

Humphreys



Humphrey's Bar is named after Captain Humphrey, Duke of Gloucester, who found his fortune in the discovery of herbs, spices and botanicals which he imported back to Great Britain.

On these long voyages he would blend the spices with the sailor's rum to make a cocktail to serve at the Captains table. He fell in love with Singapore and continued to trade within the empire. We feature the national flower of Singapore, the orchid, in our menu design to celebrate of Captain Humphrey's affection for Southeast Asia.

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A TASTE OF SINGAPORE

Singapore Sling | 10.5

Gin, cherry brandy, Benedictine and pineapple juice with a touch of grenadine

Orchard Road Bellini | 10.5

Lychee liqueur and muddled whole lychees topped with Coates & Seely Brut NV, English Sparkling Wine

Lychee Martini | 9

Whole lychee muddled with a touch of lime, topped with Beefeater Gin or Absolut Vodka and shaken

Ginger Tiger Beer | 6

Juice of 2 lemons and ginger wine – shaken together over ice and topped with Singapore's Tiger Beer

CLASSIC COCKTAILS

Long Island Iced Tea | 10

Tequila, white rum, gin, vodka, triple sec, lemon juice, Coca Cola all served over ice

Classic Negroni | 9

Beefeater Gin, vermouth, Campari, orange, all stirred together over ice

Manhattan | 9

Haig Clubman, Martini Rosso and bitters shaken together

Piña Colada | 9

Havana Club 3 Year Old, pineapple juice, coconut cream and a dash of double cream

Mojito | 9

Havana Club Year Old, fresh mint, brown sugar, lime and a dash of soda water

NON ALCOHOLIC COCKTAILS

Fizz Ripple | 6

Raspberries and sugar syrup muddled with mango and topped up with soda water over crushed ice

Virgin Colada | 6

Coconut cream, pineapple juice and a dash of double cream

Virgin Mojito | 6

Mint and lime muddled together with brown sugar, topped up with soda water over ice

MARTINIS

Espresso Martini | 9.5

Vanilla vodka, Kahlua, espresso and a dash of sugar syrup

Martini Cocktail | 9.5

Gin or vodka chilled with a dash of dry vermouth and garnished with lemon peel or olives

French Martini | 9.5

Belvedere Vodka, Chambord, pineapple juice

James Thurber

One martini
is all right.
Two are too
many and three
is not enough



CHAMPAGNE & SPARKLING

Coates & Seely Brut NV
Hampshire, England
Rich, mouth-filling and complex
glass **8** | btl **45**

The chalk-rich soil of the Hampshire Downs and traditional Champagne methods enable Coates & Seely to create truly world-class English sparkling wine

Veuve Clicquot Yellow Label Brut
Champagne, France
Rich and creamy, with biscuity notes
btl **75**

Prosecco DOC Bel Star NV
Veneto, Italy
Light and fresh with lively pear drop flavours
glass **7** | btl **35**

Moët & Chandon Brut NV
Bright and fruity with notes of citrus and brioche.
glass **12** | btl **55**

Dom Pérignon Brut
Champagne, France
Complex and satisfying on the palate, this is a luxury Grand Cru Champagne made only in the best years
btl **170**

