



**BAR@ALMA**

**BAR SNACKS MENU**

**Happy Hour Promotion  
Exclusive for Quandoo  
5pm-8pm**

Citrus Cured Salmon | Fresh Cucumber | Yuzu Gel  
\$18

Brioche | Sobrassada | Black Garlic  
\$16

Pata Negra Ham | Peach Chutney | Grissini  
\$25

Crispy Tofu | Foie Gras Emulsion | Bonito | Crispy Leek  
\$12

Baked Camembert | Honey | Truffle | Toast  
\$19

**Executive Chef**  
Haikal Johari  
**Chef De Cuisine**  
Sufian Zaini

**Champagne**

Paul Dethune NV \$98

**White Wine**

Claymore Riesling, 'Joshua Tree', Clare Valley  
Australia 2014 \$63

Layer Cake Sauvignon Blanc, California 2015 \$73

Mer Soleil Chardonnay Unoaked  
Silver Ceramic, Monterey 2012 \$93

Peter Michael Chardonnay 'La Carriere' 2013 \$213

**Red Wine**

Ostatu, Tinto Cosecha, Rioja 2009 \$58

Layer Cake Primitivo, Puglia 2010 \$73

Chateau Desmirail, Margaux, France 2011 \$123

Alto Moncayo, Grenache, Spain 2012 \$143

Muga Torre Muga, Rioja, Spain 2006 \$208

Chateau Leoville Poyferre, France 2010 \$513

**20% Discount for Quandoo Reservations**