

The background of the image is a collage of various food items. In the top left, there's a white plate with a red rim containing several pieces of fried fish, possibly anchovies, with a lemon wedge. In the top right, a glass of red wine is partially visible. In the middle right, there's a white plate with mussels in a dark sauce, garnished with a lemon wedge. In the bottom left, there's a blue plate with two slices of rustic, holey bread. In the bottom right, there's a white plate with a piece of fried food. The central text is overlaid on a white rectangular area with a thin black border.

The HOME Bar

Dinner & After

Tue-Sun : 16.00-24.00



OUR CONCEPT

Located in VARAVELA Garden Hall, the HOME bar was created and designed with the same principle as VARAVELA Garden Hall.

The aim is always to create a special moment, yet in a different mood.

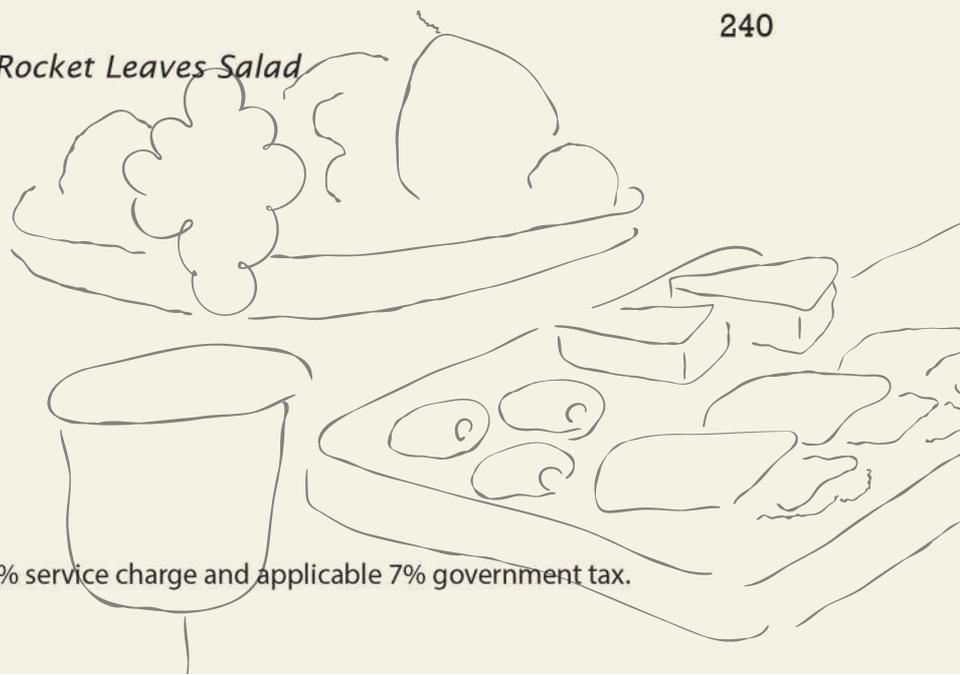
That's the inspiration behind our design. We want to create the space that bonds the close ones together.

And not only the bonding between friends, but also a bonding between friends of friends, from one family to another family, and from our guests to our staffs.

Food

FIRST BITES

Mixed Breads	150
Home Bar Truffle fried	120
Bruschetta <i>Baked baguette with tomato, pasley and honey balsamic dressing</i>	160
Crostini <i>Baked baguette with parmesan melt, salami pamigiano and chorizo vela (mildy spicy)</i>	240
Deep fried Mozzarella <i>Fried mozzarella cheese ball with tata dip</i>	240
Spicy Curry <i>Spicy sausage</i>	250
Calamari <i>Crispy fried squid with tata dip and chilli oil</i>	250
Mixed Cold Cut <i>Paris cooked ham, Mortadella Pistacios, Chorizo vela, Salami Parmigiano</i>	550
Octopus Carpaccio <i>Giant octopus with wine vinegar, italian basil and truffle oil</i>	320
Home bar chilli marinated olive <i>Green & black olive in Home bar secret spicy sauce</i>	160
Smoked salmon rocket salad <i>Healthy Smoked salmon and Rocket Leaves Salad</i>	240

