

# SET LUNCH

Tue, Wed, Thu, Fri

👉 Complete your meal with free SET LUNCH options with any purchase of Salad, Pizza, Pasta, Burgers, Steak

## STARTER (CHOOSE 1)

Cream of Wild Mushroom Soup 🍲

House Salad 🥗

## DRINKS (CHOOSE 1)

### SOFT DRINKS

COKE|SPRITE|GINGER ALE|LEMON TEA|GREEN TEA| AYATAKA GREEN TEA|ROOT BEER| BITTER LEMON

SPARKLING WATER (1 Litre) (+\$3)

FRESH WATERMELON JUICE / ORANGE JUICE (+\$3)

FRESH LEMONADE (+\$3)

🍷 ARMOURY LAGER or ARMOURY IPA (+\$5)

HOUSE WINE (RED cabernet sauvignon / WHITE sauvignon blanc) (+\$5)

## DESSERT (OPTIONAL: CHOOSE 1) 🍰 +\$5

*recommended to share with at least 2 pax*

Molten Lava Cake + Vanilla Ice Cream

2 Armoury Baked Cookies + Vanilla Ice Cream

**TAP WATER: FREE**

**ICE WATER with ICE CUBES / WARM WATER: \$0.50 per glass**

**BAR BITES**

- Hamaguri Sake Clam Bowl | **16 (500g) / XL 25 (1kg)** 🍷  
*clams with sake wine sauce*
- Grilled Octopus | **33** 🍷🍷  
*paprika, chimichurri pesto, extra virgin oil*
- Onion Rings | **13**  
*deep fried onions*
- Spicy Buffalo Winglets | **14**  
*6pcs of buffalo winglets in Armoury spicy sauce*
- Popcorn Chicken | **14**  
*deep fried chicken chunks*
- Chicken Satay | **16**  
*12pcs of crowd favorite chicken satay*
- German Sausage Platter | **19** 🍷  
*3pcs of german sausage (bratwurst.chicken.smoked pork)*
- Aburi Mentaiko Tobiko Fries | **17** 🍷  
*torched mentaiko on our 100% natural potato fries*
- Truffle Fries | **15** 🍷  
*typical bar favorite item*
- Sweet Potato Fries | **15**  
*another must have item*
- Cheese Mayo Tater Tots | **15** 🍷  
*the breakfast favorite hashbrown that is perfect for beer*
- Grilled Tenderloin Cubes, 150g | **20** 🍷🍷  
*griddled tenderloin steak cubes with black pepper sauce, sea salt*
- Japan A5 Wagyu Striploin Cubes, 400g | **115** 🍷🍷🍷  
*flavorful wagyu, highly marbled, sea salt*



**SALAD**

- Armoury Cobb Salad | **18**  
*romaine, coral, cherry tomato, egg, olives, radish, bacon, honey mustard*
- Caesar Salad | **17**  
*romaine, croutons, lemon, olive oil, egg, anchovy, worcestershire, garlic, mustard, parmesan, pepper*

*Toppings:  
Grilled Salmon +10*

**PIZZA**

*Armoury made long-ferment dough*

- Nemo Anchovy Pizza | **26** 🍷🍷  
*mushroom, spinach, lemon, anchovy, goat cheese*
- Michelangelo Favorite Pepperoni Pizza | **28** 🍷🍷🍷  
*pepperoni, capers, chili, red sauce*
- Armoury Wagyu Burger Pizza | **28** 🍷🍷🍷  
*wagyu patty, cheese, onion, siracha mayonnaise*
- Big Five Cheese Pizza | **25**  
*five cheese blend, tomato, fresh basil*

**PASTA**

- XXL Vongole Linguine with **1kg of clams** | **38**  
*hamaguri clams, sake wine sauce | good for 2 pax*
- Vongole Clam Linguine | **23**  
*hamaguri clams, sake wine sauce*
- Garlic Tiger Prawn Linguine | **23**  
*prawns, tobiko, garlic, chili, basil*
- Thick Bacon Sausage Aglio Olio Linguine | **22**  
*bacon, sausage, tobiko, mushroom, garlic, chili*
- Truffle Mushroom Linguine | **22**  
*shitake, button, oyster, truffle oil*
- Thick Bacon Mac & Cheese | **21** 🍷🍷🍷  
*tobiko, bacon, parmesan*
- Salmon Carbonara Linguine | **26**  
*grilled salmon, bacon, carbonara, egg*

