



If you have any food allergies, please inform our service staff when placing your order.
All prices are subject to 10% service charge and prevailing government taxes.

== SET MENU ==

“Have a dining experience like no other with our newest Chef's Menu, which offers a delectable range of contemporary and traditional European food. Enjoy the delectable mentaiko aioli served with our bouncy Hokkaido scallops or luxuriate in the velvety richness of our mushroom soup.

Enjoy the flavorful, juicy black Angus tenderloin, served with a layer of seared duck foie gras and topped with croutons and divine black truffle. Seafood lovers will adore our juicy Maine Lobster that has been butter cooked and is served with a mouthwatering Petit Pois and Ginger Crustacean Espuma. Lastly, indulge in the ultimate dessert experience with our Saffron-scented Poached Pear served with red wine sorbet, which is the ideal combination of simplicity and sophistication.”

3-COURSE MENU - \$78

(choice of starter or soup)

4-COURSE MENU - \$88

Starter

Hokkaido Scallops

Lightly Poached, Sea Garden Salad, Mentaiko Aioli

..

*Sommelier's Recommendation: Clerendelle Blanc By Haut Brion
Semillion/Sauvignon B.*

Soup

Velouté

Of Forest Mushroom, Herb Crème Fraiche

Mains

Tournedos Rossini

Black Angus Tenderloin, Duck Foie Gras, Croutons, Black Truffles

..

Sommelier's Recommendation: Penfold Konoonga Hills Cab/Shiraz

OR

Maine Lobster

Tarragon Butter Poached, Petit Pois, Ginger Crustacean Espuma

..

Sommelier's Recommendation: Pirramimma Chardonnay

Dessert

Poached Pear

Saffron scented with Red Wine Sorbet

..

*Sommelier's Recommendation: (NV) Vallebelbo Fior Di Vigna
Moscato D'asti*

Set menu and wines are priced and sold separately.
Please approach our staff for ongoing promotions on any of the recommended wines above.

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== SOUP & BAR BITES ==

“Start with a comforting bowl of goodness from “Soups”, or one of the “Bar Bites” to accompany your first glass of wine or our speciality nitro cocktails. To enhance the sweetness of the seafood, our version of Seafood Broth has crab meat, shrimps and diced fish for a rich flavour.”

Soup

French Onion Soup

Beef Broth with Gratinated Cheese

15

Seafood Broth

Crab Meat, Shrimps, Diced Fish

18

Toasted Brioche

Golden Buttery Toast

5

Bar Bites

Green Olives On Ice

10

Tête de Moine

Cheese, Crackers

18

Jamón de Cebo de Campo 24 months

Spanish Iberico Ham

24

Calamari Rings (10 pcs)

Sweet Chilli Mayo

14

Truffle Fries

Standard Cut Fries with Truffle Oil

14

Hot & Spicy Wings (6 pcs)

Ancho Dry-Rub Spicy Mid Wings, Sweet Spicy Sauce

18

 Vegetarian

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== SMALL PLATES ==

“Savour our irresistible selection of small plates that have been meticulously prepared by our chefs and full of flavour. Try the delicious Gambas al Ajillo, prawns cooked in extra virgin olive oil with garlic and chilli . The Hokkaido Scallops topped with smoky bacon and Ikura are also a crowd favourite.”

Forest Mushroom

Sautéed with Sherry Cream Sauce

14

Albondigas

Spanish Meatballs in Tomato Sauce

16

Crab & Mango Stack

Jumbo Crab Meat, Mango, Tomatoes, Avocado,
Balsamic Glaze, Olive Oil

20

Caprese Di Burrata

Burrata Cheese, Roma Tomato, Balsamic Glaze, Extra Virgin Olive Oil, Basil Oil

25

Hokkaido Scallops (2 pcs)

Sautéed Leek, Smoked Bacon, Ikura

30

Gambas al Ajillo

Prawns Cooked in Extra Virgin Olive Oil with Garlic and Chilli

30



Hokkaido Scallops



Crab & Mango Stack

 Vegetarian  Signature

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== SHARING PLATTER ==

“Our Sharing Platters come in generous portions for you to enjoy with a companion or three. We’ll strongly recommend Côte de Boeuf, prime beef, first oven-baked to seal in the juices for tenderness, before being char-grilled for a smoky exterior. The French-Cut Rack of Lamb is also another signature, slow-roasted bone-in for great flavour and served with Shallot Jus for a touch of sweetness.”

