

Olé

BAR & KITCHEN

SMALL PLATES

TEX-MEX WINGS 19

Wings served with Smokey Barbeque Sauce & Housemade Tangy Hot Sauce on the side.

OLÉ CRAB CAKES 18

Housemade Breaded Wild Caught Crab Meat Cake with Bell Pepper & served with Chilli Crab Sauce.

OLÉ GAMBAS SALAD 18

Poached Prawns with Lychee, Corn, Cherry Tomato, Japanese Cucumber, and Seasonal Greens tossed with Housemade Citrus Dressing.

CALAMARES 16

Breaded Squid Rings served with Garlic Aioli Dip.

FRITAS CON TRUFA 16

Shoestring Fries tossed in Truffle Oil & served with Parmesan Cheese & Jalapeños.

CROQUETAS DE MARISCO 15

Mixed Seafood Croquette served with Chilli Con Queso.

PAPAS FRITAS DE CERDO 12

Luncheon Meat Fries served with Mexi Mayo Dip.

CUBOS DE CARNE 24

Wagyu Ribeye cubes (150g) grilled and topped with Maldon Sea Salt.

LARGE PLATES

BURRITO 18

Wrapped with Mexican Rice, Sweet Peppers, Onion & Melted Cheese, Served with Salsa, Guacamole & Corn Salad.

Choice of filling: Smoked Duck, Kimchi Chicken, Pork Belly, Beef Bulgogi or Vegetarian option.

QUESADILLAS 18

Folded wrap with Sweet Peppers, Onion & Melted Cheese. Served with Salsa, Guacamole & Corn Salad.

Choice of filling: Smoked Duck, Kimchi Chicken, Pork Belly, Beef Bulgogi or Vegetarian option.

SALMÓN A LA PLANCHA 32

Grilled Wild Caught Salmon Fillet served with Sautéed Farm Vegetables, Roasted Potatoes and Housemade Chilli Con Queso.

PANCETA DE CERDO ASADA 28

Crispy Pork Belly marinated with white wine & spices. Served with Sautéed Farm Vegetables and Housemade Tangy Hot Sauce.

POLLO ASADO 28

Grilled Sous-Vide Chicken Thigh with Cultivated Wild Mushroom Sauce & served with Roasted Potatoes and Vegetables Medley.

ADD ONS

MEXICAN RICE 4

ROASTED MEDLEY VEGETABLES 4

TORTILLA CHIPS 4

MEXICAN CORN SALAD 3

GUACAMOLE 3

ADDITIONAL HOUSEMADE SAUCES ARE CHARGED AT \$3 PER SERVING. (CHILLI CON QUESO, CHILLI CRAB SAUCE, TANGY HOT SAUCE, HONEY BLACK PEPPER SAUCE, GARLIC AIOLI AND MEXI MAYO.)

SHARING

MACHO NACHOS 14

Nachos served with Housemade dips - Salsa, Guacamole, Sour Cream & Chile Con Queso.

PLATO DE DEDOS 28

Mixed platter of Croquetas de Marisco, Papas Fritas de Cerdo, Calamares, and Tex-Mex Wings with Mexi Mayo, Garlic Aioli, Housemade Tangy Hot Sauce.

FUENTE DE PARRILLA MIXTA 68

An assortment of Meat & Seafood from the grill - Tiger Prawns, Chicken Thigh, and Australian Wagyu Ribeye Steak. Served with Smokey Barbeque Sauce, Roasted Honey Black Pepper Sauce & Chilli Crab Sauce.

Serves approximately 2 to 3 people.

SET LUNCH

Choice of Beverage: Coffee, Tea or Soft Drink.

OLÉ RICE BOWL 14

Served with Avocado, Tomato Salsa, Corn, Vegetable Medley and Cherry Tomato.

Choice of Protein: Kimchi Chicken, Braised Pork Belly, Salmon Fillet (+ \$ 2.00), Beef Bulgogi (+ \$ 4.00).

OLÉ SALAD BOWL 14

Served with Avocado, Tomato Salsa, Corn, Vegetable Medley and Cherry Tomato.

Choice of Protein: Kimchi Chicken, Braised Pork Belly, Salmon Fillet (+ \$ 2.00), Beef Bulgogi (+ \$ 4.00).

Nothing brings people together like good food

A \$1 CHARGE APPLIES FOR UNLIMITED STILL OR SPARKLING WATER

THIS IS TO HELP COVER THE COST OF A SUSTAINABLE FILTERED WATER SYSTEM
SAVE THE ENVIRONMENT, REDUCE SINGLE-USE PLASTICS

ALL PRICES ARE SUBJECT TO PREVAILING GST
AND 10% SERVICE CHARGE.

