

APPETIZERS & SALAD

Antipasto Platter	19.8
Selection of cold cuts meats served with extra virgin olive oil, baguette, and pickles	
Grilled Hokkaido Scallops	21.8
Teppan grilled Hokkaido scallops, EV00 whipped avocados, and bacon dust	
Rumours Caesar Salad	12.8
Baby romaine, croutons, reggiano, and cherrywood smoked bacon	
Greek Salad	12.8
Feta cheese, cucumber, tomatoes, black olives, mixed salad, toast bread, and lemon vinaigrette	
Vietnamese Fried Spring Rolls (3 pcs)	10.8
Spring rolls, prawn, pork, mushroom, carrot, and vermicelli noodle	

SOUPS AND NOODLES

Creamy Mushroom Soup	15.8
Button mushroom, butter, and onion	
Tom Yum Seafood Soup	15.8
Prawns, clams, mussels and squid in house-made tom yum broth	
Vietnamese Wagyu Beef Pho	17.8
Sliced wagyu karubi, rice noodle, onion, beansprouts, and fried spring roll	

PASTA

choice of one: Spaghetti / Tagliatelle / Fettuccine	
Aglia Olio	12.8
Virgin olive oil, garlic, and chilli padi	
Carbonara	16.8
Pecorino romano and smoked bacon	
Bolognese	16.8
Minced wagyu beef and tomato	

PIZZA

Quattro Formaggi	23.8
Blue cheese, emmental, tomato sauce, mozzarella, and parmesan	
Jalapeno Pesto Chicken	25.8
Jalapeno, chicken, tomato sauce, pesto, mozzarella, dried tomatoes, and garlic	
Calzone	25.8
Folded pizza, bolognese sauce, mozzarella, and mushrooms	
Seafood Pizza	27.8
Mixed seafood, tomato sauce, mozzarella, and black olives	
Tom Yum Seafood Pizza	27.8
Mixed seafood, house-made tom yum sauce, emmental, lemongrass, and lime leaves	
Ham and Rocket	27.8
Smoked ham, mortadella ham, rucola, tomato sauce, mozzarella, and cherry tomatoes	
Hawaiian	25.8
Smoked ham, pineapple, tomato sauce, mozzarella, and onion	
Margherita	21.8
Mozzarella, tomato sauce, and oregano	



FROM THE GRILL**STEAK**Served with a choice of Truffle Potato Gratin
or Fried Potato Wedges**USDA PRIME**

Rib Eye, 200G 36.8

Tenderloin, 200G 52.8

ANGUS BEEF

Sirloin, 200G 39.8

Tenderloin, 200G 50.8

SAUCES

choice of one:

Bearnaise / Black Pepper / Red Wine

Additional Sauce 4.8
(Per Sauce)**HOUSE SPECIALTIES**Australian Baby Lamb Chop 46.8
Garlic Confit

Kurobuta Pork Chop 29.8

Crispy Roast Pork and BBQ Pork 35.8

BBQ Pork Ribs 42.8

Pan-seared Cod Fish Fillet 35.8

RUMOURS CLASSICSRumours Hotdog 18.8
Signature 7-inch Veal Sausage served
with fat chipsRumours Classic Hamburger 18.8
Served with fat chipsRumours Fish & Chips 29.8
Crispy breaded Chilean cod fillet with
fat chips, red cabbage and parsley slaw.
Served with house-made tartar sauce
and spicy mayo**SHARING PORTIONS**1.2kg Fiorentina Bistecca 122.8
1.2kg 150days Australian angus
porterhouse served with sautéed
potatoes and roasted vegetablesMixed Grill Platter 58.8
AU grass fed striploin, Kurobuta pork
chop and baby lamb chop served with
fat chips and roasted vegetable sides**SIDES**

Sautéed Spinach 6.8

Sautéed Japanese Mushroom 8.8

Grilled Asparagus 6.8

Jasmine Rice 3.8

RUMOURS OUTLETS**RUMOURS BAR & GRILL**Jewel Changi Airport
78 Airport Boulevard
#05-207, SG 819666  @rumourssg**RUMOURS BEACH CLUB**Sentosa, Siloso Beach
40 Siloso Beach Walk
Singapore 098996  @rumoursbeachclub**RUMOURS BALI**JL.Kayu Aya No.100
Seminyak, Badung
Bali 80361, Indonesia  @rumoursbali