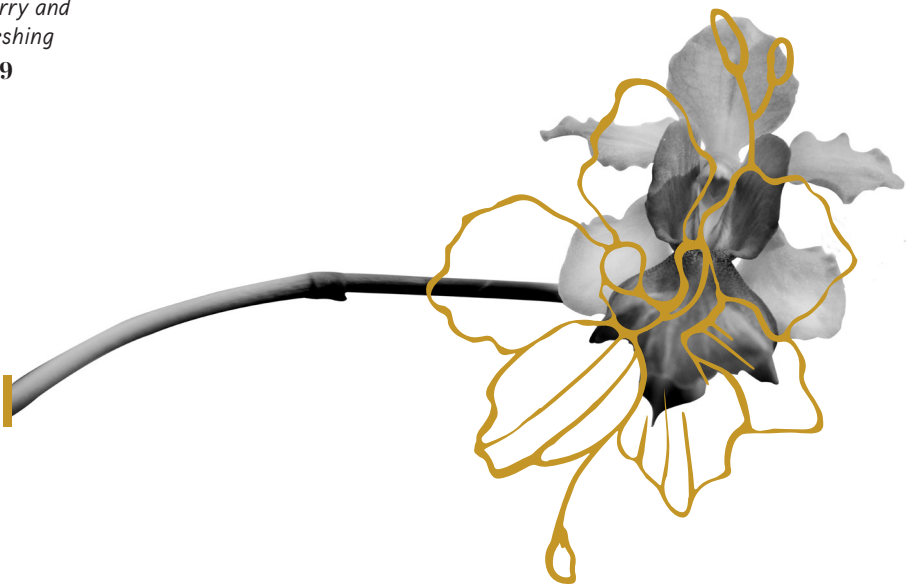
ROSÉ WINE

Pinot Grigio Blush La Maglia Rosa
Veneto, Italy
Subtle red fruit flavours and a soft finish
175ml **5.75** | 250ml **8** | btl **22.5**

Chateau d’Astros Rosé
Provence, France
Rose-pink, wild strawberry and red fruit. Crisp and refreshing
175ml **7** | 250ml **9** | btl **29**

Winston Churchill

A magnum of champagne is a perfect size for two gentlemen to share over lunch, especially if one is not drinking.



WHITE WINE

Tasari Inzolia Terre
Sicily, Italy
Light, bold and crisp, with delicate flavours of citrus
175ml **5.5** | 250ml **7.5** | btl **21.5**

Vinho Verde Branco Conde Villar
Vinho Verde, Portugal
Soft minerality and tropical fruit note, with floral aromas
175ml **6** | 250ml **8.5** | btl **24**

Chardonnay Argentio
Mendoza, Argentina
Full bodied with citrus and ripe fruit flavours
175ml **6** | 250ml **8.5** | btl **24**

Pinot Grigio Argentio
Mendoza, Argentina
Light and refreshing with apple, pear and lemon aromas
175ml **6.75** | 250ml **9.5** | btl **26.5**

Sauvignon Blanc Johnson Estate
Marlborough, New Zealand
Passion fruit and grapefruit with a long, refreshing finish
175ml **8** | 250ml **11.5** | btl **33**

RED WINE

Grenache La Picoutine
Regional France
Soft, full-bodied and fruity red
175ml **5.5** | 250ml **7.5** | btl **21.5**

Sangiovese Fico Grande
Emilia-Romagna, Italy
Lovely red fruit with hints of mocha and lingering spice
175ml **6** | 250ml **8.5** | btl **24**

Merlot Valdivieso
Rapel, Chile
Cherry and red fruit characters with a touch of vanilla spice
175ml **6.25** | 250ml **8.75** | btl **25**

Malbec Argentio
Mendoza, Argentina
Velvety smooth, hints of plums, black cherries and violets
175ml **7.5** | 250ml **10.5** | btl **30**

Rioja Tinto Bhilar Plots
Rioja, Spain
Full bodied and silky with ripe fruit flavours
175ml **8** | 250ml **11.5** | btl **33**

GIN

Citrus and Herbaceous	Juniper Rich and Robust	Something A bit different
Bombay Sapphire 40% 5.5 London, England <i>Fresh citrus and juniper flavours combined with an elegant light spicy finish</i>	Tanqueray 43.1% 6 London, England <i>Clear and poignant juniper aromas with a light spice</i>	Beefeater Pink 37.5% 6 London, England <i>Finely balanced contemporary London gin with a hit of sweet strawberry</i>
Beefeater 24 37.5% 7.5 London, England <i>Made in the heart of London from 12 hand-selected botanicals. A gin for the complex and sophisticated</i>	Beefeater 37.5% 5 London, England <i>First made in 1820 and still made to the same recipe. This is a spicy, fruity gin</i>	
Botanist 46% 7.5 Islay, Scotland <i>This highly complex, floral gin has an outstanding finish and impeccable provenance</i>	Plymouth Gin 42% 7 Dartmoor, England <i>Made using the same 6 botanicals, soft Dartmoor water and pure grain alcohol since 1793. A smooth traditional gin</i>	
Gin Mare 42.7% 7 Barcelona, Spain <i>A herbaceous taste of the Mediterranean with rosemary and basil</i>		
Fresh and Floral		
Hendricks 41.4% 6 Girvan, Scotland <i>Delightfully curious, infused with rose and cucumber</i>		
Monkey 47 47% 7.5 Black Forest, Germany <i>47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma</i>		



