

*The Writers Bar*

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## BREAKFAST

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### **Continental Breakfast**

Freshly squeezed fruit or vegetable juices  
*orange, mango, pineapple, grapefruit, carrot or tomato*

Fresh tropical fruit

*papaya, watermelon, mango, pineapple*

Cereals

*Corn Flakes, granola, All Bran or chocolate cereal*

Freshly baked bakery basket

*Choice of Danish pastries, croissant, muffin, brioche, bread rolls, whole wheat, white or rye toast bread*

Marmalade, jam, butter or margarine

Coffee, tea, milk or hot chocolate

**1,290**

### **Eggs Benedict**

with smoked salmon (s) **730**

with ham (p) **620**

with spinach (v) **510**

(V) Vegetarian; (P) Pork; (S) Seafood; (G) Gluten-free

Should you have any food allergies/intolerance or dietary restrictions, please inform your server.

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## BREAKFAST

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### **Grilled Asparagus**

Arugula, poached egg, shaved parmesan, hollandaise, sourdough toast

510

### **Breakfast Basket**

Choice of Danish pastries, croissant, muffin, brioche, whole wheat, white or rye bread  
marmalade, jam, butter or margarine

250

### **Smoked Salmon and Bagel (s)**

Scallion cream, greens, cherry tomato, capers, lemon

730

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## STARTERS

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### **Fresh Vietnamese Spring roll** (v) (s)

Asian herbs, rice paper, peanut sauce, muoc cham, greens

620

### **Mahi Mahi Carpaccio** (s)

Yuzu soy, ginger, scallions, olive oil, cilantro

560

### **Nigiri Plate** (s)

5 kinds of sushi nigiri, California roll, wasabi, ginger

1,070

### **Seared Foie Gras**

Caramelized apple salad, balsamic reduction

780

### **Grilled Scallops** (s)

Cauliflower, chick peas, balsamic reduction, olive oil

810

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## SALADS

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### **Caprese**

Burrata mozzarella, tomato, basil, extra virgin olive oil, lemon

**730**

### **Waldorf (v)**

Apple, celery, candied walnuts, romaine lettuce, honey-yogurt dressing

**860**

### **Caesar (s) (p)**

Bacon, croutons, anchovies, shaved parmesan

**560**

add chicken 730 | add prawn 790 | add smoked salmon 790

### **Melon and Black Forest Ham (p)**

Arugula, goat cheese, dried figs, balsamic dressing

**730**

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## SUBSTANTIAL

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### **Cold Cuts and Cheese Plate** (p)

Dried fruits, nuts, truffle honey, sourdough crostini

1,350

### **Club Sandwich** (p)

Chicken, fried egg, bacon, tomato, lettuce, avocado, white bread, French fries

980

### **Penne Pasta Carbonara** (p)

Cream, bacon, egg yolk, parmesan cheese

840

### **Pork Belly Kakuni** (p)

Sweet soy, apples, frisée, soft boiled egg

650

### **Pan Seared Salmon** (s)

Artichokes barigoule, French beans, basil, lemon

1,010

### **Filet Mignon**

Butter whipped potatoes, sautéed mushrooms, red wine demi glace

2,190

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## DESSERTS

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### **Raspberry Tiramisu**

Lady finger biscuit, mascarpone cheese

400

### **Pineapple Baba au Rhum**

Vanilla chantilly, poached pineapple

510

### **Chocolate Truffle Cake**

Raspberry compote, vanilla ice cream

510

### **Vanilla Crème Brûlée**

Honey citrus Madeleine

620

### **Fresh Fruit Plate**

Seasonal fresh cut fruits

400

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## AFTERNOON TEA

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In eighteenth-century England, tea mania swept the country. Tea was sipped by all levels of society, becoming the beverage of choice for breakfast and after the main meal of the day.

Prior to the introduction of tea in Britain, the English had two main meals, breakfast and dinner. Breakfast consisted of ale, bread and beef, while dinner was a substantial meal at the end of the day.

Anna Maria, the 7th Duchess of Bedford (1788-1861) experienced a “sinking feeling” in the late afternoon.

Embracing the European tea service format, she invited friends to join her for additional bread and butter sandwiches, assorted sweets, and of course, tea. This summer ritual proved so popular, the Duchess continued it when she returned to London, sending cards to friends to come for “tea and a walking of fields”. The practice of inviting friends to “take in the afternoon” was soon adopted by other hostesses. A customary pattern of service emerged.

### Raffles Classic

*available only from 2:30 pm - 5:30 pm*

**Tea for two at 1,070**

### SWEETS

Raspberry and lychee macaron  
Viennese whirl  
Chocolate and coffee tart  
Lemon and almond cake  
Assorted fruit cheesecake  
Pistachio éclair

### SCONES

Traditional scones  
Orange and raisin scones  
Jam  
Whipped Cream  
Lemon Curd

### SAVORY

Smoked salmon bagel with cream  
cheese, shallot and dill  
Fig jam, Black forest ham, quail  
egg and spring onion  
Truffled egg with truffle paste on  
brioche  
Quiche lorraine  
Cucumber and shrimp

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## SIGNATURE COCKTAILS

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Our bar is an extension of our kitchen. This philosophy ensures that your cocktail is made with the world's finest spirits, the freshest local ingredients, juices squeezed daily and precisely executed by a handful of the region's sturdiest barkeeps.