INDONESIAN DELICACIES**APPETIZERS**

Ngoh Hiang (3 pcs)	11.8
Chinese-style beancurd roll filled with pork, prawn, baby turnips, and mushroom	
Corn Fritters (3 pcs)	11.8
Served with green chilli padi	
Fried Spring Rolls (3 pcs)	10.8
Spring rolls filled with minced tofu, baby turnips, and beansprouts	

SOUPS

Oxtail Soup	24.8
Indonesian-style oxtail soup served with bitternut crackers	
Chicken Soto (Soto Ayam)	18.8
Indonesian-style chicken soup, shredded chicken meat, glass noodle, beansprouts, boiled eggs, and koya powder	

MAINS

Balinese Mixed Rice	18.8
Jasmine rice, curry beef, shredded chicken, beef jerky, grilled sambal beef satay, long beans, marinated egg, tempe, and sambal	
Pork Mixed Rice	18.8
Jasmine rice, BBQ pork, roast pork, sweet pork satay, braised pig ear, siomay, soy egg, fried prawn beancurd roll, and clear soup	
Fried Rice	18.8
Chicken fried rice, chicken satay, fried chicken, cucumber, carrot pickles, garlic crackers, and fried egg	
Fried Noodles	18.8
Chicken fried noodles, chicken satay, fried chicken, cucumber, carrot pickles, garlic crackers, and fried egg	

FROM THE GRILL

(Please allow ±20 minutes for preparation time)

JIMBARAN BALI BBQ

Passionately cooked with Balinese spices

Grilled Prawn	42.8
Grilled jumbo prawns, tomatoes, basil, long beans, and sambal	
Grilled Lobster	45.8
Grilled bamboo lobster, tomatoes, basil, long beans, and sambal	
Grilled Red Snapper	39.8
500g grilled red snapper, tomatoes, basil, long beans, and sambal	
Grilled Squid	35.8
500g grilled squid, tomatoes, basil, long beans, and sambal	

SHARING PORTION

Seafood Platter	159.8
Grilled jumbo prawns, bamboo lobster, red snapper and squid. Served with tomatoes, basil, long beans, and sambal	

SATAY

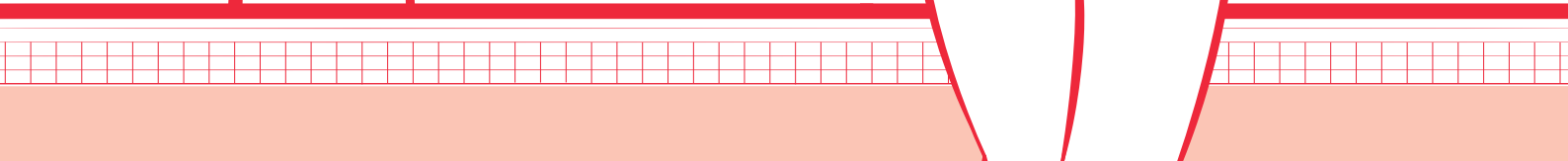
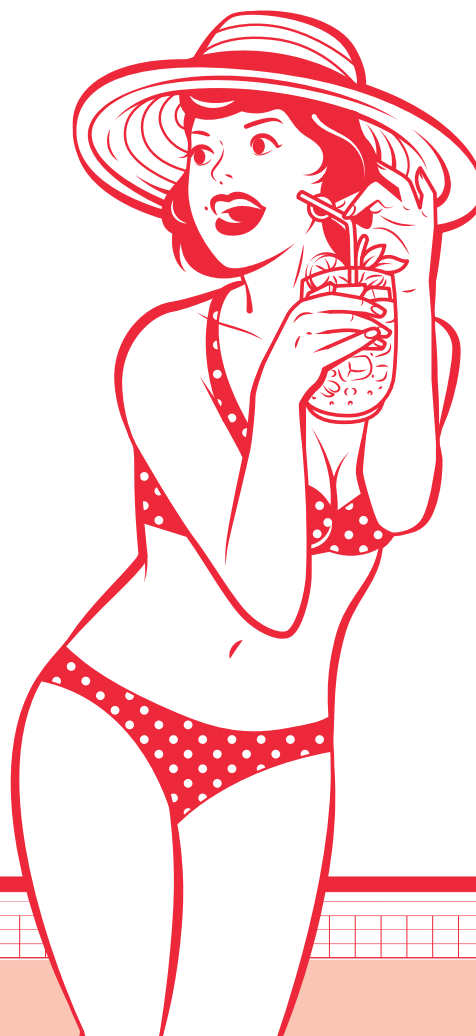
Chicken Satay (10 pcs)	19.8
Madura-style grilled chicken skewers, peanut sauce, rice cakes, chilli padi, and shallots	
Lamb Satay (10 pcs)	26.8
Jakarta-style grilled baby lamb skewers, house-made sambal kecap, and cucumber pickles	
Beef Satay (10 pcs)	24.8
Madura-style grilled beef skewers, peanut sauce, rice cakes, chilli padi, and shallots	
Pork Satay (10 pcs)	24.8
5 pcs savoury and 5 pcs sweet Chinese-Indonesian style pork satay, shredded galangal, green chilli, shallot pickles, and sweet soy sauce	