**BURGERS**

- All burgers served with fries, lettuce, tomato*
- Armoury Wagyu Burger | **24** 🍷🍷🍷  
*wagyu patty, bacon, cheese, caramelized onion*
- Pin Bunker Wagyu Burger | **25**  
*thick wagyu patty, bacon, cheese, extra dipping cheese*
- Swiss Mushroom Wagyu Burger | **25**  
*wagyu patty, bacon, cheese, caramelized onion, mushroom*
- Spicy Fried Chicken Burger | **20**  
*fried chicken patty, lettuce, cheese, garlic chili*

Please inform our staff of any allergy to mayonnaise as our burger sauce contains siracha mayonnaise

**STEAK & LOBSTER**

**STEAK**

- JAPAN A5 HOKKAIDO WAGYU STRIPLIN** for 1 – 2 | **120** 🍷🍷🍷  
*400grams | most flavorful Wagyu, most marbling \*\*\*\*\**
- AUS MB5 WAGYU RIBEYE** for 2 | **100** 🍷🍷  
*500grams \*\*\*\*\**
- AUS SR4 Premium ANGUS RIBEYE** for 2 | **85** 🍷  
*580grams \*\*\*\*\**
- AUS SR4 Premium ANGUS STRIPLIN** for 2 | **65**  
*400grams \*\*\*\**
- AUS ANGUS RIBEYE** for 2 | **55**  
*500grams \*\*\**
- AUS SR4 Premium ANGUS RIBEYE** for one | **42**  
*280grams \*\*\*\*\**
- AUS ANGUS TENDERLOIN** for one | **40**  
*260grams | leaner but tender part of angus*
- AUS ANGUS RIBEYE** for one | **26**  
*220grams*

Marbling Score \*\*\*\*\*



Steak Sauce:  
Black Pepper  
or  
Brown

**TOMAHAWK STEAK**

- AUS WAGYU TOMAHAWK** for 3 – 6 | **18** per 100g \*\*\*\*\*  
*1.5kg – 2.5kg | premium tomahawk 🍷🍷🍷*
- AUS MB4 Premium ANGUS TOMAHAWK** | **15** per 100g  
*1kg – 2kg \*\*\* | high marbling score premium Angus 🍷🍷*

**JAPAN HOKKAIDO SNOW PORK RIBS**

- Hokkaido Yongenton Pork Spare Ribs (BALI BBQ style)
- Half Slab - 30**
- Full Slab - 50** 🍷🍷



**OTHER MEAT**

- Aburi Mentaiko Tobiko Grilled Salmon | **26**
- Grilled Salmon | **25**
- Grilled Chicken Chop (black pepper sauce) | **15**

**LIVE BOSTON LOBSTER**

- 700 grams Grilled Lobster** | **70**



Sauce: Lemon Garlic Butter

Choose 2 sides

**THE SIDES**

Baked Potato	Buttered Corn	Green Salad	Fries	Sweet Potato Fries	Onion Rings	Cheese Mayo Tater Tots	Chicken Sausage (1pc)	Chicken Satay (6pcs)	Sautéed Mushrooms	Mentaiko Tobiko Fries	Aglio Olio	Bacon Mac & Cheese
						+\$2	+\$3	+\$5	+\$6	+\$7	+\$9	+\$9

**DESSERT**


- Molten Lava Cake** | **13**  
*with vanilla ice cream*
- Double Molten Lava Cake** | **19**  
*double portion for 3 – 4*
- Cookies** | **11**  
*2 Armoury cookies with vanilla ice cream*

Price excludes GST & Service Charge

**SORRY, NO FREE BEER SAMPLING** **ARMOURY** **BEER SELECTION ON TAP**


**HAPPY HOUR till 8pm EVERYDAY | +\$2 per pint after HAPPY HOUR | HALF PINT at \$2 off**


**TIER 1** Tower 50 **HAPPY HOUR 10**  
2 Half Pint \$12

**ARMOURY LAGER**   
LAGER (ABV 5.0% | IBU 12)  
A crisp and fresh lager from our contract brewery

**ARMOURY RADLER LAGER**  
RADLER (ABV 3.0% | IBU 4)  
Session blend of Armoury Lager and Sprite

**TIER 2** Tower 60 **HAPPY HOUR 12**  
2 Half Pint \$14

**ARMOURY IPA**   
IPA (ABV 6.0% | IBU 40)  
A malty and fresh IPA from our contract brewery

**FULLER'S BLACK CAB STOUT**  
NITRO STOUT (ABV 4.5% | ENGLAND | IBU 4)   
Hints of coffee, chocolate and roasted malts on the nose. With red berry notes and mild hops meeting chocolatey