Côte De Boeuf (2 pax)

Char-grilled Prime Rib Eye on the Bone (700g), Roasted Marble Potatoes, Buttered Garden Vegetables, Red Wine Sauce
(20min Waiting Time)

98

French-Cut Rack Of Lamb (2 pax)

Lamb Rack (500g), Sarladaise Potatoes, Seasonal Vegetables, Shallot Jus
(20min Waiting Time)

88



Côte De Boeuf



French-Cut Rack Of Lamb

 Signature

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== MAINS ==

“So, an experience at Dusk is not complete until you’ve tried our Signature Prawn Capellini, which has been featured by the Michelin Recipe Guide online, as the lobster-infused oil perfumes the entire plate, while the capellini is served al dente.”



Dusk Signature Prawn Capellini

Tiger Prawns, Sautéed Angel Hair Pasta, Japanese Kombu,
Lobster-Infused Oil

Featured in Michelin Recipe Guide

28

Halibut Fish & Chips

Halibut, Tartar Sauce, Mesclun

28

Oven-Roasted Poulet

Roasted Chicken Thigh, Baby Potatoes, Seasonal Vegetables, Mexican Salsa

28

Pan-Seared Snapper

Red Snapper, Mango Salad, Crushed Potatoes, Microcress

32



Duck Confit

French Duck Leg, Sarladaise Potatoes, Mesclun Salad, Pan Sauce

35



Sous Vide Beef Cheek

Beef Cheek in Port Wine, Seasonal Vegetables, Mashed Potatoes

39



Dusk Signature Prawn Capellini



Sous Vide Beef Cheek



Pan-Seared Snapper



Signature

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== DESSERTS ==

“We wanted our desserts to be rich, exciting and not to be missed – from the bittersweet Guinness Chocolate Cake that you will fall in love with to the Classic Baked Alaska that is triple-layered with ice-cream followed by meringue. Romance the night away with a dessert to remember.”

Valrhona Chocolate Tart

Classic French Chocolate Tart with Summer Wild Berries Compote

15

Guinness Chocolate Cake

(Contains Alcohol)

Served with Irish Chocolate Cream

18

Classic Baked Alaska

Praline Ice-Cream, Raspberry, Torched Fresh Meringue

18



Guinness Chocolate Cake



Classic Baked Alaska

 Signature

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== COCKTAILS ==

Classic Signature

“Our molecular mixology comes from personal experiences interacting with the world’s top award-winning molecular mixologists. From multi-sensory cocktails with wisps of nitro-smoke to fruit caviar that bursts with sweet and tangy delight, our creative edge gives you an engaging experience that will be a highlight to remember.”



Dusk Till Dawn Light Bulb

Gin, Vodka, Rum, Tequila, Blue Curacao, Lemon Juice,
Peach Syrup Topped With Cranberry Juice

18



Nitro-Frost Caviar Martini (Original / Cosmopolitan / Lychee / Passion Fruit)

Martini Dry, Vodka, Fruit Caviar

18



 Signature

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COCKTAILS

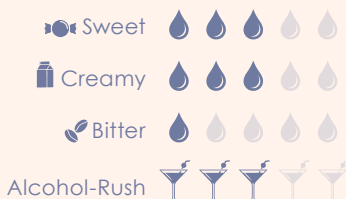
Classic Signature



Nitro-Baileys Martini

Black Tears Spiced Rum, Baileys, Cookies & Cream, Caramel, Vanilla Ice-Cream, Chocolate Shavings

18



Smoking Nitro Margarita

Tequila, Triple Sec, Sour Mix

(Lychee / Pineapple / Mango)

16

(Strawberry / Watermelon / Lime)

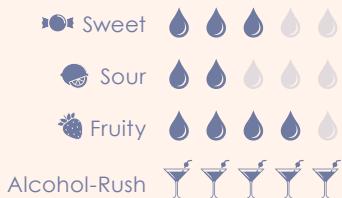
18



Mr. 42 Feijoa

Below 42 Feijoa Vodka, Triple Sec, Cucumber Monin and Fresh Lime

16



Signature

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COCKTAILS

Classic Signature



Daiquiri

Rum, Triple Sec, Sour Mix

(Lime / Lychee / Mango / Passion Fruit)

16

(Strawberry / Pineapple)

