



TANGO'S

RESTAURANT & WINE BAR

EST. 1995



HAPPY HOUR

FROM OPENING TILL 9PM
(*HAPPY HOUR PRICING)

Draft Beer

Asahi	10*/13
Brooklyn Defender IPA	11*/14
Guinness	11*/14
Heineken	10*/13
Hoegaarden	10*/13
Hoegaarden Rosee	10*/13

Bottled Beer

Corona	9*/12
Erdinger Weissbier	11*/14
Erdinger Dunkel	11*/14
Heineken	9*/12
James Boag	9*/12
Kilkenny	11*/14
Little Creatures Pale Ale	9*/12
Pure Blonde	9*/12
Albens Cider Mango / Lychee	10*/13

Wines / Prosecco

	Glass	Bottle
Shiraz / Merlot	9*/12	55
Chardonnay / Sauvignon Blanc	9*/12	55
Prosecco	9*/12	55

Prices are subject to 10% Service Charge & Prevailing Government Taxes

Gin

	Glass	Bottle
Bombay Dry	7*/10	120
Roku	14	170
Nordes	14	170
Monkey 47	14	170
Hendricks	15	190

Vodka

Eristoff	7*/10	120
Absolut Citron	12	160
Grey Goose	14	170

Rum

Havana Club	7*/10	120
Black Tears Spiced	12	160
Diplomatico Reserva	15	190

Tequila / Mezcal

Jose Cuervo Gold	7*/10	120
Patron Silver	12	160
Patron Reposado	13	170
Patron Anejo	14	180
Mezcal Dom Ramon	14	180
Mezcal Dulce Inferno	16	200

Bourbon / Rye

Jim Beam	7*/10	120
Jack Daniel's	12	160
Gentleman Jack	14	180
Bulleit Rye	14	180

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Whisky

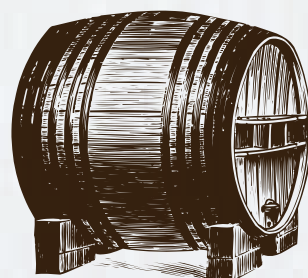
	Glass	Bottle
Famous Grouse	7*/10	120
Monkey Shoulder	13	170
Amrut Fusion	14	220
Balvenie 12 Years	14	220
Balvenie 14 Years	17	280
Dalmore 12 Years	14	220
Dalmore 15 Years	17	280
Glenfiddich 12 Years	14	200
Glenfiddich 15 Years	16	240
Glenfiddich 18 Years	18	320
Glenrothes Soleo 18 Years	22	380
Jura 12 Years	14	200
Macallan 12 Years Sherry Oak	18	280
Nikka From the Barrel	14	200
Tamnavulin Single Malt	14	200
Laphroaig 10 Years	14	200
Talisker 10 Years	14	200
Oban 14 Years	16	240
Lagavulin 16 Years	20	300

Brandy / Congac

St Remy V S	7*/10	120
Martell VSOP	16	220
Martell Cordon Bleu	24	450

* Add \$1 for all Juice or Red Bull Mixer

* 4 cans of free soda mixers or 1 free juice mixer for bottle purchases



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2 to Tango - 12pm to 5pm
Any 2 cocktails @ \$20

Not applicable on eve of holiday and public holiday.
Terms and conditions apply.

Cocktails

AK 47 Gin, Vodka, Rum, Triple Sec, Bourbon, Whisky, Brandy, Lime Mix, Soda	19*/ 21
Aperol / Campari Spritz Aperol / Campari, Prosecco, Soda	13*/ 15
Bellini Peach Puree, Peach Schnapps, Prosecco	13*/ 15
Blue Lagoon Vodka, Blue Curacao, Sprite	13*/ 15
Blue Hawaiian Malibu, Blue Curacao, Milk, Pineapple Juice, Lime Juice	14*/ 16
Boston Beach Party Gin, Vodka, Rum, Tequila, Whisky, Triple Sec, Dry Vermouth, Orange Juice, Lime Juice, Sugar Syrup, Coke	19*/ 21
Caipiroska / Caipirinha Vodka / Rum, Fresh Lime, Brown Sugar	13*/ 15
Daiquiri Rum, Triple Sec, Lime Mix	13*/ 15
Daiquiri Flavoured Choice of Strawberry, Mango, Peach	14*/ 16
Graveyard Gin, Vodka, Rum, Tequila, Triple Sec, Pernod, Guinness	19*/ 21
Illusion Vodka, Triple Sec, Midori, Lime Juice, Pineapple Juice	14*/ 16
Jungle Juice Vodka, Rum, Triple Sec, Cranberry Juice, Orange Juice, Pineapple Juice, Lime Juice	14*/ 16
Long Island Tea Gin, Vodka, Rum, Tequila, Triple Sec, Lime Juice, Coke	16*/ 18
Margarita Tequila, Triple Sec, Lime Mix	13*/ 15
Margarita Flavoured Choice of Strawberry, Mango, Peach	14*/ 16
Mojito Rum, Sugar, Mint Leaves, Lime	14*/ 16
Mojito Lychee Gin, Sugar, Mint Leaves, Lime, Lychee	15*/ 17
Mojito Coconut Malibu, Sugar, Mint Leaves, Lime, Coconut Water	15*/ 17
Mojito Absinthe Absinthe, Sugar, Mint Leaves, Lime	18*/ 20
Negroni Gin, Campari, Sweet Vermouth	15*/ 17
Negroni Mezcal Mezcal, Campari, Sweet Vermouth	18*/ 20