**ARMOURY LAGER HONEY SOJU SOMAEK**  
SOMAEK (ABV 5.0%)  
A crisp and fresh lager with Honey soju

**TIER 6** Tower 100 **HAPPY HOUR 20**  
2 Half Pint \$22

**REVISION MOMENT COMMANDER IPA**   
IPA (ABV 6.66% | USA, OREGON | IBU 32)  
Smooth and easy drink with shadows of orange, grapefruit and pine

**REVISION VEGAS AS F\*\*\* NEIPA**   
NEIPA (ABV 6.5% | USA, OREGON | IBU 36)  
Blend of melon and pineapple in this hazy IPA. Smooth texture with heaps of flavor and hop bite


**STONE BREWING RUINATION DOUBLE IPA**   
DIPA (ABV 8.2% | USA, SAN DIEGO | IBU 100+)  
Quintessential representation of West Coast Double IPA. Intense resin hop with alcohol warmth


**POPULAR CANNED**  **HAPPY HOUR 18**  
*This is not draft and it is only 330ml*

**ROGUE HAZELNUT BROWN NECTAR**  
Brown Ale (ABV 5.6% | USA, OREGON | IBU 33)  
Nutty twist to a traditional European brown ale. Hazelnut aroma, a rich nutty flavor and smooth malty finish

2 HALF PINTS (no pick & match if bar is busy, otherwise, wait)  
AVAILABLE ALL DAY at stated price

**TIER 3** Tower 70 **HAPPY HOUR 14**  
2 Half Pint \$16

**SUNTORY BLACK LAGER**   
BLACK LAGER (ABV 5.5% | JAPAN | IBU 10)  
"weitertrinken" – something you can drink one after another. Creamy, smooth, well-rounded rich taste

**LION BREWERY 2 to MANGO**   
MANGO ALE (ABV 4.7% | SINGAPORE | IBU 18)  
Made for Singapore's endless summer. Combines full fruity aromas with subtle sweetness and dry finish

**TIER 4** Tower 80 **HAPPY HOUR 16**  
2 Half Pint \$18

**DESCHUTES FRESH SQUEEZED IPA**   
IPA (ABV 6.4% | USA, OREGON | IBU 60)  
Juicy citrus and grapefruit flavor, as if fresh citra and mosaic hops were squeezed straight into the keg

**BREWLANDER LOVE IPA**  
IPA (ABV 6.5% | SINGAPORE | IBU 65)  
Explodes with pineapple, mango, passionfruit aromas finishing with a long clean hoppy bitterness

**TIER 5** Tower 90 **HAPPY HOUR 18**  
2 Half Pint \$20

**HERETIC JUCIER THAN THOU**   
NEIPA (ABV 6.5% | USA, OREGON | IBU 50)  
A juicy IPA with mango. Even more juicy than Make America Juicy Again! Full of juicy hops.

**HERETIC MAKE AMERICA JUICY AGAIN**   
NEIPA (ABV 6.5% | USA, OREGON | IBU 40)  
Bringing the juice back to American beer with an insane amount of the best hops available for dry hopping

**DESCHUTES SQUEEZY RIDER WEST COAST IPA**   
IPA (ABV 7.0% | USA, OREGON | IBU 40)  
Juicy refresher with loads of big tropical fruit punch aroma and melon paired with clean, light malt

**BONEYARD RPM IPA**   
IPA (ABV 6.5% | USA, OREGON | IBU 50)  
Slightly sweet maltiness balanced with a unique composition of 5 PacNW hops

**BREWLANDER PHAYA RED IPA**   
IPA (ABV 6% | SINGAPORE X THAILAND)  
Tropical, citrusy with fresh pine aroma, that's dank yet well-balanced

**BOTTLED BEER**

	BTL	FIVE
Estrella Galicia	9	35
CIDER	9	40

Estrella Galicia 2 BTL for \$15



**PREMIUM SAKE  
DASSAI 39**

\$120 (720ml)

**TAP WATER: FREE**

**ICE WATER with ICE CUBES / WARM WATER: \$0.50 per glass**

## ARMOURY COCKTAILS

### RED SANGRIA

Cabernet Sauvignon, orange juice, brandy, sangria mix

\$16 / \$50 (JUG)



### UNUSUAL TONIC

Hendrick's Gin, lemon, rose, tonic

\$18

### OLD FASHIONED

Whisky, angostura bitters, maple syrup

\$18

### MOSCOW MULE

Grey Goose Vodka, ginger ale, lime.