18

Sweet      

Sour      

Fruity      

Alcohol-Rush     



Classic Mojito

Black Tears Spiced Rum, Mint Leaves, Lime, Muddled Brown Sugar

(Grape / Watermelon)

16

(Original / Passion Fruit)

18

Sweet      

Sour      

Fruity      

Alcohol-Rush     



Long Island Iced Tea

Gin, Vodka, Rum, Tequila, Triple Sec, Lemon Juice, Cane Sugar, Coke

16

Sweet      

Sour      

Fruity      

Alcohol-Rush     

COCKTAILS

Classic Signature



Sunset Spritzer

Sparkling Bubbles, Orange Liqueur,
Passion Fruit Mix, Mango Sorbet

16



Red Sangria

Black Tears Spiced Rum, Red Wine, Triple
Sec, Pineapple Juice, Citrus & Orange

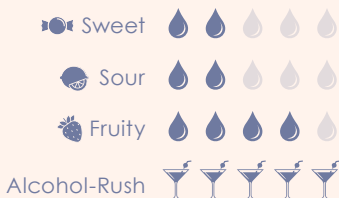
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White Sangria

Black Tears Spiced Rum, White Wine, Peach Schnapps,
Pineapple, Citrus and Green Apple

16



COCKTAILS

Classic Signature



Singapore Sling

Gin, Cherry Brandy, Triple Sec, Bénédictine DOM, Lime Juice, Pineapple Juice, Grenadine, Angostura Bitters

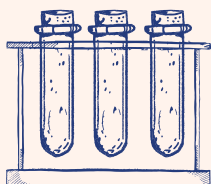
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COCKTAILS

Molecular Signature

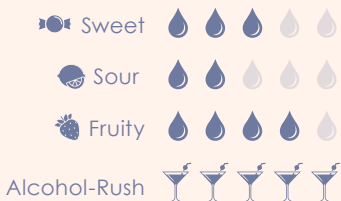
“For photo-worthy results, hold all three test-tubes with both hands and pour into the Martini glass concurrently to see the three colours form a spectacular rainbow swirl.”



Dusk Till Dawn Nitro-Test Tube

Gin, Vodka, Rum, Tequila, Blue Curacao, Lemon Juice, Peach Syrup, Cranberry Juice

18



 Signature

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COCKTAILS

Ready-To-Drink



Nitro-Bomb Negroni

London Dry Gin, Italian Bitter, Sweet Vermouth,
Chocolate Liqueur

18



Nitro-Rosemary Old Fashion

Dark Spiced La Progresiva 13 Rum, Agave Nectar,
Spiced Bitter, Hazelnut Liqueur

18



Nitro-Beach Party

Vodka, Peach Liqueur, Lychee Extract, Mint,
Floral Vermouth, Fresh Lime

18



COCKTAILS

Ready-To-Drink



Nitro-Frost Dusk Till Dawn

Gin, Vodka, Rum, Tequila, Blue Curacao, Lemon Juice, Peach Syrup, Cranberry Juice

18



Nitro-Mr 42 Below

42 Feijoa Vodka, Triple Sec, Cucumber Monin, Fresh Lime

18



 Signature

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== APERITIFS ==

		
Campari	11	148
Bailey's Irish Cream	11	148

== SPIRITS ==

<i>Gin</i>		
Bombay Dry Gin	11	148
Suntory Roku	13	168
Hendricks	13	168

<i>Vodka</i>		
Absolut Blue	11	138
Grey Goose	13	168



<i>Rum</i>		
Bacardi Carta Blanca White	11	138
Black Tears Spiced	13	158
Ron La Progresiva 13 Cuban Spiced	14	188

<i>Tequila</i>		
Camino Gold	13	138


<i>Bourbon</i>		
Jim Beam White Label	11	138

<i>Blended Scotch</i>		
Ballantine's	11	138
Monkey Shoulder	13	168

== SPIRITS ==

		
<i>Single Malt</i>		
Auchentoshan Three Wood	14	178
Balvenie 12 years	14	198
Macallan Sherry Oak 12 Years	16	228
Glenfiddich 15 years		248
Glenfiddich 18 years		248
Auchentoshan 18 years		260
Johnnie Walker XR21		280
Johnnie Walker Blue Label		398
<i>Japanese Whisky & Malt</i>		
Nikka From The Barrel, Hokkaido	14	178
Yamazaki Distiller's Reserve, Kyoto	16	260
Hibiki Japanese Harmony, Osaka		260
<i>Cognac</i>		
Martell VSOP	16	258
Martell Cordon Bleu		428
L'Essence De Courvoisier		3488