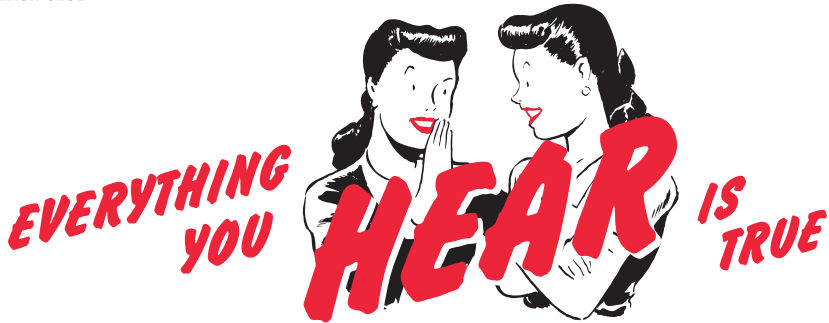
SNACKS

Nacho Chips Served with cheese sauce and spring onion	13.8
Deep Fried Chicken Wings (6 pcs) Chicken wings with spicy mayo	12.8
Calamari Deep fried squid with spicy mayo	12.8
Spam Fries Deep fried luncheon meat with spicy mayo	13.8
Fat Chips Tossed with parmesan cheese and Bologna truffle oil + Extra Cheese Sauce	12.8 3.0
Fried Potato Wedges Crispy fried potato wedges, yukari shiso flakes, and Japanese Mayo	10.8
Vietnamese Fried Spring Rolls (3 pcs) Spring rolls, prawn, pork, mushroom, carrot, and vermicelli noodle	10.8
Indonesian Fried Spring Rolls (3 pcs) Spring rolls filled with minced tofu, baby turnips, and beansprouts	10.8
Ngoh Hiang (3 pcs) Chinese-style beancurd roll filled with pork, prawn, baby turnips, and mushroom	11.8
Crispy Fried Prawn Dumplings (5 pcs) Served with house-made sweet chilli sauce	13.8
Crispy Fried Pork Intestines Served with sweet soy sauce and lime	10.8
Spring Roll Platter (2 pcs each) Ngoh Hiang, Vietnamese, and Indonesian fried spring rolls	19.8

DESSERTS

Tiramisu	12.8
Lookin' Pine, Apple!	14.8
Bombastic	14.8
Cendol-licious Coconut	14.8
Juicy Scoops 3 scoops of ice cream. Please ask our staff for choices of flavour	10.8





SNACKS

<p>Nacho Chips 13.8 Served with cheese sauce and spring onion</p> <p>Deep Fried Chicken Wings (6 pcs) 12.8 Chicken wings with spicy mayo</p> <p>Calamari 12.8 Deep fried squid with spicy mayo</p> <p>Spam Fries 13.8 Deep fried luncheon meat with spicy mayo</p>	<p>Fat Chips 12.8 Tossed with parmesan cheese and Bologna truffle oil + Extra Cheese Sauce 3.0</p> <p>Fried Potato Wedges 10.8 Crispy fried potato wedges, yukari shiso flakes, and Japanese Mayo</p> <p>Vietnamese Fried Spring Rolls (3 pcs) 10.8 Spring rolls, prawn, pork, mushroom, carrot, and vermicelli noodle</p>
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BAR SNACKS

#02

All prices are subject to
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Indonesian Fried
Spring Rolls (3 pcs) 10.8
Spring rolls filled with
minced tofu, baby turnips,
and beansprouts