\$19

### SOUR FOXY PLUM

Vodka, sour plum

\$18

### ARMOURY MARGARITA

2x Tequila, Cointreau, lime, double shot, on the rocks

\$22

### YAKULT SOJU

Soju, yakult

\$16

**\$45 (Tower)**



### MELON PARADISE

Midori, Watermelon Liqueur, watermelon juice

\$18

**WATERMELON**



## MARTINI

**2 for \$26 (both same)**

### LYCHEE MARTINI \$18

Vodka, lychee liqueur, lychee

### MANGO MARTINI \$18

Vodka, mango puree

### VODKA MARTINI \$20

Grey Goose Vodka, vermouth, shaken not stirred

### YUZU GIN MARTINI \$20

2x Roku Gin, yuzu puree

### BLUE LYCHEE MARTINI \$20

Gin, curacao, lychee liqueur, lychee

### MARGARITA MARTINI \$20

Tequila, Cointreau, lime

### YUZU HIGHBALL

Kakubin, soda, yuzu, lemon

\$15

### PARTY!! SHOTS

**6 shots \$30 | 12 shots \$50**

Blue Kamikaze Shots

Tequila Shots

Sour Plum Vodka Shots

Margarita Shots

Lychee Vodka Shots

Yuzu Gin Shots

## HOUSEPOUR TOWER @ \$45

**JIM BEAM HIGHBALL** – bourbon, soda, lime

**Moscow Mule** – vodka, ginger ale, lime

**Gin & Tonic** – gin, tonic, lime

**Margarita** – tequila, cointreau, lime (+\$10)

**Roku Gin & Tonic** – roku gin, tonic, lime (+\$10)

**Suntory Highball** – kakubin, soda, lemon (+\$10)

**Yuzu Suntory Highball** – kakubin, soda, yuzu (+\$12)

## SUNTORY HIGHBALL \$12

## ZERO% ALCOHOL MOCKTAILS

### VIRGIN WATERMELON LYCHEE

watermelon juice, lychee, lime

\$13

### COLDBREW TEA FIZZ

Choose: Lychee or Strawberry

\$9

### RASPBERRY LYCHEE PUNCH

raspberry puree, lychee, soda

\$10

### HEINEKEN 0% Alcohol

\$10

### ITALIAN SODA FIZZ

Choose: Mango, Raspberry, Pineapple, Yuzu, Lychee

\$9

## FRUIT JUICE

**TROPICAL TWIST** (Fresh Watermelon, Coconut, Mint) 8

**FRESH LEMONADE** 8

**FRESH WATERMELON** 7

**FRESH ORANGE JUICE** 8

## SOFT DRINKS

**COKE|SPRITE|GINGER ALE|LEMONTEA|GREEN TEA|** 5

**AYATAKA GREEN TEA|ROOT BEER| BITTER LEMON**

**SAN PELLEGRINO SPARKLING WATER (1L)** 9

## HOUSE POUR

**BOURBON WHISKY \$50 per wine bottle**

### SPIRITS

#### GIN

TANQUERAY

ROKU

HENDRICKS

BOTANIST

**MONKEY 47**

#### VODKA

GREY GOOSE | ELYX

#### TEQUILA

SAUZA BLUE

#### RUM

BRUGAL ANEJO

#### BOURBON

MAKER'S MARK | JACK DANIELS

#### COGNAC

HENNESSY | MARTELL VSOP

#### RED WINE CABERNET SAUVIGNON

#### WHITE WINE SAUVIGNON BLANC

GIN	VODKA	TEQUILA	RUM
	\$10 each		
WHISKY		GLS	BTL
SUNTORY KAKUBIN		12	130
CHIVAS 12 YR		12	130
CHIVAS 18 YR		15	190
MONKEY SHOULDER		12	130
ABERFELDY 12 YR		14	150
GLENFIDDICH 12 YR		13	140
GLENFIDDICH 15 YR		15	190
GLENFIDDICH 18 YR		20	250
BALVENIE 12 YR		15	190
BALVENIE 14 YR		18	220
LAGAVULIN 16 YR		20	280
MACALLAN 12 YR		20	280
MACALLAN 18 YR		40	700
DEWAR'S 12 YR		12	130
DEWAR'S 15 YR		14	150