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Cocktails



Old Fashioned

Bourbon, Angostura Bitters, Sugar

15*/17

Pina Colada

Malibu, Pineapple Juice, Milk

14*/16

Pisco Sour

Pisco, Egg White, Lemon Juice, Sugar, Bitters

16*/20

Sangria

Red wine, Brandy, Orange Juice

13*/15

Singapore Sling

Gin, Cherry Brandy, Triple Sec, Benedictine DOM, Pineapple Juice, Lime Juice, Grenadine, Bitters

17*/19

Tequila Sunrise

Tequila, Orange Juice, Grenadine Syrup

13*/15

Waterfall

Kahlua, Galliano, Brandy, Sambuca, Absinthe, Blue Curacao, Milk

20*/22

Whisky Sour

Bourbon, Egg White, Lemon Juice, Sugar

16*/18

Absinthe Sour

Absinthe, Egg White, Lemon Juice, Sugar

18*/20



Martinis



Appletini

15*/17

Cosmopolitan

15*/17

Dry Martini

15*/17

Dirty Martini

15*/17

Espresso Martini

15*/17

Grasshopper

15*/17

Lychee Martini

15*/17

Tomatini

15*/17

Add \$4 for Premium Spirits

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Shooters

B-52	12
Slippery Nipple	12
Bubble Gum (Pair)	18
Chocolate Cake (Pair)	18
Jagerbomb (Pair)	20
Lemon Drop (Pair)	18
Midori Kamikazi (Pair)	18
Sex on the Beach (Pair)	18



Non-Alcoholic Drinks

Dragon Fruit Lemonade	10
Pure Mojito	10
Pure Lychee Mojito	11
Pure Coconut Mojito	11
Pure Pina Colada	10
Shirley Temple	9
Coke, Coke Light, Coke Zero,	
Ginger Ale, Sprite, Tonic	6
Red Bull	6
IBC Root Beer	6
Aqua Panna (500ml)	6
San Pellegrino (500ml)	6
Juices	6
<small>(Apple, Cranberry, Lime, Orange, Pineapple, Mango)</small>	

Hot Drinks

Espresso	4
Coffee	5
Cappuccino	6
Latte	6
Tea	5
<small>(English Breakfast, Earl Grey, Green Tea, Camomile)</small>	
Add \$1 for Iced	

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Premium Red Wine

**YALUMBA SAMUEL'S COLLECTION SHIRAZ
CABERNET SAUVIGNON – BAROSSA, AUSTRALIA** 75

The palate is rich and very generous, yet soft and supple. Notes of ripe plum and cherry, followed by the leafy, cedar spice and red currant.

**PETER LEHMANN THE BAROSSAN SHIRAZ –
BAROSSA VALLEY, AUSTRALIA** 79

Aromas of mocha and liquorice notes lead to a full-bodied Shiraz with juicy raspberry and dark plum flavours supported by spice from time in barrel.

**VASSE FELIX FILIUS CABERNET SAUVIGNON –
MARGARET RIVER, AUSTRALIA** 72

Tangy, bright black cherry fruit arrives on a pure, polished stone texture.

**MAXWELL LITTLE DEMON GRENACHE SHIRAZ
MOURVEDRE – MCLAREN VALE, AUSTRALIA** 72

The colour is deep red with bright crimson hues. Deep red berry aromas with stewed plum and herbal notes. Abundant with rich plum, gamey tone and white pepper spice, supported by soft tannin and lively acidity.

