

GIN	<u>glass</u> <u>bottle</u>
Bombay Sapphire Dry Gin	\$13 / \$160
Hendrick's Gin	\$16/\$220
Gordon's Gin	\$12

VODKA

Smirnoff Vodka	\$13/\$160
Grey Goose	\$16/\$220
Belvedere Pure	\$16/\$220

RUM

Bacardi Superior $313/$	60
Cachaça\$16 / \$2	20
Sailor Jerry \$16 / \$2	20

TEQUILA

Jose Cuervo Tequila	\$13 / \$160
Patron Silver Tequila	\$16/\$220
Patron Reposado Tequila	\$16/\$220
Patron XO Cafe	\$16/\$220

BOURBON

Maker's Mark \$16 / \$220

WHISKEY

Famous Grouse Whiskey \$13 / \$160)
Chivas Regal (12 years) $\$16 \ / \ \220	0

SINGLE MALT WHISKEY

Macallan Sherry Oak (12 years) \$16	6/ \$220
Highland Park (12 years)\$16	6/ \$220
The Singleton (12 years)\$16	j/\$220

BRANDY/COGNAC

St. Remy VSOP	\$13 / \$160
Martell VSOP	\$16/\$220

APERITIF

Martini Bianco	\$16
Martini Rosso	\$16
Noilly Prat Extra Dry	\$16
Aperol	\$16
Pernod	\$18

ESTRELLA DAMM (1/2 PINT) \$9 **ESTRELLA DAMM (FULL PINT) \$15 COOPERS SPARKLING ALE \$10 HEINEKEN \$10 TIGER \$10 JAMES BOAG'S \$11** LA CHOUFFE \$15 **MAGNERS CIDER \$11** INEDIT DAMM (750ML) \$28 **AD • (**) SANGRIA \$18/\$60 (750ML) Red or White Wine, Brandy, Fresh Fruits

APEROL SPRITZ \$18 Aperol, Cava, Orange

CAIPIRRINHA \$18 Cachaca, Lime Juice, Brown Sugar, Lime Wedges

MOIITO \$18 Bacardi Light Rum, Mint Leaves, Lime Wedges, Brown Sugar, Soda

LONG ISLAND TEA \$18 Bombay Gin, Smirnoff Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Cointreau, Lime Juice, Coke, Lemon Wedges

LYCHEE MARTINI \$18 Smirnoff Vodka, Lychee Liqueur, Lychee Syrup, Lychee

MARGARITA \$18 Jose Cuervo Tequila, Lime juice, Sugar, Egg White

OLD FASHIONED \$18 Maker's Mark, Sugar Syrup, Angostura Bitters

SINGAPORE SLING \$18

Gin, Cointreau, Cherry Liqueur, Dom Benedictine, Pineapple Juice, Lime Juice, Angostura Bitters, Soda, Grenadine Syrup