SPIRITS

All spirits and liqueurs are served in 25ml measures, fortified wines in 50ml

Aperitifs & Liqueurs	Tequila
Pimm’s No.1 25% 5 Martini Vermouths 15% 4.5 Aperol 11% 4.5 Campari Bitters 25% 5.5 Pomod 40% 5.5 Archers Peach Schnapps 18% 4.5 Malibu 21% 5 Baileys Irish Cream 17% 5 Tia Maria 20% 5 Kahlua 20% 5.5 Jägermeister 35% 5.5 Amaretto Disaronno 28% 6 Southern Comfort 35% 6 Grand Marnier 40% 6 Drambuie 40% 6	Olmea Blanco 38% 5 Patron Silver 40% 8 Jose Cuervo Gold 38% 5
Rum	Havana Club 3 Year Old 40% 5 Bacardi 37.5% 6 Rebellion Spiced Rum 37.5% 5 Kraken Spiced 40% 5.5 Havana Club 7 Year Old 40% 6.5
Vodka	Absolut Blue 40% 5 Absolut Citron, Raspberry or Vanilla 40% 5.5 Belvedere 40% 6.5 Ketel One 40% 6 Grey Goose 40% 7

BEER
& CIDER

Draught
Amstel 4.1% 1/2 pint 3 pint 5
Coast to Coast 4.6% 1/2 pint 3 pint 5
Heineken Premier 5% 1/2 pint 3 pint 4.7
Guinness 4.1% pint 5.9
Bottled 330ml
Meantime London Lager 4.5% 4.8 Meantime Pale Ale 4.3% 4.8 Becks Blue (Alcohol Free) 3.8 Peroni 5.1% 5.1 Tiger 4.8% 4.9 Heineken 5% 4.9
Cider 500ml

Bulmers Original 4.5% | **5.15**
Bulmers No.17 Berry 4% | **5.15**

WHISK(€)Ψ

Single Malt Scotch

Dalwhinnie 15 Year Old 43% | 7
Speyside
Elegant, smooth and medium bodied, with a light, fruity palate and a whiff of heather on the finish

Glenlivet 12 Year Old 40% | 7.5
Speyside
Soft smooth balance of sweet summer fruits and the floral notes of spring flowers

Cragganmore 12 Year Old 40% | 7
Speyside
Rich and spicy, with a very satisfying complexity and well-sherried backbone.

Glenmorangie Original 40% | 6
Highland
Medium bodied, gently warming, with pleasant spicy notes

Bruichladdich Classic 50% | 7
Islay
Made from barley grown in Scotland and matured in American oak

Lagavulin 16 Year Old 43% | 7
Islay
The most pungent and peaty of all the Islay whiskies. Rich and complex

Talisker 10 Year Old 45.8% | 8.5
Islands
Intense coastal spicy, peaty character. A truly elemental malt

Laphroaig 10 Year Old 40% | 6.5
Islands
Full bodied, smoky gem, with seaweedy, peaty characters

Single Grain Scotch

Haig Clubman 40% | 5
Lowland
Aged entirely in bourbon casks which give sweetness as well as enticing vanilla and coconut notes

Blended Scotch Whisky

Johnnie Walker Black Label 55.8% | 6
Chivas 12 Year Old 40% | 6.5
Chivas 18 Year Old 40% | 8.5

