

AEROBAR

MENU

BAR BITES

FRENCH FRIES

SGD

6.00++

PRAWN CRACKERS

Deep-fried prawn base Asian crisp.

6.00++

TRUFFLE FRIES

Crispy fries tossed in white truffle oil topped with parmigiano cheese.

9.00++

GYOZA

Deep-fried Chinese dumplings filled with minced chicken and vegetables.

9.00++

SAMOSA

Deep-fried pastry filled with potatoes, spices and herbs and served with our in-house five-spiced mayonnaise.

9.00++

CHICKEN NUGGETS AND FRIES 🍗

9.00++

CHICKEN KARAAGE

Crispy Japanese fried boneless chicken served with mayonnaise and lemon.

9.00++

"HAR CHEONG GAI" (1/2 dozen)

Deep-fried chicken mid-wings marinated with prawn paste.

12.00++

NACHO CHIPS WITH CHEESE AND TOMATO SALSA

Corn tortilla chips served with cheese sauce and homemade pico de gallo.

12.00++

TANDOORI CHICKEN SKEWERS

Roasted tender chicken meat marinated in yoghurt and Indian spices served with naan, Indian salad and our homemade mint sauce.

16.00++

ASIAN

BEEF SATAY (8 sticks)

Marinated beef on stick grilled to perfection served with peanut gravy and cucumbers.

12.00++

SINGAPORE SIGNATURE ROASTED CHICKEN RICE 🍗

Roasted chicken thigh served with lemongrass fragrant rice, cucumbers, tomatoes and braised peanuts.

16.00++

NASI GORENG AND BEEF SATAY

Indonesian-style fried rice with marinated beef on stick grilled to perfection served with peanut gravy, cucumbers and prawn crackers topped with a sunny side-up egg.

16.00++

WESTERN

SGD

CHICKEN CAESAR SALAD

14.00++

Crisp romaine lettuce with roasted chicken, cherry tomatoes, hard boiled eggs, croutons and parmigiano cheese tossed in caesar dressing.

ALL-DAY AMERICAN BREAKFAST

16.00++

Scrambled eggs, chicken chipolata, chicken ham, hash brown, baked beans, mini croissant and fruits.

PIZZA 9"

16.00++

- 3 cheese (mozzarella, emmental, gruyere)
- Hawaiian (chicken ham, pineapple)
- Vegetarian (cheese, mushrooms, cherry tomatoes, olives)

SALMON SPAGHETTI WITH CREAM SAUCE

16.00++

Grilled salmon pieces tossed with spaghetti in our very own creamy garlic sauce.

BBQ CHICKEN BURGER

16.00++

Roasted chicken thigh marinated with our homemade hickory sauce wedged between gerkins, onion slices, lettuce and cheese on a burger bun.

AEROTEL SIGNATURE BEEF BURGER 🍗

22.00++

150gm beef patty cooked to perfection with chicken ham, lettuce, sliced onions, cheddar cheese, house mayonnaise on burger bun served with french fries.

VEGETARIAN / VEGAN 🌱

Sautéed mixed vegetables in vegetarian sauce served with jasmine fragrant white rice.

14.00++

Spaghetti with seasonal vegetables.

14.00++

DESSERT

UDDERS ICE CREAM CUP (100ML)

To support our Singapore first local brand ice-cream, wide selection on vegan, premium, liquor and healthy ice cream product:

CLASSICS (HALAL)	SGD \$
Dark Chocolate	6.00++
Cookies and Cream	6.00++
French Vanilla	6.00++
Summer Strawberries	6.00++
Salted Caramel	6.00++

VEGAN & HEALTHIER CHOICE (HALAL)	
Refreshing Mango Sorbet	6.00++

PREMIUM LIQUOR	
Rum & Raisin	8.00++



AEROBAR

DRINKS MENU

BEER

	SGD \$	
	DRAFT	HH
Tiger	16++	14++
Guinness	18++	16++
	BOTTLE	BUCKET OF 5
Tiger Crystal	12++	48++
Singha	12++	48++

WINE & CHAMPAGNE

	SGD \$		
	GLASS	HH	BOTTLE
HOUSEPOUR RED			
Somerton Cabernet Sauvignon	15++	12++	55++
RED WINE			
Shinaz Estate Shiraz			90++
HOUSEPOUR WHITE			
Somerton Sauvignon Blanc	15++	12++	55++
WHITE WINE			
Bourgogne Reserve (Chardonnay)			90++
BUBBLES			
Bottega - Prosecco Doc (200ml)			32++
Bottega - Prosecco Rose (200ml)			32++

PREMIUM SPIRITS

	SGD \$	
	GLASS	BOTTLE
SCOTCH WHISKEY		
Auchentoshan 12 Years Single Malt	15++	180++
Auchentoshan 18 Years Single Malt	18++	280++
Glenfiddich 12 Years Single Malt	15++	180++
Glenfiddich 15 Years Single Malt	18++	280++
Monkey Shoulder Blended Malt	15++	160++
VODKA		
Grey Goose	15++	160++
Suntory Haku	15++	160++
GIN		
Suntory Roku Gin	15++	160++
Hendrick's Gin	15++	160++
RUM		
Sailor Jerry	15++	120++



HOUSE POUR SPIRITS



SGD \$

	GLASS	HH	BOTTLE
TEQUILA			
Jose Cuervo	13++	11++	120++
BOURBON WHISKEY			
Jim Beam	13++	11++	120++
SCOTCH WHISKEY			
Teacher's Highland Cream	13++	11++	120++
VODKA			
Smirnoff Red	13++	11++	120++
GIN			
Gordon's London Dry Gin	13++	11++	120++
RUM			
Bacardi White Rum	13++	11++	120++



COCKTAILS



SGD \$

GLASS

Lime Bitters Angostura Bitter, Lime Wedges, Sprite	11++
Espresso-tini Vodka, Kahlua, Cocoa White, Coffee	22++
Lychee-tini Vodka, Lychee Liqueur, Lychee Syrup	22++
Frozen Margarita (Lime) Tequila, Cointreau, Lime Juice, Sugar Syrup	22++
Singapore Sling White Rum, Gin, Cointreau, Benedictine Dom, Cherry Liqueur, Angostura Bitters, Lime Juice, Pineapple Juice, Grenadine	22++
Classic Mojito Dark Rum, White Rum, Mint Leave, Sugar, Lime Wedges, Soda Water	22++
Long Island Tea White Rum, Vodka, Gin, Tequila, Cointreau, Lime Juice, Coke	22++
Pina Colada Malibu Coconut Rum, Midori, Pineapple Juice, Milk	22++
Pink Buzz Gin, Lillet (Aromatized Wine), Lime Juice, Sugar Syrup, Angostura Bitter	22++

AEROBAR

DRINKS

MENU



NON-ALCOHOLIC BEVERAGE



SGD \$

Bottled Mineral Water	3++
Sparkling Water (Perrier)	6++
Ice Lemon Tea	6++
Coke	6++
Coke Zero	6++
Sprite	6++
Ginger Ale	6++
Tonic	6++
Soda	6++
Red Bull	6++
Apple Juice	8++
Pineapple Juice	8++
Orange Juice	8++
Lime Juice	8++
FLOAT ON.....	10++
Ice cream floats with sprite with choice of vanilla or chocolate ice cream.	
GO "COCO-NUTS" IN THE HEAT	12++
Our own mocktail of coconut syrup, pineapple juice with a splash of grenadine and sprite.	