== BEERS & CIDERS ==

	<i>1/2 Pint</i>	<i>1 Pint</i>
<i>Draught</i>		
Tiger	12	15
Erdinger Weiss	13	16
<i>Tower</i>		
Tiger		3L 72
<i>Bottle</i>		
Corona 33cl		 13
Hoegaarden Blanche 33cl		13
Heineken 33cl		13
Guinness Stout 33cl		14
Erdinger Dunkel 50cl		16
<i>Cider</i>		
Somersby Apple Cider 33cl		13
<i>Bucket of 5</i>		
Corona 33cl		60
Somersby Apple Cider 33cl		60
Heineken 33cl		60

== CHILLED SAKE ==

Takasago	39
Umenoyado Sparkling	39
Masumi	42

== MOCKTAILS ==

Wild Berries	10
Passionate	10
Brain Freeze	10
Minty Watermelon	10

== JUICES & SODAS ==

Juices

Lime / Orange / Pineapple / Cranberry	7
Passion Fruit / Mango	9

Soda

Coke / Coke Zero / Sprite / Ginger Ale / Club Soda / Tonic / Root Beer	7
Red Bull	8

Bottled Water




Acqua Panna (Still) 50cl	7
San Pellegrino (Sparkling) 50cl	7
Chang Flavoured Soda (Lemon / Lime / Passion Fruit)	7

== COFFEE & TEA ==

Coffee	6
Single Espresso	6
Freshly Brewed Coffee / Decaffeinated Coffee	6
Double Espresso	7
Café Latte	7
Cappuccino	7
Hot Chocolate	7
Ice Coffee	8
Ice Lemon Tea	8
Ice Chocolate	8
Chocolate Popcorn Latte	9
Salted Caramel Popcorn Latte	9
Ronnefeldt Tea by the Pot (English Breakfast / Earl Grey / Chamomile / Green Tea / Peppermint / Orange Blossom Rooibos)	9
Extra Shot Espresso	2

WINE SELECTION

“To cater to both casual drinkers and oenophiles, I’ve curated a selection of varietals coming from regions and countries. I’m happy to say that many of them are carefully paired with our food menu, bringing the tasting of both wine and dishes to new heights.”

<i>Champagne</i>		
C1 Laurent Perrier Brut		119
<i>France</i>		
C2 Pommery Rosé		139
<i>France</i>		
C3 Dom Pérignon		385
<i>France</i>		
C4 Louis Roederer Crystal		580
<i>France</i>		
<i>House Pour Sparkling Wine</i>		 
S1 Casillero del Diablo Reserva Especial Devil's Sparkling Brut	13	76
S2 Piccini Prosecco	13	78
<i>Italy</i>		
S3 Prosecco Rosé DOC Meliora Brut Millesimato	15	96
<i>Italy</i>		
<i>House Pour White Wine</i>		
W1 De Bortoli Chardonnay	13	76
<i>Australia</i>		
W2 Karri Oak Chardonnay	13	76
<i>Margaret River, Australia</i>		
W3 Oyster Bay Sauvignon Blanc	13	76
<i>New Zealand</i>		
W4 Marrenon Chardonnay	13	76
<i>France</i>		
W5 Vallebelbo Fior Di Vigna Moscato d'Asti	13	76
<i>Italy</i>		
W6 Bodega Sottano Chardonnay	13	80
<i>Argentina</i>		
W7 FlameTree Embers Sauvignon Blanc Semillion	13	98
<i>Australia</i>		
W8 Andrew Peace "Masterpeace" Chardonnay	16	76
<i>Australia</i>		
W9 Clarendelle By Haut Brion Blanc	16	98
<i>France</i>		
W10 Cloudy Bay Sauvignon Blanc	18	98
<i>New Zealand</i>		

Legend - WS : Wine Spectator JH : James Halliday's Wine
 WE : Wine Enthusiast Magazine WA : Wine Advocate JS : James Suckling
 AG: Antonio Galloni BH: Allen Meadows Burghound

Kindly check with our staff on the availability of the wines and the latest vintages. If your choice of wine is unavailable, the next available wines or vintages will be recommended for your selection.

