



MENU

OPENING HOURS:
Open Daily
Lunch: 11:30am - 2:30pm
Tea Time: 2:30pm - 5:30pm
Dinner: 5:30pm - 1:00am

Starters

- SOUP OF THE DAY 8
- BELACAN POTATO CUBES 8
US potatoes and sweet potatoes, tossed with homemade belacan chilli
- HOT SAUCE DRUMMERS 8
tossed with sweet glazed chilli
- CRISPY PORK EARS 8
tossed with curry seasoning
- CRACKLING SIEW YOKE 10
with Dijon mustard, raspberries, and Thai chilli sauce
- TWIN BEEF BADDIES (2 PCS) 8
chargrilled mini patties with sriracha mayo, gherkin, lettuce, Assam caramelised onions
- BEEF RIBEYE SANDWICHES 16
chargrilled ribeye with fresh white toasts and chilli mayo
- MIXED FOREST MUSHROOM SOUP 8
served with garlic toast
- ROUTE 65 HOUSE SALAD 8
mesclun mixed with fresh cucumber, tomatoes, onion tossed with shallot goma dressing

Bar Bites

- MULAN-CHEON MEAT FRIES 8
served with sriracha mayo
- HAR CHEONG GAI GAI WINGS 8
with chicken rice chilli sauce
- CHARGRILLED CHICKEN SATAYS 10
with fresh cucumber, red onions, peanut sauce
- MAKE NO ME-STEAK 14
pan-seared marinated beef ribeye, grilled to your perfection
- SPICED POPCORN CHICKEN 8
crispy chicken bites tossed with asian spice & spicy powder
- SPICY TEMPURA-BATTERED FRIES 9
- SALTED KOMBU SEAWEEED FRIES 9
- TRUFFLE PARMESAN FRIES 10
- CLASSIC FRIES 5
served with Himalayan pink salt
- GOLDEN TRIANGLE SAMOSAS (6 PCS) 5
all-time favourite curry potato wrapped in triangle-filled pastry
- SPRING ROLLS (6 PCS) 5
braised turnip wrapped in a roll

Sides

- SHOESTRING FRIES 5
- MIXED SALADS 5
- EMPING/BITTER CRACKERS 5
- FRAGRANT JAPANESE RICE 2
- BELACAN POTATO CUBES 4
- GARLIC MASHED POTATOES 4



Main Course

- GRILLED BEEF STEAK DONBURI 16
with pickled vegetables and poached eggs
- GRILLED RIBEYE 24
grilled to perfection of your choice, served with house salad and homemade garlic mashed potatoes
- SUPERSTAR BEEF RENDANG 25
24H braised short rib served with nasi goreng, crackers and pickled vegetables
- ROUTE 65 SPICY BEEF BURGER 16
150g grilled beef patty with chilli mayo, sauteed onion, cheddar cheese, and glazed soy chilli. Served with french fries.
- PAN-SEARED SALMON FILLET 18
Asian-spiced salmon served with wok-fried sambal asparagus & cheese belacan sauce
- SLIPPER LOBSTER LINGUINE 16
with semi-dried tomatoes and bird's eye chilli
- SPICY PORK & PRAWN LINGUINE 16
with sliced pork belly, tiger prawns, Indonesian soy chilli sauce
- GRILLED HALF-SPRING CHICKEN PANGGANG 16
served with belacan potatoes, pickled vegetables, and homemade dark spicy sauce
- ROUTE 65 FRIED RICE 16
with chicken satays, chicken drumlets, crackers, pickled vegetables, and sunny eggs
- SIGNATURE HOKKIEN MEE 16
wok-fried with tiger prawns, squids, siew yoke pork, and homemade sambal belacan
- ST LOUIS GRILLED PORK RIBS 34 (whole) / 18 (1/2)
grilled St. Louis pork rib glazed with Balinese style BBQ sauce. Recommended to add on sides.

Kids Menu

kids below 12 enjoy a free meal from our kids menu with every main course purchased! Available on weekends only.