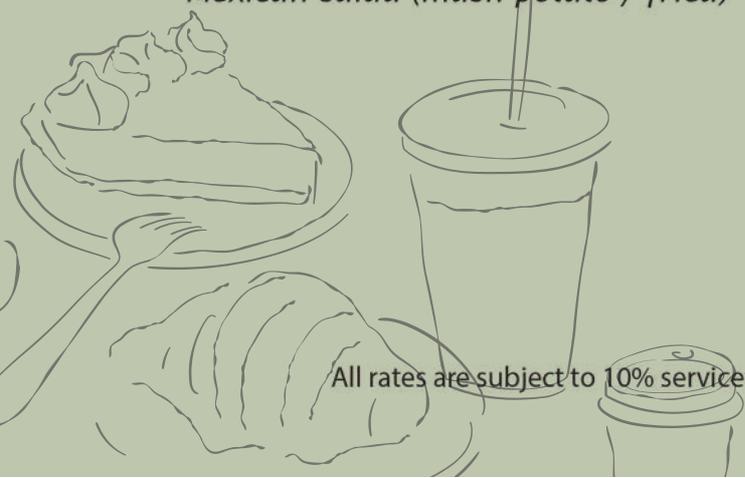


All rates are subject to 10% service charge and applicable 7% government tax.

Food

WARM BOWLS

Thai twisted mussel bowl <i>Steamed mussel with with red wine and spicy garlic & chilli thai sauce</i>	350
HOME BAR frito <i>Deep fried mackerel fish with potato wedges, paprica and lemon</i>	320
Gambas <i>Sizzling white sea shrimps in classic chilli oil with garlic and dried chilli</i>	360
Nachos <i>Baked tortilla chips, chedda cheese, Mexican chilli, shallot and minced pork</i>	280
Taco Pork/Beef <i>Tortilla topped with a Pork/Beef</i>	290/350
Toulouse in the bowl <i>Toulouse sausage with mixed mediterranean vegetable sauteed (mildy spicy)</i>	350
Home bar stew <i>Beef Stew with Carrots & Potatoes</i>	320
Crab risotto <i>The rich flavors of risotto and crab combined.</i>	240
Meat & Mash <i>Choice of meat (Kurobuta Pork / Australian Ribeye) with mash potato and special Home Bar sauce (Teriyaki fusion)</i>	380/490
Ribeye steak <i>Ribeye steak black pepper sauce served with Mexican salad (mash potato / fried)</i>	590



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Food

SPAGHETTI

Spaghetti Agilo Olio <i>Spaghetti with Bacon & Chilli</i>	250
Spaghetti allo scoglio <i>Spicy Seafood spaghetti with Lemon</i>	280
Spaghetti Carbonara <i>Classic Creamy Carbonara just like home cook</i>	220
Truffle Oil Mushroom Spaghetti <i>Spaghetti with truffle oil & Champignon Mushrooms</i>	320

PIZZA

Mushroom pizza with truffle oil <i>Truffle oil! Combined with garlic, mozzarella, parmesan, it's a pizza that tops all others.</i>	250
Chorizo pizza <i>Spanish Chorizo, Capsicum and Olive Pizza.</i>	250
Smoked salmon pizza <i>Smoked salmon pizza with rocket.</i>	250

