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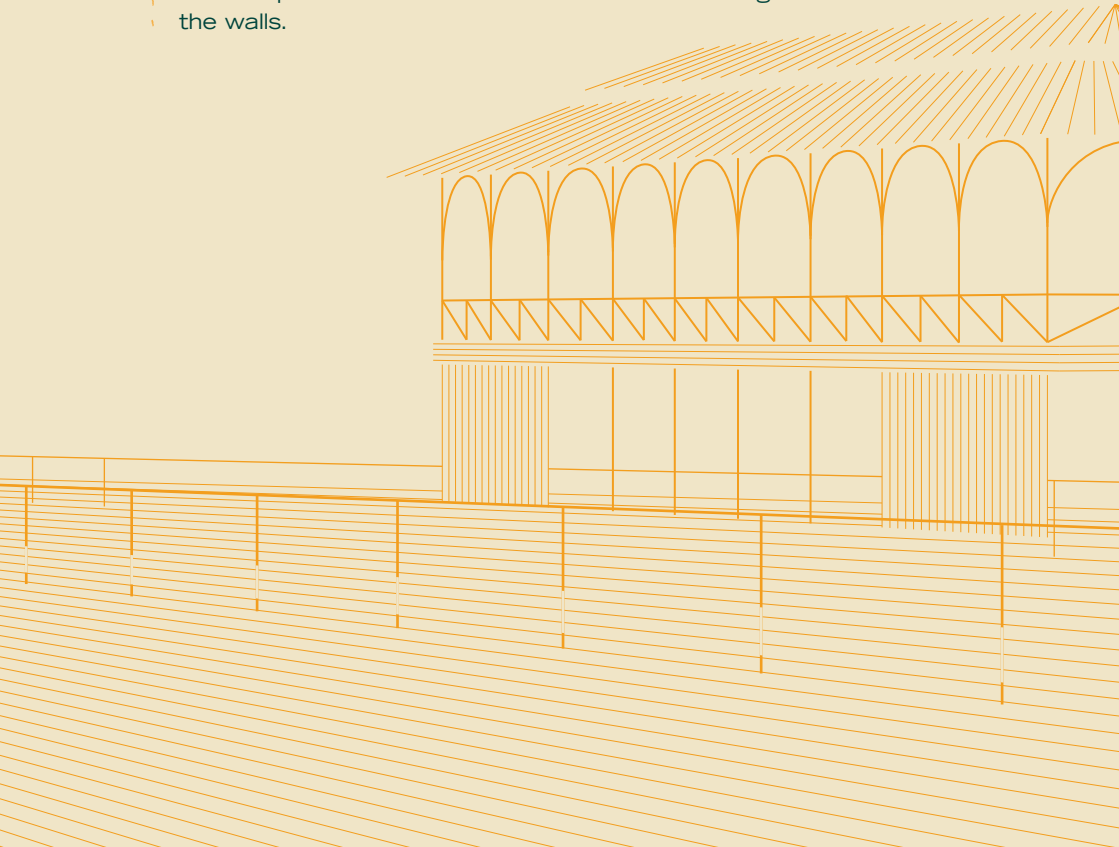
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FARRER
HORSE

Our Story

Farrer Horse shares the exuberant merrymaking that defined Farrer Park Racecourse, Singapore's first-ever horse-racing venue in the 1840s. The race course was an iconic landmark, celebrated for being a place where people of all walks of life and backgrounds gathered to have fun.

Finding home in this well-preserved shophouse, Farrer Horse spans two stories and serves up playful Asian-inspired dishes and imaginative cocktails inspired by thoroughbred horses that graced the track and derbies worldwide. You will see that equestrian green and tangerine were chosen to enrich the interiors of Farrer Horse and Stable, as an ode to the turf course and terracotta roofs of colonial buildings from the era. Every tiny attention to detail had been thought of in the design of the space, from the grandiose bar to the archival photos of the former racecourse adorning the walls.





