



Welcome to Bob's Bar
- *The tranquility of Sentosa* -

Reminiscent of the Cuban island bars of the 1950s and 60s, Bob's Bar joins Old World charm and classicism with New World sensuality and elegance. Relax indoors and savour full-bodied spirits, wines and our spin on the classics, or step outdoors to our terrace, and recline in the tropical glow of the setting sun while enjoying in a Caribbean cigar. Lounge on our spacious daybeds and sip on cocktails crafted specifically "For Her," "For Him," "For Them" and "For the Day Bed". Bob's Bar is the perfect place to unwind and relax while taking in the magnificent views of the South China Sea and the Sentosa's breathtaking sunsets.

COCKTAIL HOUR

FOR HER

Very Berry 26
Havana Club Blanco, Sugar Syrup, Mint Leaves, Berries, Fresh Lime and a splash of Soda water

Nectarine 26
Bombay Sapphire, Freshly Squeezed Grapefruit Juice, Vanilla Syrup, Cardamom, Kaffir Leaves and a dash of Rhubarb Bitters

Spiked for Her 26
Hendricks Gin, St. Germain, Longan and Lotus Seed Tea, Mint Leaves and Fresh Lime

Bellinitini 28
Apeach Vodka, Peach Puree topped with Champagne

Sparkling Strawberry 28
Strawberry Infused Vodka, Strawberries, Sugar Syrup topped with Champagne

FOR HIM

Capella Mojito 24
Havana Club Anejo, Vanilla Syrup, Cinnamon, Mint Leaves, Fresh Lime and a splash of Soda Water

1880's Mojito 24
Havana Club Anejo, Fresh Lime, Mint Leaves, Sugar Syrup topped with Earl Grey Tea

Green Tea Mojito 24
Aged Rum, Mint Leaves, Honey, Grilled Lemon topped with Sencha

Rum Old Fashioned 26
Aged Rum, Sugar Syrup and a dash of Bitters

Kachumber G&T 26
Hendricks Gin, Fresh Lime, Cucumber, Red Chili, Cilantro topped with Tonic Water

FOR THEM

- Passion Mojito** 24
Havana Club Blanco, Fresh Lime, Mint Leaves, Sugar Syrup, Passion Fruit and a splash of Soda Water
- The Cuba Libre Next Door** 26
Havana Club Blanco, Fresh Lime, Mint Leaves topped with Coke
- Basil Gimlet** 26
Hendricks Gin, Sugar Syrup, Basil Leaves and Fresh Lime
- Let's Mango** 26
Havana Club Blanco, Fresh Lime, Orange, Mint Leaves, Sugar Syrup, Mango Puree topped with Soda Water
- Capella Margarita** 26
Casa Noble Reposado, Grand Marnier, Honey, Freshly Squeezed Lime Juice and Grapefruit Juice

FOR THE DAYBED

- Bob's Mojito** 24
Havana Club Blanco, Fresh Lime, Mint Leaves, Sugar Syrup and Coconut Water served in a Young Coconut
- Rambujito** 24
Havana Club Blanco, Sugar Syrup, Mint Leaves, Lemon and Rambutan Puree
- Skinny P'** 26
Captain Morgan, Malibu Rum, Coconut Water, Coconut Milk, Lemon, Agave and Grilled Pineapple
- Havana Punch** 26
Havana Club Blanco, Pineapple Juice, Orange Juice, Fresh Lime and Grenadine Syrup
- Bob's Sangria** 28
Red wine, Brandy, Triple sec, Orange Juice and a Bob's Bar secret ingredient

FOR INDOORS

El Presidente (Bob's Way) 26
Havana Club Blanco, Sweet Vermouth, Lemon,
Mint Leaves and a dash of Cherry Juice

Spicy Margarita 26
Casa Noble Reposado, Sugar Syrup, Lemon,
Blackberries and Red Chilies

Curry Espresso Martini 26
Vodka, Espresso, Coconut Water, Sugar Syrup
and Curry Powder

Bloody Captain 26
Captain Morgan, Freshly Squeezed Lime Juice,
Mixed Spices topped with Tomato Juice

Penicillin Smash 26
Makers Mark, Honey and Ginger

FOR THE NON-ALCOHOLIC

Misaki Egao 16
Mango Juice, Elderflower Syrup, Cloudy Apple Juice
topped with Soda Water

Berrylicious 16
Cranberry Juice, Mixed Berries and Berry Puree,
A Splash of Lime Juice topped with Soda Water

Peach Cooler 16
Mint Leaves, Peach Puree, Apple Juice topped
with Soda Water

Serenity Now 16
Orange Juice, Kaffir Leaves, Freshly Squeezed
Lime Juice and Sugar Syrup

Bob's Mint Tea 16
Black Tea, Fresh Mint Leaves, Lemon
and Sugar Syrup

FOR THE WINE AND CHAMPAGNE LOVERS

CHAMPAGNE - 150ml

Glass	Bottle
150ml	750ml

Taittinger Brut Réserve NV

30	148
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A slightly honeyed and biscuity bouquet followed by a fruity citrus with a bright, lifting acidity, defines the house style of Taittinger with elegance and creamy richness.