Japanese Blended Whisky

Suntory Hibiki Harmony 43% | 9.5

Irish Whiskey

Jameson 40% | 5

Bourbon

Jack Daniels 43% | 5
Woodford Reserve 45.2% | 7.5

BRANDIES & COGNAC

Martell VS 40% | 5.5
Martell VSOP Medallion 40% | 7.5
Hennessy XO 40% | 6



TRADITIONAL AFTERNOON TEA

From 2pm to 6pm

Afternoon Tea | 15

Scones with strawberry jam and clotted cream, finger sandwiches and a selection of tea cakes. All served with tea or coffee

Add a glass of Champagne or a cocktail | 7

Two home-baked scones | 6

Served with strawberry jam and clotted cream

TEA

Whittards of Chelsea Tea | 4.5 each

London Breakfast (1886)

Earl Grey

Mayfair (Extravagant Earl Grey)

Kensington Garden (English Fruits)

China Sencha

Fine Peppermint

Baked Apple

Jasmine Flower

SOFT DRINKS

Coca-Cola / Diet Coke / Coke Zero | 3

Fanta | 3

Red Bull | 4

Fever-Tree Tonic Waters | 2.5

Mixers | 2

Juices | 3

330ml still & sparkling Water | 3.5

750ml still & sparkling Water | 4.5

COFFEE *Syrups available at 50p each*

Espresso | 3

Classic Italian coffee, rich in taste with a crema top

Double Espresso | 3.5

Latte

Rich espresso in steamed milk, with a touch of foam. Choice of full milk, skinny or soya

reg 3.5 | large 3.8

Americano

Rich full bodied espresso shot topped with hot water

reg 3.5 | large 3.8

Flat White | 3.8

Espresso with steamed milk

Iced Coffee

Your choice of above coffees over ice

Macchiato | 3.5

Double espresso shot topped with a touch of foam

Hot Chocolate | 4

Mocha

Classic hot chocolate, with added shot of espresso, your choice of cream on top

reg 3.5 | large 3.8

Cappuccino

Espresso with steamed foamy milk and a chocolate dusting

reg 3.5 | large 3.8

Baby Chino | 2

Touch of chocolate powder and hot milk with hot foam

One cannot think
well, love well,
sleep well, if one
has not dined well

Virginia Woolf

FOOD

 Vegetarian  Vegan  Hot



BREAKFAST

From 9am until 12pm

Croissant & Danish | 3
Served with a selection of preserves

Tomato & cheese
filled Croissant | 7

Eggs Benedict | 8.5
Toasted English muffin, poached eggs
with ham and hollandaise sauce

Eggs Florentine | 8.5
Toasted English muffin with poached
eggs, spinach and hollandaise sauce

Eggs Royale | 10
Toasted English muffin topped with
smoked salmon, poached egg and
smothered in rich hollandaise sauce

Three-egg omelette | 9.5
Choice of ham, bacon, cheese, onions,
mushrooms, tomato or peppers

Bacon sandwich | 8
Your choice of bread

SANDWICHES & BURGERS

All served with French fries

Sourdough Club | 13.5
Toasted triple decker with grilled
chicken breast, lettuce, tomato,
mayonnaise, bacon and egg

Egg Mayo | 8
Egg mayo and watercress
on seeded bloomer

Hummus Wrap | 10 
Smoked paprika hummus and
roasted vegetable wrap


6oz Gloucester Burger | 14
Beef burger, aged cheddar, club sauce

Halloumi Burger | 14 
Grilled Halloumi, Portobello
mushroom, harissa mayo

SALAD & STARTERS

Soup of the day | 7.5
With crusty bread

Classic Caesar salad | 12
Baby gem lettuce with Caesar
dressing, crisp herb croutons
and shaved Parmesan
Add chicken  / avocado | 2.5

Superfood grain salad | 12 
Quinoa, scorched feta, sunflower seeds,
flax seeds, pomegranate and parsley

MAINS

Beef short rib
& Stilton Pie | 15
Slow-woked beef, topped with Stilton
and baked with a puff pastry lid

Wells Farm
8oz sirloin steak | 23
With spiced butter and chips

Battered cod and chips | 14.5
With crushed minted peas
and tartare sauce


Chicken Tikka Masala | 16
With steamed rice, naan bread,
mango chutney

Grilled salmon fillet | 14.5
With braised cannellini beans,
kale, tomato and rosemary

