

REVOLVER

Private Experience Room





About Revolver

A bold open-fire grill restaurant, Revolver brings together Indian cooking sensibilities with international flavors and world-class produce. The team offers ever-changing tasting menus that showcase dishes cooked over custom-built wood-fire and binchotan grills, as well as in a gleaming hand-beaten tandoor.

The cuisine represents a multi-textural and multi-dimensional harmony of global ingredients, coaxed over the fire to bring out their best flavors. Finished with intentional char and smokiness, the dishes are then paired with unapologetically South Asian spices.

MICHELIN
2023

MICHELIN
2024

MICHELIN
2025

50
BEST
Discovery

REVOLVER

Private Experience Room

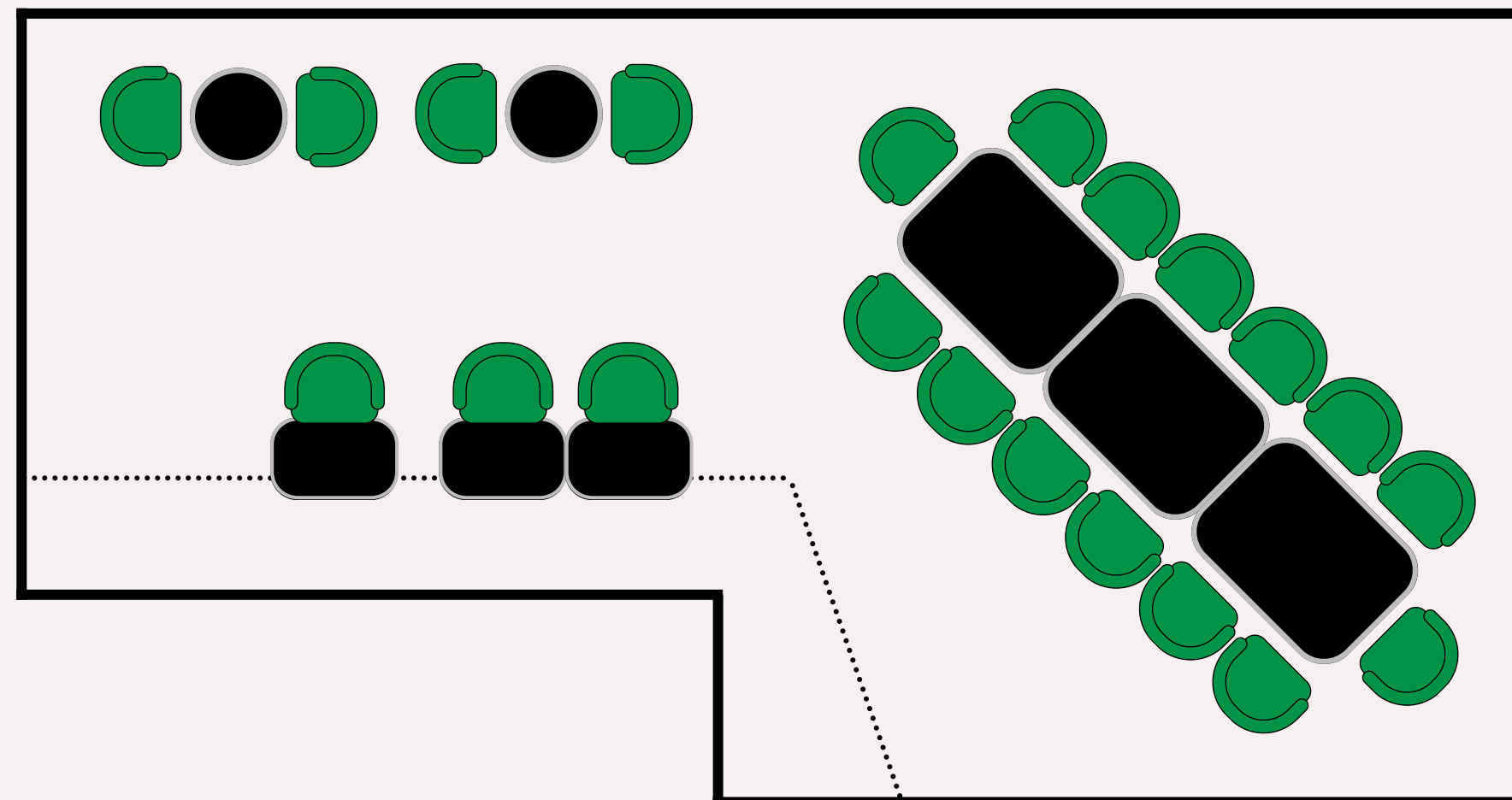
Sprawled across the second floor of the shophouse, the Revolver Private Experience Room is a sumptuous, intimate space designed for revelry. A sensuously curved bar greets guests as they enter, with a dining table that seats up to a maximum of 26 (with a different configuration).