SPECIAL

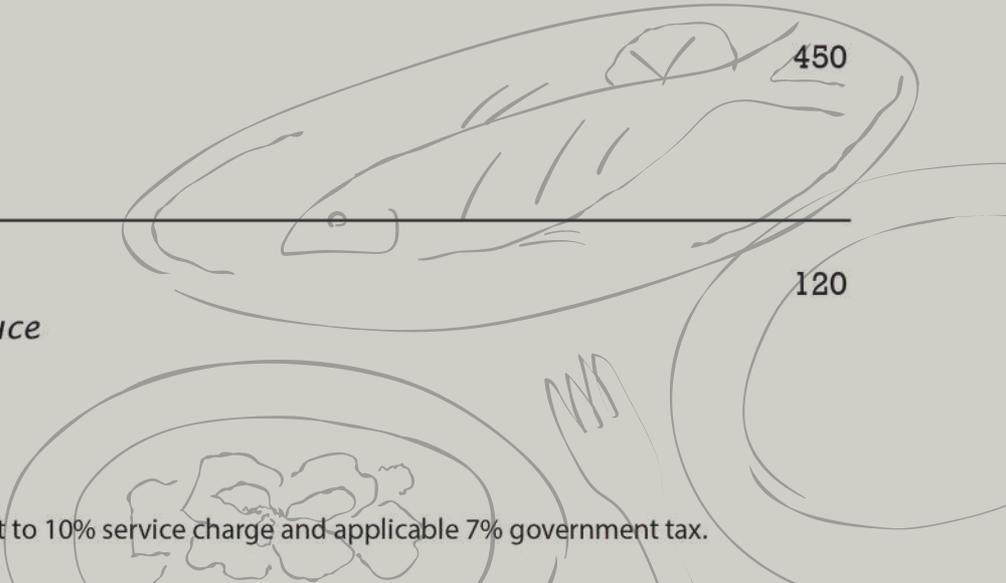
Seafood Platter <i>Fried seafood platter with fish, shrimp, mussel, squid and fresh oysters.</i>	1,350
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Oyster Home bar <i>Fresh oysters.</i>	450
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Dessert

Tripple sauce Churros <i>Churros with tripple sauce</i>	120
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Mixed Breads 150



Bruschetta

160

Baked baguette with tomato, pasley and honey balsamic dressing



Deep Fried Mozzarella 240

Fried mozzarella cheese ball with tata dip





Calamari 250
Crispy fried squid with tata dip
and chilli oil



Mixed Cold Cut

550

Paris cooked ham, Mortadella

Pistacios, Chorizo vela, Salami Parmigiano



Octopus Capaccion 320

Giant octopus with wine vinegra, Italian basil
and truffle oil





Home bar chilli marinated olive 160
Green & black olive in Home bar secret spicy sauce