Olé

BAR & KITCHEN

DRAUGHT BEER

	HH
PERONI AZZURO	12 16
MEANTIME LONDON PALE ALE	12 16
HEINEKEN	12 16
ERDINGER WEISBIER	14 18
GUINNESS	14 18
GUINNESS TRIPLET	40

BOTTLED BEER

	HH
ASAHI	11 14
1664 KRONENBOURG BLANC	12 15
CORONA EXTRA	10 13
BUCKET OF 5	50

WHITE WINE

	GLASS
LES JAMELLES CHARDONNAY 2018	17 80
<i>Pays d'Oc, France</i>	
LES JAMELLES SAUVIGNON BLANC 2018	80
<i>Pays d'Oc, France</i>	
JAYER-GILLES HAUTES COTES DE BEAUNE 2012	168
<i>Burgundy, France</i>	
DOPFF AU MOULIN PINOT GRIS 2018	148
<i>Alsace, France</i>	

RED WINE

	GLASS
LES JAMELLES MERLOT 2017	17 80
<i>Pays d'Oc, France</i>	
LES JAMELLES CABERNET SAUVIGNON 2018	80
<i>Pays d'Oc, France</i>	
CHATEAU LAFLEUR DU ROY 2011	158
<i>Pomerol, France</i>	
DOMAINE PHILIPPE CHARLOPIN "LES EVOCELLES" GEVREY CHAMBERTIN 2013	228
<i>Côtes de Nuits, France</i>	
DOMAINE MICHEL MAGNIEN MILLANDES 2011	228
<i>Côtes de Nuits, France</i>	

SPARKLING WINE

	GLASS
PROVETTO SPUMANTE BIANCO BRUT	15 85
<i>La Mancha, Spain</i>	
PERRIER JOUËT GRAND BRUT	150
<i>Épernay, France</i>	
RUINART BLANC DE BLANCS N.V	220
<i>Reims, France</i>	
VARNIER FANNIERE BRUT GRAND CRU	168
<i>Épernay, France</i>	
DOM PERIGNON 2010	398
<i>Épernay, France</i>	
DOM PERIGNON 2010 TRIPLET	1088
<i>Épernay, France</i>	
RUINART ROSÉ N.V	240
<i>Reims, France</i>	
ARMAND DE BRIGNAC BRUT "ACE OF SPADES"	888
<i>Reims, France</i>	

Ask not what wine has done for
you but rather what you are
willing to do for some wine.

HAPPY HOUR | 11 AM - 7 PM |
\$12 HOUSEPOUR SPIRITS, HOUSE WINES AND SELECTED DRAUGHT BEERS

A \$1 CHARGE APPLIES FOR UNLIMITED STILL OR SPARKLING WATER
THIS IS TO HELP COVER THE COST OF A SUSTAINABLE FILTERED WATER SYSTEM
SAVE THE ENVIRONMENT, REDUCE SINGLE-USE PLASTICS

ALL PRICES ARE SUBJECT TO PREVAILING GST
AND 10% SERVICE CHARGE.

Olé

BAR & KITCHEN

SIGNATURE COCKTAILS

BELLA ROSELLA 22

A twist on the Mexican Paloma - bright, refreshing with a hint of smoke.

Mezcal, Tequila, Housemade Roselle & Ginger Cordial and Freshly Squeezed Grapefruit Juice

OLÉ BB 22

Signature Old Fashioned with Mexican spices and infused with bananas.

Housemade Banana Whisky, Mexican-spiced Maple and BBQ Bitters

OLÉGRONI 22

Think smoke, spice and everything nice.

Paprika Mezcal, Campari and House Sweet Vermouth Blend

FIESTY LADY 22

Gin & pepper makes it better.

Housemade Smoked Bell Pepper Gin, Oregano-infused Orange Curaçao, Fresh Lemon Juice, Sugar and Egg White

JALAPEÑOS MARGARITA 20

What's Olé without a Modern Mexican influenced Margarita?

Housemade Jalapeños Tequila, Cointreau and Freshly Squeezed Lime Juice

REV-UP 20

Perk up and kick start your engine with this twisted Tequila-based Espresso Martini.

Housemade Salted Caramel Tequila, Hazelnut and Espresso

OLÉ BLOODY MARIA 20

Bloody Mary, but way bloodier than Mary. Warning: it's extra spicy.

Codigo 1530 Blanco, Tomato Juice, Worcestershire Sauce, Tabasco Sauce, Lemon Juice and Celery Stalk

SUPER SIX ISLAND 28

If you think a Long Island Tea is easy, try this for a challenge.

Smoked Bell Pepper Gin, Vodka, Rum, Jalapeños Tequila, Mezcal, Blue Curaçao, Fresh Lemon Juice and Sprite

CLASSIC COCKTAILS

FRENCH 75 18

Gin, Lemon Juice, Sparkling Wine

NEGRONI 18

Gin, Sweet Vermouth, Campari

MOJITO 18

Rum, Fresh Mint, Sugar, Soda

WHISKY SOUR 18

Bourbon, Lemon Juice, Sugar, Egg White, Bitters

OLD FASHIONED 18

Bourbon, Sugar, Bitters

APEROL SPRITZ 18

Aperol, Sparkling Wine, Soda

LYCHEE MARTINI 18

Vodka, Lychee Liqueur, Lychee Extract

PIÑA COLADA 18

White Rum, Malibu, Pineapple Juice, Coconut Cream

Other classic cocktails available! Check with our friendly staff for options.

