

STEAKHOUSE BAR

EXECUTIVE SET LUNCH 3 COURSE MENU (Daily: Tue - Sun, 1130 - 1430)**FOR 2 PAX - THICK STEAK CUTS** - from \$40 for 2 pax**** 2x Drink** - see bottom of page ****** Appetiser ****2x **Choice of**
Soup of the Day
Garden Salad***** MAINS *******Choice of** September Introductory Price500g USDA Prime Ribeye + Sides | \$78 ~~\$90~~580g Wagyu Ribeye + Sides | \$68 ~~\$85~~400g Wagyu Striploin + Sides | \$55 ~~\$65~~

Full Rack BBQ Pork Ribs + Sides | \$40

***** DESSERT *******1x Choice of**

Lunch-size Molten Lava Cake with 2x Vanilla Ice Cream - 8mins baking time

2x Vanilla Ice Cream + Mini Brownie

Churros (4 Sticks) with chocolate sauce

FOR 1 PAX - from \$15**** Drink** - see bottom of page ****** Appetiser ****1x **Choice of**
Soup of the Day
Garden Salad***** MAINS *******Choice of**

280g Wagyu Ribeye + Sides | \$32

260g Angus Tenderloin + Sides | \$32

Pan Fried Salmon + Sides | \$20

Any Pasta from Ala Carte Menu | \$20

Armoury Burger + Fries | \$18 (+\$1 add Avocado)

Single Armoury Burger + Fries | \$15

Chicken Chop + Sides | \$15

***** DESSERT *******1x Choice of**

Churros (2 Sticks) with chocolate sauce

Vanilla Ice Cream + Mini Brownie

**** Drink ****

orange juice | soda water | coke | dietcoke | root beer | ginger ale | lemon tea |

San Pellegrino Sparkling Bottle (2 pax only +\$1) | Acqua Panna Bottle (2 pax only +\$1)

Gryphon Passion Fruit Cold Brew Tea (+\$3) | House Wine (Cab Sauv, Sauv Blanc) / Spirits / Lager Pint (+\$5)

**** Choose 2 sides ****

Green Salad	Fries	Sweet Potato Fries	Onion Rings	Cheese Mayo Tater Tots	Chicken Sausage (1pc) +\$3	Chicken Satay (6pcs) +\$5	Sautéed Mushrooms +\$6	Mentaiko Tobiko Fries +\$7	Aglio Olio +\$9	Bacon Mac & Cheese +\$9
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BAR BITES

- Garlic Mushrooms – Setas al Ajillo | 12
stir-fried mixed mushrooms in olive oil, garlic
- Asari Sake Clam Bowl | 16 (500g) / XL 25 (1kg) 🍷
clams with sake wine sauce
- Gambas al Ajillo | 20 🍷
prawns in olive oil & garlic, bread
- Grilled Octopus | 32
paprika, chimichurri pesto, extra virgin oil
- Nacho Chips | 13
nacho cheese, salsa, jalapeno
- Onion Rings | 13
back by popular demand
- Spicy Buffalo Winglets | 14
6pcs of buffalo winglets in Armoury spicy sauce
- Popcorn Chicken | 14
deep fried chicken chunks
- Cheese Mayo Popcorn Chicken | 16
deep fried chicken chunks with the crowd favorite cheese mayo
- Spam Fries | 14
deep fried spam with nacho cheese dipping sauce
- Chicken Satay | 15
12pcs of crowd favorite chicken satay
- German Sausage Platter | 19 🍷
3pcs of german sausage (bratwurst.chicken.smoked pork)
- Aburi Mentaiko Tobiko Fries | 17 🍷
torched mentaiko on our 100% natural potato fries
- Truffle Fries | 15 🍷
typical bar favorite item
- Sweet Potato Fries | 15
another must have item
- Cheese Mayo Tater Tots | 15 🍷
the breakfast favorite hashbrown that is perfect for beer
- USA Grilled Scallops | 20
5pcs of grilled scallops with some salad greens
- USDA Prime Ribeye Cubes, 500g | 75 🍷
better than before using USDA Prime, larger cube size, sea salt
- Grilled Tenderloin Cubes, 150g | 20 🍷🍷
griddled tenderloin steak cubes with black pepper sauce, sea salt