Smoke Salmon Rocket

240

Healthy Smoked salmon and Rocket Leaves Salad





**THE HOME BAR
WARM BOWL**



Home bar frito

320

Deep fried mackerel fish with potato wedges, paprika and lemon



Gambas

360

Sizzling white sea shrimps in classic chilli oil with garlic and dried chilli

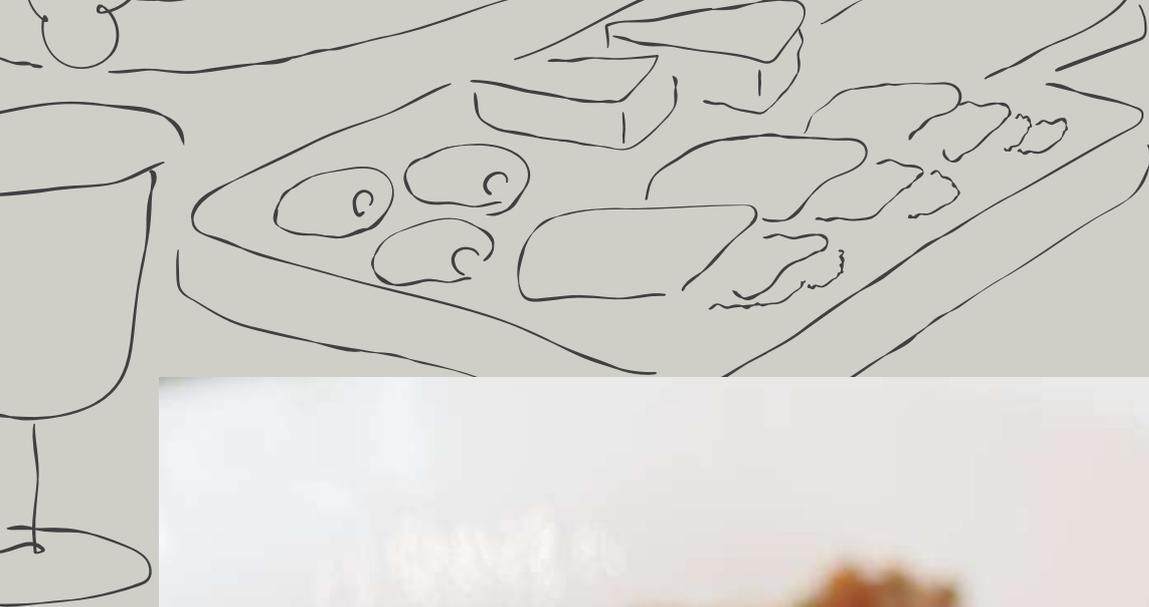




Nachos

280

Baked tortilla chips, cheddar cheese, Mexican chilli shallot and minced pork



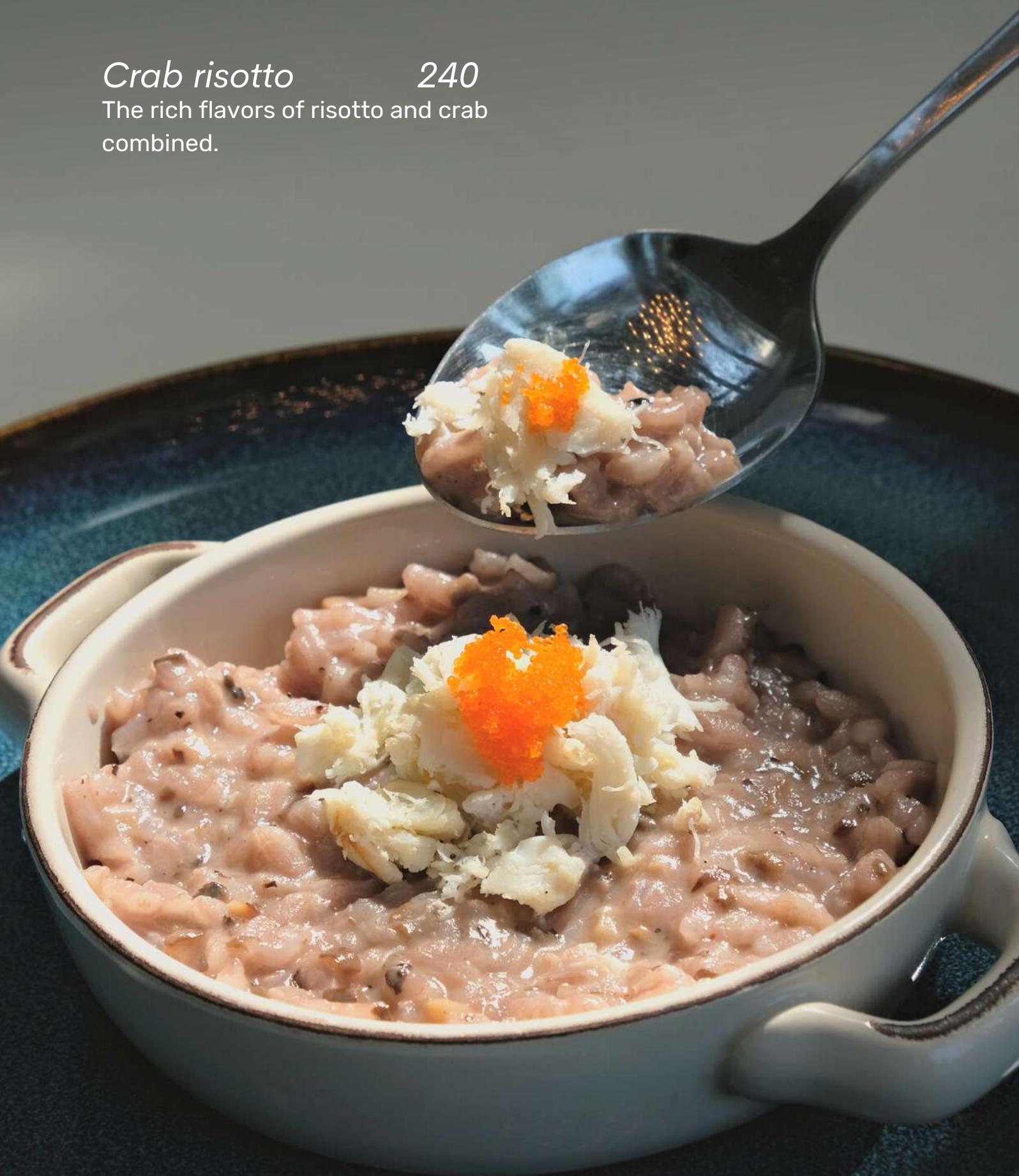
Toulouse in the bowl 350

Toulouse sausages with mixed mediterranean vegetable sauteed (mildly spicy)