Taittinger Prestige Rosé NV

45	218
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A smoky toast note bolsters flavors of black cherry and currant, candied orange peel and spice in this rich, creamy, harmonious rosé, which has a firm structure, but its refined texture and mouth watering acidity combine to form an overall elegant impression.

SWEET WINE - 100ml

Elderton, Botrytis Semillon, Riverina, New South Wales

25	92
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An Aussie sweeter version of a Sauternes, bursting with tropical fruits such as mango, guava with a touch of bitter orange marmalade and confit apricot. Delicious with crema catalane.

Quinta do Vale Vintage, Vintage Port

33	248
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Intense aromas of crème de cassis, black berry and wet earth. Full bodied with medium sweetness and a solid core of dense polished tannins. Harmoniously structured this exceptional vintage produced in 2008. Ideal with cheese, chocolate desserts and as an after dinner drink.

ROSÉ WINE - 150ml

Massard & Brunet, Mas Amor, Penedes, Spain

20	78
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Blend of Grenache and Carignan. Mas amor or “more love” echoes the livelihood of Barcelona. The graffiti chosen on the label illustrates the urban art and vibrant energy of this city. Attractive floral bouquet is made of rose petals and citrus. The palate is vibrant and dominated by a crisp acidity it is harmoniously balanced by a fruits, creamy and slightly meaty after taste. To be enjoyed with tomato dishes and Spanish tapas.

RED WINE - 150ml	Glass	Bottle
	150ml	750ml

Pares Balta Mas Petit, Penedes, Spain	20	78
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A Cabernet Sauvignon with a touch of Garnacha. Located south of Barcelona by the Mediterranean coast, Pares Balta is a biodynamic estate, certified Organic which has been producing wine since 1790. Spicy red berry and cherry aromas are complemented by floral nuances and a hint of white pepper. To be enjoyed with all tapas and pasta dishes.

Kaiken Malbec, Mendoza, Argentina	24	98
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Robert Parker's Wine Advocate Rating: 90

This is a stocky Malbec with a ton of oak-based chocolate, mocha and mint, surrounding the intense but not overly complex berry flavors. It's a mouthful for sure, with all the heft and richness Argentina has to offer.

Perrin Cotes du Rhone Rouge Réserve, Rhône Valley, France	24	98
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A Grenache dominated blend with Syrah and Carignan from the Chateauneuf du Pape area. Stewed dark fruits with hints of sage and gamey flavors are displayed on the nose. The medium bodied palate has a juicy plum flavor and a dry finish, without the oak flavors.

Mitolo, Jester Shiraz, Mc Laren Vale, Australia	25	118
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Robert Parker's Wine Advocate Rating: 94

A revelation of blue and black berries, there is mocha and a hint of spice on the nose. The palate exhibits focused, genuine fruit and subtle, yet structured, tannins which support a velvety elongated finish.

David Duband, Hautes-Cotes du Nuits, Bourgogne, France	30	128
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This Burgundy wine, from appellation Hautes Cotes de Nuits, is delicate with a pretty berry character. This excellent wine made from Pinot Noir grapes, is an excellent choice for near-term drinking.

WHITE WINE - 150m

Glass	Bottle
150ml	750ml

**Pares Balta Blanc de Pacs,
Penedes, Spain**

20	78
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Blend of traditional Catalan varietals: Parellada, Xarel-lo, Macabeo. Located south of Barcelona, by the Mediterranean coast, Pares Balta is a biodynamic estate, certified Organic which has been producing wine since 1790. It exhibits a salty minerality along with white fruits notes. On the palate is lime, grapefruit and peachy flavours. The finish is crisp with a medium long mineral finish. Aromatic and refreshing, it is best enjoyed with sea food and asian dishes.

**Patrick Piuze Petit Chablis,
Burgundy, France**

24	120
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This Chardonnay is fresh, clean and lean in style with yellow plums on the nose and palate, ending with a balanced acidity. Straight with a long minerality.

**Perrin Cotes du Rhone Blanc Réserve,
Rhône Valley, France**

24	98
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Made from the classical southern rhone grapes: Grenache, Viognier, Marsanne and Roussanne. Medium-bodied, displaying notes of lemon oil, quince and white currants, with a crisp, mineral fresh finish.

