

Reverie's Signature Cocktails



Red Sea / 26
Cinnamon Cognac, Campari, Peach Liqueur,
Apple Juice, Egg White

Ice / 26
Rum, Coconut Water, Almond Liqueur,
Demerara Sugar, Fresh Milk

Bacon Old Time / 26
Bacon Whisky, Smoked Maple Syrup,
Barbecued Bitters

Paradise / 28
Vanilla Rum, Blue Curacao, Galliano,
Spiced Demerara, Lime and Lemon

Purple Rain / 24
Gin, Creme de Violette, Orange Liqueur,
Butterfly Pea

Hell / 26
G'Vine Gin, Pomegranate Juice,
Pineapple, Lime, Black Charcoal

Appetizer

Fresh Japanese Sashimi Oysters

Champagne Mignonette, Lemon
Half Dozen / 28

Grilled Oyster Morney

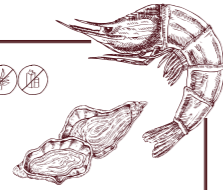
Bechamel, Parmesan
Half Dozen / 30

Reverie Garden Salad

Mixed Vegetables with Mixed Fruits / 15
Mixed Vegetables with Prawns / 21
Mixed Vegetables with Tuna Tataki / 23

Tuna Tataki / 21

Tuna Slices, Onion, Alfalfa, Sauce



Finest Cuts

Special Pierall System Grill With Charcoal & Maple Oakwood

Japanese Yukimuro Snow Aged Wagyu Steak 200gm / 128
Naturally aged in a snow-covered room for a crisper texture and
sweeter taste

Yukimuro Snow Aged Wagyu Cubes On Hot Plate 100gm / 68

USDA Black Angus Ribeye 200gm / 42



Mains

Angel Hair Aglio Olio (V) / 18
Angel Hair Pasta, Olive Oil, Chili, Garlic

Crab Meat Angel Hair with Truffle / 22
Angel Hair Pasta, Crab Claw Meat, Truffle Sauce, Garlic

Cajun Chicken / 22
Chicken Thigh 200gm, Brocolini, Tomato, Mash Potato, BBQ Sauce

Unagi Kabayaki / 22
Grilled Unagi

Fish and Chips / 24
Silver Dory Fish 300gm, Fries, Salad, Tartar Sauce

Wagyu Beef Burger / 32
Beef Patty 180gm, Bun, Lettuce, Tomato, Cheese, Onion, French
Fries

Iberico Pork / 38
Pork Steak 250gm, Garlic, Brocolini, Tomato, Apple Chuny, Sea Salt

Australian Grain-Fed Lamb Chop / 48
Lamb Chop 2pcs 350gm, Garlic, Brocolini, Tomato, Sea Salt,
Mint Sauce

Honey Soy Chilean Cod / 42
Cod Fish 160gm, Ginger, Garlic, Sauce

Perfect For Sharing

Please allow 30-45 minutes of preparation time

Australian Black Angus Tomahawk / 218
Approx. 1-1.2kg

Grilled Seafood Feast Platter / 118
Half Live Lobster, Live Tiger Prawns,
Norwegian Fjord Trout Fillet, Hokkaido Scallops

Sauces for Platters: Chili Crab, Salted Egg Yolk and Trio Pepper

From The Wok

Reverie Signature Crab Fried Rice / 22
Jumbo Lump Crabmeat, Tobiko, Eggs, Scallions

Singapore Style "Hao Dan" Big Fresh Oyster Omelette / 23
Fresh Oysters, Eggs

Reverie Hokkien Mee / 32
Yellow Noodle, Rice Vermicelli, Live Tiger Prawns, Squid,
Hokkaido Scallops, Garlic Chives, Lobster Broth

Singapore Style Lobster Laksa / 32
Half Lobster, Thick Bee Hoon, Laksa Broth

King Prawns with Singapore Chili Crab Sauce / 40
King Prawns, Chili Sauce, Mantou 4pcs (chinese steamed bread)



Sweet Endings

Reverie Chocolate Cake / 12
With Mixed Fruits

Basque Cheesecake / 16
With Mixed Fruits



Bar Snacks

Mini Curry Puff / 15
Curry Puff 6pcs

Sotong You Tiao with Chicken Floss / 16
Chicken Floss, You Tiao, Mayo

Shoestrings Truffle Fries / 16
Fries, Truffle Oil

Lemongrass Chicken Satay / 18
Chicken Satay, Satay Sauce

Otah Springroll with Chilli Crab Sauce / 18
Otah Springroll, Chilli Crab Sauce

Reverie Crab Cake 3pcs / 18
Crab Meat, Black Pepper Sauce, Garnish

Singapore Rojak Fried Baby Squid / 18
Baby Squid, Rojak Sauce

XO Chicken Karaage / 18
Chicken, XO Sauce

Golden Sand Crispy Soft Shell Crab / 19
Soft Shell Crab 250gm, Salted Egg Yolk Sauce

**Fried Crab Claws with Singapore
Chili Crab Sauce / 19**
Crab Claws 3pcs, Chili Sauce, Mantou (chinese steamed
bread)

**Pan Seared Garlic Butter Prawns and
Hokkaido Scallops / 20**
Prawns, Scallops, Garlic, Butter

*“Come dine with us and
experience the enchantment of
being pleasantly lost in your
thoughts – a daydream
brought to life.”*

REVERIE

Reverie's Signature Spicy Dairy Free Gluten Free

Prices are subject to 10% service charge and prevailing taxes