Crab risotto

240

The rich flavors of risotto and crab combined.





Home bar stew 320
Beef stew with carrots & potatoes



Meat & Mash

Choice of meat (Kurobuta Pork/Australian Ribeye)
with mash potato and special Home Bar sauce
(Teriyaki fusion)

380/490



Ribeye steak

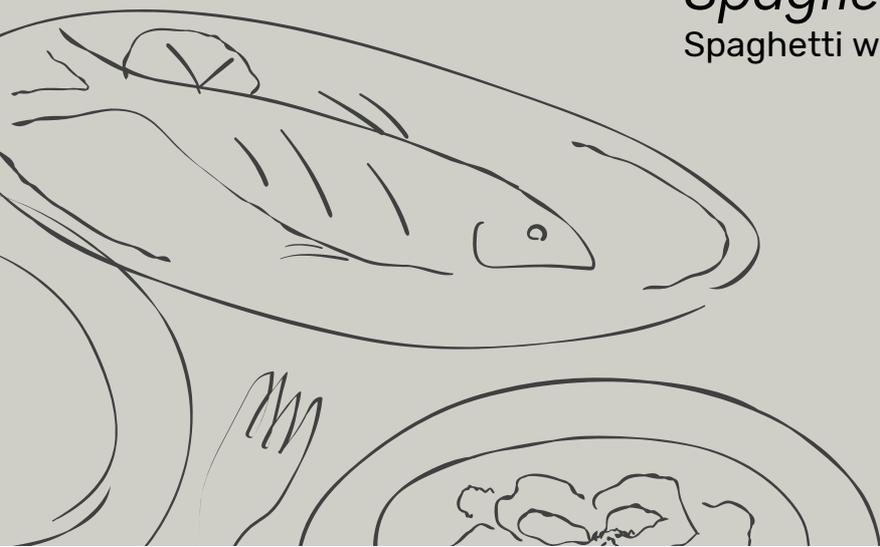
590

Ribeye steak black pepper sauce served with Mexican salad (mash potato/fried)



Spaghetti Agilo Ollio
Spaghetti with Bacon & Chilli

250





Spaghetti Allo Scoglio 280
Spicy Seafood spaghetti with Lemon



Spaghetti Carbonara 220

Classic creamy carbonara just like home cook



PIZZA

Pizza was first discovered in Italy, by a Neapolitan chef, Raffaele Esposito. It is known that Egyptians and ancient Greeks used to consume flatbreads previously.

The later version of it, topped with mozzarella cheese, marinara sauce and tomatoes was created by Raffaele Esposito in Italy in the year 1889, 11 June.



Chorizo pizza 250
Spanish Chorizo, Capsicum and Olive pizza

Mushroom pizza with truffle oil 250

Truffle oil! Combined with garlic, mozzarella, parmesan, it's a pizza that tops all others.



Smoked Salmon pizza 250
Smoked salmon pizza with rocket.