Ngho Hiang (3 pcs) 11.8
Chinese-style beancurd
roll filled with pork, prawn,
baby turnips, and mushroom

Crispy Fried Prawn
Dumplings (5 pcs) 13.8
Served with house-made
sweet chilli sauce

Crispy Fried Pork
Intestine 10.8
Served with sweet soy sauce
and lime

Spring Roll Platter
(2 pcs each) 19.8
Ngho Hiang, Vietnamese,
and Indonesian fried
spring rolls

FROM THE GRILL

(Please allow ±20 minutes
for preparation time)

INDONESIAN SATAY

Chicken Satay (10 pcs) 19.8
Madura-style grilled
chicken skewers, peanut
sauce, rice cakes, chilli
padi, and shallots

Lamb Satay (10 pcs) 26.8
Jakarta-style grilled
baby lamb skewers,
house-made sambal kecap,
and cucumber pickles

Beef Satay (10 pcs) 24.8
Madura-style grilled
beef skewers, peanut sauce,
rice cakes, chilli padi,
and shallots

Pork Satay (10 pcs) 24.8
5 pcs savoury and 5 pcs
sweet Chinese-Indonesian
style pork satay, shredded
galangal, green chilli,
shallot pickles, and sweet
soy sauce

#03

All prices are subject to
service charge and GST

17CM MINI PIZZA

Quattro Formaggi	18.8
Blue cheese, emmental, tomato sauce, mozzarella, and parmesan	
Jalapeno Pesto Chicken	19.8
Jalapeno, chicken, tomato sauce, pesto, mozzarella, dried tomatoes, and garlic	
Calzone	18.8
Folded pizza, bolognese sauce, mozzarella, and mushrooms	
Seafood Pizza	20.8
Mixed seafood, tomato sauce, mozzarella, and black olives	

Tom Yam Seafood Pizza	20.8
Mixed seafood, house-made tom yum sauce, emmental, lemongrass, and lime leaves	
Ham and Rocket	20.8
Smoked ham, mortadella ham, rucola, tomato sauce, mozzarella, and cherry tomatoes	
Hawaiian	19.8
Smoked ham, pineapple, tomato sauce, mozzarella, and onion	
Margherita	17.8
Mozzarella, tomato sauce, and oregano	

#04

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service charge and GST

**DRAUGHT
BEER** 250ml / 500ml / tower

Rumours	9.8 / 15.8 / 70.0
Hite	9.8 / 15.8 / 70.0
Heineken	11.0 / 18.0 / 95.0
Guinness	11.0 / 18.0 / --
Peroni	12.0 / 19.0 / 100.0

BOTTLE BEER btl

Corona	11.8
Big Wave Golden Ale	14.8
Blue Moon Wheat Ale	15.8
Longboard Lager	14.8
Alben Cider Apple	14.8
Alben Cider Lychee	14.8
Pabst Blue Ribbon Lager	13.8

