



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 9220 1257 or email [katrina@oxwellandco.com](mailto:katrina@oxwellandco.com).

Kind regards,  
Katrina  
Events Manager

**OXWELL&CO**  
-ANN SIANG HILL-

# OXWELL'S FOR FLOORS



## 4<sup>TH</sup> 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 dinner  
30 standing canapé function



## 3<sup>RD</sup> 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



## 2<sup>ND</sup> 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



## 1<sup>ST</sup> 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



## **Three-Course (Vegetarian)**

**- FOR THE TABLE TO SHARE -**

CRUSTY BREAD & BUTTER

**- STARTERS -**

**CHARRED ASPARAGUS**  
poached egg, hollandaise sauce

**PEAR & STILTON SALAD**  
colston basset stilton, walnuts, green leaves

**VINE TOMATO BRUSCHETTA**  
poached egg, extra virgin olive oil

**- MAINS -**

**MUSHROOM, LEEK & SPINACH PIE**  
with aged cheddar

**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<sup>++</sup>**

**Three-Course**

**- FOR THE TABLE TO SHARE -**

PORK SCRATCHINGS

**- STARTERS -**

**CHICKEN LIVER PÂTÉ**  
crusty bread & cornichons

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

**CHARRED ASPARAGUS**  
poached egg, hollandaise sauce

**- MAINS -**

**GRILLED HALF CHICKEN**  
cauliflower & balsamic glaze

**ROASTED PORK BELLY**  
creamy mash, apple sauce & smoked mustard gravy

**BLUEFIN TUNA WITH BACON & PEAS**  
à la française

**WESTHOLME STEAK FRITES**  
full-blood black wagyu beef, 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<sup>++</sup>**

## Three-Course Roast

- FOR THE TABLE TO SHARE -

PORK SCRATCHINGS

CRISPY CORN

- STARTERS -

CHICKEN LIVER PÂTÉ

crusty bread & cornichons

SEARED HAND DIVED SCALLOPS

roasted cauliflower puree, granny smith apple slaw

CHARRED ASPARAGUS

poached egg, hollandaise sauce

NIÇOISE SALAD

grilled yellow fin tuna, giant 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

pan seared tuna

ROAST WESTHOLME BEEF

full-blood black wagyu beef *(\$10 supplement)*

MUSHROOM, LEEK & SPINACH PIE

aged cheddar

- SHARING SIDES -

BRUSSELS SPROUTS, MAPLE BUTTER & SMOKED BACON

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 -

**\$80<sup>++</sup>**

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

PORK SCRATCHINGS

DEVILLED EGGS <sup>(V)</sup>

HOUSE PICKLES <sup>(V)</sup>

GREEN OLIVES <sup>(V)</sup>

GAZPACHO SHOOTER <sup>(V)</sup>

SPICED NUTS <sup>(V)</sup>

CHICKEN LIVER PÂTÉ ON TOAST

SEARED TUNA CARPACCIO

HOKKAIDO SCALLOP TARTARE WITH AVOCADO

MINI YORKIES & ROAST BEEF

CRISPY SALMON FINGERS & TARTARE SAUCE

COLSTON BASSET STILTON CROQUETTES <sup>(V)</sup>

VINE TOMATO BRUSCHETTA <sup>(V)</sup>

OXWELL ANGUS BEEF SLIDERS

LEMON POSSET WITH SHORT BREAD CRUMBLE <sup>(V)</sup>

**Our team will prepare 1.5 times the number of persons, times the number of canapés**

**We recommend the canapés to be served in three waves of 25min - 30min intervals**

**(V) - Vegetarian**

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



# OX&CO

## SPARKLING

ANDREOLA VERVE PROSECCO DOC NV, VALDOBBIADENE (ITALY)	16	80
G.H. MUMM BRUT CORDON ROUGE, N.V., CHAMPAGNE (FRANCE)		150
PERRIER-JOUËT GRAND BRUT, N.V., CHAMPAGNE (FRANCE)		250
PERRIER-JOUËT BELLE EPOQUE BLANC, 2007, CHAMPAGNE (FRANCE)		400

## ROSE

AIX ROSE 2016, PROVENCE (FRANCE)	16	80
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## WHITE

GEORGES MICHEL SAUVIGNON BLANC 2015, MARLBOROUGH (NEW ZEALAND)	16	80
SCHÄFER-FRÖHLICH RIESLING TROCKEN 2014, NAHE (GERMANY)	18	85
KELLEREI BOZEN PINOT GRIGIO 2013, ALTO ADIGE (ITALY)		85
ESSER FAMILY CHARDONNAY 2013, CALIFORNIA (USA)		90
GOLDEN MULLET SEMILLON/VIIGNIER, MCLAREN VALE (AUSTRALIA)		120
LEEWIN ESTATE ART SERIES RIESLING 2015, MARGARET RIVER (AUSTRALIA)		120
ROC DES ANGES LLUM 2011 GRENACHE GRIS, ROUSSILLON (FRANCE)		140
SCOTT FIANO 2014, ADELAIDE HILLS (AUSTRALIA)		155
VIETTI ROERO ARNEIS 2013 DOCG, PIEDMONT (ITALY)		155
ALBERT PONNELLE CHABLIS VIEILLES VIGNES 2012, CHABLIS (FRANCE)		160
CHATEAU DE TRACY POUILLY-FUME 2014, LOIRE VALLEY (FRANCE)		160
MISCHIEF & MAYHEM MEURSAULT 2009, COTE DE BEAUNE (FRANCE)		200
DOMAINE FONTAINE-GAGNARD, CHASSAGNE-MONTRACHET (FRANCE)		220

## RED

WINNER'S TANK SHIRAZ 2015, LANGHORNE CREEK (AUSTRALIA)	16	80
ALTOS LAS HORMIGAS CLASSICO 2015, MALBEC (ARGENTINA)	18	85
BABICH PINOT NOIR 2015, MARLBOROUGH (NEW ZEALAND)		90
FINCAS VALDEMACUCO ROBEL 2014, RIBERA DEL DUERO (SPAIN)		95
SECATEURS RED 2015, SWARTLAND (SOUTH AFRICA)		115
MANDRAROSSA CARTARGO NERO D'AVOLA 2012, SICILY (ITALY)		115
ENIGMA BARBERA, ADELAIDE HILLS (AUSTRALIA)		120
MINISTRY OF CLOUDS SHIRAZ 2015, MCLAREN VALE (AUSTRALIA)		155
BARONE RICASOLI CHIANTI CLASSICO RISERVA 2012, TUSCANY (ITALY)		160
MANOIR DE GAY 2011 - BORDEAUX BLEND, POMEROL (FRANCE)		165
G.D. VAJRA BAROLO ALBE 2011 DOCG, PIEDMONT (ITALY)		165
TOUR ST. MICHEL CHATEAUNEUF DU PAPE, DEUX SOEURS 2007, RHONE (FRANCE)		185
TISSOT PINOT NOIR "EN BARBERON" 2014, JURA (FRANCE)		190
CUNE RIOJA IMPERIAL GRAN RISERVA 2009, RIOJA (SPAIN)		190
KAESLER OLD VINE SHIRAZ 2013, BAROSSA VALLEY (AUSTRALIA)		220
ALBERT PONELLE GEVREY CHAMBERTIN LES CABOTTES 2012, RHONE (FRANCE)		250

PLEASE NOTE ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GST.  
ALL MENU ITEMS ARE SUBJECT TO CHANGES.

