

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**

**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 marinade, 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

# Cards

## BAK KUT “THE MUSHROOM” PASTA

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

\$18

# Dessert

## BRÛLÉE CHEESECAKE

japanese cheesecake dressed in sugar and torched

\$10

## CHICKEN FIESTA

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

\$28

## BUTTER PILAF RICE

jasmine rice steamed in chicken stock

\$3/12

## 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！



## Cocktail Bowl

\$338

20

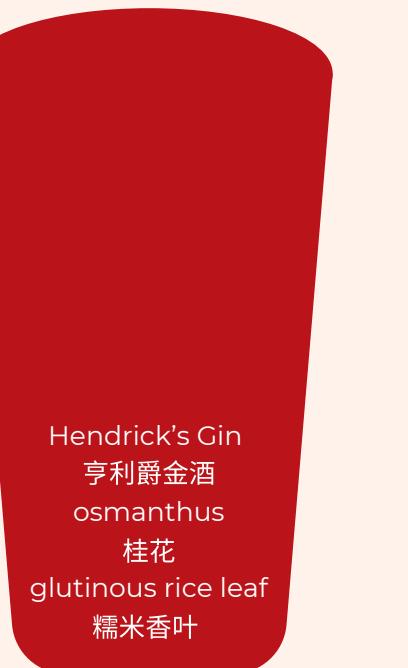
SERVINGS OF  
COCKTAILS  
(CHOOSE  
BETWEEN  
OSMANTHUS,  
QUACKA-COLA  
AND JUICY)

Cocktails all \$22

## Osmanthus “Rice Wine”

FIZZY, REFRESHING

桂花“米酒”



Jack Daniel's No.7  
杰克丹尼7号

five spice  
五香  
duck fat  
鸭油  
plum bubbles  
乌梅汽泡水  
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



## Hot & Cold

FRUITY, DUAL-TEMPERATURE

冰火五重天

Tuo Pai Qu Jiu  
沱牌曲酒  
pineapple  
凤梨  
lime  
青柠

cacao butter  
白巧克力  
coconut  
椰子

# Happy Hour

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

\$5 Soft  
Drinks

## Beer

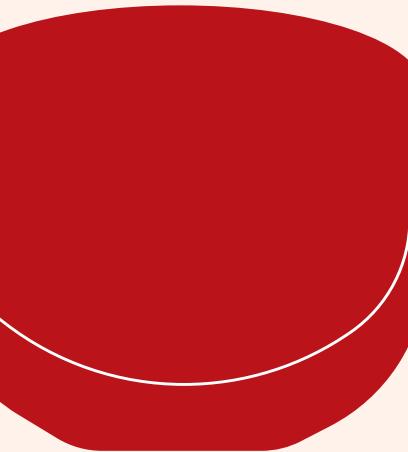
Heineken	12
喜力白啤	
Guinness	14
健力士黑啤	



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



## 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



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## Mirepoix

SAVOURY, SPICY

酸辣汤

All prices shown are subject to service charge



Hendrick's Gin  
亨利爵士金酒  
Szechuan peppercorn  
麻椒  
coriander seeds  
香菜籽  
clarified tomato juice  
番茄  
Litsea cubeba  
木姜子  
chilli oil  
老干妈



# Wine & Spirits List

## House Wines

Buronga Hill Estate  
*Australia*  
Cabernet Sauvignon (red)  
& Sauvignon Blanc (white)  
**\$16 / \$68**

Hendrick's  
Original  
**\$16 / \$180**  
Hendrick's  
Grand Cabaret  
**\$19 / \$220**

## Red Wines

Chateau Nine Peaks  
Classic Red Blend 2021  
*China*  
**\$108**  
Xige Estate N50  
Cabernet Blend  
Year of the Dragon  
*China*  
**\$138**

Discarded  
Grape Skin  
**\$16 / \$180**  
Au Vodka  
**\$21 / -**

## White Wines

Chateau de Chemilly  
Bourgogne Chard  
*France*  
**\$88**  
Tiki Single Vineyard  
Waipara Riesling  
*New Zealand*  
**\$108**

Diplomatico  
Mantuano  
**\$16 / \$180**  
Diplomatico  
Planas  
**\$17 / \$200**  
Diplomatico  
Exclusiva Reserva  
**\$19 / \$220**

## Champagne

Ch. De L'Auche Blanc de  
Noirs Selection Brut  
*France*  
**\$128**

Herradura Plata  
**\$16 / \$180**  
Herradura Reposado  
**\$19 / \$220**  
Herradura Anejo  
**\$23 / -**

## Vodka

All prices shown are subject to service charge

## Rum

# 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**

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