PINA COLADA \$18 Bacardi Light Rum, Malibu, Pineapple Juice, Cherry



Still/Sparkling Water

Acqua Panna 500ml San Pellegrino 500ml \$5.5

Soft Drink Misc

Coca Cola Coca Cola Zero Sprite **Ginger Ale**



luices

Freshly Squeezed Orange Cranberry Lime Pineapple



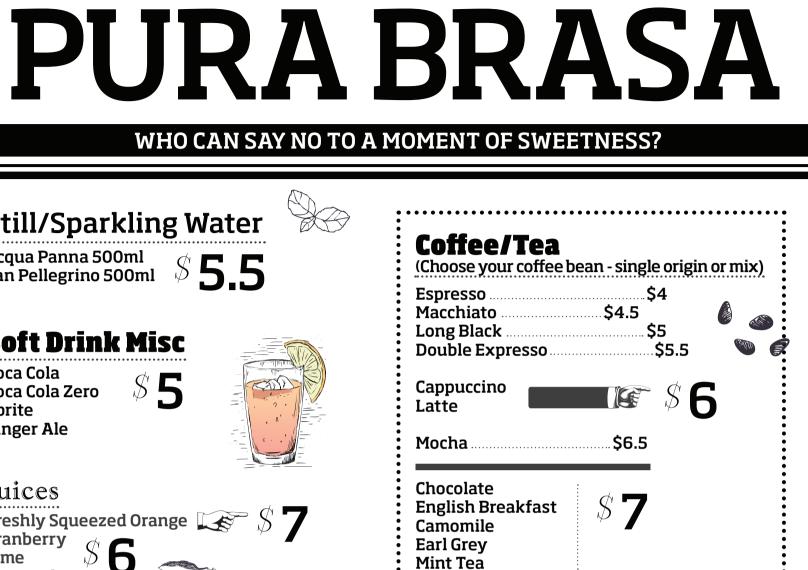
TRADITIONAL **CATALAN CREAM**



//CHOCOLATE TRUFFLE WRAP in Puff Pastry (5pcs)//

Chocolate

@PuraBrasa.Singapore (f)



... time for desserts.

Pistachio



Vanilla

Yuzu Lychee

Sip, Swirl & Savour White Wines



Discover our sommelier's selections straight from the vineyards. By-the-glass from \$13 onwards.

CAVA Castellblanc Cava Brut Catalunya Macabeo, Parellada, Xarel·lo	\$58
Villa Conchi Cava Brut Seleccion Catalunya Macabeo, Parellada, Xarel·lo	\$68
ROSE <mark>Petit Caus Rose 2016</mark> Cabernet Franc, Cabernet Sauvignon, Merlot, Syrah, Tempranillo	\$75
RIESLING Clüsserath Trittenheimer Apotheke Riesling Kabinett 2015 Mosel, Germany Riesling Kabinett	\$85
•••	0
SPAIN	
Bodega Iniesta Corazón Loco Blanco 2016, Manchuela Verdejo, Sauvignon Blanc An exuberant smell of aromas. Intense condiment, fennel, fresh hay and tropical fruits (mango, passion fruit). Pairing: Pork, Rich Fish, Shellfish, Vegetables, Cheeses	\$68
Paco Y Lola Albarino 2016, Rias Baixas <i>Albarino</i> Fresh and intense with good balance of fruit for the lighter palates. Pairing: Seafood, Shellfish, Vegetables	\$105
Vionta Albarino 2016, Rias Baixas Albarino Soft and agreeably acid on the palate, giving way to a melange of green apple, banana, kiwi and melon but brought to a peak of peaches, apricot and kiwi. A long finish with just a touch of bitterness a classic characteristic. Pairing: Fish, Shellfish	\$68
Luis Canas 2014, Rioja Viura, Malvasia Elegant, combined with floral and fruity tones. Pairing: Poultry, Seafood, Shellfish	\$68
Puerto de Alicante 2015, Valencia <i>Chardonnay</i> Packed with intense aromas of tropical fruits and ripe apple. The lengthy mouth-watering finish is marked by peach. Pairing: Poultry, Seafood, Vegetables	\$65
Angosto Blanco 2016 Ontinyent, Valencia Viura, Verdejo, Sauvignon Blanc, Chardonnay, Moscatell Clean scent of white fruit, spicy notes and roasted new wood. Pairing: Rice, Cheeses, Vegetables	\$68
\mathcal{I}	