LIVE OYSTERS | \$26 (1/2 dozen) 🍷

PASTA

- XXL Vongole Linguine with **1kg of clams** | 35
asari clams, sake wine sauce | good for 2 pax
- Garlic Tiger Prawn & Scallop Linguine | 26
prawns, scallops, tobiko, garlic, chili, basil
- Vongole Clam Linguine | 24
asari clams, sake wine sauce
- Tiger Prawns & Squid Tom Yum Linguine | 26
prawns, squid, mushrooms, cherry tomato, tom yum
- Bacon Sausage Aglio Olio Linguine | 20
bacon, sausage, tobiko, mushroom, garlic, chili
- Truffle Mushroom Linguine | 22
shitake, button, oyster, truffle oil
- Salmon Carbonara Linguine | 27 NEW
grilled salmon, bacon, carbonara, egg
- Bacon Mac & Cheese | 19 🍷🍷🍷
tobiko, bacon, parmesan

BURGERS

- Change Fries to salad, sweet potato fries, truffle fries for \$2*
 - All burgers served with fries, lettuce, tomato*
 - Pin Bunker Burger | 25
thick wagyu patty, bacon, cheese, extra dipping cheese
 - Armoury Burger | 24
wagyu patty, bacon, cheese, caramelized onion
 - Avocado Wagyu Burger | 25
wagyu patty, bacon, avocado, cheese, caramelized onion
 - Swiss Mushroom Wagyu Burger | 25
wagyu patty, bacon, cheese, caramelized onion, mushroom
 - Mentaiko Dory Burger | 22
battered dory, lettuce, cheese, mentaiko
 - Spicy Fried Chicken Burger | 20
fried chicken patty, lettuce, cheese, garlic chili
- Please inform our staff of any allergy to mayonnaise as our burger sauce contains siracha mayonnaise

SALAD

- Avocado Cobb Salad | 18
romaine, coral, cherry tomato, avocado, egg, olives, radish, bacon, honey mustard
 - Caesar Salad | 17
romaine, croutons, lemon, olive oil, egg, worcestershire, garlic, mustard, parmesan, pepper
- Toppings:
Grilled Chicken +5
Grilled Prawns +6
Grilled Salmon +7

WAGYU STEAK

- JAPAN SNOW A5 WAGYU STRIPLOIN** for 1 – 2 | 110 🍷🍷🍷
*400grams | most flavorful Wagyu, most marbling ******
- AUS MB4 WAGYU TOMAHAWK** | 15 per 100g
*1kg – 2kg **** 🍷🍷🍷*
- AUS MB4 WAGYU RIBEYE** for 2 | 85 🍷
*580grams ******
- AUS MB4 WAGYU STRIPLOIN** for 2 | 60
*400grams *****
- AUS MB4 WAGYU RIBEYE** for one | 40
*280grams ******

STEAK & LOBSTER
Marbling Score *****

USDA PRIME

- USDA PRIME TOMAHAWK** for 3 – 6 | 18 per 100g *****
1.5kg – 2.5kg | corn fed, loved by fine dining steakhouses 🍷🍷🍷
- USDA PRIME RIBEYE** for 2 | 90 ***** 🍷🍷
500g | corn fed, different flavor from Wagyu

MEAT

- Aburi Mentaiko Tobiko Grilled Salmon | 26
- BBQ Pork Ribs (1/2 | Full Rack) | 25 | 40
- Grilled Chicken Chop (brown sauce) | 15



LIVE BOSTON LOBSTER

- 700 grams Grilled Lobster | 70
700grams live lobster Sauce: Lemon Garlic Butter
- Grilled JUMBO SIZE for 2 – 4 | 14 per 100g
jumbo live lobster