- MINI FISH & CHIPS 8
- MINI CHEESE BURGER WITH FRIES 8
- CHICKEN BOLOGNESE PASTA 8
- BACON CARBONARA LINGUINE 8
- EGG FRIED RICE WITH NUGGETS 8
- MARGHERITA PIZZA 8

*includes complimentary fruit juice

Pizzas

- +65 PIZZA 16
luncheon meat and pineapple topped with melted cheese
- SIEW YOKE PIZZA 16
signature crispy pork belly on glazed unagi topped with melted cheese
- PEPPERONI PIZZA 16
sliced smoked pork Pepperoni on homemade basil tomato sauce topped with melted cheese
- SMOKED DUCK PIZZA 16
sliced smoked duck breast, Japanese cucumber on sweet soy sauce, topped with melted cheese
- MARGHERITA PIZZA 14
sliced tomatoes on homemade basil tomato sauce topped with melted cheese
- TRUFFLE MUSHROOM PIZZA 18
mixed mushrooms on homemade basil tomato sauce topped with melted cheese and truffle oil

For Sharing

- ROUTE 65'S MEAT PLATTER 46
Balinese grilled pork ribs, half chicken panggang, and char-grilled ribeye
- GOLDEN TRIANGLE ASIAN DELIGHTS PLATTER 28
har cheong gai chicken wings, chicken satays, spring rolls, and samosas
- CHEESY LOBSTER CARROT CAKE 20
with chopped pickled raddish, slipper lobster, pork floss, and belacan cheese sauce
- REUNION FEAST PLATTER 48
any two pizzas of your choice, chicken drumlets, and tempura-battered fries
- OVEN-BAKED BEEF TOMAHAWK 128
served with french fries, mesclun, and signature trio dipping sauce



Dessert

- DIPPING DONUTS 8
mini donuts served with signature flavoured trio dip - bandung, kaya & peanut
- CRÈME BRÛLÉE 10
flame-torched with cassonade & gula melaka. Served with coconut ice cream
- DESSERT OF THE DAY 10
Feel free to ask our service staff

🌶️: Spicy 🌿: Vegetarian 🍴: Chef's Recommendation

MENU

Burger+BBT Sets

Each burger is served with fries and Route 65 Bubble Milk Tea

BEER-BATTERED FISH crispy fish fillet with homemade tartar, chilli mayo, tomato, onion, lettuce	9.90
CRISPY CHICKEN crispy chicken with chilli mayo tomato, onion, lettuce, chipotle sauce	9.90
THRILL GRILL CHICKEN SHROOMS grilled chicken with mixed mushrooms, chilli mayo tomato, onion, lettuce, chipotle chilli sauce	11
MULANG CHEON MORNING grilled luncheon meat with bacon, scramble egg with chilli mayo, tomato, onion, lettuce	12
ROUTE 65 SPECIALTY SOY BEEF grilled beef patty with chilli mayo, tomato, onion, lettuce, smoked cheddar cheese & soy chilli glazed	12
SMOKIN' BEEF SHROOMS grilled beef patty with mixed mushroom, chilli mayo, tomato, onion, lettuce, cheddar cheese	13
MULANG CHEON BEEF grilled beef patty with luncheon meat, chilli mayo, tomato, onion, lettuce, cheddar cheese	13
BACON & EGG BEEF grilled beef patty with bacon, overeasy egg, chilli mayo, tomato, onion, lettuce, cheddar cheese	14
HUNGRY HERBIVORE portobello mushroom, asian fried tau kee with tomato, onion, lettuce, cheddar cheese	14
SUPERIOR PORK RIB USA slow-cooked & grilled pork rib easy pull-off bones with chilli mayo, tomato, onion, lettuce, soy chilli sauce	20

