FOOD MENU
AVAILABLE ALL DAY

SMALL BITES

Rainbow Roti
Rainbow Bread, Soft Boiled Eggs, Assorted Custard: Kaya, Milk, Bandung, Chocolate

Fried Carrot Cake
Rice Cakes, White Raddish, Chinese Sausages, Dried Shrimp, Preserved Turnip

XO Crab Dip
Crab Lump, XO Mayo, Tobiko, Chives, Papadum

Crispy Marmite Cauliflower
Cauliflower, Marmite Glaze, Roasted Sesame Seeds

Roti Hey!
Tiger Prawn Paste, French Baguette, Nyonya Curry sauce

Salted Egg Chicken Poppers
Chicken Thigh, Salted Egg Sauce, Curry Leaf

Mala Fries
Straight cut Fries, Mala Seasoning

HOME MADE NOODLES

Chilli Crab-tivating
Jumbo Crab & Ricotta Ravioli, Chilli Crab sauce, Croutons

Oink-Oink
Linguine, Pig Trotter, Mushroom, Roasted Chestnut, Bok Choy

Murgh Makhani
Sacchettini Stuffed Charred Chicken, Smoked Cream, Tomato

Nyonya Seafood Laksa
Squid Ink Spaghetti, Tiger Prawn, Squid, Bean Sprout, Taupok, Quail Eggs, Pesto

'AYAM' Satay Lasagna
Textured Veg. Protein, Mozzarella Bechamel, Satay sauce, Asian Pineapple Salsa

Desserts

Cinnacake
Cinnamon Cake, Green Apple Gelato

Oh Nana
Banana Peanut Cake, Goreng Pisang Gelato

Tutu Kueh
Coconut Mousse, Gula Melaka Core, Vanilla Chiffon

Gem Biscuit
Earl Grey Mousse, Vanilla Creme Brulee, Vanilla Chiffon Cake

Orh Lulu
Black Sesame Mousse, Black Sesame Chiffon, Peanut Butter

Ang Moh Doughstick
Churros, Assorted Custard: Kaya, Milk, Bandung, Chocolate

Contains: Dairy 🥛 Nuts 🥜 Seafood 🦀 Spicy 🌶️ Vegetarian

All prices are subjected to service charge.
**MENU INSPIRATION**

At Lou Shang, our cocktails are a tribute to the heart of "home." Bar Manager Hex draws inspiration from the soulful moments and cherished memories tied to the concept of home.

**“HOME”**

Hex's menu unfolds in three heartfelt chapters: "Coming Home," "Staying at Home," and "House Party." Each section encapsulates the essence of these moments through unique cocktail experiences.

**Coming Home:** Here, the cocktails echo the familiar sights, the cherished rituals, and the joyous returns that mark our journey back home.

**Staying at Home:** Imbued with the cozy familiarity and peaceful moments of being at home, these cocktails capture the soothing essence of comfort.

**House Party:** These drinks reminisce about shared laughter and favorite flavors, embodying the spirit of togetherness that defines a home filled with friends.

**COMING HOME**

Sentimental and nostalgic moments that you experience on your way home

- **Evergreen**
  Jameson Irish Whiskey, Mint Liqueur, Wheatgrass Water, Green Apple Cordial, Singha Soda
  20

- **Raspberry Ripple**
  Bloody Shiraz Gin, Gordon's Dry Gin, Raspberry Campari, Chamboard, Cream Yogurt, Caramel
  24

- **Get That Dough(nut)!**
  Buffalo Trace Bourbon, Doughnut Syrup, Noilly Prat Dry Vermouth
  24

- **Kopi & Dream**
  Black Tears Spiced Rum, Shanky's Whip, Tia Maria Coffee Liqueur, Nanyang Coffee Cold Brew, Butterscotch Salted Cream
  22

**STAYING AT HOME**

Your safe haven were you can enjoy and be free from all your guilty pleasures

- **Where Wonders Bloom**
  Monkey 47 Dry Gin, Lavender Syrup, Bitter Truth Creme De Violette, Stambecco Amaro, Maraschino, Lemon Juice, Egg White
  24

- **Osmanthus**
  Osmanthus Infused Winestillery Old Tom Gin, Barsol Pisco Quebranta, Lilet Blanc, St-Germin
  26

- **Guilty Pleasures**
  Black Tears Spiced Rum, Vedrenne Brown Cocoa, Strawberry Shrub, Guinness Reduction Syrup, Lemon Juice, Egg white
  22

- **3 Times a Day**
  Wild Turkey Rye, Sweet Vermouth Blend, Nin Jiom Pei Pa Koa, Fernet Menta
  24

All prices are subjected to service charge
BAR MENU
AVAILABLE FROM 6PM

HOUSE PARTY
Home is where the parties are held and memories are made. Specially crafted for our cherished regulars and friends who have become family.

Become the next House Party King/Queen and claim your crown! By embracing regular visits, you can earn the prestigious title of 'House Party King/Queen.' This accolade comes with exclusive privileges:

- Enjoy a personally crafted drink featured on our menu for three months,
- Receive the first round on the house during each visit.

The reigning King/Queen continues to showcase their signature drink on the menu until a new monarch emerges to claim their place.

Bee’s Knees For Satish
Satish who used to visit frequently with his wife - Yanni, both of them likes Gin cocktails
Lady Trieu Contemorary Gin, Rich Honey, Lemon Juice

Gold Kiwi Margarita For Sally
Sally loves a fruity cocktail and also likes Margarita
Milagro Silver Tequila, Gold Kiwi, St-Germain Elderflower Liqueur, Lemon Juice

Grape & Pear Martini For Frank
Frank has not had a Martini and this was his first
Barsol Pisco Quebranta, Merlet Poire WILLiams, Noilly Prat Dry Vermouth, Cointreau

Cinderella’s Liberty For Bill
Bill loves his old fashioned and boozy cocktail
Buffalo Trace Bourbon, Smokey Monkey Shoulder, Herring Cherry Liqueur, Cacao Noir Liqueur, Absinthe

MOCKTAILS
"Non-alcoholic? No problem! Explore our vibrant mocktails for a refreshing twist without the alcohol.

Muscat Calamansi Highball
Muscat Grapes, Calamansi, Lime Juice, Lime

Berry Bliss
Promegranate & Blueberries Tea, Cranberry Juice, Lime Juice, Raspberries

Peach & Strawberry Sundae
Peach Puree, Strawberry, Meiji Milk, Lemon Juice, Salted Butterscotch Cream

Violet
Butterfly Pea, Pandan, Coconut, Pineapple, Milk, Soda

Make your mocktails into a cocktail

CRAFT BEER
Teh O Limau Session IPA (Singapore)
A Collaboration with Singapore Beer Project

ORGANIC WINE
Bordeaux, France
Michel Lynch Nature Merlot
Intense nose with aromas of exotic fruits and citrus zests. Full-bodied and fresh, nice mineral note on the finish

Michel Lynch Nature Sauvignon Blanc
Generous and full, the palate is dominated by black cherry and blueberry notes, and a hint of mocha and it finishes fruity, elegant and long.

All prices are subjected to service charge