NEW

ADD ON: GRILLED ASPARAGUS \$12

ANGUS

- PREMIUM ANGUS PORTERHOUSE** for 2 | 10 per 100g ** 🍷
900g – 1.5kg | less marbling than Wagyu
- PREMIUM ANGUS T-BONE** for 2 | 8 per 100g ** 🍷
800g – 1.2kg | less/no fillet than Porterhouse, more Sirloin
- AUS ANGUS TENDERLOIN** for one | 40 * *(less marbling, but tender)*
260grams | leaner than Wagyu / Premium Angus, but more tender

THE SIDES

Green Salad	Fries	Sweet Potato Fries	Onion Rings	Cheese Mayo Tater Tots	Chicken Sausage (1pc)	Chicken Satay (6pcs)	Sautéed Mushrooms	USA Grilled Scallops (2pcs)	Mentaiko Tobiko Fries	Aglio Olio	Bacon Mac & Cheese
				+\$2	+\$3	+\$5	+\$6	+\$6	+\$7	+\$9	+\$9

DESSERT

- Molten Lava Cake | 13
with vanilla ice cream
- Double Molten Lava Cake | 19
double portion for 3 – 4
- Churros with Chocolate Sauce | 13
dark chocolate

v. 2022 July

Price excludes GST & Service Charge

SORRY, NO FREE BEER SAMPLING

ARMOURY

BEER SELECTION ON TAP

HAPPY HOUR till 8pm EVERYDAY | +\$2 per pint after HAPPY HOUR | HALF PINT at \$2 off

TIER 1 Tower 50 **HAPPY HOUR 10**
2 Half Pint \$12

ARMOURY LAGER
LAGER (ABV 5.0% | IBU 12)
A crisp and fresh lager from our contract brewery

TIER 2 Tower 60 **HAPPY HOUR 12**
2 Half Pint \$14

ARMOURY IPA
IPA (ABV 6.0% | IBU 40)
A crisp and fresh IPA from our contract brewery

FULLER'S BLACK CAB STOUT
NITRO STOUT (ABV 4.5% | ENGLAND | IBU 4)
Hints of coffee, chocolate and roasted malts on the nose. With red berry notes and mild hops meeting chocolatey

OLD SPECKLED HEN
NITRO PALE ALE (ABV 5.0% | ENGLAND | IBU 35)
Speckled, golden, hoppy and crafty. Nitro gives this a smooth drinking experience with a dry bitter finish

BROTHER TOFFEE APPLE CIDER
CIDER (ABV 4% | ENGLAND | IBU 9)
First desert cider ever created. Blend of apple cider, cream soda, smoldering toffee, caramel fudge

TIER 5 Tower 90 **HAPPY HOUR 18**
2 Half Pint \$20

HERETIC JUCIER THAN THOU
NEIPA (ABV 6.5% | USA, OREGON | IBU 50)
A juicy IPA with mango. Even more juicy than Make America Juicy Again! Full of juicy hops.

STONE HAZY IPA (Next up in the lineup)
NEIPA (ABV 6.7% | USA, SAN DIEGO | IBU 35)
Less bitter than the typical STONE IPA! Bold, juicy flavors. Orange, melon, mango, pineapple, lemon!

2 HALF PINTS (no pick & match if bar is busy, otherwise, wait) AVAILABLE ALL DAY at stated price

OTHER POPULAR DRINKS

- HONEY SOJU LAGER SOMAEK | PINT \$12 | TOWER \$60
- KAKUBIN HIGH BALL | GLS \$12 | Tower \$52
- ROKU GIN & TONIC | GLS \$12 | Tower \$52
- HOUSE WINE | GLS \$10 | Bottle \$50
- SOJU / MAKGEOLLI | 1 bottle \$18 | 3 for \$40

Enjoy HALF PINTs to taste more CRAFT BEERS

BOTTLED BEER

	BTL	FIVE
ASAHI CORONA PERONI	7	30
ALBEN CIDER	7	30

TIER 3 Tower 70 **HAPPY HOUR 14**
2 Half Pint \$16

GOOSE ISLAND IPA
IPA (ABV 5.9% | USA | IBU 55)
Fuller flavored American IPA with bright citrus aromas and a bold hop finish

LITTLE CREATURES PALE ALE
Pale Ale (ABV 5.2% | AUSTRALIA | IBU 36)
Hop flowers giving it a citrus and stone fruit flavor, balanced with specialty malts and a hit of bitterness

TIER 4 Tower 80 **HAPPY HOUR 16**
2 Half Pint \$18

GORILLA NEWING IDAHO
NEIPA (ABV 7.2% | KOREA | IBU 45)
Not so hazy IPA of new england style, holds splendour of citrus flavour and aroma.