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WINE SELECTION

		
<i>House Pour Rosé / Red Wine</i>		
R1 Pete's Pure Shiraz Australia	13	76
R2 De Bortoli DB Family Selection Merlot Australia	13	76
R3 Marrenon Merlot Les Grains France	13	76
R4 Novaripa Arenile Abruzzo Montalpucciano Italy	13	76
R5 Casillero del Diablo Reserva Rosé Chile	13	76
R6 Bodega Sottano Malbec Argentina	13	80
R7 Andrew Peace Shiraz Australia	16	76
R8 Clarendelle By Haut Brion Rouge France	16	98
<i>White Wine</i>		
W11 Piccini Pinot Grigio delle Venezie IGT Italy		 75
W12 Hesketh, Bright Young Things Sauvignon Blanc Australia		78
W13 Castello di Querceto, Vernaccia di San Gimignano Italy		78
W14 Villa Maria Earth Garden Organic Sauvignon Blanc New Zealand		80
W15 Hunky Dory The Tangle Pinot Gris, Gewurztraminer Riesling New Zealand		88
W16 Marques De Casa Concha Chardonnay Chile		96
W17 Greywacke Sauvignon Blanc New Zealand		99
W18 La Boheme' The Missing Act' Yarra Valley, Cabernet Sauvignon Australia RV-JS 93		99
W19 De Bortoli Yarra Valley Villages Chardonnay Australia RV-JS 91		104
W20 Leeuwin Estate Art Series Riesling Margaret River, Australia		104

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WINE SELECTION



Rosé / Red Wine

R9 Pierrick Harrang Rosé France	78
R10 Castello di Querceto, Chianti DOCG Italy	78
R11 Penfolds Koonunga Hill 76 Shiraz Cabernet Australia	80
R12 Georges Mingret Pinot Noir France	80
R13 Chateau de Parenchere Bordeaux Superieur Rouge France	80
R14 Piccini Chianti DOCG France	88
R15 Logan Weemala Merlot Australia	90
R16 Tim Adams Mr Mick Shiraz Australia	96
R17 Tim Adams Mr Mick Cab Merlot Australia	96
R18 Calabria Guiding Star Cabernet Sauvignon Australia	96
R19 Arzuaga, La Planta, Castilla Y Leon Spain	96
R20 Marques De Casa Concha Carmenere Chile	96
R21 La Boheme' The Missing Act' Yarra Valley, Cabernet Sauvignon Australia RV-JS 93	96
R22 Bodega Sottano Cabernet Sauvignon Australia	96
R23 Petula Rosé France	98
R24 Grand Marrenon Shiraz Grenanche France	98
R25 Satellite Marlborough Pinot Noir New Zealand	99
R26 Oyster Bay, Pinot Noir New Zealand	99
R27 Flametree Cabernet Merlot Australia	109

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SOMMELIER'S MAGNUM SELECTION

1.5Litre

M1 Aix Rosé

Provence, France



148

M2 Marqués de Murrieta Rioja Reserva

Rioja, Spain

168

M3 Kaesler Stonehorse Shiraz

Barossa, Australia

168

M4 La Nerthe Châteauneuf Du Pape Rouge

Rhone, France

278

SOMMELIER'S FINE WINE SELECTION

F1 Chateau La Tour Medoc Cab. Sauvignon

France



105

F2 Ornellaia Le Volte

Italy

118

F3 Speri Pigaro Amarone, Veneto

Italy

148

F4 Louis Latour, Sauvigny-Les Beaune

France BH89 points

148

F5 Thenard Givry 1er Cru Clos Saint Pierre,

France

158

**F6 Chateau Smith Haut Lafitte, Les Hauts de
Smith Rouge, Cabernet Sauvignon,
Pessac-Leognan**

France, JS93 points

158

F7 St Gayan Chateauneuf du Pape

France

158

F8 Cesari, Amarone della Valpolicella

Italy

158

F9 Marques DCC Etiqueta Negra

Chile

158

F10 Pavillon De Leoville Poyferre,

2nd wine of Ch. Leoville Poyferre

France, AG89 points

178

**F11 Pichon Baron, Second Wine, Les Tourelles
De Longueville Pauillac, Bordeaux**

France, JS94 points

198

F12 Chateau Lynch Bages Pauillac'01

France

580

**F13 Opus One by Robert Mondavi and Baron
Philippe De Rothschild, Cabernet Sauvignon,
Merlot, Cabernet Franc, Malbec**

France

660

F14 Chateau Latour Pauillac'04

France

1500

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