**CLOS HENRI PETIT CLOS PINOT NOIR –
MARLBOROUGH, NEW ZEALAND** 72

Youthful and fresh aromas of wild strawberries and bright red fruits evolves with subtle layers of spice and liquorice.

OYSTER BAY MERLOT – HAWKES BAY, NEW ZEALAND 75

Cherry, plum, and black liquorice flavours show a note of eucalyptus. Smooth and appealing, tuning to spice and tobacco details on the finish.

**TERRAZAS DE LOS ANDES RESERVE MALBEC –
MENDOZA, ARGENTINA** 72

Marked floral character with aromas of violets laced with red and black fruit notes and subtle hints of chocolate.

**ROBERT MONDAVI PRIVATE SELECTION BOURBON BARREL
AGED CABERNET SAUVIGNON – CALIFORNIA, USA** 80

Aromas of blackberry cobbler, ripe dark berries, graham cracker, brown sugar, vanilla, milk chocolate, and toasty oak with notes of coffee and smoke. Soft, chewy tannins and toasty oak round the wine out with a long, lush finish.

**CHATEAU GRAND RENOM ROUGE BORDEAUX
– BORDEAUX, FRANCE** 90

A fruity, rich wine, with a beautiful ruby-red colour. Delicate notes of red and black fruit enhanced by a hint of oakiness. Balanced on the palate, the attack is full-bodied and pleasant. Tannins are silky and delicate with fine aromatic freshness.

**LOUIS JADOT BOURGOGNE ROUGE PINOT NOIR
– BURGUNDY, FRANCE** 85

Intense aromas of red cherries and black fruits. Well integrated tannins and supported by a vibrant freshness in the finish.

**ANTINORI PEPPOLI CHIANTI CLASSICO DOCG –
TUSCANY, ITALY** 80

Fruity notes of red and black fruits, cherries, strawberries, and black berries accompanied by delicate balsamic and herbal aromas and a spicy undertone.

**MARQUES DE RISCAL 1860 TEMPRANILLO –
RIOJA, SPAIN** 70

This Tempranillo, the famous grape varietal of the Rioja region, is a rich and fresh red wine with notes of vibrant dark red berries, cherry, raspberry, underlying blackberry and very slight toasty-oak.

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Premium White Wine

**SHAW & SMITH SAUVIGNON BLANC –
ADELAIDE HILLS, AUSTRALIA** 69

Bright and aromatic with notes of grapefruit, pear, and nettles. On the palate, there is intense flavour with fresh limey fruit, mouth-watering acidity and remarkable purity.

**OYSTER BAY SAUVIGNON BLANC –
MARLBOROUGH, NEW ZEALAND** 72

Fresh, crispy, and elegant varietal characters of passionfruit, bright citrus, and gooseberry with zesty finish.

**DONA DOMINGA CHARDONNAY –
COLCHAGUA VALLEY, CHILE** 70

Yellow in colour. On the nose, lively, with notes of tropical fruits. On the palate, good acidity and a touch of banana.

**ROBERT MONDAVI PRIVATE SELECTION BOURBON BARREL
AGED CHARDONNAY – CALIFORNIA, USA** 80

Aromas of toasted marshmallow, vanilla bean custard and baked spiced pear. Rich, creamy flavours of grilled peach and toasty oak lead to a balanced acidity and lingering finish.

**MAISON JOSEPH DROUHIN CHABLIS
– BURGUNDY, FRANCE** 80

Fresh aromas reminiscent of citrus (lemon or grapefruit), dry and fruity, with mineral notes.

**HELFRICH ALSACE AOP RIESLING –
ALSACE, FRANCE** 65

A fresh, crisp white wine, with aromas of orange and mandarin and mineral notes. The palate is fruity and lively - a classic dry Riesling from Alsace region.

**FRANSCHHOEK CHELLAR CHENIN BLANC –
FRANSCHHOEK VALLEY, SOUTH AFRICA** 70

Animated pineapple, fleshy peach, nectarine and honeysuckle aromas supported by a line of bright citrus and tropical fruit that blossom with leesy intrigue on the palate and finish with zesty freshness and grace.

**RUFFINO LUMINA DELLE VENEZIE IGT PINOT GRIGIO –
VENETO, ITALY** 69

Notes of meadow flowers accompanied by elegant mineral. Fruity with pleasant roundness with notes of yellow pear and almond.