SHOOTERS

SHOT SIXES

PATRÓN XO 16 66

Chilled down Patrón XO Cafe

B-52 16 66

Kahlua, Bailey's, Grand Marnier

PBJ 16 66

Frangelico, Mixed Berries

SOUR PLUM 16 66

Housemade Sour Plum Vodka

REV-UP SHOTS 16 66

Salted Caramel Tequila, Espresso

SMOKE & PEPPER 16 66

Housemade Paprika Mezcal

NON ALCOHOLIC

JARITOS 8

GRAPEFRUIT / LIME / GUAVA / MANGO / MANDARIN / MEXICAN COLA

JUICE 8

ORANGE / APPLE / LIME / CRANBERRY / PINEAPPLE

COCA COLA ORIGINAL / LIGHT 7

SPRITE 7

TONIC 7

GINGER ALE 7



HAPPY HOUR | 11 AM - 7 PM |
\$12 HOUSEPOUR SPIRITS, HOUSE WINES AND SELECTED DRAUGHT BEERS

A \$1 CHARGE APPLIES FOR UNLIMITED STILL OR SPARKLING WATER
THIS IS TO HELP COVER THE COST OF A SUSTAINABLE FILTERED WATER SYSTEM
SAVE THE ENVIRONMENT, REDUCE SINGLE-USE PLASTICS

ALL PRICES ARE SUBJECT TO PREVAILING GST
AND 10% SERVICE CHARGE.

Olé

BAR & KITCHEN

VODKA

	GLASS	BTL
ABSOLUT BLUE.....	15	168
GREY GOOSE.....	18	228
BELVEDERE.....	19	248

GIN

	GLASS	BTL
BOMBAY SAPPHIRE.....	15	168
ROKU.....	16	188
HENDRICK'S.....	18	228
NORDES.....	18	228

RUM

	GLASS	BTL
HAVANA 3 YEARS.....	15	168
MATHUSALEM 15 YEARS.....	18	228
DIPLOMÁTICO RESERVA EXCLUSIVA.....	20	268

TEQUILA & MEZCAL

	GLASS	BTL
CÓDIGO 1530 BLANCO.....	16	188
ALTOS BLANCO.....	16	188
ESPOLÓN BLANCO.....	17	208
MILAGRO BLANCO.....	18	228
CÓDIGO 1530 ROSA.....	20	268
DON JULIO REPOSADO.....	19	248
CÓDIGO 1530 REPOSADO.....	22	308
CÓDIGO 1530 AÑEJO.....	26	388
DEL MAGUEY VIDA MEZCAL.....	20	268
PATRÓN XO CAFE.....	16	188

BRANDY

	GLASS	BTL
MARTELL VSOP.....	18	228
MARTELL CORDON BLEU.....		408
MARTELL CORDON BLEU TRIPLET.....		1088
REMY MARTIN LOUIS XIII.....		6888

BOURBON & RYE

	GLASS	BTL
JACK DANIEL'S.....	15	168
BULLEIT BOURBON.....	18	228
BULLEIT RYE.....	19	248

WHISKY

	GLASS	BTL
FRUITY, FLORAL & LIGHT SPICE		
SINGLETON 12.....	18	228
MACALLAN 12, SHERRY OAK.....	21	288
YAMAZAKI 12.....	27	408
DALMORE 18.....	27	408
DALMORE 18 TRIPLET.....		1088
DALMORE 20.....		888
HIBIKI 17.....		2488

HONEY & TOFFEE

GLENFIDDICH 15.....	21	288
DALMORE 15.....	22	308
CHIVAS 18.....	23	328
DALMORE PORT WOOD RESERVE.....	23	328
DALMORE CIGAR MALT.....	24	348
SINGLETON 18.....	26	388

EARTHY, SEASPRAY & SMOKE

ARBEG 10.....	20	228
LAPHROAIG 10.....	21	248
GLENFIDDICH 18.....	26	338
LAGAVULIN 16.....	26	338
JOHNNY WALKER BLUE LABEL.....		588

NUTTY & RICH

DALMORE KING ALEXANDER III.....		508
DALMORE KING ALEXANDER III TRIPLET.....		1288
MACALLAN 18, SHERRY OAK.....		628
DALMORE 25.....		2488
YAMAZAKI 18.....		2388

OTHERS

	GLASS	BTL
BAILEY'S IRISH CREAM.....	16	188
JÄGERMEISTER.....	16	188
MALIBU.....	16	188
HWAYO 17°.....		18
JOZAN ECHIZAN MIYAMANISHIKI.....		168
DASSAI 23 720ML.....		238
DASSAI 23 1800ML.....		488
MOUTAI BAIJIU.....		888

HAPPY HOUR | 11 AM - 7 PM |
\$12 HOUSEPOUR SPIRITS, HOUSE WINES AND SELECTED DRAUGHT BEERS

A \$1 CHARGE APPLIES FOR UNLIMITED STILL OR SPARKLING WATER
THIS IS TO HELP COVER THE COST OF A SUSTAINABLE FILTERED WATER SYSTEM
SAVE THE ENVIRONMENT, REDUCE SINGLE-USE PLASTICS

ALL PRICES ARE SUBJECT TO PREVAILING GST
AND 10% SERVICE CHARGE.