Created for the Fairmont Artistic Mixology Experience.

We present to you our collection of fabulous cocktails to enjoy during your visit at the Writers Bar.

### **Golden Dream**

Ceylon tea-infused Grey Goose vodka, lemon, simple syrup, pasteurize egg white froth, 24k gold

580

### **Grand Guava Cosmopolitan**

Absolut vodka, fresh lime, pink guava, cranberry

450

### **Lychee Martini**

House-infused lychee vodka

450

### **Colonial Old Fashioned**

Jim Beam Bourbon, Panutsa palm sugar, orange bitter, orange peel

450

### **Espresso Martini**

Fresh pulled espresso, Absolute vodka, Bailey's, Kahlua, coffee beans

450

### **Classic Singapore Sling**

Beefeater, Cherry Heering, Dom Benedictine, Cointreau, fresh lime and pineapple juice, grenadine and a dash of

Angostura Bitters

450

### **Palm Court Mojito**

Havana Club 3-year old rum, fresh lime

450

### **Gautier's XO**

Martell VSOP, ginger, lemon, orange bitters

810

### **The Modern Banana Daiquiri**

This is not your average Cheeky Monkey: Spirit-forward, shaken, with a puff of smoke, Havana Club 3-year old rum, banana liqueur, lime, float of Laphroaig 10 Year Scotch, served up

690

### **Mango Ginger Lemonade**

280

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## THE CLASSICS

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Considered as timeless standards, these cocktails are favored all over the world for their exquisite balance of flavors, rich history and tradition.

### **Craft Gin & Tonic**

Beefeater Gin, craft tonic water,  
fragrant leaf, grapefruit peel, lime, juniper berries

**450**

### **Moscow Mule**

Absolut Vodka, fresh lime, ginger beer

**670**

### **Manhattan**

Woodford Reserve Bourbon, sweet vermouth, bitters

**670**

### **Negroni**

Beefeater Gin, Campari, sweet vermouth

**450**

### **Margarita**

Olmea Reposado Tequila, Cointreau, fresh lime

**450**

### **Sidecar**

Martell VSOP, Cointreau, fresh lemon

**810**

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## MODERN CLASSICS

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### **Cranberry Cucumber Mojito**

Havana Club 3-year old rum, lime, cranberry juice,  
soda water, cucumber, and mint

450

### **Sunset Splash**

Havana Club 3-year old Rum, lemon, peach puree,  
Campari, and Piper-Deidsieck Champagne

810

### **Triple Pepper Caesar**

Absolut Vodka, Triple Pepper Mix, clamato,  
and lime

450

### **Royal Boulevardier**

Ballantine's Finest, red vermouth, Aperol,  
and hint of maple syrup

450

### **Desert Spring (Non-alcoholic)**

Lime, honey syrup, soda bubbles, orange wedge,  
cucumber, and mint

450

### **Kiwi Sapphire Tonic**

Beefeater Gin, lime, agave nectar,  
pineapple juice, and kiwi fruit

450

### **Bay Area Daisy**

Olmecca Reposado, Martell VSOP,  
Cointreau, lime, and a touch of honey syrup

810

### **Chinese Five-Spice Fizz**

Martell VSOP, lemon, soda bubbles,  
Chinese 5 Spice syrup, and fresh ginger

810

### **The Green Park**

Beefeater Gin, lemon, pasteurized egg,  
celery bitters, and basil leaves

450

### **Zimbali Trophy**

Absolut Vodka, dry Sauvignon Blanc,  
Orange Rosemary syrup

450

### **Célibataire**

Cointreau, bourbon, Aperol, lemon, grapefruit,  
and ginger beer

810

### **Acapulco Margarita**

Olmecca Reposado, Cointreau, lime,  
soda water, and basil leaves

810

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## WINE BY THE GLASS

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### CHAMPAGNE

**Champagne Veuve Cliquot - Yellow Label - Brut - Reims - NV** 1,270  
*Pinot Noir, Pinot Meunier & Chardonnay*

**Champagne Veuve Cliquot - Rosé - Reims - NV** 1,520  
*Piper Heidsieck, Brut, NV*

### SPARKLING

**Central Valley - Palo Alto - Brut - Chile - NV** 440  
*Chardonnay & Chennin Blanc*

### ROSÉ

**Loire Valley - Sauvion - Rosé d' Anjou - France - 2015** 450  
*Groslot & Gamay*

### WHITE

**Rheinhessen - Louis Guntrum - Germany - 2014** 450  
*Riesling*

**IGP Salento - Cantine San Marzano - Poggio Del Sole Bianco Italy - 2016** 440  
*Malvasia & Sauvignon Blanc*

**Bordeaux - Dourthe - Grands Terroirs - France - 2014** 430  
*Sauvignon Blanc*

**Valle Central - Travesia - Chile - 2015** 440  
*Chardonnay*

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## WINE BY THE GLASS

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### RED

<b>Penfold's - Rawson's Retreat - Australia - 2014</b>	<b>480</b>
<i>Merlot</i>	
<b>Castilla La Mancha - Las Corazas - Spain - 2016</b>	<b>400</b>
<i>Tempranillo</i>	
<b>Mendoza - Pampas - Argentina - 2016</b>	<b>420</b>
<i>Malbec</i>	
<b>Bordeaux - Dourthe - Grands Terroirs Rouge - France - 2014</b>	<b>440</b>
<i>Cabernet Sauvignon, Merlot &amp; Cabernet Franc</i>	