HAPPY HOUR (12pm - 7pm Daily)

By the Bucket

ASAHI (Bucket of 5)

35

CORONA (Bucket of 5)

35

KRONENBERG (Bucket of 5)

35

By the Pint

GUINNESS

10

HEINEKEN

10

By the Glass

GIN (Roku)

12

VODKA (Kettle One)

12

TERMS & CONDITIONS

- Not valid with other ongoing promotions, offers or discounts.
- Promotional vouchers, coupons cannot be used with this promotion.
- Promotion is valid for the above stated items and duration only.
- Farrer Horse Pte Ltd reserves the right to amend terms and conditions without prior notice.



Salads



SPICED BUTTERNUT PUMPKIN SALAD

Roasted pumpkin with spices, spinach salad, couscous, baby radish, takuan, dried cranberries served with honey mustard vinaigrette dressing

12

JAPANESE TEMPTATION SALAD

Breaded prawns served in mesclun salad, japanese cucumber, cherry tomatos, takuan, baby radish & topped with goma dressing

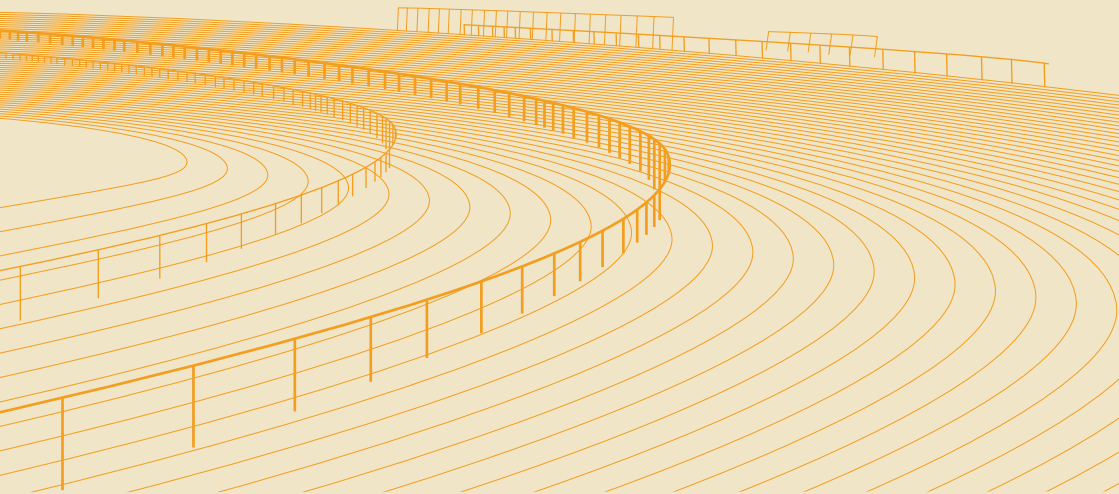
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FARRER HORSE SALAD

Chickpeas in mesclun salad, crispy tau pok, falafel, japanese cucumber, takuan, cherry tomatoes, hazelnut crush & served with homemade rojak sauce

16



Chef's Recommendation



Spice Level



Vegetarian

Please let us know if you have any dietary requirements.
All prices subject to service charge & GST.

Bar Bites

	MARINER'S CATCH Asian style deep fried prawns in mango yoghurt seasoning topped with black sesame seeds	14
	SURF & TURF PIE TEE Pie tee cups stuffed with smoked duck & prawn, homemade coleslaw & a drizzle of rojak sauce	16
	ARRABIATA BEEF MEATBALLS Marinated beef meatballs in Arrabiata sauce served with spicy crackers	18
	JOCKEY CHICKEN WINGS Korean chicken wings, served with a choice of honey soy garlic sauce or gochujang sauce	15
	KARAAGE WITH FURIKAKE Fried bite size boneless chicken, sprinkled with furikake with a side of spicy togarashi mayo	12
 	PAPAD & DIPS Crispy papadams served with 3 of our housemade dips	14
	RAINBOW SWEET POTATO FRIES Tri-coloured crispy sweet potato fries	12

