

BAR BITES

- Garlic Mushrooms – Setas al Ajillo | 12
stir-fried mixed mushrooms in olive oil, garlic
- Hamaguri Sake Clam Bowl | 16 (500g) / XL 25 (1kg) 🍴
clams with sake wine sauce
- Gambas al Ajillo | 20 🍴
prawns in olive oil & garlic, bread
- USA Grilled Scallops | 20
5pcs of grilled scallops with some salad greens
- Grilled Octopus | 33 🍴🍴
paprika, chimichurri pesto, extra virgin oil
- Nacho Chips | 13
tortilla, 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
- Spam Fries | 14
deep fried spam with nacho cheese dipping sauce
- Chicken Satay | 16
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
- USDA Prime Ribeye Cubes, 500g | 85 🍴
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
- Japan A5 Wagyu Striploin Cubes, 400g | 110 🍴🍴🍴
flavorful wagyu, highly marbled, sea salt



LIVE OYSTERS | \$26 (1/2 dozen)

PASTA

- XXL Vongole Linguine with **1kg of clams** | 38
hamaguri clams, sake wine sauce | good for 2 pax
- Garlic Tiger Prawn & Scallop Linguine | 26
prawns, scallops, tobiko, garlic, chili, basil
- Vongole Clam Linguine | 24
hamaguri clams, sake wine sauce
- Tiger Prawns & Squid Tom Yum Linguine | 26
prawns, squid, mushrooms, cherry tomato, tom yum
- Bacon Sausage Aglio Olio Linguine | 22
bacon, sausage, tobiko, mushroom, garlic, chili
- Truffle Mushroom Linguine | 22
shitake, button, oyster, truffle oil
- Chicken Carbonara Linguine | 24
fried chicken, bacon, carbonara, egg
- Salmon Carbonara Linguine | 27
grilled salmon, bacon, carbonara, egg
- Bacon Mac & Cheese | 20 🍴🍴🍴
tobiko, bacon, parmesan

BURGERS

- Change Fries to salad, sweet potato fries, truffle fries for \$2*
All burgers served with fries, lettuce, tomato
- Pin Bunker Wagyu Burger | 25
thick wagyu patty, bacon, cheese, extra dipping cheese
- Armoury Wagyu 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 +8*

STEAK & LOBSTER

STEAK

Marbling Score *****

- JAPAN A5 HOKKAIDO WAGYU STRIPLON** for 1 – 2 | 120 🍴🍴🍴
*400grams | most flavorful Wagyu, most marbling ******
- AUS MB5 WAGYU RIBEYE** for 2 | 100 🍴🍴
*500grams ******
- USA PRIME RIBEYE** for 2 | 95 ***** 🍴🍴
500g | corn fed
- AUS SR4 Premium ANGUS RIBEYE** for 2 | 85 🍴
*580grams ******
- AUS SR4 Premium ANGUS STRIPLON** for 2 | 65
*400grams *****
- BRAZIL GRAIN FED ANGUS RIBEYE** for 2 | 55
*500grams ****



Steak Sauce:
Black Pepper
or
Brown

TOMAHAWK STEAK

- USA PRIME TOMAHAWK** for 3 – 6 | 18 per 100g *****
1.5kg – 2.5kg | corn fed, loved by fine dining steakhouses 🍴🍴🍴
- AUS MB4 Premium ANGUS TOMAHAWK** | 15 per 100g
*1kg – 2kg **** | high marbling score premium Angus 🍴🍴*

JAPAN HOKKAIDO SNOW PORK RIBS

- Hokkaido Yongenton Pork Spare Ribs (BALI BBQ style)**
- Half Slab - 30*
- Full Slab – 50 🍴🍴*



FISH & CHICK

- Aburi Mentaiko Tobiko Grilled Salmon | 26
- Grilled Salmon | 25
- Grilled Chicken Chop (black pepper sauce) | 15
- Cheese Mayo Fried Chicken Chop | 16
- Dory Fish & Chips (or choose 2 sides) | 16

LIVE BOSTON LOBSTER



- 700 grams Grilled Lobster** | 70
700grams live lobster

Sauce: Lemon Garlic Butter **THE SIDES** Choose 2 sides

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

Price excludes GST & Service Charge

SORRY, NO FREE BEER SAMPLING



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

ARMOURY RADLER LAGER
RADLER (ABV 3.0% | IBU 4)
Session blend of Armoury Lager and Sprite

