

**HAVE THE FREEDOM  
TO EAT WHAT YOU WANT  
TO EAT.**

**THE BUTCHER'S WIFE  
DEFIES CONVENTION WITH  
BRAVE, CONTEMPORARY  
COOKING THAT MAKES  
YOUR HEART SING AND  
YOUR STOMACH SMILE.**

**100% GLUTEN-FREE,  
MULTI-LAYERED,  
IMAGINATIVE AND YES,  
GREAT FUN.**

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## BUBBLES

GLERA **Prosecco Andreola** Verv **ITALY** BTL 75 CARAFE 38 GLS 15

LAMBRUSCO DI SORBARA **Paltrinieri Radice** **ITALY** BTL 85

CHAMPAGNE BLANC DE BLANC BRUT **Jaques Lassaigue** Vignes De Montgueux **FRANCE** 150

## ROSÉ

SYRAH | GRENACHE **Pascal Chalon** Rosé **FRANCE** BTL 90 CARAFE 45 GLS 18

## WHITES

- CHARDONNAY | MACABEO | SAUVIGNON BLANC **Viñas Del Vero, Luces SPAIN** BTL 75 CARAFE 38 GLS 15
- CHENIN | GEWURZ | GRUNER | RIESLING **Alpha Box&Dice, Kit&Kaboodle AUSTRALIA** BTL 80 CARAFE 40 GLS 16
- MUSCADET **Domaine Pierre Luneau-Papin, La Grange FRANCE** BTL 80 CARAFE 40 GLS 16
- RIESLING **Christopher Hoch, Hollenburger AUSTRIA** BTL 90 CARAFE 45 GLS 18
- CHARDONNAY **Punt Road AUSTRALIA** BTL 110
- CLAIRETTE **Eric Texier, Adele FRANCE** BTL 110
- Chenin **Catherine et Pierre Breton, La Dilletante FRANCE** BTL 115
- GRENACHE | MACABEU **Jean Philippe Padie, Fleur de Cailloux FRANCE** BTL 115
- GARGANEGA **Graziano Pra, Otto ITALY** BTL 120
- SAUVIGNON BLANC **Vincent Gaudry, Tournebride FRANCE** BTL 145
- CHARDONNAY **Domaine Guillot Broulx, Les Combettes FRANCE** BTL 145

All prices are subject to 10% service charge and prevailing government taxes  
This menu is for your reference only. Please contact us for our latest menu

## REDS

MALBEC	<b>Altos Las Hormigas, Classico</b>	<b>ARGENTINA</b>	BTL 80	CARAFE 40	GLS 16
CORVINA VERONESE   RONDINELLA   MOLINARA	<b>Valpolicella, Classico</b>	<b>ITALY</b>	BTL 80	CARAFE 40	GLS 16
GRENACHE	<b>Domaine Du Trapadis</b>	<b>FRANCE</b>	BTL 85	CARAFE 43	GLS 17
GAMAY	<b>Domaine Dupasquier</b>	<b>FRANCE</b>	BTL 95	CARAFE 48	GLS 19
CABERNET SAUVIGNON   MERLOT	<b>Blind Corner, Rouge</b>	<b>AUSTRALIA</b>	BTL 110		
NEBBIOLO	<b>Conti Sertori Salis</b>	<b>ITALY</b>	BTL 115		
BLAUFRAKISCH	<b>Moric</b>	<b>AUSTRIA</b>	BTL 115		
CINSAULT	<b>De Martino, Viejas Tinajas</b>	<b>CHILE</b>	BTL 130		
PINOTAGE	<b>David&amp;Nadia</b>	<b>SOUTH AFRICA</b>	BTL 130		
NEROD'AVOLA   FRAPPATO	<b>Arrianna Occhipinti, SP68</b>	<b>ITALY</b>	BTL 130		
MERLOT   CABERNET FRANC	<b>GuibotlaFourvielle, Puisseguin-Saint-Emilion</b>	<b>FRANCE</b>	BTL 130		
TEROLDEGO	<b>Elisabetta Foradori, Rotaliano</b>	<b>ITALY</b>	BTL 130		
CABERNET FRANC	<b>Catherine&amp;Pierre Breton, Nuits d'Lvresse</b>	<b>FRANCE</b>	BTL 140		
CARIGNAN   GRENACHE   SYRAH	<b>Domaine Leon Barral, Jadis</b>	<b>FRANCE</b>	BTL 150		
PINOT NOIR	<b>Charles Audoin, Les Favieres</b>	<b>FRANCE</b>	BTL 155		
NEBBIOLO	<b>Roagna, Paje</b>	<b>ITALY</b>	BTL 350		

