

+Twelve x *hyper*



BEVERAGE MENU

BEER

Asahi

GLASS

\$17

BUCKET OF 5

\$72

Peroni

\$17

\$78

SPARKLING WINE

Zonin Prosecco

BOTTLE

\$128

2 BOTTLES

-

CHAMPAGNE

Veuve Clicquot Yellow Label Brut

\$228

\$420

Moet & Chandon Imperial Brut

\$234

-

WHITE WINE

**Wilde Chardonnay,
Tempus Two Copper Series, Australia**

\$128

-

RED WINE

**Grenache Shiraz,
Tempus Two Copper Series, Australia**

\$128

-

ROSÉ WINE

M de Chateau Minuty, Provence, France

\$138

-

COCKTAILS

Margarita (Strawberry / Mango / Lime)

GLASS

\$26

(Blended or Shaken)

Don Julio Blanco Tequila or Montelobos Espadin Mezcal,
Cointreau, Lime Juice, Strawberry / Mango / Lime Fruit Mix

Long Island Iced Tea

\$26

Tanqueray Gin, Belvedere Vodka, Volcan Tequila,
Havana Club 3 Years Rum, Cointreau, Lime Juice, Coke

Singapore Sling

\$26

Tanqueray Gin, Cointreau, Dom Benedictine, Cherry Brandy,
Lime Juice, Pineapple Juice, Grenadine, Angostura Bitters, Soda

Mai Tai

\$26

Havana 7 Years Dark Rum, Pusser's Blue Label Dark Rum,
Cointreau, Lime Juice, Orgeat

COCKTAIL SPRITZ

Aperol Spritz

GLASS

\$25

12 GLASSES

\$250

Aperol, Prosecco, Soda

SHOOTERS

Hyperush

Vodka, Blue Curacao, Lime Juice

HyperJJ Jungle Juice

Rum, Midori, Lime Juice

SPIRITS

Hendrick's

Another Hendrick's

Belvedere Organic Illuminated

Nusa Cana Rum

Volcan Tequila

Monkey Shoulder Blended Malt

TEMPERANCE COCKTAILS

Crimson Fizz

Cranberry Juice, Fresh Strawberries,
Fresh Raspberries, Lemon Juice, Sprite

Pandan Pandemonium

Pineapple Juice, Lemon Juice,
Homemade Pandan Syrup, Ginger Ale

SOFT DRINKS

Coca-Cola

Coca-Cola Light

Ginger Ale

Soda

Sprite

Tonic

Red Bull Energy Drink

Red Bull Sugarfree

CHILLED JUICE

Apple

Mango

Orange

Pineapple

Grapefruit

BE WTR WATER

Still Water

Sparkling Water

SHOT

\$15

\$16

6 SHOTS

\$78

\$78

12 SHOTS

\$128

\$150

BOTTLE

\$288

\$288

\$288

\$288

\$288

\$288

2 BOTTLES

\$498

\$498

\$498

\$498

\$498

\$498

GLASS



\$18



\$18

GLASS



\$8



\$8



\$8



\$8



\$8



\$8



\$10



\$10

GLASS



\$8



\$8



\$8



\$8



\$8

GLASS



\$3



\$3



Nutri-Grade is based on
default preparation
(before addition of ice)

Prices stated are in Singapore dollars, subject to 10% service charge and prevailing government tax.

+Twelve x *hyper*

hyper splash

FOOD MENU

APPETISER

- Dynamite Shrimp** \$29
Wakame, Ikura, Mango Salsa, Sriracha Mayonnaise
- Crusted Calamari** \$23
Battered Green Zucchini, Chilli Aioli, Fresh Lime
- Beach Mezze (For 2)** \$33
Hummus, Pistachio Tahini, Beet Moutabel, Stuffed Vine Leaves, Falafel, Halloumi Cheese, Pita Bread, Green Olives

RAW BAR

- Salmon Poke Bowl** \$23
Salmon Fillet, Brown Rice, Ikura, Tobiko, Avocado, Cucumber, Radish, Carrot, Edamame Beans, Wakame, Sesame, Ponzu Sauce
- Sashimi Platter** \$37
Salmon, Yellowfin Tuna Loin, Yellowtail, Grated Wasabi, Soy Sauce

SIDE DISH

- Homemade Fresh Truffle Paste & Parmesan Skin-On Fries** \$20
- Homemade Skin-On Fries** \$16

SALAD

- Caesar Salad** \$24
Baby Gem Leaves, Caesar Dressing, Herb Grissini, Shaved Parmesan Cheese, Crispy Parma Ham

SANDWICHES AND WRAP

(Served with skin-on fries or garden salad)

- Black Angus Sliders (3 pcs)** \$23
Black Angus Beef, Cheddar Cheese, Gem Lettuce, Pickles, BBQ Sauce
- Chicken Shish Wrap** \$24
Gem Lettuce, Pickled Chilli, Tomato Salsa, Hummus, Fresh Mint

SUSHI ROLL

Spicy Ahi Tuna Roll

Jalapeno Peppers, Spring Onion, Cucumber, Tempura Flakes

\$31

Salmon Belly Roll

Chilli Oil Herb Cream Cheese, Asparagus, Crispy Salmon Skin, Acevichado Sauce

\$31

Volcano Roll

Classic California Roll, Crispy Sweet Potato, Miso Glazed Salmon Belly, Ikura

\$29

Tempura Roll

Avocado, Crabmeat, Crispy Quinoa, Huancaína Sauce

\$30

Crispy Salmon Skin Roll

Avocado, Furikake, Potato Chips, Tobiko

\$30

Teriyaki Chicken Roll

Avocado, Cucumber, Kimchi, Tempura Flakes, Spicy Mayonnaise

\$27

Seafood Tempura Roll

Avocado, Spicy Miso, Bonito Flakes

\$29

Vegetarian Futomaki Roll

Takuan Radish, Tamago, Avocado, Scallion Marinade, Crispy Quinoa

\$24

MAIN COURSE

Beer Battered Black Cod

Pink Himalayan Salt, Malt Vinegar Tartar Sauce

\$36

Spaghetti Gamberetti

Tiger Prawns, Cherry Tomatoes, Ikura, Extra Virgin Olive Oil

\$34

Yellow Spring Chicken &

Spanish Iberico Picante Chorizo Skewers

Grilled Tender-stem Broccolini, Lemon Butter Sauce

\$38

SHARING PLATTER

Piscine Boat (For 4-6)

6 Angus Beef Sliders, Yellow Spring Chicken & Spanish Iberico Chorizo Skewers, Crusted Calamari, Beach Mezze, Fresh Truffle Paste & Parmesan Skin-On Fries, Dips & Sauces

\$197

Chef's Selection of Assorted Makimono Sushi Rolls (For 4)

32 pieces

\$115

DESSERT

Cherry Kiss

Manjari Chocolate Flourless Cake, Cherry Kirsch, Guanaja Buttercream, Crunchy Chocolate

\$26

+Twelve Tropical Fruit Salad

Coconut Water, Lemongrass Granita, Assorted Sorbet

\$19