

COCKTAILS

Long Island Iced Tea \$22/gls

Vodka, Gin, Rum, Tequila, Cointreau, Lime Juice, Sugar Syrup)

Singapore Sling \$24/gls

Gin, Cherry Brandy, Cointreau, Benedictine Dom, Pineapple Juice, Grenadine Syrup, Angostura Bitters, Soda

Old Fashioned \$22/gls

Bourbon, Brown sugar, Angostura Bitters, Soda

Lime Margarita (Shaken) \$22/gls

Tequila, Cointreau, Lime Juice, Sugar Syrup

Negroni \$22/gls

Gin, Campari, Martini Rosso

Caipirinha \$22/gls

Rum, Lime Wedges, Brown Sugar

Caipiroska \$22/gls

Vodka, Lime Wedges, Brown Sugar

Rhum and Coconut \$22/gls

Havana Club Rum, Coconut Juice

Expresso Martini (Shaken) \$ 24/gls

Expresso Shot, Kahlua, Bailey's, Vodka

Mud Slide (Shaken) \$ 24/gls

Varihona Chocolate, Kahula, Bailey's, Vodka

ALCOHOLIC

Cocktails

J BISTRO
45 SYED ALWI

10% Service Charge Applies

No GST

DRAUGHT BEER

Pint / Tower (3lit)

Budweiser

\$10 / \$55

(USA)

Hoegaarden

\$16 / \$85

(Belgium)

Asahi Super Dry

\$15 / \$75

(Japan)

Stella Artois

\$15 / \$85

(Belgium)

Guinness Draft

\$15

(Ireland)



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BOTTLED BEER

Btl / Bucket (5 btl)

Asahi (White) (Japan)	\$12 / \$45
Coopers (Australia)	\$12 / \$45
Corona (Mexico)	\$12 / \$45
Heineken (Dutch)	\$13 / \$50
Tiger (Singapore)	\$12 / \$45

SUPER
"DRY"
Asahi™

Coopers


Corona
Extra


EST. 1873
Heineken®

Tiger
Beer 

BOTTLED BEER

Bottled Beer & Buckets

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HOUSE POUR WINES

Red Wine

Glass / Bottle

Pierre Jean (France)

\$15 / \$68

Merlot - black plum , blackberries
with strong liquorice notes

De Bortolli (Australia)

\$15 / \$68

Cabernet Sauvignon -

dark berries, plum with hints of
dried herbs

White Wine

Glass / Bottle

Pierre Jean (France)

\$15 / \$68

Colombard Chardonnay -

tropical fruit, peach, apricot &
delicate mineral hints

De Bortolli (Australia)

\$15 / \$68

Sauvignon Blanc -

straw color with green hues &
aromas of passionfruit and green
apples

Sparkling Wine

Glass / Bottle

Pol Remy Brut (France)

\$15 / \$68

Light, fresh and fruity with aromas
of apple and peach

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SPIRITS

House Pour Spirits

HOUSE POUR SPIRITS

	Shot / Bottle
Captain Morgan	\$12
Don Juilo Blanco	\$16
Bickens Gin	\$16
Espolon Blanco	\$16
Jack Daniels	\$16 / \$158
Skyy Vodka	\$16 / \$158
Bulleit Bourbon	\$16 / \$158
Jameson Irish Whiskey	\$16 / \$158
Johnnie Walker Double Black	\$18 / \$198

PREMIUM POUR SPIRITS

	Shot / Bottle
Remy Martin VSOP	\$18 / \$198
Glenfiddich 12	\$18 / \$198
San-In Japanese Whisky	\$18 / \$198
Taketsuru Premium Malt	\$20 / \$228
Kyushu (Toyonaga Single grain)	\$24 / \$298
Lagavulin 10	\$25 / \$338

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SCOTCH & SINGLE MALT

**Balvenie 12 Doublewood
(matured in 2 distinct cask)
\$208/btl**

**Balvenie 14 Doublewood
(extra matured in rum cask)
\$298/btl**

**Balvenie 21 Doublewood
(finished in Portwood Cask)
\$1288/btl**

**Glen Grant 12
\$218/btl**

**Glenfiddich 12
\$208/btl**

**Glenfiddich 15
\$288/btl**

**Glenfiddich 18
\$398/btl**

**Macallan 12
(Double Oak Cask)
\$388/btl**

**Macallan Classic Cut
\$428/btl**

WHISKY

Scotch and Single Malt

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WHISKY

Japanese Blended Whisky

Nicola's Vongoli
Food Photographer

SCOTCH WHISKY

Ballantine's Finest
\$148/btl

Auchentoshan
(Triplewood Cask)
\$388/btl

Auchentoshan 18
\$688/btl

JAPANESE BLENDED WHISKY

Asakura Premium Single Grain
\$368/btl

Suntory Harmony
\$378/btl

PREMIUM SPIRITS

Hendricks Gin
\$228/btl

Ron Zacapa Rum
\$288/btl

Martel Cordon Blue
\$488/btl

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WINE

The Reds

THE REDS

Clarendelle Rouge, Bordeaux (France) \$96

This wine has a deep garnet-red colour and feature excellent balance. A noticeable but moderate acidity with crunchy ripe red fruit flavours, along with hints of spice and liquorice. The tannin is round, smooth and velvety. The delicious aftertaste is rich and concentrated.