 Chef's Recommendation Spice Level Vegetarian

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Entrées

 	OTAH RAVIOLI Fish & prawn otah ravioli in a creamy coconut chilli padi sauce	26
	KAPITAN WITH NETS Creamy chicken kaffir lime curry served with traditional lace crepes	24
	CARIBBEAN CATCH Pan-fried red snapper fillet, served with couscous, confit cherry tomato, brussels & alfalfa sprouts, homemade cereal crumble & spicy chien sauce	26
	SALAD & TEA Spicy fermented tea salad with crunchy nuts, pulse, dried prawns & pomegranate (Vegetarian option available)	18
	STALLION BURGER Premium beef patties on a toasted sesame bun, bacon, caramelised onions, cheese, mixed salad, sambal mayo served with sweet potato fries & mixed salad	24
	OLD-FASHIONED BEEF STEW Tomato based beef stew served on focaccia bread	22
	SIGNATURE LAMB LOLLIPOPS Succulent lamp chops done to perfection with roasted potatoes & baked vegetables	32
	THE MEATLESS BURGER Delicious vegetarian burger patty served with mixed salad and sweet potato fries	22

 Chef's Recommendation

 Spice Level

 Vegetarian

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*Desserts***VANILLA BEAN PANNA COTTA**

Panna cotta with madagascar vanilla beans, raspberry coulis, berries & ginger flower sand

18

BANANA CAKE

Upside down banana cake, peanut spread, sesame brittles, pomegranate with strawberry sauce

16

CHOCOLATE CAKE

Chocolate cake served with vanilla ice cream

12

*Add Ons***ASIAN STYLED RICE**

6

SAUTEED VEGETABLES

6

ROTI JALA (3 PIECES)

3

PAPADAM

4



Whisky

	Gls	Btl
JAMESON	16	170
JIM BEAM	16	
SINGLETON DUFFTOWN 12YR	18	

Rum

	Gls
PLANTATION 3 STARS WHITE	18
PLANTATION ORIGINAL DARK	18

Gin

	Gls
ROKU	18

Vodka

	Gls
KETTEL ONE	16

Beer

	Gls	Btl
HEINEKEN	13	
GUINNESS	15	
CORONA		12

Cider

	Btl
MAGNERS	13

Wine

	Gls	Btl
ASTORIA LOUNGE PROSECCO (Italy)	15	70
ASTORIA PROSECCO ROSE (Italy)	15	70
BERSANO MOSCATO (Italy)	15	70
SAINT CLAIR MARLBOROUGH PINOT NOIR (New Zealand)	16	85
SAINT CLAIR MARLBOROUGH CABERNET MERLOT (New Zealand)	16	85
SAINT CLAIR MARLBOROUGH SAUVIGNON BLANC (New Zealand)	16	85
SAINT CLAIR MARLBOROUGH RIESLING (New Zealand)	16	85
OMAKA PINOT NOIR (New Zealand)		99
WAIRAU SAUVIGNON BLANC (New Zealand)		109

Coffee

	Gls
ESPRESSO	5
AMERICANO	5
FLAT WHITE	5.5
CAPPUCCINO	6
CAFÉ LATTE	6
MOCHA	6.5
HOT CHOCOLATE	6.5

Tea

	Gls
INDIAN CHAI	6.5

Soda

	Gls
COKE	5
COKE LIGHT	5
COKE ZERO	5
GINGER ALE	5
ICED GREEN TEA	5
ICED LEMON TEA	5
SODA	5
SPRITE	5
TONIC	5

Juices

	Gls
APPLE	5
CRANBERRY	5
LIME	5
ORANGE	5
PINEAPPLE	5

Water

	Gls
ACQUA PANNA	6
SAN PELLEGRINO	6