FIERCE VERY BERRY
SOUR ALE (ABV 4.5% | SCOTLAND | IBU 10)
Packed with a supergroup of seasonal berries, with sweet notes of raspberry, blackberry and blackcurrant

DESCHUTES FRESH SQUEEZED
IPA (ABV 6.4% | USA, OREGON | IBU 60)
A juicy citrus and grapefruit flavor profile, as if fresh citra and mosaic hops were squeezed straight into the keg

BREWLANDER LOVE IPA
IPA (ABV 6.5% | SINGAPORE | IBU 65)
Explodes with pineapple, mango, passionfruit aromas finishing with a long clean hoppy bitterness

PREMIUM Tower 100 **HAPPY HOUR 20**
2 Half Pint \$22

FIERCE SQURL HAZELNUT ALE
BROWN ALE (ABV 5.3% | SCOTLAND | IBU 10)
A brown ale with packed that many layers of chocolate and hazelnut flavour you'd be 'nuts' not to try it

LION x PRAVDA PUTIN HUILO
STRONG GOLDEN ALE (ABV 8.5% | SINGAPORE | IBU 27)
Brewed in solidarity the people of Ukraine, Putin Huilo is a sweet dry hopped golden ale. Honeysuckle and apricot.

FIERCE FANCY JUICE
HAZY DOUBLE IPA (ABV 8.5% | SCOTLAND | IBU 45)
Double hopped hazy IPA. Soft and full mouthfeel. One of the best hazy DIPA so far.

on tap

next in line



ARMOURY COCKTAILS

MARTINI

RED SANGRIA

Cabernet Sauvignon, orange juice, brandy, sangria mix
\$16 / \$50 (JUG)

OLD FASHIONED

Whisky, angostura bitters, maple syrup
\$17

SOUR FOXY PLUM

Vodka, sour plum
\$18

LYCHEE MARTINI \$16
vodka, lychee Liqueur, Lychee

MANGO MARTINI \$16
Vodka, mango puree

UNUSUAL TONIC

Hendrick's Gin, lemon, rose, tonic
\$18

MOSCOW MULE

Vodka, ginger ale, lime.
\$17

YUZU HIGHBALL

Kakubin, soda, yuzu, lemon
\$16

CLASSIC MARGARITA

Tequila, Cointreau, lime, on the rocks
\$15

HOUSEPOUR TOWER @ \$45

JIM BEAM HIGHBALL – bourbon, soda, lime

Moscow Mule – vodka, ginger ale, lime

Gin & Tonic – gin, tonic, lime

Yakult Soju – yakult, soju, light soda

Classic Margarita – tequila, cointreau, lime (+\$10)

Roku Gin & Tonic – roku gin, tonic, lime (+\$10)

Suntory Highball – kakubin, soda, lemon (+\$10)

Yuzu Suntory Highball – kakubin, soda, yuzu (+\$10)

YAKULT SOJU

Soju, yakult
\$16
\$45 (Tower)



MELON PARADISE

Midori, Watermelon Liqueur, watermelon juice
\$18
WATERMELON



ARMOURY MARGARITA

2x Tequila, Cointreau, lime, double shot, on the rocks
\$21

WATERMELON MARGARITA

Tequila, Cointreau, lime, watermelon, on the rocks
\$18



ZERO% ALCOHOL MOCKTAILS

VIRGIN WATERMELON LYCHEE
watermelon juice, lychee, lime
\$13



COLDBREW TEA FIZZ
Choose: Apple or Strawberry
\$9

RASPBERRY LYCHEE PUNCH
raspberry puree, lychee, soda
\$10

ESTRELLA 0% Alcohol
\$10

ITALIAN SODA FIZZ
Choose: Mango, Blueberry, Passionfruit, Raspberry, Pineapple, Yuzu, Lychee
\$9