OTHERS	GLS	BTL
PROSECCO	--	60
PERRIER JOUET	--	200
SOJU BOTTLE	--	18
MAKGEOLI Yuzu or Original	--	18

GLS	BTL
12	130
12	130
14	150
14	150
15	150
GLS	BTL
12	130

GLS	BTL
10	130

GLS	BTL
13	140

GLS	BTL
12	130

GLS	BTL
14	150

ZERO ALCOHOL

# ARMOURY

Lunch: DAILY 1130am – 230pm

Dinner: SAT, SUN, TUE 5pm – 930pm

Adult: \$55 (FREE FLOW BEER)

Adult: \$33

Child (6 – 12): \$25

# STEAK BUFFET

90minutes

EAT RESPONSIBLY:

Excessive Food wastage may be charged at \$5 per 100g

NO TAKE AWAY

## FREE FLOW STEAK CUTS

**RIBEYE**

**STRIPLOIN**

*Australia grass-fed*

*served with Black Pepper Sauce*

## Unlimited MEAT

**GRILLED PORK BELLY**

**GRILLED SHABU BEEF**

**OVEN BAKED DORY**

**FRIED CHICKEN THIGH**

## BAR PLATTER & UNLIMITED SIDES

**MANTOU**

**TATER TOTS**

**ONION RINGS**

**FRIES**

**FRIED POPCORN CHICKEN**

**CHICKEN SATAY**

**GREENS**

**BUTTERED CORN**

## FREE FLOW BEER Entire table required to purchase Beer Package

**ARMOURY LAGER**

**COKE**

**ARMOURY IPA (+1 PER PINT)**

## DRINKS TOP UP

COKE / COKE ZERO / SPRITE JUG | +8 (per Jug)

A&W ROOT BEER JUG | +8 (per Jug)

POKKA GREEN TEA / LEMON TEA / Orange Juice (marigold) JUG | +8 (per Jug)

## UPGRADE YOUR STEAK BUFFET EXPERIENCE WITH QUALITY MEAT UPGRADE

(per serving – min 2 pax)

AUS SR4 RIBEYE 580g | +50

BRAZIL GRAINFED ANGUS RIBEYE 500g | +25

# SET MENU FOR 2

👉 \$130 (\$65/PAX)

## STARTER (CHOOSE 1)

### Hamaguri Sake Clam Bowl (0.5kg)

*clams with sake wine sauce*

### Caesar Salad 🥗

*romaine, croutons, lemon, olive oil, egg, worcestershire, garlic, mustard, parmesan, pepper*

### Grilled Octopus (+\$12)

*paprika, chimichurri pesto, extra virgin oil*

## STEAK FOR 2 TO SHARE (CHOOSE 1) 🍖

### JP Japan A5 Hokkaido Wagyu Striploin (+\$25)

*400grams | most flavorful Wagyu, most marbling*

### AU Aus Wagyu Ribeye (+\$10)

*500grams | mb5*

### AU Aus SR4 Premium Angus Ribeye

*580grams | marbling grade similar to Aus Wagyu*

### AU Aus SR4 Premium Angus Ribeye + JP Japan Hokkaido Yognenton Pork Spare Ribs

*280grams of Ribeye and half rack of pork ribs | variety of our best sellers*

### AU Aus SR4 Premium Angus Ribeye + Aburi Mentaiko Tobiko Grilled Salmon

*280grams of Ribeye and grilled salmon | variety of our best sellers*



## SIDES (CHOOSE 2)

Mac & Cheese OR Garlic Aglio Olio

🍷 Truffle Fries

🍷 Aburi Mentaiko Tobiko Fries

German Sausage (1pc)

Spicy Buffalo Winglets (4pcs)

Chicken Satay (6pcs)

Onion Rings

Cheese Mayo Tater Tots

## DESSERT (CHOOSE 1) 🍰

Molten Lava Cake

Sour Plum Shots x2 + Lychee Shots x2

## DRINKS (CHOOSE 2)

🍷 ARMOURY LAGER or ARMOURY IPA

🍷 BLUE LYCHEE MARTINI or MOSCOW MULE

HOUSE WINE (RED cabernet sauvignon / WHITE sauvignon blanc)

ROKU GIN & TONIC

SUNTORY HIGHBALL

NON ALCOHOL DRINKS