Rose / Dessert Wine & Prosecco

**HENRI GAILLARD CÔTES DE PROVENCE AOP ROSÉ –
PROVENCE, FRANCE** 65

Shiny pink in colour, with pink petal reflections, this luminous rosé wine develops notes of mouth-watering strawberries and raspberries while also releasing light tones of exotic fruits.

**MICHELE CHIARLO 'NIVOLE' MOSCATO D'ASTI DOCG –
PIEDMONT, ITALY** 69

Notes of peach and apricots followed by creamy, fragrant and a particularly fresh finish with a pleasant fine bubble.

**LA GIOIOSA PROSECCO DOC ROSÉ MILLESIMATO –
VENETO, ITALY** 60

This stunning Prosecco Rosé boasts notes of rose flowers and pomegranate fruits. On the palate, it is silky and full, presenting a stream of fine bubbles with a very delicious fruity and floral finish.



TAPAS

Tango's Platter 36

Tango Wings, Calamari, Chicken Tenders, Fish Fingers, Choice of Wedges or Fries

Cheese Platter 29

Gorgonzola, Provolone, Parmesan, Scamorza, Olives, Crackers, Dried Apricots & Sliced Baguette

Grilled Sausage Platter 29

English Banger, Spicy Pork, Chicken Cheese, Garlic Pork, Nuremberg Served with Dijon Mustard & BBQ Sauce

Smoked Duck Breast 18

Clams in White Wine 18

Grilled Squid 18

Sautéed Garlic Butter Prawns 15

Quesadilla 15

(Choice Tandoori Chicken or Mushroom)

Quesadilla Cheese 12

Meatballs in Spicy Sauce 16

Deep Fried Pork Belly 15

Nachos Chilli Con Carne 15

Nachos 13

Calamari 15

Tango Wings 14

Buffalo Wings 15

Grilled Chicken Thigh 13

Fish Fingers 13

Chicken Tenders 13

Chilli Crab Dip 13

Whitebait 13

Sautéed King Oyster Mushrooms 12

Bruschetta Tomato 11

Onion Rings 10

Truffle Fries or Wedges 10

Fries or Wedges 8

Garlic Bread 8



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SOUP/SALAD

Cream Of Mushroom Soup 9

Slow cooked White Button Mushroom, Shitake Mushroom
served with Baguette Toasted with Parmesan Cheese

Tomato Seafood Soup 11

Tomato Soup with Prawn, Fish & Clams served with
Baguette Toasted with Parmesan Cheese

Mixed Salad 13

Mesclun Salad, Japanese Cucumbers, Tomatoes, Red Onion,
Carrots & Olives tossed with Balsamic Dressing

Caesar Salad 14

Romaine, Crispy Bacon, Garlic Croutons, Shaved Grano Padano & Egg
tossed with Caesar Dressing

Chicken Caesar Salad 16

Romaine, Crispy Bacon, Garlic Croutons, Shaved Grano Padano,
Egg & Grilled Chicken tossed with Caesar Dressing

Steak Caesar Salad 19

Romaine, Crispy Bacon, Garlic Croutons, Shaved Grano Padano,
Egg & Grilled Steak Tossed with Caesar Dressing



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MAINS

Fish & Chips 17

Battered Fish served with Mesclun Salad, Fries & Tartar Sauce

Bangers & Mash 17

English Bangers served with Red Skin Mashed Potato, Caramelised Onion & Red Wine Sauce

Roasted Chicken Leg 18

Chicken Leg roasted with Herb Butter served with Red Skin Mashed Potato, Mesclun Salad & Caramelised Onion Sauce

Irish Lamb Stew 20

Lamb slow cooked with Guinness, Carrots, Potatoes, Onions & Celery

Norwegian Salmon 23

Salmon served with Red Skin Mashed Potato, Broccoli & Mustard Dill Sauce

Australian Grilled Rib-eye Steak 29

Grain Fed Rib-eye (220gm) served with Red Skin Mashed Potato, Broccoli & Red Wine Sauce