## COCKTAILS

- Bloody Mary** vodka, lemon, spice mix, tomato mix 20  
**Yuzu Bellini** peach puree, yuzu juice, prosecco, sugar syrup 20  
**Rhubard&Strawberry Spritz** R&S aperol, prosecco 20  
**Elderflower Sour** vodka, lillet blanc, st.germaine, sugar syrup, lemon, egg white 20  
**Silver Pineapple** rum, white wine, pineapple juice, lime juice, sugar syrup 20  
**Sunbird** gin, aperol, sloe gin, lemon juice, raspberries, sugar syrup 20  
**Port Royal** bourbon, port, lemon juice, sugar syrup, peychauds 20  
**Blue Moon** vodka, blueberry juice, lemon juice, gomme, basil leaves, blueberries 20  
**Pineapple&Pepper** pepper tequila, pineapple juice, lemon juice, gomme 20  
**You Got Me** vodka, sweet vermouth, beetroot, lemon juice, agave, orange flower water 20

## CIDER

- Green Goblin Apple Cider** Winscombe, England 500ml BTL 20

## BEER

- Vegabond Pale Ale** 18  
**Estrella Galicia Lager** 16

## MOCKTAILS

- Earl Grey&Passion Fruit Tea** passionfruit syrup, almond syrup, lime, earl grey tea 10  
**Garden Lemonade** elderflower, lemon, cucumber, mint, soda 10  
**Moroccan Punch** english breakfast tea, cinnamon, orange, mint 10

## GIN

Beefeater 12  
Beefeater 24 14  
Hendrick's 16  
Monkey 47 18  
Monkey 47 Sloe 18

## VODKA

Absolut Blue 12  
Grey Goose 14  
Absolut Elyx 16

## RUM

Havana Club 3yrs 12  
Myers Dark Rum 12  
Havana Club 7yrs 14  
Ron Zacapa 16

## TEQUILA

Olmeco Reposado 12  
Patron XO Cafe 12  
Olmeco Altos Reposado 14  
Tequila Cabeza Blanco 14

## WHISKY

**Monkey Shoulder Scotch** 14

**Chivas Regal 12yrs** 14

**Makers Mark** 14

**Aberlour 12yrs Double Cask** 16

**Ardberg 10yrs Single Malt** 16

**Glenfiddich** 16

## BRANDY

**Baron Otard VSOP** 16

**Pierre Ferrand 1840 Cognac** 16

**Martell Cordon Bleu** 30

## APERITIF

**Aperol** 12

**Campari** 12

**Cointreau Blood Orange** 12

**Dom Benedictine** 12

## PORT & SHERRY

**Dow's Fine Tawny Port** 12

**Tio Pepe Sherry** 12

## JUICES

**Miles Beyond** almond milk, banana, orange, chocolate, honey 12

**Coco Loco** coconut water, agave, almond milk, pineapple 12

**Soul Sauce** coconut water, raspberries, ginger, lemongrass, honey 12

**Sailor Man** spinach, kiwi, orange, pineapple, carrot 12

**Evergreen** garden pea, celery, green apple, kiwi, rocket 12

**Cranberry Juice | Blueberry Juice | Orange Juice | Apple Juice 8**

## COFFEE

**Espresso | Ristretto 4.5**

**Macchiato | Piccolo | Long Black 5.5**

**Flat White | Latte | Cappuccino | Long Macchiato 6.5**

**Mocha | Hot Chocolate 7**

+1.00 for iced coffee

## TEA

**Choco Truffle Mint | Yuzu Kukicha | French Breakfast 7**

**Peppermint | Apple Chamomile | Duchess Grey 7**

## MISC

**Acqua Panna Still Water 8**

**San Pellegrino Sparkling Water 8**

**Coca-Cola | Coca-Cola Light | Ginger Ale | Tonic 7**

**Homemade Lemonade 7**