TTATV

ITALY	
Attems by Frescobaldi 2014, Friuli Sauvignon Blanc Boasts a distinctive and complex bouquet. Its palate exhibits crisp, tangy acidity and full flavours. Pairing: Poultry, Fish, Vegetables, Cheeses	\$88
Casa Lunardi 2016, Veneto <i>Pinot Grigio</i> <i>Smooth and bright with vibrant notes of citrus, apple and herbs.</i> <i>Pairing: Poultry, Seafood, Shellfish, Vegetables</i>	\$65
Castelforte Garganega Veronese IGT 2016, Veneto <i>Garganega</i> A dry and full-bodied varietal white wine aged partly in stainless steel and partly in wood. Intense perfume of almond blossom, citrus and vanilla. Fruity and richly textured with a clean mineral finish. Pairing: Pasta, Lean Fish, Cured Meat, Shellfish, Cheeses	\$68
FRANCE	
Chateau Haut Pougnan Blanc 2014, Bordeaux Sauvignon Blanc, Semillon Grassy with soft tones of citrus and floral notes. Refreshing acidity and slight mineral edge provide complexity and balance. Pairing: Poultry, Lean Fish, Vegetables	\$75
Vidal Fleury Côtes du Rhône Blanc 2016 Viognier, Grenache Blanc A fuller-bodied, lower-acid wine. Fresh and fragrant aromas of ripe red apple and pear. Complemented with savoury herbs. Pairing: Poultry, Rich Fish, Cured Meat, Cheeses	\$70
Lupe-Cholet Chablis 2015, Burgundy <i>Chardonnay</i> <i>Elegant and complex with nuances of beeswax, white peach,</i> <i>slight apricot, then vine blossom. Taste of great harmony and a</i> <i>beautifully dense fruitiness over balanced minerality.</i> <i>Pairing: Rich Fish, Seafood, Shellfish</i>	\$98
	8



SPAIN

Luis Canas 2016, Rioja Viura, Malvasia Pairing: Poultry, Cured Infused with floral notes like violet and i banana and raspberry. A pleasant finish

Bodegas Iniesta Corazon Loco 201 Syrah, Temprallino Pairing: Poultry, Be Nice ruby red. Funky nose. Delicious che intense flavour of red fruits and oak.

Matsu El Picaro 2015 Toro

Tempranillo Pairing: Beef, Lamb, Seafo An intense aroma of dark fruits such as l blueberry with lingering mineral notes.

Mas de Subira 2015 Priorat

Carinena, Garnacha Pairing: Poultry, E An aromatic blend of ripe red and black f plum. Elegantly infused with rosemary

Nauta Monastrell 2013 D.O. Alican Mourvedre Pairing: Beef, Lamb, Pasta

Aroma of dried grapes mingled with note and toast. Deep. Velvety. Elegant with ve

La Rioja Alta Gran Reserva 890 20 Tempranillo Pairing: Poultry, Beef, Lan Intense with notes of cured leather, plun

spices, vanilla and cedar. Sweet, broad an La Rioja Alta Gran Reserva 904 20

Tempranillo Pairing: Poultry, Beef, Larr A creamy bouquet of cinnamon, vanilla, notes of sweet tobacco, cherry and carai

Mas Martinet Clos Martinet Cami Pe Carinena, Garnacha Pairing: Poultry, B Full-bodied palate with layers of ripe be Palate is balanced with ripe tannins and

Mas Martinet, Martinet Bru 2011

Garnacha, Syrah Pairing: Poultry, Beef Intense aromas of ripe red and dark fore good herbs and spices, a touch of sweetr

Montecillo Crianza DOCa, Rioja 203 Tempranillo, Garnacha, Graciano Pairi Potent, fruity, sweet with coconut and a Wonderfully infused with tones of black

Montecillo Rioja Reserva D.O.Ca., Tempranillo, Mazuelo, Garnacha Pairi Spicy notes, vanilla and black fruits ming liquorice and mint. Elegant tannins with

Montecillo Rioja Limited Edition R Tempranillo, Graciano Pairing: Poultry Combines black fruits with resinous not and patisseries. Powerful yet beautifully

Bodegas Felix Callejo 2009 Ribera

Tempranillo Pairing: Beef, Lamb Flavours of blackcurrant, dark cherry, rat vanilla. Full-bodied palate with a long fi

Sip, Swirl & Savour **Red Wines**



Discover our sommelier's selections straight from the vineyards. By-the-glass from \$13 onwards.