#05

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BOURBON gls / btl

Jim Beam White 12.0 / 190.0

Jack Daniel's 13.0 / 210.0

Maker's Mark 14.0 / 230.0

GIN gls / btl

Brokers Gin 11.0 / 170.0

Bombay Sapphire 12.0 / 190.0

Hendrick's 14.0 / 230.0

Gin Mare 20.0 / 290.0

RUM gls / btl

Myers Dark Rum 11.0 / 170.0

Bacardi Carta Bianca 10.0 / 170.0

Sailor Jerry 14.0 / 230.0

Capucana 14.0 / 230.0

LIQUEUR AND SPIRIT gls / btl

Bols Apricot Brandy 9.0 / 170.0

Bols Cherry Brandy 9.0 / 170.0

Bols Blue Curacao 9.0 / 170.0

Bols Peach 9.0 / 170.0

Bols Crème De
Menthe Green 9.0 / 170.0

Bols Triple Sec 9.0 / 170.0

Bols Crème De Cassis 9.0 / 170.0

Bols Crème De
Cacao Brown 9.0 / 170.0

Bols Strawberry 9.0 / 170.0

Bols Lychee 9.0 / 170.0

Midori Melon 9.0 / 170.0

Malibu Coconut 9.0 / 170.0

Kahlúa Coffee 12.0 / 190.0

Baileys Irish Cream 12.0 / 190.0

Cointreau 12.0 / 190.0

Benedictine DOM 13.0 / 210.0

LIQUOR

#06

All prices are subject to
service charge and GST

Drambuie 14.0 / 230.0

Pimm's No. 1 12.0 / 190.0

TEQUILA shot / btl

Jose Cuervo 13.0 / 210.0

Patrón XO Cafe 14.0 / 230.0

Patrón Añejo 20.0 / 290.0

Milagro 20.0 / 290.0

VODKA gls / btl

Stolichnaya Premium 9.0 / 170.0

Grey Goose 14.0 / 230.0

Belvedere 14.0 / 230.0

Stolichnaya
Salted Karamel 13.0 / 210.0

Stolichnaya
Chocolat Kokonut 13.0 / 210.0

WHISKY gls / btl

Ballantine's 9.0 / 170.0

Chivas Regal 12 Years 12.0 / 190.0

John Jameson 12.0 / 190.0

Monkey Shoulder 12.0 / 190.0

Johnnie Walker
Black Label 14.0 / 230.0

Macallan 12 Years Old 20.0 / 290.0

COGNAC gls / btl

Hennessy VSOP 20.0 / 290.0

Martell VSOP 20.0 / 290.0

APERITIF gls / btl

Aperol 11.8 / 170.0

Martini Bianco 11.8 / 170.0

Martini Rosso 11.8 / 170.0

Martini Extra Dry 11.8 / 170.0

Sambuca Vaccari 12.0 / --

Jägermeister 12.0 / 190.0

Campari 12.0 / 190.0

Pernod 45 20.0 / 290.0

Absinthe 20.0 / 290.0

LIQUOR

#07

All prices are subject to
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CHAMPAGNE 0.75L (btl) / 1.5L (btl)

Moët & Chandon Brut 160.0 / 300.0

Dom Perignon 350.0 / --

SPARKLING WINE gls / btl

Prosecco Scavi and Ray, Italy 12.8 / 60.0

WHITE WINE gls / btl

Croix Du Marquis Sauvignon Blanc, France (House Pour) 13.0 / 63.0

Cloudy Bay Sauvignon Blanc, New Zealand -- / 120.0

RED WINE gls / btl

Croix Du Marquis Cabernet Sauvignon, France (House Pour) 13.0 / 63.0

Cloudy Bay Pinot Noir, New Zealand -- / 120.0

#08

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SIGNATURE COCKTAILS gls

Caribbean Breeze 19.8
Stolichnaya Chocolat
Kokonut, Pineapple Juice,
Popcorn Syrup, Redbull
Coconut

Seaside Serenity 19.8
Stolichnaya Premium,
St. Germain Elderflower,
Homemade Tamarind Paste,
Strawberry Liqueur

Summer Beachin' 19.8
Bacardi White, Advocat
Liqueur, Malibu Coconut,
Gula Melaka

Tiki-tattles 19.8
Stolichnaya Salted Karamel,
Fresh Passionfruit, Lemon
Citrus, Rosemary

Rumours on the Beach 19.8
Stolichnaya Premium, Midori
Melon, Fresh Watermelon
Juice, Citrus

**INTERNATIONAL
COCKTAILS**

gls

Caipiroska 15.0
Vodka, Lime, Sweet & Sour
Mix, Brown Sugar

Strawberry Caipiroska 15.0
Vodka, Strawberry Liqueur,
Lime, Sweet & Sour Mix,
Brown Sugar

Caipirinha 15.0
Cachaça, Lime, Sweet & Sour
Mix, Brown Sugar

Strawberry Caipirinha 15.0
Cachaça, Strawberry
Liqueur, Lime, Sweet & Sour
Mix, Brown Sugar