Donburi Sets

Complete your meal with a bubble tea OR soup From \$1.90

CRISPY CHICKEN DONBURI WITH DDO SAUCE crispy chicken with Japanese fragrant rice, poached egg, sauteed mushroom, sweet soy sauce, chilli mayo	10.90
GRILLED TERIYAKI FISH DON baked teriyaki Pacific dory fillet with Japanese fragrant rice, poached egg, sauteed mushrooms	10.90
SHOYU ONKONK DON stir-fry sliced pork belly with Japanese fragrant rice, poached egg, sauteed mushroom, sweet shoyu, salted fermented beans, chilli, onion, cabbage, tomatoes, spring onions	12.90
KUNG POW SHRIMP & CRISPY BACON DON kung pow shrimp & streaky bacon with Japanese fragrant rice, poached egg, sauteed mushroom, chilli, onion, cabbage, tomatoes.	13.90
BAKED PORTOBELLO MUSHROOM DON portobello strips with shimeji mushroom, button mushroom, poached egg, chilli, onion, cabbage, tomatoes, shoyu sauce	13.90
SEAFOOD CREAM LAKSA DON cream laksa sauce on prawns, squids, clams, Japanese fragrant rice, poached egg, garlic, onion, chilli	14.90
JUICY BEEF RIBEYE DON grilled ribeye with Japanese fragrant rice, salted mustard vegetables, mixed mushrooms, poached egg	15.90
SHOYU GLAZED NORWEGIAN SALMON DON shoyu glazed Norwegian salmon with Japanese fragrant rice, mixed mushrooms, poached egg	15.90
FOIE GRAS BEEF RIBEYE DON foie gras, beef ribeye cubes, Japanese fragrant rice, stir-fry with onion, mixed mushrooms, cabbage, tomatoes, poached egg, bonito brown flakes	23.90

COMPLETE YOUR MEAL (Donburi Sets)

Route 65 Specialty Bubble Milk Tea OR Oolong Milk Tea	1.90
Other BBT oolong caramel milk tea / earl grey lemon tea / passion fruit lemon tea / black lemon tea / taro milk tea / chocolate milk tea / honeydew milk tea	2.50
Clam Chowder	3
Mushroom Soup	3
Ebi Gyoza (3 pcs)	2.50
ADD-ONS	
Poached Egg	1
Streaky Bacon (2 pieces)	1.50
Sauteed Mixed Mushrooms	2
Crispy Chicken	3
Fish Fillet	3
Pan Seared Foie Gras	10
Grilled Ribeye	10



🔪 : Spicy 🌿 : Vegetarian 🍴 : Chef's Recommendation



BEVERAGE MENU

OPENING HOURS:
Open Daily
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Wine

Red Wine	H/H	Reg	Bottle
Housepour Red (Noblesse Merlot 2019) (CHI)	\$5	\$10	
Terrazas de los Andes Altos Del Plata Cabernet Sauvignon 2016 (ARG)	\$10	\$14	\$55
Domaine Bouquet Malbec 2018 (ARG)			\$65
Tiki Marlborough Single Vineyard Pinot Noir 2014 (NZ)			\$75
Buronga Hill Cabernet Sauvignon 2017 (SE, AUS)			\$75
Vidal Fleury Cotes Du Rhone Rouge 2016 (FRA)			\$75
Poggio De Vinci Chianti 2018 (ITA)			\$65
Lunardi Merlot 2019 (ITA)			\$65

White Wine	H/H	Reg	Bottle
Housepour White The Harbour Sauvignon Blanc 2019 (SE, AUS)	\$5	\$10	
Terrazas de los Andes Altos Del Plata Chardonnay 2018 (ARG)	\$10	\$14	\$55
Buronga Hill Sauvignon Blanc 2018 (SE, AUS)			\$65
Heritage Road Riesling 2018 (SE, AUS)			\$70
Vidal Fleury Cotes Du Rhone Blanc 2017 (FRA)			\$70
Copperstone Creek Chardonnay 2019 (SE, AUS)			\$65
Casa Lunardi Pinot Grigio 2018 (ITA)			\$65
Bottega Pinot Grigio Venezia 2018 (ITA)			\$70