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

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

ARMOURY WHEAT
WHEAT (ABV 5.5% | IBU 12)
Fresh Weissbier from our contract brewery in Bavarian style with hints of banana

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

ARMOURY LAGER HONEY SOJU SOMAEK
SOMAEK (ABV 5.0%)
A crisp and fresh lager with Honey soju

ARMOURY TOFFEE CIDER LAGER
TOFFEE CIDER LAGER (ABV 4.5% | IBU 8)
Tasty combination of Armoury Lager X Brother Toffee Apple Cider. A crisp, fresh, dessert lager with apple cider

BROTHER TOFFEE APPLE CIDER
CIDER (ABV 4% | ENGLAND | IBU 9)
First dessert 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.

HERETIC EVIL TWIN
Red IPA (ABV 6.8% | USA, OREGON | IBU 45)
Blood-red ale with a rich malt character, without being overly sweet. Huge hop character.

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

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.

LION BREWERY 2 to MANGO
MANGO ALE (ABV 4.7% | SINGAPORE | IBU 18)
Made for Singapore's endless summer. Combines full fruity aromas with subtle sweetness and dry finish

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

DESCHUTES FARMSTAND FRESH MANGO IPA
HAZY IPA (ABV 6.4% | USA, OREGON | IBU 40)
Sticky sweet and fresh mango juice blend with tropical Bravo & Mosaic hops.

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

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

STONE PEAK CONDITIONS HAZY DIPA
HAZY DIPA (ABV 8.1% | USA, SAN DIEGO | IBU 55)
West Coast hops. East Coast haze. Hawaiian inspiration. Tasty double IPA with passion fruit, orange and guava.

POPULAR CANNED  **HAPPY HOUR 18**
This is not draft and it is only 330ml

ROGUE HAZELNUT BROWN NECTAR
Brown Ale (ABV 5.6% | USA, OREGON | IBU 33)
Nutty twist to a traditional European brown ale. Hazelnut aroma, a rich nutty flavor and smooth malty finish

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

BOTTLED BEER

	BTL	FIVE
PERONI	9	40
Estrella Galicia	9	40
ALBEN CIDER	9	40

Estrella Galicia BUCKET (RABBIT YEAR Promo)

- 6 for \$48
- 12 for \$88



on tap



ARMOURY

v. 2023 Feb

ARMOURY COCKTAILS

MARTINI

2 for \$26 (both same)

RED SANGRIA

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



OLD FASHIONED

Whisky, angostura bitters, maple syrup
\$18

SOUR FOXY PLUM

Vodka, sour plum
\$18

UNUSUAL TONIC

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

MOSCOW MULE

Grey Goose Vodka, ginger ale, lime.
\$19

ARMOURY MARGARITA

2x Tequila, Cointreau, lime, double shot, on the rocks
\$22

LYCHEE MARTINI \$18

Vodka, lychee liqueur, lychee

MANGO MARTINI \$18

Vodka, mango puree

VODKA MARTINI \$20

Grey Goose Vodka, vermouth, shaken not stirred

YUZU GIN MARTINI \$20

2x Roku Gin, yuzu puree

BLUE LYCHEE MARTINI \$20

Gin, curacao, lychee liqueur, lychee

MARGARITA MARTINI \$20

Tequila, Cointreau, lime

HOUSEPOUR TOWER @ \$45

JIM BEAM HIGHBALL – bourbon, soda, lime

Moscow Mule – vodka, ginger ale, lime

Gin & Tonic – gin, tonic, lime

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 (+\$12)

YAKULT SOJU



Soju, yakult

\$16

\$45 (Tower)