Pairing: Clarendelle is best paired with all types of classic meat dishes, Veal, beef, Lamb, Duck, Game, Roast Chicken, roasted, braised, and grilled dishes. Clarendelle is also good when matched with Asian dishes, rich fish courses like our *Lombok Chicken Satay* and *Indian Tapas, Mushrooms, and Pasta*.

McWilliam's Markview Cabernet Merlot NV, NSW (Australia) \$88

Vibrant crimson with purple hues. Fruit aromas of dark cherry, blackberry and liquorice enhanced by subtle hints of vanilla oak. Soft with subtle tannin and well weighted with fruit flavours of plum and cassis flowing through to a sweet oak finish.

Pairing: This wine matches well with *Beef, Venison, Lamb, Pasta,*

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WINE

The Reds

THE REDS

Mitolo Jester Shiraz, McLaren Vale (Australia) \$98

Vibrant and juicy with flavours of black cherry and blood plums upfront, with nuances of clove spice, dark chocolate and salted liquorice in support. It is framed by delicate tannins and a redcurrant like acidity that delivers a satisfyingly long finish.

Pairing: Compliments well with *Beef, Lamb and Poultry*

Montes Limited Selection, Cabernet Sauvignon Carmenere, Colchagua, Chile \$88

An intense carmine-red colour, this vintage shows a generous nose of ripe red and black fruit such as strawberry, cherry, plum, dried fig and blackcurrant. The ageing in French oak barrels lends the wine with notes of nutmeg, vanilla and chestnut with a hint of smoke. The palate is balanced, medium-bodied with great smoothness and vibrancy and a long finish.

Pairing: Highly recommended with *Charcoal Grilled Beef, Lamb, Pomodoro, Mariana and Aglio Olio Pastas.*

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WINE

The Whites

THE WHITES

McWilliams Markview Chardonnay NV (Australia) \$88

A pale straw colour with a hint of yellow. On the nose, it offers aromas of ripe stone fruit, peach blossom and white nectarine with a hint of pineapple supported by nutty character and subtle oak in the background. The palate exhibits fresh fruit flavours balanced against a pleasant creamy texture and soft finish.

Pairing: Pairs well with *Truffle Cream Pasta*

Montes Limited Sauvignon Blanc, Casablanca Valley (Chile) \$88

The perfumed but elegant nose shows a predominance of tropical fruit such as passion fruit and fresh pineapple along with citrus notes of pink grapefruit and a floral touch recalling orange blossom on the back. The palate is medium bodied and smooth, with very vibrant, refreshing acidity and a mineral sensation that lends juiciness that lingers long on the finish.

Pairing: Salads, Shellfish, Cheeses

Zenato Pinot Grigio LGT Della Venezie, Veneto (Italy) \$88

100% Pinot Grigio, lemon-green in colour, aromas of key limes and white peaches complement undertones of green apples and grains of paradise. On the palate, it is smooth and refreshing with a long, pleasant finish.

Pairing: ideal with hors d'oeuvres, vegetable soups, fresh garden salads, and our *Olive-Crusted Baked Ocean Fish Fillet*

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PROSECCO

Sparkling Wines

SPARKLING WINES

Santa Margherita Prosecco Superiore Brut Valdobbiadene DOCG (Italy) \$78

Lively bubbles that dance within its bright straw-yellow colour and greenish reflections. Its lovely aromas include ripe pineapples, peaches, and Rennet apples as well as delicate florals. Its finish is bright and dry, yet sweet on the palate.

Pairing : Perfect as an apéritif, pairs well with seafood or appetisers like our *Camembert Cheese Cubes*. It also adds flavourful sparkle to favourite sweet desserts like *Turkish Ice-Creams* and *Baklava*. Creamy dishes such as pasta *carbonara* or even or *Char-grilled Steaks* not overwhelm its vivaciousness.

Torresella Prosecco Rosé, Venato (Italy) \$78

Beautiful pale pink color and frothy mousse. Torresella Prosecco Rosé has aromas of bright citrus, white flowers, and perfumes of strawberries and cherries. Dry on the palate, its delicate flavors are lifted by joyful bubbles and carried to a delightfully fruity and lingering finish..

Pairing: An aperitif and excellent companion to a whole range of cuisines. The light and crisp nature of this Prosecco Rosé is a natural partner for seafood like our *Olive-Crusted Baked Ocean Fish Fillet* and *Grilled Ocean Fillet*. It also offers an interesting textural contrast to our *Creamy carbonara* and *Satay* and *Indian Tapas*.

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