



## SKYBAR CASUAL DINING MENU

AVAILABLE DAILY TILL 10.30PM

### SNACKS

<b>EDAMAME</b> Sea salt	12
<b>EDAMAME with CHIPOTLE GLAZE</b> Shichimi Togarashi	12
<b>CRISPY PRAWN TEMPURA ROLL</b> Puffed Japanese rice, wasabi aioli, bonito flakes	28
<b>AVOCADO ROLL</b> Radish, nori powder	26
<b>BONELESS KOREAN FRIED CHICKEN WINGS</b> Sesame seeds, gochujang & crushed peanuts	26
<b>PAN SEARED PRAWN &amp; CRAB GYOZA DUMPLINGS</b> Roasted shallots, peanut oil & sesame	28
<b>STEAMED BLACK MUSHROOM DUMPLINGS</b> Black truffle - shitake mushroom glaze	28
<b>KATAIFI WRAPPED PRAWNS - BAHARAT SPICED</b> Crushed avocado, mango salsa	32
<b>CORNMEAL CRUSTED CRISPY CALAMARI</b> Green chiles sauce & scallions	28
<b>BBQ SPICED FRENCH FRIES</b> Curry Dip	14
<b>ROMAINE HEART SALAD with MISO DRESSING</b> Corn, avocado & toasted pine nuts	26
<b>SMOKED CHIANG MAI SAUSAGE</b> Nam prik nam, rose apple salad, pork crackling	28
<b>CÉ LA VI - DESSERT PREMIUM PLATTER</b> Chef's selection of premium desserts	56

### WINE/CHAMPAGNE

<b>WHITE</b>	Glass
-2016- PINOT GRIGIO, LIS NERIS <i>Friuli Venezia Giulia, Italy.</i>	26
-2015- CHARDONNAY, EXMOOR XANADU <i>Margaret River, Australia.</i>	28
-2016- SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand.</i>	28
<b>RED</b>	
-2015- MARQUES DE CASA CONCHA, CONCHA Y TORO <i>Maipo, Valley.</i>	28
-2015- JESTER SHIRAZ, MITOLO <i>McLaren Vale, Australia.</i>	26
-2014- PINOT NOIR, CLOUDY BAY <i>Marlborough, New Zealand.</i>	28
<b>ROSÉ</b>	
-2016- TERRES DE BERNE, CHÂTEAU DE BERNE <i>Provence, France. Grenache blend</i>	26
<b>CHAMPAGNE</b>	
-MV- VEUVE CLICQUOT PONSARDIN BRUT	37 Bottle
-MV- MOËT & CHANDON ICE IMPERIAL	228

### BEER

<b>HOEGAARDEN WHITE (25CL)</b>	Belgium	16 Draught
<b>STELLA ARTOIS (50CL)</b>	Belgium	20
		<b>Bottle</b>
<b>ASAHI SUPER DRY</b>	Japan	16
<b>CORONA EXTRA</b>	Mexico	16
<b>TIGER</b>	Singapore	16
<b>GUINNESS STOUT</b>	Ireland	18
<b>SUNTORY PREMIUM MALT</b>	Japan	18

### CRAFT BEER

<b>COEDO BENIYAKA (Sweet Potato)</b>	Japan	18
<b>COEDO KYARA (IPA)</b>	Japan	18

### JUICE/SOFT DRINK

<b>BITTER LEMON / COKE / COKE LIGHT / COKE ZERO / GINGER ALE / GINGER BEER / GREEN TEA / SPRITE / TONIC</b>		8
<b>RED BULL / SUGAR FREE RED BULL / LIME SUGAR FREE RED BULL</b>		9
<b>APPLE / CRANBERRY / GRAPEFRUIT / LIME / MANGO / ORANGE / PINEAPPLE / TOMATO</b>		10
<b>YOUNG COCONUT</b>		12

CÉ  
LA  
VI

---

SIGNATURE

COCKTAILS

\$22



**BOTANIC 57**

Grey Goose vodka, St. Germain elderflower, fresh lemon, cucumber and grape



**EAST SIDE**

Tanqueray No. Ten gin, yuzu sorbet, lemon, grapefruit citrus and soda water



**BIBIK'S DELIGHT**

Havana Club Anejo rum, Cointreau, fresh lemon, black tea, honey, egg white and kaya jam