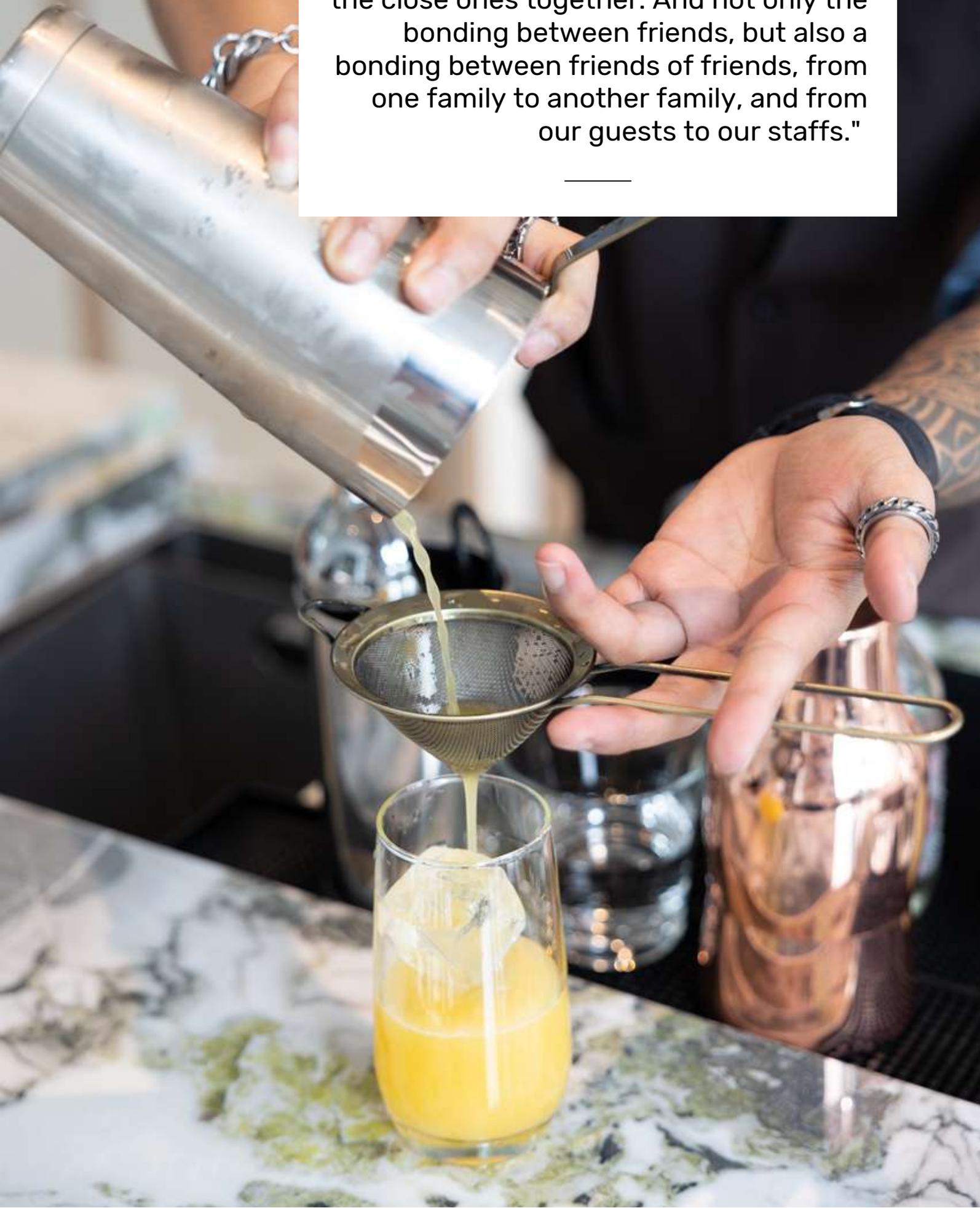


Seafood Platter 1,350

Fried seafood platter with fish, shrimp, mussel, squid and fresh oysters.



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Non Alcohol Drinks

NON ALCOHOL COCKTAIL

Genmai Cha	180
Lychee Cute	180
Passion Pop	180
Popsicle	180
Candy Berry	180
Butterfly	180
Orange Casper	180

ITALIAN SODA

Candy Berry	150
Lychee	150
Passion Fruit	150
Mango	150
Tammarind	150

MINERAL WATER

Perrier 330ml.	120
Perrier Peach Flavor 250ml.	120
Perrier Lemon Flavor 250ml.	120

BICARBONATE

Coke	55
Coke Zero	55
Sprite	55
Tonic	55
Ginger ale	55
Fentimans Special Tonic	120
• Elderflower	
• Rose Lemonade	
• Yuzu	