Bubbles	H/H	Reg	Bottle
Chandon Rose			\$100
Rionda Prosecco DOC	\$10	\$15	\$70
Rionda Moscato DOC	\$10	\$15	\$70
Moet & Chandon Imperial Brut			\$150

Asian Spirits

Sake & Umeshu	H/H (45ml)	Reg (45ml)	Bottle (720ml)
Yuzu Umeshu Wakayama	\$5	\$10	\$90
Yoshinogawa Gensen Umeshu Niigata			\$90
Akai Umeshu Wakayama			\$90
Yuki No Boshu Yamahai Honjozo Akita			\$90
Dassai Junmai Daiginjo 45 Yamaguchi			\$120
Dassai Junmai Daiginjo Migaki Sanwari Kyubu 39 Yamaguchi			\$180
Gazanryuu Daiginjo Kisaragi Yamagata			\$120
Seikyo Maboroshi Junmai Daiginjo Hiroshima			\$120
Kikuhime Kinken Junmai Ishikawa			\$120

Sparkling Sake	H/H	Reg	Bottle
Yoshinogawa Sakagura No Awayuki (300ML) Niigata			\$35

Soju	H/H	Reg	Bottle (320ml)
Jinro Green Grape			\$18
Jinro Plum			\$18
Jinro Grapefruit			\$18

Cocktails

Cocktails	Reg
Hendrick's Negroni (Hendrick's Gin, Sweet Vermouth, Campari)	\$15
Moscow Mule (Reyka Vodka, Ginger Ale, Lime Juice)	\$15
Lazy Old Fashioned (Monkey Shoulder, Angostura Bitters, Orange Peel)	\$15
Jerry's Mojito (Sailor Jerry, Lime Juice, Mint Leaves, Ginger Ale)	\$15
Bandung Blush (Sailor Jerry, Lemon, Evaporated Milk, Rose, Egg White)	\$15
The Chrysanthemum (Hendrick's Gin, Chrysanthemum and Luohan Guo, Wintermelon Tea, Lychee Liqueur)	\$15
Passionate Kisses (Sailor Jerry, Passionfruit, Lemon, Egg White)	\$15
Limau Kasturi (Sourplum Infused Vodka, Fresh Calamansi)	\$15
Milo Dinosaur (Belvedere, Baileys, Milo)	\$15
R65 Old Fashioned (Diplomatico RE, Orange Bitters, Grapefruit Peel)	\$15



Boba Cocktails

Cocktails	Reg
The Casanova Hendrick's Gin, Apricot Brandy, Rose Syrup, Apple Juice, Lime Juice, Lychee Boba	\$15
Crazy B*tch Monkey Shoulder, Matcha Green Tea Latte, Honey, Brown Sugar Crystal Jelly Boba	\$15
Girl Next Door Hendrick's Gin, Passionfruit Tea, Freshly Squeezed Lemon, Passionfruit Boba	\$15
It's Complicated Hendrick's Gin, Jasmine Green Tea, Peach Jam, Freshly Squeezed Lemon, Lychee Boba	\$15
Childhood Sweetheart Glenfiddich 12, Aperol, Yakult Grape, Lime Juice, Yoghurt Boba	\$15



SPIRITS MENU

OPENING HOURS:
Open Daily
Lunch: 11:30am - 2:30pm
Tea Time: 2:30pm - 5:30pm
Dinner: 5:30pm - 1:00am