**Cape Mentelle Sauvignon Blanc Semillon,
Margaret River, Australia**

26	105
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This sauvignon blanc Semillon blend uses grapes sourced from the Estate's Wallcliffe vineyard to produce an oak fermented and bottle matured style, displaying clean citrus flavors with great complexity and length, framed by creamy, smoky characters.

**Misha's Vineyard Pinot Gris 'Dress Circle',
Central Otago, New Zealand**

28	118
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Robert Parker's Wine Advocate Rating: 90

This off-dry wine has an expressive nose of pink grapefruit, mixed with pineapple and pear, notes of quince paste and a hint of spice. The rich, full and almost endless palate is gentle on entry with a refreshing chalky acidity.

**Cloudy Bay Sauvignon Blanc,
Marlborough, New Zealand**

32	135
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The world's most famous Sauvignon Blanc. Lifted aromas of ripe stonefruit and juicy citrus with underlying notes of blackcurrant leaf and tomato plant spice on the nose. The palate is fine yet succulent, with zesty citrus flavours and fresh acidity. There is an appealing plushness about this wine especially as it leads into a lingering and characteristically crisp finish.

FOR ALL...

Beer	Bottle
Tiger	13
Heineken	15
Corona	15
Hawthorn Pale Ale	15
Hawthorn Pilsner	15
Hoegaarden	15
Sapporo	15
Asahi	15
Erdinger Yeast	16
Guinness Stout	16
Kilkenny	16

Gin	Bottle	Shot
Bombay Sapphire	280	18
Tanqueray	280	18
Tanqueray 10	320	20
Hendrick's	320	20
Monkey 47	300	20
Beefeater 24	280	18

Vodka		
Roberto Cavalli	280	18
Belvedere	280	18
Grey Goose	320	20
Smirnoff Black	240	16
Absolut Elyx	280	18
Absolut Blue	240	16
Absolut Pepper	260	17
Absolut Mango	260	17
Absolut Raspberri	260	17
Absolut Apeach	260	17
Absolut Vanilia	260	17

Rum		
Bacardi Superior	240	16
Captain Morgan Spiced Rum	240	16
Myer's Dark Rum	240	16
Malibu	240	16
Havana Club, Blanco	240	16
Havana Club, Anejo	280	18
Mount Gay XO	340	22
JM Rhum Rhum	260	17
Diplomatico Reserva 12 Anos	380	26
Flor de Cana 12 Anos	340	22
Bassetere Rhum 1995	550	40

Tequila		
Jose Cuervo Gold	240	16
Jose Cuervo 1800 Anejo	260	17
Casa Noble Crystal	280	18
Casa Noble Reposado	290	18
Casa Noble Anejo	300	20

Whisky	Bottle	Shot
Canadian Club	240	16
John Jameson	240	16
Nikka Premium All Malt	240	16
Suntory Yamazaki	280	18
Nikka Takeshiru	280	18
Chivas Regal 12 Years	240	16
Chivas Regal 18 Years	350	22
Chivas Regal Royal Salute 21 Yrs	490	35
Johnnie Walker Black Label	240	16
Johnnie Walker Gold Label	420	25
Johnnie Walker Blue Label	520	38
Glenrothes 95	400	24
Glenrothes 98	280	18

Single Malts

Balvenie 12 Years	280	18
Glenfiddich 12 Years	280	18
Glenfiddich 18 Years	490	33
Glenmorangie Original	280	18
Glenmorangie 18 Years	490	33
Glenlivet 12 Years	280	18
Lagavulin 16 Years	400	29
Macallan 12 Years	280	18
Macallan 18 Years	490	25

Bourbon

Jim Beam Black Label	240	16
Jack Daniel's	280	18
Maker's Mark 8 Years	280	18
Wild Turkey	240	16
Blanton's Original	280	18

Aperitif

Campari	240	16
Martini Bianco	240	16
Martini Rosso	240	16
Dubonnet	240	16
Noilly Prat	240	16
Pernod 45	240	16
Pimm's No. 1	240	16

Ports

Cockburn's 10 Year Tawny Port	260	17
Cockburn's Fine Tawny Port	240	16

Grappa

Capovilla Grappa Di Bassano		22
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Cognac

Hennessy VSOP	280	18
Hennessy XO	688	33
Remy Martin VSOP	280	18
Remy Martin XO Excellence	688	33
Remy Louis XIII	5500	300
Martell VSOP	280	18
Martell Cordon Bleu	588	30
Martell XO	688	28
Martell Chanteloup	820	75

Armagnac

	Bottle	Shot
Castarede 1934	1888	138
Castarede 1949	1288	98
Castarede 1950	1288	98
Castarede 1951	1288	98
Castarede 1952	1288	98
Castarede 1953	1288	98
Castarede 1954	1288	98
Castarede 1955	988	88
Castarede 1956	988	88
Castarede 1958	988	88
Castarede 1959	988	88
Castarede 1965	988	88
Castarede 1969	988	88
Castarede 1974	388	28
Castarede 1975	388	28
Castarede 1976	388	28
Chateau Laubade XO	388	28

