



Boaters Bar

SIGNATURE SKEWERS

Char-grilled to perfection and served in pairs.

MEAT

Black Angus Beef (200-days grain-fed) 🍖	\$14
Chicken Thigh	\$12
Kurobuta Pork Belly 🐷 <i>wasabi ponzu</i>	\$12
Lamb 🍖 <i>chipotle</i>	\$12
Spanish Pork Jowl 🐷 🍖 <i>chipotle</i>	\$14

SEAFOOD 🐟

King Salmon <i>housemade mint chimichurri</i>	\$14
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VEGETARIAN 🌱

Veggie Medley <i>seasonal veggies with sea salt</i>	\$12
Watermelon Halloumi <i>balsamic-glazed</i>	\$12

FIRE-CRUSTED FLATBREADS

Thin, crispy, and flame-kissed—artfully charred, dangerously addictive.

Goguma Bacon Supreme 🐷 <i>Korean sweet potato, streaky bacon, sweet corn, onion, fresh mozzarella, Japanese mayonnaise</i>	\$26
Margherita 🌱 <i>basil, fresh tomato sauce, fresh mozzarella</i>	\$22
 Slow-braised Beef Cheek and Iberico Chorizo 🐷 <i>beef cheek, Iberico chorizo, jalapeños, onion, fresh mozzarella, barbecue sauce</i>	\$26
Teriyaki Chicken <i>caramelised onion, sweet corn, fresh mozzarella, seaweed, Japanese mayonnaise</i>	\$24

ONE°15 MEMBERS
15% OFF TOTAL BILL*

*Not applicable for happy hour drinks.

SMALL BITES & BAR SNACKS

Moor-ish bites, made for fingers and worth fighting (politely) over.

 Beef Fat Potatoes <i>parmesan</i>	\$12
Char-grilled Garlic Red Sea Prawn 🐟 <i>(5 pieces)</i>	\$28
House-smoked Bacon Steak (150g) 🐷 <i>served with mixed salad</i>	\$16
Grilled Moon Scallops 🐟 <i>furikake, chilli oil, chives</i>	\$18
Fried Octopus 🐟 <i>housemade mayonnaise</i>	\$18
Korean-style Mid-wings 🍖 <i>housemade gochuchang ketchup, sesame seeds, scallions</i>	\$18
Oven-baked Oyster Gratin (4 pieces) 🐟 <i>miso aioli, chipotle sauce, fresh mozzarella</i>	\$24
Shio Shoestring Fries 🌱 VEGAN	\$12
Truffle Shoestring Fries 🌱 <i>parmesan</i>	\$16
 Umami Edamame 🍖 <i>tôgarashi, shoyu, garlic</i>	\$16
Soy-glazed Aubergine Crisps 🌱 <i>chives</i>	\$14
Additional Sauce	\$2



Signature

🐷 Pork

🐟 Seafood

🌱 Vegetarian

🌱 Vegan

🍖 Spicy

Prices are subject to service charge and prevailing goods and services tax. ONE°15 Members enjoy 10% service charge waiver.

FROM THE GRILL

Straight from the flames, with flavours that burst brighter than our sunsets.

 Boaters Black Angus Burger	\$20
<i>Angus beef patty, shredded cabbage, tomatoes, housemade sauce, charcoal bun, served with shio shoestring fries</i>	
Barbecue Pulled Pork Burger 	\$20
<i>slow-cooked barbecue pulled pork, tomatoes, lettuce, okonomi sauce, housemade sauce, served with shio shoestring fries</i>	
Smokehouse Chicken Burger	\$18
<i>grilled free-range chicken thigh, pickled slaw, harissa mayonnaise, charcoal bun, served with shio shoestring fries</i>	
Catch of the Day (whole fish, 600g)  	
<i>grilled with sea salt, housemade mint chimichurri</i>	
Seabass	\$36
Sea Bream / Red Snapper	\$45

LAVA-STONED

Hot lava stone sizzlers served tableside—guaranteed to turn heads.

Limited servings available, comes with your choice of side.

USDA Prime Flat Iron (250g)	\$48
<i>smoked sea salt, garlic kombu butter</i>	
Angus Ribeye (250g)	\$38
<i>smoked sea salt, garlic kombu butter</i>	
Barramundi Fillet  	\$28
<i>garlic kombu butter, lemon</i>	
Grilled Halloumi with Truffle Honey 	\$26

CHOICE OF SIDE

Aligot (Creamy Mashed Potato with Cheese) 
Mixed Greens Salad with Citrus Vinaigrette 
Shio Shoestring Fries 
Grilled Broccolini with Parmesan 

ADD-ON SIDES

Garlic Flatbread 	Grilled Broccolini with Parmesan 	Mixed Greens Salad with Citrus Vinaigrette 	Aligot (Creamy Mashed Potato with Cheese)
\$10	\$10	\$10	\$10

DESSERT

Decadently sweet finales—calories you'll happily commit to.

Tiramisu	\$12
Chocolate Lava Cake	\$14
<i>vanilla ice cream</i>	

HAPPY HOURS 5PM – 8PM

\$10 PER GLASS

Tiger Draught (Pint), Prosecco,
House Wines and Spirits



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 Seafood

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 Vegan

 Locally-produced

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