YUZU HIGHBALL

Kakubin, soda, yuzu, lemon

\$15

MELON PARADISE

Midori, Watermelon Liqueur, watermelon juice

\$18

WATERMELON



PARTY!! SHOTS

6 shots \$30 | 12 shots \$50

Blue Kamikaze Shots

Tequila Shots

Sour Plum Vodka Shots

Margarita Shots

Lychee Vodka Shots

Yuzu Gin Shots

SUNTORY HIGHBALL \$12

ZERO% ALCOHOL MOCKTAILS



VIRGIN WATERMELON LYCHEE

watermelon juice, lychee, lime

\$13



RASPBERRY LYCHEE PUNCH

raspberry puree, lychee, soda

\$10

HEINEKEN 0% Alcohol

\$10

ITALIAN SODA FIZZ

Choose: Mango, Raspberry, Pineapple, Yuzu, Lychee

\$9

COLDBREW TEA FIZZ

Choose: Lychee or Strawberry

\$9

FRUIT JUICE

TROPICAL TWIST (Fresh Watermelon, Coconut, Mint) 8

FRESH LEMONADE 8

FRESH WATERMELON 7

FRESH ORANGE JUICE 8

SOFT DRINKS

COKE|SPRITE|GINGER ALE|LEMONTEA|GREEN TEA| 5

AYATAKA GREEN TEA|ROOT BEER| BITTER LEMON

SAN PELLEGRINO SPARKLING WATER (1L) 9

ZERO ALCOHOL

HOUSE POUR

GIN VODKA TEQUILA RUM BOURBON WHISKY
\$10 each

SPIRITS

RED WINE CABERNET SAUVIGNON WHITE WINE SAUVIGNON BLANC

WHISKY	GLS	BTL
SUNTORY KAKUBIN	12	130
CHIVAS 12 YR	12	130
CHIVAS 18 YR	15	190
MONKEY SHOULDER	12	130
ABERFELDY 12 YR	14	150
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	280
MACALLAN 12 YR	20	280
MACALLAN 18 YR	40	700
DEWAR'S 12 YR	12	130
DEWAR'S 15 YR	14	150

OTHERS	GLS	BTL
PROSECCO	--	60
PERRIER JOUET	--	200
SOJU BOTTLE	--	18
MAKGEOI Yuzu or Original	--	18

GIN	GLS	BTL
TANQUERAY	12	130
ROKU	12	130
HENDRICKS	14	150
BOTANIST	14	150
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. Feb 2023

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)

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

UPGRADE YOUR STEAK BUFFET EXPERIENCE WITH QUALITY MEAT UPGRADE

(per serving – min 2 pax)

AUS SR4 RIBEYE 580g | +50

USDA PRIME RIBEYE 500g | +65

ARMOURY

Almost EVERYDAY SPECIAL HAPPY HOUR SUN – THURSDAY (ALL DAY)

Payment for promotional items below this line must be made using Cash/Paynow, and applies to entire bill

BOTTLED BEERS



Estrella Galicia \$7

PERONI \$7

Estrella Galicia BUCKET

- 6 for \$38

- 12 for \$68

BEER TOWER

ARMOURY LAGER | TOWER for \$45

ARMOURY IPA | TOWER for \$50

ARMOURY SOMAEK | TOWER for \$50

ARMOURY WHEAT | TOWER for \$50

BLACK CAB STOUT | TOWER for \$50

CRAFT BEER FLIGHT

3 Half Pints (250ml) consisting of:

- Armoury IPA 1 set for \$20
- Deschutes Fresh Squeeze
- Brewlander Love IPA

SPIRITS

ROKU GIN & TONIC | 2 for \$16

KAKUBIN SUNTORY HIGHBALL | 2 for \$18

LYCHEE MARTINI | 2 for \$22

CLASSIC MARGARITA | 2 for \$22

HOUSEPOUR TOWER @ \$38

JIM BEAM HIGHBALL – bourbon, soda, lime

Gin & Tonic – gin, tonic, lime

Lychee Margarita – tequila, lychee liqueur, lime

Yakult Soju – soju, yakult

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

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

Yuzu Suntory Highball – kakubin, soda, yuzu (+\$12)



SOJU / MAKGEOLLI

Mix & Match SOJU / MAKGEOLLI



1 for \$18

3 for \$40

SOJU

- Original
- Kyoho Grape
- Yuzu
- Honey
- Plum Wine



- Makgeolli
- Original
 - Yuzu



YAKULT SOJU



Join our Kult!



Yakult Soju
Tower - \$38

Price excludes GST & Service Charge

Promotion is applicable by PAYNOW or
CASH and for Entire Bill

PAYNOW
AMBRE PTE LTD
UEN: 201504504D

