	7

SPIRIT

GIN

BEEFEATER	6	80
SEEKERS	7	100
ROKU	8	110

VODKA

SKYY	6	80
BELVEDERE	9	130
NIKKA COFFEY	9	130
UKIYO	11	150

RUM

HAVANA CLUB ANEJO 3 YEARS	6	80
PLANTATION ORIGINAL DARK	6	80

TEQUILA & MEZCAL

JOSE CUERVO SILVER	6	80
LA TRAVESÍA	7	110

WHISK(E)Y

WILD TURKEY 101	6	80
MONKEY SHOULDER	9	130
CHITA	11	150
AMRUT PEATED	13	180
NIKKA FROM THE BARREL	15	150
KI ONE	18	260
KAVALAN SOLIST	27	360
OLOROSO SHERRY CASK		

COGNAC & ARMAGNAC

PIERRE FERRAND ORIGINAL	11	170
MOUSQUETAIRE DU ROY 5 ANS VSOP	14	190
RÉMY MARTIN XO	34	450

ALTITUDE COMFORT

VEGAN BURGER    <i>Chickpea Patties, Avocado Spread, Pickled Cucumber, Sautéed Mushrooms, Onions, Lettuce, Tomato, Fries</i>	9
SALMON NIÇOISE SALAD   <i>Norwegian Salmon, New Potatoes, Hard-Boiled Egg, Kalamata Olives, French Beans, Lemon Vinaigrette</i>	9
CROQUE MADAME    <i>Melted Cheese Sandwich with Smoky Pork Ham, Fried Sunny-Side Egg, Fries, Garden Greens</i>	10
CROISSANT TUNA MELT     <i>Plain Croissant, Tuna Flakes, Celery, Capers, Spicy Mayo, Grated Cheddar Cheese</i>	10
SPICED FLAME WINGS  <i>Marinated Chicken Wings, Crisp Celery and Carrot Batons, Honey-Mustard Dip</i>	10
PULLED PORK QUESADILLAS    <i>Tender Slow-Cooked Pork, Tortilla with Melted Cheddar Cheese, Sour Cream, Freshly Made Guacamole</i>	10
MEKONG CHICKEN CAESAR SALAD     <i>Grilled Cajun Chicken Breast, Romaine Lettuce, Caesar Dressing, Pork Bacon, Parmesan, Poached Egg</i>	11
WAGYU BEEF BURGER   <i>Wagyu Patty, Cheddar, Onions, Lettuce, Relish, Pickles, Sesame Bun, Fries</i>	12

SHANG PALACE SELECTION

CRISPY GOLDEN TOFU 	8
CHONGQING SPICY CHICKEN   WITH DRIED CHILI	9
MACAU-STYLE CRISPY ROASTED PORK  	9
WOK-FRIED SHRIMP WITH XO SAUCE  	12
GLASS-SKIN CRISPY PIGEON (1 PIECE) 	12

SNACK SELECTION

CRISPY DUCK ROLLS 	10
<i>Crispy Slow-Cooked Duck, Spicy Orange Aioli, Pickled Vegetables</i>	
BRAISED BEEF CROQUETTE  	10
<i>Slow-Cooked Beef Rump, Truffled Pumpkin Mousseline, Spicy Beetroot Chutney</i>	
GOLDEN CHICKEN FRICASSÉE  	10
<i>Mushroom-Stuffed Chicken Balls, Creamy Butter-Thyme Sauce</i>	
SEAWEED-FRIED CALAMARI  	12
<i>Calamari Rings, Seaweed Dust, Garlic Powder, Togarashi Aioli</i>	
GARLIC PRAWNS   	12
<i>Freshwater Prawns, Garlic, White Wine, Chili Flakes, Sourdough Herb Toast</i>	
HOME CURED SMOKED SALMON   	12
<i>Crème Fraîche, Capers, Watercress, Pickled Onion, Mini Bagel</i>	
TIGER PRAWN THERMIDOR VOL-AU-VENT    	12
<i>Sautéed Tiger Prawns, Garlic, Heavy Cream, Melted Cheese</i>	

SWEET CORNER

CHOCOLATE COCONUT CAKE    	7
<i>Dark Chocolate and Coconut Mousse Layered Cake, Chocolate Sauce, Coconut Brandy Snap</i>	
MANGO CHEESECAKE    	7
<i>Chilled Mango Cheesecake, Mango Jelly, Mascarpone</i>	
PECAN TART    	7
<i>Honey Pecan Tart, Vanilla Cream, Salted Caramel Sauce</i>	
ETON MESS   	7
<i>Crispy Meringue, Whipped Cream, Strawberry Compote</i>	