



Housed in an iconic shophouse on the heritage corner of Ann Siang Hill, Oxwell & Co is a beacon for those hankering after a slice of British comfort, be it food, cocktails or just good old-fashioned hospitality. While delivering great food is a hallmark of the Oxwell experience, the 4,000 sq ft space continues to present each floor as a destination in its own right. An ideal gathering hotspot for private parties, Oxwell can cater in a variety of ways to your individual needs. All the details you need are in this pack.

If you have any questions or would like to book, please feel free to contact me directly at +65 9391 3444 or email marshe.reluao@oxwellandco.com.

Kind regards,
Marshe
Floor Manager

OXWELL&CO
-ANN SIANG HILL-

OXWELL'S FOR FLOORS



4RD FLOOR ROOFTOP GARDEN & BAR

Beyond the third floor of Oxwell, our rooftop is also home to the Oxwell organic herb garden, from which our Head Chef Nick Scorpion gets his fresh leaves for the restaurant dishes and some of the herbs are used in our signature cocktails.

Capacity:
24 guests sit down lunch
30 standing canapé function



3RD FLOOR THE OXWELL STUDY

Reminiscent of a drawing room, our third-floor private room is quirky and full of eccentric British touch. This is a great space for a private gathering, be it a themed dinner, company cocktails or family and friends gathering.

Capacity:
16 guests sit down lunch / dinner
25 standing canapé function



1ST FLOOR BAR

Laid back and informal, the Oxwell bar is the perfect setting for groups wishing to drink and dine al fresco, or to enjoy our stylish industrial interior. Draft beers and homemade draft cocktails are a signature, with a varied array of British snacks and main plates.

Capacity:
30 guests indoor
60 guests outdoor
Exclusive hire of up to 100 guests

2ND FLOOR THE DINING ROOM

The rustic yet elegant dining room, where floor to ceiling French windows capture plenty of natural light during the day and oozes casual elegance at night. It is perfect for a lunch or dinner party and equally ideal for drinks and canapés.

Capacity:
35 guests sit down lunch / dinner
45 standing canapé function



Three-Course

- FOR THE TABLE TO SHARE -

CRUSTY BREAD & BUTTER

- STARTERS -

CHICKEN LIVER PÂTÉ
crusty bread & cornichons

SEARED HAND DIVED SCALLOPS
roasted cauliflower puree, granny smith apple slaw

CHARRED ASPARAGUS
soft boiled egg, bearnaise & toast

- MAINS -

CHICKEN CAESAR SALAD
grilled chicken, anchovy dressing

DINGLEY DELL PORK BELLY WITH MASH
granny smith apple sauce

BLUEFIN TUNA WITH BACON & PEAS
à la française

WESTHOLME STEAK FRITES
full-blood black wagyu rump cap, béarnaise sauce
(\$10 supplement)

- PUDDING -

LEMON POSSET
home-made short bread

WARM TOFFEE SPONGE
vanilla ice cream

SELECTION OF ICE CREAMS

- COFFEE OR TEA -

\$65⁺⁺

Three-Course Vegetarian

- FOR THE TABLE TO SHARE -

CRUSTY BREAD & BUTTER

- STARTERS -

CHARRED ASPARAGUS
soft boiled egg, bearnaise & toast

PEAR & STILTON SALAD
colston bassett stilton

VINE TOMATO BRUSCHETTA
poached egg, extra virgin olive oil

- MAINS -

MUSHROOM, LEEK & SPINACH PIE
with aged cheddar

ROASTED CAULIFLOWER, MAC & CHEESE
black truffle

ROASTED CABBAGE HEART
beurre blanc

- PUDDING -

LEMON POSSET
home-made short bread

WARM TOFFEE SPONGE
vanilla ice cream

SELECTION OF ICE CREAMS

- COFFEE OR TEA -

\$45⁺⁺

Three- Course Roast

- FOR THE TABLE TO SHARE -

CRUSTY BREAD & BUTTER

CRISPY CORN

- STARTERS -

CHICKEN LIVER PÂTÉ
crusty bread & cornichons

SEARED HAND DIVED SCALLOPS
roasted cauliflower puree, granny smith apple slaw

CHARRED ASPARAGUS
soft boiled egg, bearnaise & toast

NIÇOISE SALAD
grilled yellow fin tuna, giant green olives & spanish anchovies (*can be made vegetarian*)

- MAINS -

served with yorkies, roast potatoes & gravy

SPATCHCOCK HALF CHICKEN
spiced garlic rub

DINGLEY DELL PORK BELLY
granny smith apple sauce

BLUEFIN TUNA WITH BACON & PEAS
à la française

ROAST WESTHOLME BEEF
full-blood black wagyu rump cap (*\$10 supplement*)

MUSHROOM, LEEK & SPINACH PIE
aged cheddar

- SHARING SIDES -

BRUSSELS SPROUTS
with smoked bacon & maple butter

HONEY GLAZED CARROTS
with sour cream & chives

- PUDDING -

LEMON POSSET
home-made short bread

WARM TOFFEE SPONGE
vanilla ice cream

SELECTION OF ICE CREAMS

- COFFEE OR TEA -

\$75⁺⁺

All prices are subject to 10% service charge and 7% GST. All menu items are subject to changes.

Canapés Menu

Choose 5 types of canapés at \$45++ per person

DEVILLED EGGS ^(V)

GIANT GREEN OLIVES ^(V)

GAZPACHO SHOOTER ^(V)

SPICED FRIED MIXED NUTS ^(V)

CHICKEN LIVER PATE ON TOAST

SEARED TUNA CARPACCIO

HOKKAIDO SCALLOP TARTARE WITH AVOCADO

MINI YORKIES & ROAST BEEF

OXWELL COD FISH FINGERS WITH TARTAR SAUCE

COLSTON BASSET STILTON CROQUETTES ^(V)

VINE TOMATO BRUSCHETTA ^(V)

BANGERS & MASH

OXWELL ANGUS BEEF SLIDERS

MINI ARCTIC ROLLS ^(V)

LEMON POSSET WITH SHORT BREAD CRUMBLE ^(V)

**Our team will prepare 1.5 times the number of persons, times the number of canapés
We suggest serving the canapés in 3 waves, within an hour, in 25min - 30min intervals**

(V) - Vegetarian