



ig燃nite

BON APPÉTIT

# Sides

## GINGERFLOWER AÇAÍ SALAD

greens tossed in gingerflower dressing, served with açai

\$22

## TRUFFLE CHEESESTICKS

mimolette cheese wrapped in feuille de brick and fried, drizzled with truffle oil and served with truffle mayo

\$12

## LAKSA PRAWN BISQUE

coconut curry broth fused with prawn stock, reduced to a creamy bisque

\$10

## MENTAIKO FRIES

shoestring fries topped with torched mentaiko sauce

\$12

## TTEOKBOKKI ALMONDS

irresistible seconds of tteokbokki almonds

\$2

# Appetisers

## MALA POPCORN BOWL

popcorn chicken pan-fried with dried chilli and peppercorn oil, served with curry mayo

\$16

## ASIAN NACHOS

assorted chips served with salsa, guacamole and salted egg dip

\$18

## CRISPY CALAMARI

deep-fried baby squid served with lime cream

\$12

## “FISH & CHIPS”

snowfish in tartar sauce, served with papadum

\$14

## ORIENTAL FISH SKIN

fish skin flash-grilled and seasoned with in-house spicy seasoning

\$8

# Grill

## NAMJIM OCTOPUS

whole octopus leg grilled and served with pan-fried capsicum, corn and potato, topped with thai chilli-herb sauce

\$24

## GALBI BEEF

tenderloin beef cubes marinated with bulgogi sauce, grilled and served with kizami wasabi

\$22

## HONEY MUSTARD LAMB HALF-RACK

lamb ribs marinated and grilled with herbs, seasoned with honey mustard

\$24

## PIMENTÓN PORK

pork ribeye marinated, grilled and topped all with paprika

\$22

## GLAZED SATAY

chicken thigh skewered and glazed with asian sweet and spicy marination, grilled and served with satay sauce

\$18

# Platter



## IGNITE'S FIERY TYPHOON SHELTER CHICKEN

deep-fried chicken  
drumsticks, spread with  
sriracha honey and tossed  
in bee fung tang crumbs

**\$14/28**

## CHICKEN FIESTA

chicken gyozas, ribs,  
lemongrass chops and  
cheese sausages  
accompanied by  
sidewinders

**\$28**

# Carbs

## BAK KUT “THE MUSHROOM” PASTA

orecchiette tossed in  
fusion pork bone and  
mushroom sauce, topped  
with poached pork ribeye  
and sautéed mushrooms

**\$18**

## BUTTER PILAF RICE

jasmine rice steamed in  
chicken stock

**\$3/12**

# Dessert

## BRÛLÉE CHEESECAKE

japanese cheesecake  
dressed in sugar and  
torched

**\$10**

## TIRAMISU

tiramisu cake with  
mascarpone cheese,  
served with assorted fruits

**\$14**

## LEMON SORBET

flash frozen lemon sorbet  
served in a lemon shell

**\$12**

All prices shown are subject to service charge



干杯！

# is燃nity

Cocktails all \$22

## Cocktail Bowl

\$338

20

SERVINGS OF  
COCKTAILS  
(CHOOSE  
BETWEEN  
OSMANTHUS,  
QUACKA-COLA  
AND JUICY)

## Osmanthus “Rice Wine”

FIZZY, REFRESHING

桂花“米酒”

Hendrick's Gin  
亨利爵金酒  
osmanthus  
桂花  
glutinous rice leaf  
糯米香叶

Jack Daniel's No.7  
杰克丹尼7号

five spice  
五香  
duck fat  
鸭油  
plum bubbles  
乌梅汽包水  
7x

## Quacka- Cola

FIZZY, BALANCED

烤鸭可乐

## Juicy

SWEET AND SOUR

汁多多

Monkey Shoulder  
三只猴子威士忌酒  
peach  
桃子  
wheat  
小麦  
yoghurt  
酸奶

Tuo Pai Qu Jiu  
沱牌曲酒  
pineapple  
凤梨  
lime

青柠  
cacao butter  
白巧克力  
coconut  
椰子

## Hot & Cold

FRUITY, DUAL-TEMPERATURE

冰火五重天

# Happy Hour

5PM-7.30PM DAILY  
2+1 COCKTAILS, \$11 BEERS

## Beer

Heineken	12
喜力白啤	
Guinness	14
健力士黑啤	

Coca-Cola  
Coca-Cola Zero  
green tea  
ginger beer  
soda water  
tonic water

\$5 Soft  
Drinks

house salted egg gelato  
自制咸蛋黄冰淇淋  
Tuo Pai Qu Jiu “snow”  
沱牌曲酒“雪”

## Snowball

DESSERT

雪球

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SPIRIT-FORWARD, SPICY

Woodford  
Reserve Rye  
活福珍藏黑麦  
brandy  
白兰地

toasted fennel  
小茴香  
demerara gomme  
金砂糖  
chocolate bitters  
黑巧克力

Hendrick's Gin  
亨利爵金酒  
Szechuan peppercorn  
麻椒  
coriander seeds  
香菜籽  
clarified tomato juice  
番茄  
Litsea cubeba

木姜子  
chilli oil  
老干妈

## Mirepoix

SAVOURY, SPICY

酸辣汤

All prices shown are subject to service charge

# 燃 Wine & Spirits List

## House Wines

Buronga Hill Estate

*Australia*

Cabernet Sauvignon (red)  
& Sauvignon Blanc (white)

**\$16 / \$68**

## Red Wines

Chateau Nine Peaks  
Classic Red Blend 2021

*China*

**\$108**

Xige Estate N50

Cabernet Blend

Year of the Dragon

*China*

**\$138**

## White Wines

Chateau de Chemilly

Bourgogne Chard

*France*

**\$88**

Tiki Single Vineyard

Waipara Riesling

*New Zealand*

**\$108**

## Champagne

Ch. De L'Auche Blanc de  
Noirs Selection Brut

*France*

**\$128**

## Gin

Hendrick's

Original

**\$16 / \$180**

Hendrick's

Grand Cabaret

**\$19 / \$220**

## Vodka

Discarded

Grape Skin

**\$16 / \$180**

Au Vodka

**\$21 / -**

## Rum

Diplomatico

Mantuano

**\$16 / \$180**

Diplomatico

Planas

**\$17 / \$200**

Diplomatico

Exclusiva Reserva

**\$19 / \$220**

## Tequila

Herradura Plata

**\$16 / \$180**

Herradura Reposado

**\$19 / \$220**

Herradura Anejo

**\$23 / -**

All prices shown are subject to service charge

# Whiskey

Glendronach 12

**\$16 / \$188 /  
\$348 [twin]**

Jack Daniels no. 7

**\$16 / \$180**

Woodford Reserve Rye

**\$19 / \$220**

Benriach

The Smoky Ten

**\$18 / \$210**

Balvenie 12 Doublewood

**\$21 / \$240**

Balvenie 14

Carribean Cask

**\$31 / \$350**

Dalmore 12 Sherry Cask

**\$28 / \$320**

Glenfiddich 15

**\$25 / \$280**

Glenfiddich 18

**\$32 / -**

Monkey Shoulder 1.75l

**\$330**

# Brandy

Martell

Cordon Bleu

**\$400**

# Baijiu

Tuopai Qujiu

**\$15 / \$160**

All prices shown are subject to service charge

