

**TAP WATER: FREE**

**ICE WATER with ICE CUBES / WARM WATER: \$0.50 per glass**

**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*
- Thick 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*
- Thick Bacon Mac & Cheese | 21 🍴🍴🍴  
*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 STRIPLIN** for 1 – 2 | 120 🍴🍴🍴  
*400grams | most flavorful Wagyu, most marbling \*\*\*\*\**
- AUS MB5 WAGYU RIBEYE** for 2 | 100 🍴🍴  
*500grams \*\*\*\*\**
- USDA PRIME RIBEYE** for 2 | 95 \*\*\*\*\* 🍴🍴  
*500g | corn fed*
- AUS SR4 Premium ANGUS RIBEYE** for 2 | 85 🍴  
*580grams \*\*\*\*\**
- AUS SR4 Premium ANGUS STRIPLIN** for 2 | 65  
*400grams \*\*\*\**
- BRAZIL GRAIN FED ANGUS RIBEYE** for 2 | 55  
*500grams \*\*\**
- AUS SR4 Premium ANGUS RIBEYE** for one | 42  
*280grams \*\*\*\*\**
- AUS ANGUS TENDERLOIN** for one | 40 \*  
*260grams | leaner but tender part of angus*



*Steak Sauce:  
Black Pepper  
or  
Brown*

**TOMAHAWK STEAK**

- USDA 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*

Large Cuts


Small

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

**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


**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

**TIER 6** Tower 100 **HAPPY HOUR 20**  
2 Half Pint \$22

**REVISION MOMENT COMMANDER IPA**   
IPA (ABV 6.66% | USA, OREGON | IBU 32)  
Smooth and easy drink with shadows of orange, grapefruit and pine

**REVISION VEGAS AS F\*\*\* NEIPA**   
NEIPA (ABV 6.5% | USA, OREGON | IBU 36)  
Blend of melon and pineapple in this hazy IPA. Smooth texture with heaps of flavor and hop bite


**STONE BREWING RUINATION DOUBLE IPA**   
DIPA (ABV 8.2% | USA, SAN DIEGO | IBU 100+)  
Quintessential representation of West Coast Double IPA. Intense resin hop with alcohol warmth


**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

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

**SUNTORY BLACK LAGER**   
BLACK LAGER (ABV 5.5% | JAPAN | IBU 10)  
"weitertrinken" – something you can drink one after another. Creamy, smooth, well-rounded rich taste

**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

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

**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

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

**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 MAKE AMERICA JUICY AGAIN**   
NEIPA (ABV 6.5% | USA, OREGON | IBU 40)  
Bringing the juice back to American beer with an insane amount of the best hops available for dry hopping

**DESCHUTES SQUEEZY RIDER WEST COAST IPA**   
IPA (ABV 7.0% | USA, OREGON | IBU 40)  
Juicy refresher with loads of big tropical fruit punch aroma and melon paired with clean, light malt

**BONEYARD RPM IPA**   
IPA (ABV 6.5% | USA, OREGON | IBU 50)  
Slightly sweet maltiness balanced with a unique composition of 5 PacNW hops

**BREWLANDER PHAYA RED IPA**   
IPA (ABV 6% | SINGAPORE X THAILAND)  
Tropical, citrusy with fresh pine aroma, that's dank yet well-balanced

**BOTTLED BEER**

	BTL	FIVE
Estrella Galicia	9	35
CIDER	9	40

Estrella Galicia 2 BTL for \$15



**PREMIUM SAKE  
DASSAI 39**

\$100 (720ml)

**TAP WATER: FREE**

**ICE WATER with ICE CUBES / WARM WATER: \$0.50 per glass**

## ARMOURY COCKTAILS

### RED SANGRIA

Cabernet Sauvignon, orange juice, brandy, sangria mix

\$16 / \$50 (JUG)



### UNUSUAL TONIC

Hendrick's Gin, lemon, rose, tonic

\$18

### OLD FASHIONED

Whisky, angostura bitters, maple syrup

\$18

### MOSCOW MULE

Grey Goose Vodka, ginger ale, lime.