Whisky

	H/H	Reg	Bottle
Grant's Triple Wood	\$5	\$10	
Monkey Shoulder		\$15	\$160
Naked Grouse		\$15	\$160
Johnnie Walker Gold		\$17	\$180
Johnnie Walker Blue			\$400
Glenfiddich 12		\$17	\$180
Glenfiddich 15		\$20	\$220
Glenfiddich 18		\$24	\$260
Glenfiddich IPA Experiment		\$22	\$240
Glenfiddich Project XX		\$22	\$240
The Balvenie 12 Doublewood		\$20	\$220
The Balvenie 14 Caribbean Cask		\$24	\$260
The Balvenie 17 Doublewood		\$35	\$400
The Balvenie Stories 14: The Week of Peat		\$27	\$300
Auchentoshan 12			\$160
Macallan 12 Double Cask			\$220
Macallan 12 Sherry Oak		\$20	\$220
Macallan 18 Sherry Oak			\$650
The Singleton 12			\$150
Tullamore D.E.W Irish Whisky		\$14	\$150
Nikka Taketsuru Pure Malt		\$20	\$220
Nikka From the Barrel (500ml)			\$180
Glenmorangie Lasanta		\$17	\$180
Iwai Traditional			\$180

Cognac

	H/H	Reg	Bottle
Bardinet VSOP	\$5	\$10	
Hennessy VSOP		\$18	\$200
Martell VSOP Red Barrels		\$18	\$200
Martell Cordon Bleu			\$400

Gin

	H/H	Reg	Bottle
Gordon's	\$5	\$10	
Bombay Sapphire		\$13	\$140
Hendrick's Gin		\$15	\$160
Roku Gin		\$15	\$160
Tanqueray No. Ten		\$15	\$160

Rum

	H/H	Reg	Bottle
Bacardi White	\$5	\$10	
Sailor Jerry Spiced Rum		\$14	\$150
Diplomatico RE		\$16	\$170

Vodka

	H/H	Reg	Bottle
Smirnoff	\$5	\$10	
Grey Goose			\$150
Belvedere		\$14	\$150
Reyka		\$15	\$160

Tequila

	H/H	Reg	Bottle
Jose Cuervo Gold	\$5	\$10	
Milagro Silver Tequila		\$15	\$160
Patron XO		\$18	\$200

Bourbon

	H/H	Reg	Bottle
Jim Beam	\$5	\$10	

Tea & Coffee

	Reg
Earl Grey Pot	\$6
English Breakfast Pot	\$6
Chamomile Pot	\$6
Jasmine Green Tea Pot	\$6
Americano	\$3
Latte	\$4
Cappuccino	\$4
Espresso	\$3
Macchiato	\$4

Additional \$1 charge for Iced Coffee

Draught Beer

Local/Imported Beer	H/H	Reg
Heineken 1/2 Pint	\$5	\$8
Kirin Ichiban 1/2 Pint	\$5	\$8
Guinness 1/2 Pint	\$5	\$8
Heineken Pint	\$8.5	\$14
Kirin Ichiban Pint	\$8.5	\$14
Guinness Pint	\$8.5	\$14
Bottles & Buckets	H/H	Price
Erdinger	\$10.5	\$16
Hoegaarden	\$8.5	\$13
Cass Beer	\$8.5	\$13
Tiger Beer	\$8.5	\$13
Tiger Crystal	\$8.5	\$13
Strongbow	\$8.5	\$13
Kilkenny	\$10.5	\$16
Erdinger Bucket	\$48	
Hoegaarden Bucket	\$42	
Cass Beer Bucket	\$42	
Tiger Beer Bucket	\$42	
Tiger Crystal Bucket	\$42	
Strongbow Bucket	\$42	

Shooters

International Shooters	Reg
Pair	
B-52	\$20
Blowjob	\$20
Brain Hemorrhage	\$20
Flat Liner	\$20
Quick F*ck	\$20
Slippery Nipple	\$20
Jager Bomb	\$20
Half Dozens	
Apple Shooter	\$30
Long Island Shooter	\$30
Melon Ball	\$30
Illusion	\$30
Jager Bomb	\$60
Soju Bomb	\$60

Premixed

Premix Bottle	Bottle
SourPlum	\$58
Kamikaze	\$58

*Additional \$1 charge for juice mixers for all spirits (glass) *Additional \$2 charge for redbull mixer for all spirits (glass)