



Delivery

Monday - Sunday: 17:00 - 21:00
last order 19:00

Dine-In

Monday - Friday: 17:00 - 22:30
last order 22:00(drinks) 21:30(food)

Signature Drinks

Silk & Honey SGD24

Red Date Gin, Dry Vermouth, Smoked Honey

Cherries & Cream SGD23

Rum, Gin, Luxardo Maraschino Liqueur, Chocolate Bitters, Cherry Foam

Smoke & Water SGD22

Mezcal, Lime, Coconut Water, Vanilla

A, B & C SGD22

Apple Brandy, Beetroot, Carrot Bubbles, Cucumber Bitters

Two Sip Cocoa SGD15 (Mini Cocktail)

Bourbon, Mr Black Coffee Amaro, Hot Chocolate, Cold Cream

A Few of Our Favourite Drinks

Happy Hour 5-7pm SGD15

Dracula SGD20

Mermaid spiced rum, orange, homemade cola, soda (contains caffeine)

Sidewinder SGD20

Gin, mint, lime, clarified milk punch

Special Tea SGD20

Bourbon, Aperol, lemon, tea, peach bitters, egg white

Bloody Bella SGD20

Mezcal, red bell pepper, fermented pineapple, lime, chilli salt

Janey's Fan Club SGD20

Vodka infused with rose & basil, raspberry, lemon, lavender bitters, egg white

Apple Highball SGD20

Calvados, lime, soda, vanilla bitters

Cafe Tonic SGD20

Bourbon, Mr Black Amaro Coffee, tonic

Rotating Cocktail SGD20

Ask us what's on this week!
(Available for Happy Hour too)

Make it a Mermaid Boilermaker

+S12 for a shot of Spiced Rum served with brown sugar and coffee powder

Wines

Happy Hour SGD12 for all wines by glass

Prosecco (n.v) SGD16/75

Glera
Torresella
Eastern Veneto, Italy
(green apples and white flowers)

Chardonnay & Colombard 2021

SGD16/75
Pierre Jean
Gascogne, Southwest France
(apples, pears, tropical fruits)

Shiraz 2020 SGD16/75

Coopers Crossing
Riverina, Australia
(cherries, spice, sweet oak)

Salmon Sashimi SGD7

Limited to 5 slices per drink

Also available during Happy Hour

Old Fashioned

Whisky Sour

Bottled Beer SGD16/bottle

Scrimshaw Pilsner 4.5%

North Coast Brewing
California, USA

Classic Pale Ale 5%

Young Master
Hong Kong

Stellar IPA 6.5%

North Coast Brewing
California, USA

Non-Alcoholic Cocktails

Sparkling Hojicha SGD14

Passionfruit Highball SGD11

Seedlip spice, passionfruit, yuzu, soda

Sparkling Yuzu & Ginger SGD11

Yuzu, ginger, soda

Homemade Cola SGD11

Cola syrup, lime, soda
(contains caffeine)

Spirits Tasting Flights, Spirits by Glass

Please ask our staff

Bespoke Cocktail SGD24

House Wine SGD16

Prosecco SGD16

Non-Alcoholic SGD8-12



Oyster Hour from 7pm - 9:30pm

\$3/pc Fresh Oysters, \$5/pc Mentaiko Oysters, \$7/pc Ikura Oysters, \$7/pc Tobiko Oysters with every regular priced alcoholic drink

Limited to half dozen per drink

Not applicable to Happy Hour drinks or other promotions, all drink orders to be placed after 7pm for Oyster Hour

Food

Sushi Donut SGD22

Yuzu-ume rice topped with salmon sashimi, tobiko, avocado and ikura, filled with spicy salmon

Hana Maki SGD22

4 pieces of maki, salmon sashimi with ikura, salmon sashimi with avocado, masha mentaiko salmon, mentaiko with tobiko

Mermaid Maki SGD18

2 pieces each of mentaiko maki, spicy maki, garlic salmon maki

Salmon Buns SGD18

2 pieces of mantou buns with salmon tartar & kimchi salmon and a side of fries

Poke Salmon Wrap SGD16

Poke salmon, salad, cucumber, crab meat with mentaiko sauce

Salmon Mantou SGD14

4 pieces of mantou topped with sashimi, garlic salmon, spicy salmon and mentaiko salmon

Salmon Sashimi SGD9

Five slices of fresh sashimi served on ice

Truffle Mushroom Fries SGD14

Shoestring fries with white truffle oil, truffle mayo and mushroom tempe

Sriracha Chicken Wings SGD12

Crispy marinated chicken wings tossed in our blend of sriracha glaze

Fried Broccoli SGD12

Cut broccoli rolled in tempura batter, deep-fried and sprinkled with truffle oil

Fried Mushroom SGD12

Tempura-battered mushrooms, deep fried and sprinkled with truffle oil

Tom Yam Mentaiko Skewers SGD12

Chicken skewers served with tom yam mentaiko sauce

Chicken Skewers SGD10

Chicken skewers served with teriyaki sauce

Napoleon Dynamites SGD6

Tater Tots with cheese

Oysters

Fresh Oysters SGD5/pc

Freshly shucked oysters

Mentaiko Oysters SGD7/pc

Freshly shucked oysters topped with mentaiko

Ikura Oysters SGD9/pc

Freshly shucked oysters topped with ikura

Tobiko Oysters SGD9/pc

Freshly shucked oysters topped with tobiko

empireeats
Explore our brands



Prices are subject to GST and service charge



May

cocktail special

Zaragoza Field

SGD **22**

In celebration with Cinco De Mayo, we've made a tequila styled Martini, with a spicy and coconutty twist! Inspired on Ignacio Saragoza and the battle of Puebla being hot and intense!

Coconut fat washed Tequila, fino sherry, clarified lime juice, chilli slice.



the
secret
mermaid

Price is subject to GST and service charge. Image is for illustrative purposes only.