**STRAITS SUNRISE**

Jose Cuervo Tradicional Silver, agave syrup, fresh lime, strawberry, pineapple and Angostura bitters



**MARKISA**

Maker's Mark bourbon, fresh lemon-lime citrus, passionfruit, ginger and egg white



**MALAYAN SUN & SAND**

Johnnie Walker 18 Year Old, Martini Rosso, Peter Dinklage cherry liqueur, Laprotaig and fresh orange



**ONCE UPON A THAI**

Hennessey XO cognac, Archer's peach liqueur, fresh lime, kaffir leaves, ginger ale and grapes

---

CLASSIC

COCKTAILS

\$23

**BERRY BELLINI**

Martini Prosecco, Chambord and fresh berry mix

**BRAMBLE**

Tanqueray No. Ten gin, Chambord, and fresh lemon juice

**WHITE RUSSIAN**

Grey Goose vodka, Kahlua, and cream

**MAI TAI**

Havana Club Anejo rum, Bacardi 8 year old rum, Cointreau, fresh lime, orange syrup and Angostura bitters

**MOJITO**

Havana Club Anejo rum, Mojito syrup, fresh lime, mint leaves and soda water

**TOMMY'S MARGARITA**

Jose Cuervo Tradicional Silver, agave syrup, fresh lime

**OLD FASHIONED**

Maker's Mark bourbon, Angostura bitters and simple syrup

**WHISKEY SOUR**

Maker's Mark bourbon, fresh lemons, lime, egg white and simple syrup

---



## SKYBAR LATE NIGHT MENU

AVAILABLE ON WEDNESDAY, FRIDAY & SATURDAY TILL 1AM

### SNACKS

<b>EDAMAME</b> Sea salt	12
<b>EDAMAME with CHIPOTLE GLAZE</b> Shichimi Togarashi	12
<b>CÉ LA VI – AMUR RIVER CAVIAR</b> Traditional garnishes, blini	30g   40g   100g 88   138   268
<b>BONELESS KOREAN FRIED CHICKEN WINGS</b> Sesame seeds, gochujang & crushed peanuts	26
<b>PAN SEARED PRAWN &amp; CRAB GYOZA DUMPLINGS</b> Roasted shallots, peanut oil & sesame	28
<b>STEAMED BLACK MUSHROOM DUMPLINGS</b> Black truffle - shitake mushroom glaze	28
<b>CORNMEAL CRUSTED CRISPY CALAMARI</b> Green chiles sauce & scallops	28
<b>6 pc BALINESE CHICKEN SATAY</b> Coconut – peanut sauce, acar, krupuk	24
<b>BBQ SPICED FRENCH FRIES</b> Curry Dip	14

### WINE/CHAMPAGNE

	Glass	
<b>WHITE</b>		
-2014- PINOT GRIGIO, LIS NERIS <i>Friuli Venezia Giulia, Italy</i>	26	
-2015- CHARDONNAY, EXMOOR XANADU <i>Margaret River, Australia</i>	28	
-2014- SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand</i>	28	
<b>RED</b>		
-2015- MARQUES DE CASA CONCHA, CONCHA Y TORO <i>Maipo, Valley</i>	28	
-2015- JESTER SHIRAZ, MITOLO <i>McLaren Vale, Australia</i>	26	
-2014- PINOT NOIR, CLOUDY BAY <i>Marlborough, New Zealand</i>	28	
<b>ROSÉ</b>		
-2014- TERRES DE BERNE, CHÂTEAU DE BERNE <i>Provence, France. Grenache blend</i>	26	
<b>CHAMPAGNE</b>		
-MY- VEUVE CLICQUOT PONSARDIN BRUT	37	
	Bottle	
-MY- MOËT & CHANDON ICE IMPERIAL	228	

### BEER

		Draught
HOEGAARDEN WHITE (25CL)	Belgium	16
STELLA ARTOIS (50CL)	Belgium	20
		Bottle
ASAHI SUPER DRY	Japan	16
CORONA EXTRA	Mexico	16
TIGER	Singapore	16
GUINNESS STOUT	Ireland	18
SUNTORY PREMIUM MALT	Japan	18

### CRAFT BEER

COEDO BENIAKA (Sweet Potato)	Japan	18
COEDO KYARA (IPA)	Japan	18