STILL WATER

Still Water	30
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Genmai Cha



Lychee Cute



Passion Pop



Orange Casper

180

Drinks

COCKTAIL

To begin with... <i>Refreshing, Citrus</i>	320
Best Man Drink <i>Sour, Bitter and Cool</i>	320
My Honey <i>Sweet and sour like real love</i>	350
Bridesmaid <i>Sweet, Sour and Smiley</i>	320
2 Become 1 <i>Moment of floral, fizzy and fusing</i>	420
Smoke on the Water <i>Smoky, orangey and Herbal</i>	320
Spice Girl / Boy <i>Ginger, Chilli and Sour</i>	280
Silky Oak <i>Foamy, aromatic and Smooth</i>	320
Let it go <i>Don't worry, just let it go</i>	320
The Home bar old fashioned <i>Good old days is always sweet</i>	320
Sinatra <i>Fine old world keeps spinning around</i>	320
Black Pearl <i>Captain Jack's choice</i>	320
The Holy Bowl <i>Fruity, Party and Very Happy</i>	1,090



To begin with... 320
Refreshing, Citrus

Best Man Drink 320

Sour, Bitter and cool



My Honey 350
My Honey deserves the best



Bridesmaid

Sweet, Sour and Smiley

320



Spice Girl/Boy
Ginger , Chilli and Sour

320



Smoke on the Water
Smoky, orangey and Herbal

280



Love into my eyes 320

Fresh berries, Lychee



The Holy Bowl 1,090

Fruity, Party and Very Happy



Wine

WINE

	Class	bottle
White Wine		
La Playa Estate Series Sauvignon Blanc	280	1,550
Aldridge 'Twynham' Chardonnay	280	1,550
Bex, Riesling, Qualitatswein	280	1,800
Wonder on Wall, Margaret River, Sauvignon Blanc Semilon	280	1,650
La Playa 'Block Selection Reserve Series' Sauvignon Blanc	280	1,950
Sand Point Chardonnay	280	1,950
Red Wine		
Aldridge 'Rams Head' Shiraz Cabernet	280	1,550
La Playa Estate Series Cabernet Sauvignon	280	1,550
Sutil 'Reserve' Merlot	280	1,800
La Playa 'Block Selection Reserve Series' Cabernet Sauvignon	280	1,950
Sand Point, Cabernet Sauvignon	280	1,950
Donna Laura Ali Toscana	280	2,100

SPARKLING WINE

	bottle
Treviso 'Oro' Prosecco Brut DOC	1,550
Scanavino Prosecco Rose Extra Dry	1,800

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Liquor

LIQUOR

Aperitif	Glass
Martini Bianco	280
Campari	280
Cinzano Rosso	280
Gin	Glass
Bombay sapphire	320
Hendrick's	380
Vodka	Glass
Finlandia	280
Smirnoff	250
Rum	Glass
Barcardi light	280
Barcardi Carta Negra	320
Havana Club 7 Years	360
Malibu	280
Tequila	Glass
Seirra Silver	280
Pepe Lopez Silver	320
Pepe Lopez Gold	350
Cognac	Glass
Martel V.S.O.P	390
Spirit	Glass
Johnnie Walker Black Label	320
Johnnie Walker Gold Label	360
Monkey Shoulder	360
Single Malt Scotch Whisky	Glass
Glen Morangie	380
Glenfiddich 12 Yrs	420
Blowmore 12 Yrs	550
Japanese Whisky	Glass
Nikka Super	340
Nikka Yoichi Single Malt	380
Suntory Chita	380

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Liquor

LIQUOR

Bourbon & Tennessee Whisky	Glass
Jim Beam	320
Maker's Mark	380
Jack Daniel's	360
Irish Whisky	
Jameson	340

Classic

THE HOME BAR CLASSIC

Negroni	220
Manhattan	220
Magarita	220
Cosmopolitan	220
Mojito	220
Royal Pina Colada	220
Mai-Tai	220
Sex on the Beach	220
Other classic drink by order	250