BBQ Baby Back Ribs 30

Pork Ribs Grilled in Smokey BBQ Sauce served with Mesclun Salad & Fries



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PASTA

Crab Meat Pasta 23

Spaghetti, Crab Meat, Basil & White Wine cooked Aglio Olio Style

Chilli Crab Pasta 23

Spaghetti, Crab Meat, cooked with Homemade Chilli Crab Sauce

Vongole Pasta 21

Spaghetti, Clams, Garlic, Fresh Chilli, Parsley Cooked with White Wine

Seafood Marinara 21

Spaghetti, Assorted Seafood cooked with White Wine & Pomodoro Sauce

Prawn Aglio Olio 20

Spaghetti, Fresh Tiger Prawns, Fresh Chilli, Garlic & White Wine

Meat Ball Pasta 19

Spaghetti, Beef Meat Balls cooked with Spicy Pomodoro Sauce & Parmesan Cheese

Carbonara 18

Spaghetti, Crispy Bacon cooked with Cream Sauce, Black Pepper & Parmesan Cheese

Vegetarian Aglio Olio 16

Spaghetti, Assorted Vegetables, Fresh Chilli, Garlic & White Wine

Arabbiata 13

Spaghetti, Basil, cooked with Spicy Pomodoro Sauce

Aglio Olio 13

Spaghetti, Fresh Chilli, Garlic & White Wine

Lasagne 19

Layers of Pasta Sheet with Bechamel, Ground Beef & Cheese



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PIZZA

Parma Ham 31

Pomodoro Sauce, Mozzarella Cheese, Sliced Parma Ham, Grano Padano & Arugula

Carnivoro 30

Pomodoro Sauce, Mozzarella Cheese, Spicy Minced Beef, Ham, Bacon, Pepperoni, Ground Black Pepper, Oregano, & Onions

Seafood 28

Pomodoro Sauce, Mozzarella Cheese, Black Olives & Assorted Seafood

Beijing Duck 26

Hoisin Sauce, Mozzarella Cheese, Smoked Duck, Japanese Cucumber & Spring Onions

Tandoori Chicken / 26

Pomodoro Sauce, Mozzarella Cheese, Tandoori Chicken, Capsicum, Red Onion, Green Chilli & Yogurt Mint Sauce

BBQ Chicken 26

BBQ Sauce, Mozzarella Cheese, BBQ Chicken, Bell Pepper, Oregano & Red Onions

Curry Chicken 26

Pomodoro Sauce, Mozzarella Cheese, Red Onions, Potatoes with Minced Curry Chicken



Diavolo 26

Pomodoro Sauce, Mozzarella Cheese, Fresh Chilli & Pepperoni

Bianca 25

White Cream Sauce, Mozzarella Cheese, Bacon & Mushroom

Hawaiian 24

Pomodoro Sauce, Mozzarella Cheese, Oregano, Ham & Pineapple

Mushroom Pizza 24

Pomodoro Sauce, Mozzarella Cheese & Assorted Mushrooms

Quattro Formaggi 24

Pomodoro Sauce, Mozzarella Cheese, Gorgonzola, Scamorza, Provolone & Parmesan

Verdure 24

Pomodoro Sauce, Mozzarella Cheese, Oregano, Black Olives & Mixed Vegetables

Margherita 21

Pomodoro Sauce, Mozzarella Cheese & Oregano



Additional \$4 for extra toppings – Smoked Ham, Bacon, Minced Beef/Chicken, Pepperoni, Various Cheese

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BURGERS

Tango's Burger 19

Grilled Australian Beef Patty with Caramelised Onion, Bacon, Red Onion, Mayo, Tomato, Romaine & Cheddar Cheese in a Toasted Burger Bun

Halibut Fish Burger 19

Crispy Breaded Fish Fillet with Arugula, Japanese Cucumber, Tartar Sauce in a Toasted Burger Bun

Lamb Burger 19

Grilled Australian Lamb Patty with Pickled Beetroot, Coriander Pesto Spread, Arugula, Tomato & Cheddar Cheese in a Toasted Bun

Chicken Burger 18

Grilled BBQ Chicken Thigh, Tomato, Red Onion, Romaine, Cheddar Cheese in a Toasted Burger Bun

Beyond Burger 19

Grilled Beyond Patty, Caramelised Onion, Romaine, Tomato, Chipotle Sauce, Red Onion & Cheddar Cheese in a Toasted Burger Bun



KIDS MENU



Kids Pizza 9

Kids Chicken Tenders 9

Kids Fish & Chips 9

Kids Bolognese Pasta 9

*All kids meal comes with free ice cream

DESSERTS

Brownie with Vanilla Ice Cream 10

Bread Pudding with Vanilla Ice Cream 10

French Vanilla Ice Cream Single Scoop 5

Acai Bowl 9

Acai served with Granola, Assorted Fruits, Yogurt, Honey & Superfoods



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TANGO'S TEL NO: 6463 7364

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FOOD DELIVERY BY