Mojito 15.0
White Rum, Lime, Mint,
Brown Sugar, Soda

Lychee Mojito 15.0
White Rum, Lychee Liqueur,
Lime, Mint, Brown Sugar, Soda

Classic Lime Margarita 15.0
Tequila, Triple Sec, Lime,
Brown Sugar

Frozen Lime Margarita 15.0
Tequila, Triple Sec, Lime,
Brown Sugar

Frozen Blue Margarita 15.0
Tequila, Blue Curacao, Lime,
Brown Sugar

**Frozen Strawberry
Margarita** 15.0
Tequila, Strawberry Liqueur,
Lime, Brown Sugar

Green Trees 15.0
Vodka, Midori, Blue Curacao
Liqueur, Sweet & Sour Mix

Classic Lime Daiquiri 15.0
White Rum, Triple Sec, Lime,
Brown Sugar

**Classic Strawberry
Daiquiri** 15.0
White Rum, Strawberry
Liqueur, Lime, Brown Sugar

Frozen Lime Daiquiri 15.0
White Rum, Triple Sec, Lime,
Brown Sugar

**Frozen Strawberry
Daiquiri** 15.0
White Rum, Strawberry
Liqueur, Lime, Brown Sugar

Dry Gin Martini 15.0
Gin, Dry Vermouth,
Choice of Olives or
Lemon Peel

Dry Vodka Martini 15.0
Vodka, Dry Vermouth,
Choice of Olives or
Lemon Peel

Dirty Gin Martini	15.0	Singapore Sling	19.8
Gin, Dry Vermouth, Olives Juice		Gin, Cointreau, Cherry Brandy Liqueur, DOM Benedictine, Angostura Bitters, Lime Juice, Pineapple Juice, Grenadine, Soda	
Dirty Vodka Martini	15.0	Long Island	19.8
Vodka, Dry Vermouth, Olives Juice		Gin, Vodka, Rum, Tequila, Triple Sec, Lime Juice, Coke	
Lychee Martini	15.0	Terminator	19.8
Vodka, Lychee Liqueur, Lychee Juice		Gin, Vodka, Rum, Tequila, Triple Sec, Orange Juice, Rumours Beer	
Old Fashion	15.0	Sex On The Beach	19.8
Whiskey, Angostura Bitters, Brown Sugar, Orange Peel		Vodka, Peach Liqueur, Orange Juice, Cranberry Juice	
Cosmopolitan	15.0	CHAMPAGNE COCKTAILS	
Vodka, Triple Sec, Sweet & Sour Mix, Cranberry Juice		<hr/>	
Illusion	15.0	La Vie En Rose	15.0
Vodka, Midori Melon Liqueur, Pineapple Juice		Peach Liqueur, Strawberry Liqueur, Prosecco	
Classic Pina Colada	15.0	Kir Royale	15.0
White Rum, Malibu Coconut Liqueur, Pineapple Juice, Milk		Creme de Cassis, Prosecco	
Frozen Pina Colada	15.0	Mimosa	15.0
White Rum, Malibu Coconut Liqueur, Pineapple Juice, Milk		Orange Juice, Prosecco	
Negroni	15.0	Midori Mimosa	15.0
Gin, Sweet Vermouth, Campari		Midori Melon, Prosecco	
Aperol Spritz	15.0	Lychee Bellini	15.0
Aperol, Prosecco, Soda		Lychee Liqueur, Prosecco	

#11

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MOCKTAILS gls

Virgin Mojito 10.8
Sweet & Sour Mix, Lime,
Mint, Soda

Virgin Lychee Mojito 10.8
Sweet & Sour Mix, Lychee,
Lime, Mint, Soda

Rox Roger 10.8
Mixed Berries, Coke

Shirley Temple 10.8
Lime Juice, Sprite,
Grenadine Syrup

Pink Lemonade 10.8
Sprite, Grenadine Syrup

Ginger Bread 10.8
Ginger Ale, Sweet & Sour Mix

Virgin Illusion 10.8
Pineapple Juice, Sweet &
Sour Mix, Melon Syrup

JUICES gls

Apple 6.0

Lime 6.0

Orange 6.0

Pineapple 6.0

Mango 6.0

Cranberry 6.0

Freshly Squeezed
Orange Juice 8.0

Fresh Coconut 9.0

#12

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SOFT DRINKS can

Coke	5.8
Coke Zero	5.8
Sprite	5.8
Schweppes Ginger Ale	5.8
Schweppes Bitter Lemon	5.8
Schweppes Soda	5.8
Schweppes Tonic	5.8
Ice Lemon Tea (Heaven & Earth)	5.8
Redbull	6.8
Redbull Sugar Free	6.8
Redbull Coconut	6.8
Badoit (330ml) Sparkling Water	5.8
Evian (330ml) Still Water	5.8

TEA pot

Hot Tea	6.8
English Breakfast / Earl Grey Chamomile / Green Tea	

COFFEE cup

Freshly brewed by Baristart Coffee

Espresso	3.5
Cappuccino	6.7
Latte	6.7
Flat White	6.7
Long Black	4.8
Iced Coffee	7.5
Extra Shots	0.5