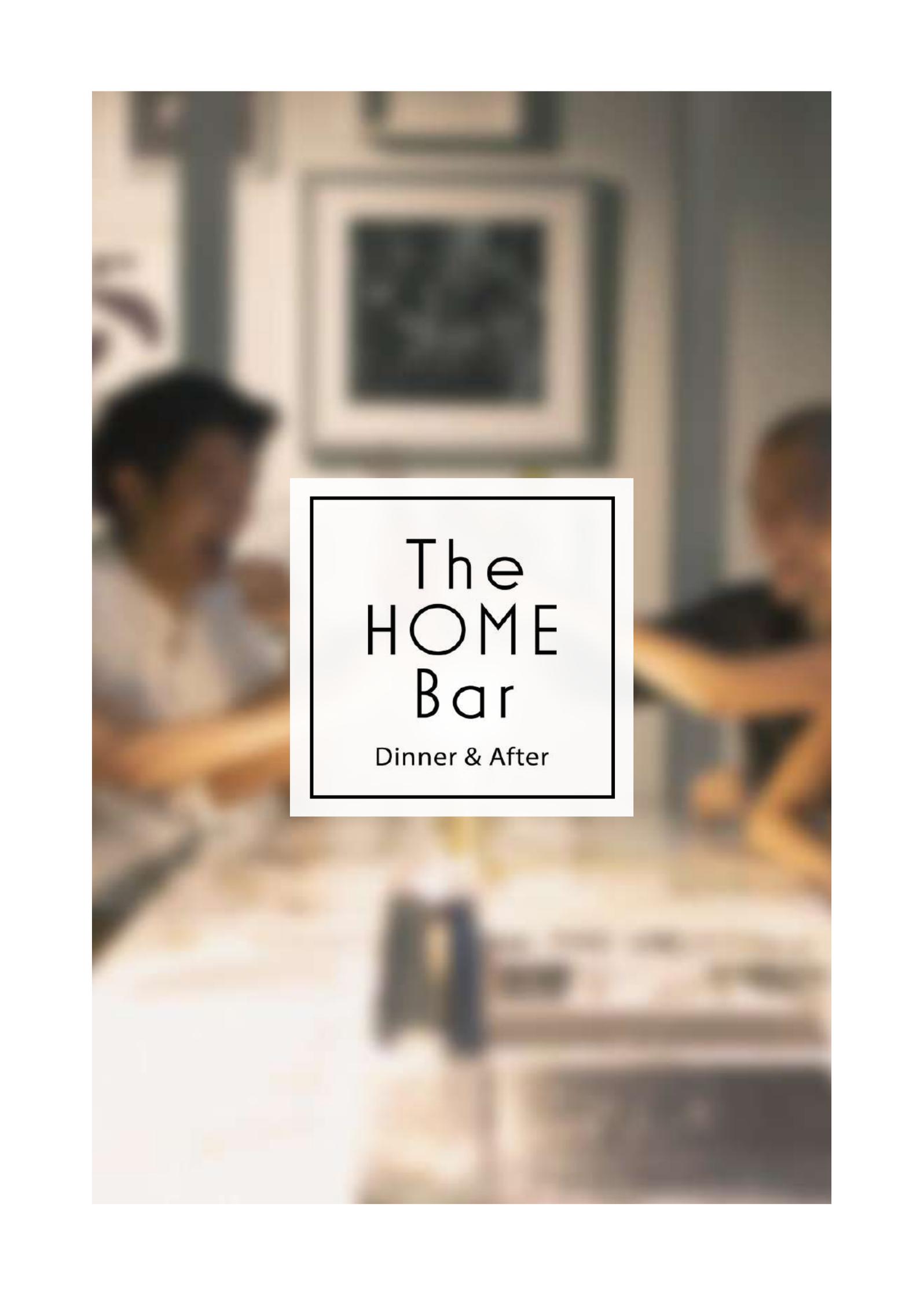
BOMB / SHOT

Jager Bomb	250
Soju Bomb	220
Tequila Bomb	120

Beer

BEER

Singha 330ml.	150
Asahi 330ml.	160
Heineken 330ml.	190



The
HOME
Bar

Dinner & After