FRUIT JUICE

TROPICAL TWIST (Fresh Watermelon, Coconut, Mint) 6
FRESH LEMONADE (Fresh Lemon Juice, Soda) 8
FRESH WATERMELON 6
MARIGOLD ORANGE JUICE 5

SOFT DRINKS

COKE|SPRITE|GINGER ALE|LEMONTEA|GREEN TEA 5
AYATAKA GREEN TEA|ROOT BEER|OOLONG
BITTER LEMON
SAN PELLEGRINO SPARKLING WATER 8
ACQUA PANNA STILL WATER

ZERO ALCOHOL

HOUSE POUR

GIN VODKA TEQUILA
\$10 each

RUM BOURBON WHISKY
\$50 per wine bottle

RED WINE CABERNET SAUVIGNON

WHITE WINE SAUVIGNON BLANC

SPIRITS

WHISKY	GLS	BTL
SUNTORY KAKUBIN	12	130
CHIVAS 12 YR	12	130
CHIVAS 18 YR	15	190
MONKEY SHOULDER	12	130
GLENFIDDICH 12 YR	13	140
GLENFIDDICH 15 YR	15	190
GLENFIDDICH 18 YR	20	250
BALVENIE 12 YR	15	190
BALVENIE 14 YR	18	220
LAGAVULIN 16 YR	20	250
MACALLAN 12 YR	16	210
MACALLAN 18 YR	30	600
DEWAR'S 12 YR	12	130
DEWAR'S 15 YR	14	150

OTHERS	GLS	BTL
PROSECCO	--	50
VEUVE CLICQUOT	--	120
SOJU BOTTLE	--	18
MAKGEOI Yuzu or Original	--	18

GIN	GLS	BTL
TANQUERAY	12	130
ROKU	12	130
HENDRICKS	14	150
BOTANIST	14	150
BRASS LION (Singapore Craft Gin)	14	-
MONKEY 47	15	150
VODKA	GLS	BTL
GREY GOOSE ELYX	12	130
TEQUILA	GLS	BTL
SAUZA BLUE	10	130
RUM	GLS	BTL
BRUGAL ANEJO	13	140
BOURBON	GLS	BTL
MAKER'S MARK JACK DANIELS	12	130
COGNAC	GLS	BTL
HENNESSY MARTELL VSOP	14	150

ARMOURY

v . 2022

1130am – 230pm, 5pm – 930pm

(DAILY LUNCH; SAT, SUN, TUE)

Adult: \$55 (FREE FLOW BEER)

Adult: \$33

Child (6 – 12): \$25

STEAK BUFFET

90minutes

EAT RESPONSIBLY:

Excessive Food wastage may be charged at \$3 per 100g

NO TAKE AWAY

FREE FLOW STEAK CUTS

RIBEYE

STRIPLOIN

Australia grass-fed

served with Black Pepper Sauce

Unlimited MEAT

GRILLED PORK BELLY

GRILLED SHABU BEEF

OVEN BAKED DORY

FRIED CHICKEN THIGH

BAR PLATTER & UNLIMITED SIDES

MANTOU

TATER TOTS

SPAM FRIES

FRIES

FRIED POPCORN CHICKEN

CHICKEN SATAY

GREENS

FREE FLOW BEER Entire table required to purchase Beer Package

ARMOURY LAGER

COKE

ARMOURY IPA (+1 PER PINT)

DRINKS TOP UP

COKE / COKE ZERO / SPRITE JUG | +8 (per Jug)

A&W ROOT BEER JUG | +8 (per Jug)

LEMON TEA / Orange Juice (marigold) JUG | +8 (per Jug)

UPGRADE YOUR STEAK BUFFET EXPERIENCE WITH QUALITY MEAT UPGRADE

(per serving – min 2 pax)

AUS WAGYU RIBEYE 580g | +50

USDA PRIME RIBEYE 500g | +60