Chickpea
& Aubergine Madras | 4.5 
with cumin rice, poppadom
and mango chutney

PASTA

Wild mushroom
& chestnut tortellini | 13.5
With mushroom sauce, Parmesan

Tomato & mozzarella
dumplings | 12 
Sautéed tomato and mozzarella
dumplings, kale pesto

Penne bolognese | 12
Beef ragu cooked with tomatoes
and herbs, with penne pasta



YOUNG DINERS MENU

Hummus 6.5  <i>with carrot and cucumber sticks</i>	Penne pasta 8 <i>with cheese or tomato sauce</i>	Ice Cream Selection 5
Grilled ham & cheese sandwich 6.5	Mini burgers 8 <i>with chips</i>	Chocolate Brownie 5 <i>with vanilla ice cream, chocolate sauce</i>
Grilled chicken breast 8 <i>with seasonal vegetables and gravy</i>	Cod goujons 8 <i>with chips and tartare sauce</i>	


PIZZA

Margherita | 12 
with cherry tomatoes, basil pesto and rocket leaves
Add additional toppings | 1.5 per topping

Chevre | 14 
goats' cheese, sautéed mushrooms

Pepperoni | 14
with chilli flakes and oregano

SIDES *any 3 sides for £9*

- Chips | 3.95
- Onion rings | 3.95
- Garden salad, vinagrette| 3.95
- Honey-roasted parsnips and carrots | 3.95 



BUGIS STREET BRASSERIE

Hot and sour soup 酸辣湯 7 <i>With shredded chicken, shrimps, tofu, mushrooms and bamboo shoots</i>	Won ton soup 云吞湯 7 <i>Parcels of minced marinated pork and prawn in clear chicken stock</i>
Crab meat and Sweetcorn soup 蟹肉粟米湯 7	Salt and pepper squid  椒盐鲜鱿 9
Vegetarian spring rolls  素菜春卷 8	Hainanese chicken rice 海南雞飯 15.5 <i>Poached corn-fed chicken served with broth and chicken-flavoured rice</i>
Fried Beehoon 星州炒米 13 <i>Stir-fried vermicelli, pork, seafood,egg and vegetables</i>	Penang char kway teow 檳城炒粿條 13  <i>Flat rice noodles stir fried with chinese pork sausage, prawns, fish cake and bean sprouts</i>
Singapore laksa  新加坡喇沙 14 <i>Thick vermicelli, seafood, chicken and boiled egg in spicy coconut soup</i>	Nasi lemak  咖喱雞椰汁飯 15.5 <i>Coconut rice, crispy anchovies, chicken curry, boiled egg, peanuts, and chilli sambal paste</i>
King prawn fried noodles 大蝦炒面 16  <i>Stir fried egg noodle with king prawns, beansprout, sliced onions and spring onions</i>	Stir-fried mixed vegetables 炒杂菜 9  <i>Broccoli, snow peas, bean sprouts, carrots and baby corn</i>
Sautéed English broccoli  蒜茸炒西兰花 9 <i>with garlic sauce</i>	

DESSERT

**Selection of ice
creams or sorbet | 2.5**
with berry coulis

Seasonal fruit salad | 6.5 
with sorbet

Baked vanilla cheesecake | 7.5
with soft spiced pear compote

Bramley apple pie | 7.5
with clotted cream

Chocolate brownie | 7.5
*with vanilla ice cream
and chocolate sauce*

Charles M. Schulz

**All you need is
love. But a little
chocolate now and
then doesn't hurt**



Please be advised that allergens may be present in our kitchens. If you are an allergen sufferer, please ask your server for more detailed information. Our recipes are subject to change, therefore you are advised to check allergen information on every visit.

All spirits are served in 25ml, fortified wines in 50ml. Wines are served in 175ml and 250ml. A measure of 125ml is available on request. All prices include VAT and a discretionary service charge of 10% will be added to your bill.