\$19

### SOUR FOXY PLUM

Vodka, sour plum

\$18

### ARMOURY MARGARITA

2x Tequila, Cointreau, lime, double shot, on the rocks

\$22

### YAKULT SOJU

Soju, yakult

\$16

**\$45 (Tower)**



### MELON PARADISE

Midori, Watermelon Liqueur, watermelon juice

\$18

**WATERMELON**



## MARTINI

**2 for \$26 (both same)**

### 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

### YUZU HIGHBALL

Kakubin, soda, yuzu, lemon

\$15

### 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

## 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)

## SUNTORY HIGHBALL \$12

## ZERO% ALCOHOL MOCKTAILS

### VIRGIN WATERMELON LYCHEE

watermelon juice, lychee, lime

\$13



### COLDBREW TEA FIZZ

Choose: Lychee or Strawberry

\$9

### RASPBERRY LYCHEE PUNCH

raspberry puree, lychee, soda

\$10

### HEINEKEN 0% Alcohol

\$10

### ITALIAN SODA FIZZ

Choose: Mango, Raspberry, Pineapple, Yuzu, Lychee

\$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

## HOUSE POUR

**BOURBON WHISKY \$50 per wine bottle**

### SPIRITS

#### GIN

TANQUERAY

**ROKU**

HENDRICKS

**BOTANIST**

**MONKEY 47**

#### VODKA

GREY GOOSE | ELYX

#### TEQUILA

SAUZA BLUE

#### RUM

BRUGAL ANEJO

#### BOURBON

MAKER'S MARK | JACK DANIELS

#### COGNAC

HENNESSY | MARTELL VSOP

#### RED WINE CABERNET SAUVIGNON

#### WHITE WINE SAUVIGNON BLANC

GIN	VODKA	TEQUILA	RUM
	<b>\$10 each</b>		
<b>WHISKY</b>		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
<b>GLENFIDDICH 15 YR</b>		<b>15</b>	<b>190</b>
<b>GLENFIDDICH 18 YR</b>		<b>20</b>	<b>250</b>
<b>BALVENIE 12 YR</b>		<b>15</b>	<b>190</b>
<b>BALVENIE 14 YR</b>		<b>18</b>	<b>220</b>
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
MAKGEOLI Yuzu or Original	--	18

GLS	BTL
12	130
<b>12</b>	<b>130</b>
14	150
<b>14</b>	<b>150</b>
<b>15</b>	<b>150</b>

GLS	BTL
12	130
GLS	BTL
10	130

GLS	BTL
13	140

GLS	BTL
12	130

GLS	BTL
14	150

ZERO ALCOHOL

**ARMOURY**

v. APR 2023

Lunch: DAILY 1130am – 230pm

Dinner: SAT, SUN, TUE 5pm – 930pm

Adult: \$55 (FREE FLOW BEER)

Adult: \$33

Child (6 – 12): \$25

# STEAK BUFFET

90minutes

EAT RESPONSIBLY:

Excessive Food wastage may be charged at \$5 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

BRAZIL GRAINFED ANGUS RIBEYE 500g | +25

# SET MENU FOR 2

👉 \$130 (\$65/PAX)

## STARTER (CHOOSE 1)

**Hamaguri Sake Clam Bowl (0.5kg)**

*clams with sake wine sauce*

**Live Fresh Oysters 4pcs (+\$8)** 🍷

**Caesar Salad** 🥗

*romaine, croutons, lemon, olive oil, egg, worcestershire, garlic, mustard, parmesan, pepper*

**Grilled Octopus (+\$12)**

*paprika, chimichurri pesto, extra virgin oil*

## STEAK FOR 2 TO SHARE (CHOOSE 1) 🍖

JP **Japan A5 Hokkaido Wagyu Striploin (+\$25)**

*400grams | most flavorful Wagyu, most marbling*

AU **Aus Wagyu Ribeye (+\$10)**

*500grams | mb 5*

US **USDA PRIME Ribeye (+\$8)**

*500grams*

AU **Aus SR4 Premium Angus Ribeye**

*580grams | marbling grade similar to Aus Wagyu*

BR **Brazil Grain Fed Angus Ribeye (-\$10)**

*500grams | the affordable alternative, still a premium cut*

AU **Aus SR4 Premium Angus Ribeye + JP Japan Hokkaido Yognenton Pork Spare Ribs**

*280grams of Ribeye and half rack of pork ribs | variety of our best sellers*

AU **Aus SR4 Premium Angus Ribeye + Aburi Mentaiko Tobiko Grilled Salmon**

*280grams of Ribeye and grilled salmon | variety of our best sellers*



## SIDES (CHOOSE 2)

**Mac & Cheese OR Garlic Aglio Olio**

🍷 **Truffle Fries**

🍷 **Aburi Mentaiko Tobiko Fries**

**German Sausage (1pc)**

**Spicy Buffalo Winglets (4pcs)**

**Chicken Satay**

*6pcs of crowd favorite chicken satay*

**Onion Rings**

**Cheese Mayo Tater Tots**

## DESSERT (CHOOSE 1) 🍰

**Molten Lava Cake**

**Sour Plum Shots x2 + Lychee Shots x2**

## DRINKS (CHOOSE 2)

🍷 **ARMOURY LAGER or ARMOURY IPA**

🍷 **BLUE LYCHEE MARTINI or MOSCOW MULE**

**HOUSE WINE (RED cabernet sauvignon / WHITE sauvignon blanc)**

**ROKU GIN & TONIC**

**SUNTORY HIGHBALL**

**NON ALCOHOL DRINKS**