### SWEET

<b>Victoria - Deakin Estate - Australia - 2014</b>	<b>400</b>
<i>Moscato</i>	

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## ALCOHOLIC BEVERAGES

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### BOTTLED BEER

Stella, Belgium	360
Heineken, Holland	360
Budweiser, USA	360
Corona, Mexico	360
Tsing Tao, China	360
San Miguel Pale Pilsen, Philippines	240
San Miguel Light, Philippines	240
San Miguel Super Dry, Philippines	240
San Miguel Premium, Philippines	320
Katipunan Craft Indio, Philippines	360

### DRAUGHT BEER

Stella	410
Hoegaarden	410

### GIN

Beefeater	240
Tanqueray	430
Bombay Sapphire	330
Hendrick's	500

### VODKA

Absolut	250
Belvedere	510
Finlandia	440
Ciroc	690
Ketel One	450
Smirnoff	250
Grey Goose	510
<i>Original   L'poire   L'orange   Citron</i>	
Chopin	690

### RUM

Havana Club, 3-Años	270
Mt. Gay	440
Myer's Dark Rum	250
Bacardi White, Superior	240
Don Papa, 7 years	480
Bacardi, 8 years	270
Cachaca 51	240
Captain Morgan	300

## ALCOHOLIC BEVERAGES

### TEQUILA

Olmeca Reposado	310
Patron Silver	620
1800 Silver	480
Casa Noble Organic Crystal	480
Patron Reposado	510
1800 Reposado	450
Casa Noble Organic Reposado	810
Patron Añejo	730
1800 Añejo	510
Casa Noble Organic Añejo	840

### SINGLE MALT

Macallan, 12 years	820
Glenlivet, 15 years	730
Glenmorangie La Santa	730
Jura Superstition	450
The Glenlivet Archive, 21 years	1,740

### COGNAC

Martell VSOP	710
Hennessy Paradis	5,040
Hennessy VSOP	710
Hennessy XO	1,660
Remy Martin VSOP	730
Remy Martin XO	1,350
Remy Martin Louis XIII	14,060
Martell XO	1,070
H by Hine VSOP	620
H VSOP Rare	730
H XO Cigar Reserve	1,630
H by Hine Flight	840
<i>VSOP   VSOP Rare   XO Cigar Reserve</i>	

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## ALCOHOLIC BEVERAGES

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### BOURBON WHISKEY

Wild Turkey, 8 years	450
Maker's Mark	430
Knob Creek	730
Wood Ford Reserve	950

### TENNESSEE WHISKEY

Jack Daniel's	400
Gentleman Jack	580

### IRISH WHISKEY

Jameson	400
Bushmill	330
Coomara Irish Poitin	240

### CANADIAN WHISKY

Canadian Club	280
Crown Royal	430

### SCOTCH WHISKEY

Ballantine's Finest	330
Johnnie Walker Black	440
Johnnie Walker Gold	620
Johnnie Walker Blue	1,290
Johnnie Walker Double Black	500
Dewar's White Label	250
Chivas, 12 years	400

### JAPANESE WHISKY

Suntory Yamazaki	840
Suntory Hibiki Harmony	1,830

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## NON-ALCOHOLIC BEVERAGES

### FRESH JUICE

Orange  
Mango  
Grapefruit  
Apple  
Pineapple

300

### BREWED COFFEE

Regular  
Decaffeinated  
Espresso  
Double Espresso  
Cappucino  
Latte  
Mocha

220

220

220

250

250

250

250

### SODA

Coke  
Coke Light  
Coke Zero  
Sprite  
Royal  
Sarsi  
Red Bull

200

### SIGNATURE TEA

Raffles Makati Blend  
White Vanilla Grapefruit  
English Breakfast  
Earl Grey Supreme  
Sweet Paris  
Rose  
Genmaicha  
Japanese Sencha  
Dragon Pearl Jasmine  
Bangkok  
Peppermint  
Pomegranate Oolong  
Chamomile  
Mango Fruit  
Roobos Chai

250

### STILL WATER

Fiji	500ml   1L	300   480
Evian	330ml   750ml	280   520
Santa Vittoria	500ml   1L	300   480

### SPARKLING WATER

San Pellegrino	500ml   750ml	300   450
Santa Vittoria	500ml   1L	300   480
Badoit	300ml   750ml	300   540

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