Liqueurs

Amaretto	240	16
Bailey's	240	16
Butterscotch	240	16
Chambord	240	16
Cointreau	240	16
Chatreuse Jaune	240	16
Chatreuse Verte	240	16
DOM Benedictine	240	16
Drambuie	240	16
Frangelico	240	16
Grand Marnier	240	16
Galliano	240	16
Kahlua	240	16
Luxardo Limoncello	240	16
Luxardo Maraschino	240	16
Midori Melon	240	16
Romano Sambuca	240	16
Southern Comfort	240	16
Jagermeister	240	16
St. Germain	240	16

FOR EVERYDAY

COFFEE

Regular Coffee	9
Espresso	10
Café Latte	11
Cappuccino	11
Double Espresso	11
Macchiato	11

TEA

Assam Hazelbank (Black Tea)	9
<i>Tasting notes: Tobacco and Stewed Autumn Fruits</i>	
Chamomile Garden (Herb)	9
<i>Tasting notes: Mild Sweetness of Apples and Floral Aroma</i>	
Peppermint (Herb)	9
<i>Tasting notes: Simply Minty</i>	
Russian Earl Grey (Black Tea)	10
<i>Tasting notes: Woody, Pine and Full-bodied</i>	
Jasmine Silken Pearl (Green Tea)	12
<i>Tasting notes: Floral and Chestnut</i>	
Tsukiji (Green Tea)	12
<i>Tasting Notes: Fresh Citrus, Full-bodied and Mild Marine Undertone.</i>	
African Sunset (Herb)	12
<i>Tasting Notes: Blend of African Honeybush, Marigold and Lemon Myrtle</i>	

SOFT DRINKS

Coca-Cola	9
Coca-Cola Light	9
Sprite	9
Ginger Ale	9
Ginger Beer	9
Tonic Water	9

JUICES

Orange Juice	12
Cranberry Juice	12
Lime Juice	12
Grapefruit	12
Fruit Punch	12
Tomato Juice	12

MINERAL WATER

Perrier (330 ml)	8
Perrier (700 ml)	14
Evian (750 ml)	10
San Pellegrino (250 ml)	8
San Pellegrino (1 L)	14
Fiji (500 ml)	10
Fiji (1 L)	14

FOR THE APPETITE

(Available from 12.00pm—10.30pm)

Bob's Tapas Platter	42
<i>Chorizo, Manchego, Stuffed Peppers, Iberian Ham, Gazpacho and Croquettes</i>	
Baked Bruschetta	18
<i>Baked Ciabatta Bread with Ham, Tomatoes, Mushrooms and Mozzarella Cheese</i>	
Baked Tortilla Chips	12
<i>Layered with Melted Cheese Guacamole, Tomato Salsa and Meat Sauce</i>	
The CUBANO	20
<i>Traditional Cuban Sandwich Baked with Cheddar, Dill Pickles, Ham and Braised Pork Meat</i>	
Croquettes "Jamon Iberico"	12
<i>Homemade Croquettes with Spanish Ham</i>	
Seabass Ceviche	12
<i>Fresh Seabass cured in Citrus and served with Tortilla Chips</i>	
Spanish Meatballs	12
<i>With Bell Pepper Coulis and Parmesan Cheese</i>	
Mini Wagyu Burgers	24
<i>With Truffle Mayonnaise</i>	
Cheese Platter	24
<i>Selection of International Cheese Served with Fig Compote and Crackers</i>	
Pizzas	
Parma Pizza	24
<i>Pizza with Parma Ham, Rocket Salad and Parmesan</i>	
Gorgonzola Pizza	24
<i>Pizza with Gorgonzola, Button Mushrooms and Baby Spinach</i>	
Pizza Margherita	22
<i>Pizza with Mozzarella, Tomato and Basil</i>	

FOR THE SWEET TOOTH

(Available from 12.00pm—10.30pm)

Two Mini Tiramisu	8
Chocolate Fondant with Berries	8
Churros with Chocolate Sauce	8
Deep Fried Banana with Coconut Ice Cream	8
Two Mini Chocolate Banana Bread Pudding	8
Two Mini Crème Brulee on fire	8
Dessert Tapas Platter	28
<i>Churros, Deep fried Banana, Chocolate Fondant and Coupe Café</i>	
Strawberry Panna Cotta	12
Frozen Pralines	12
<i>Triple Chocolate Ice Cream with Crunchy Nougetine or Coconut ice cream with Crispy Yogurt</i>	
Cast Iron Cookie	12
<i>Chocolate Chip Cookie Dough baked in a Mini Cast Iron Skillet, served with Bourbon Vanilla Ice Cream</i>	