Meats	\$68	Celler de Capcanes Mas Donis Negre 2009 Montsant Garnacha, Syrah Pairing: Beef, Lamb, Pasta Intense with fruity notes of cherry and strawberry. Medium acidity with high tannins.	\$78
fruity nuances such as with hints of liquorice. .6, Manchuela eef, Pasta prries, good body and	\$68	B.Comenge Biberius Roble 2016 Ribera Del Duero Tempranillo Pairing: Beef, Lamb Aromas of red fruits with nuances of vanilla, chocolate, caramel and liquorice. Medium acidity and tannins.	\$7 5
ood, Shellfish blackberry and	\$98	ITALY Poggio De Vinci Chianti DOCG 2014 Tuscany Sangiovese Pairing: Poultry, Beef Aromas of red fruits, violets, dried herbs and bitter cherries. Nice lingering of acidity with smooth finish.	\$68
Beef, Lamb Fruits finished with dark and thyme for balance.	\$108	Castelforte Valpolicella Superiore 2014 Rondinella, Corvinone Pairing: Poultry, Beef, Pasta Intense aromas of cranberry and cherry jam, licorice and pleasant balsamic notes of eucalyptus. Velvety tannins.	\$78
ite es of coconut, vanilla	\$75	Selezione Antonio Castagnedi Amarone 2012 Sauvignon, Corvina, Rondinella Pairing: Beef, Lamb Aromas of lovely dark chocolate and dark fruits. Round tannins.	\$178
ery ripe tannins. 1 04 nb	\$328	Fuligni Brunello Di Montalcino Tuscany 2008 Sangiovese Pairing: Poultry, Beef, Lamb Sweet red berries, flowers, mint, spices and anise are woven together beautifully. Soft tannins and silky texture.	\$178
ns and raisins, sweet nd luscious. 109	\$188	Lunardi Merlot Delle Venezie IGT 2016 Veneto Merlot Pairing: Beef, Lamb, Pasta Aromas of cherries, red berries and notes of violet. Soft tannins.	\$68
nb powder chocolate with mel for a refined finish.	Ų200	Bosio Nebbiolo d'Alba "Boschi Dei Signori" DOC Nebbiolo Pairing: Poultry, Beef, Lamb Delicate and ethereal with scents of rose, violet, liquorice and tar.	\$75
esseroles 2007 Priorat	\$169	FRANCE	
rries, herbs, cedar, toast. fine acidity. Priorat	\$108	Viddal Fleury Cotes-Du-Rhone Rouge 2015 Syrah, Grenache, Mourvedre Pairing: Beef, Lamb Aromas of black cherry, dried herbs, vanilla and violets with grippy tannins and a long finish.	\$70
f, Lamb st fruits balanced with ness and round tannins.	6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	Esprit De Pavie 2010 Bordeaux Merlot, Cabernet Sauvignon Pairing: Poultry, Beef Fruity with cocoa, plum and cherry aromas. Silky tannins.	\$98
13 ing: Poultry, Beef, Lamb a touch of eucalyptus. :berry for a plush finish.	\$68	Domaine Fernand & Laurent Pillot "Vieilles Vignes" 2014 Pinot Noir Pairing: Poultry, Beef Intense and complex with aromas of red fruits such as raspberry and strawberry. Elegant on the palate.	\$128
Rioja Alta 2011 ing: Poultry, Beef, Lamb gled with nuances of a long finish.	\$78	Château Haut Pougnan Cuvée Prestige Premières Côtes De Bordeaux 2015 Merlot, Cabernet Sauvignon Pairing: Poultry, Beef Light with aromas of red fruits. Medium acidity. Smooth tannins.	\$7 5
eserva 2011 r, Beef, Lamb	\$98	ARGENTINA	
es and hints of caramel y fresh and elegant.	6 6 6 6	Altos Las Hormigas 'Colonia Las Liebres' Bonarda 2017 Bonarda Pairing: Poultry, Beef, Lamb	\$72
n Del Duero	\$108	Notes of crispy red fruits and white pepper with soft tannins.	
spberry, cola and nish.		CALLE De Martino Estate Carmenere 2015, Maipo Carmenere Pairing: Poultry, Beef, Lamb Aromas of spice, paprika and berries. Silky tannins. Long finish.	\$68
			\cap