Equipped with a superlative sound system, a DJ console, and a space for live music, the Revolver Private Experience Room is all about decadent experiences, whether they be private cocktail events or celebrations - the possibilities are endless.

Venue Layout / Seating Capacity:

Sit down Lunch / Dinner Reception up to 14 guests.

Cocktail Reception up to 40 guests.



[Click to explore Revolver's Private Experience Room video](#)



Ways to dine at Revolver

With a focus on seasonality, our different menus can be fully personalised to suit any specific occasion or request.

The Spread

The entire menu is designed for sharing, including small plates suitable for communal dining in large groups.

\$299++ per person

Experience

A refined take on the essential Revolver dining experience.

\$239++ per person

Vegetarian Experience

A meat-free iteration showcasing seasonal vegetables and punchy flavours.

\$159++ per person

Discovery

The essential Revolver dining experience.

\$179++ per person

Canapé or Standing Event

8 canapés - \$65++ per person

10 canapés – \$85++ per person

Payment Terms:

A 50% advance payment is required upon booking.
The remaining 50% is due upon billing.

Corkage Policy:

Corkage fees adhere to Revolver's policy, guests of Revolver are allowed to bring in two (2) 750ml bottles of wine per table for \$75⁺⁺ per bottle, and one (1) Large format bottle of 1500ml will be charged \$150⁺⁺.

We offer one-for-one policy that allows you to enjoy your wine without corkage when you buy a bottle from us.



EXCLUSIVE TO REVOLVER PRIVATE EXPERIENCE ROOM

The Spread

\$299⁺⁺ per person

SMALL PLATES

Corn & Pomegranate | Jalapeno & Citrus

Fresh Paneer | Winter spinach (v)

King Oyster Mushroom | Tomato & Fenugreek (v)

Tiger Prawn | Pepper Fry

Boneless Chicken Wings | Yuzu Aioli

MAINS

Lobster Manchurian

Whole Baby Chicken | Afghani Yoghurt

Mayura Station Flank Steak | Nihari Reduction

Charred Potatoes | Turmeric & Dry Chilli

Grappe Tomato | Champagne Vinaigrette

Baby Gem Salad | Citrus & Ginger

Kulchette Parade

DESSERT

Baked Cheese Cake | Saffron

**Menus are subject to change based on seasonality and ingredient availability.
The Private Dining Room menu is served in an elegant, large-format sharing style.*

Beverage Package

Our bespoke beverage package at Revolver Experience Room allows you to tailor the drinks programme to compliment our dining experience. At the fully operational bar is our in-house mixologist, who is on hand to shake up the concoctions of your desires should inspiration strike at any time during your private experience with us.

Or choose from a stellar line-up of rare wines from boutique producers and family-owned vineyards.

DOMAINE DE LA
ROMANÉE-CONTI



[Click to view Revolver's beverage menu](#)

REVOLVER



Beverage Package

Sample Menu



Curated Beverage Menu

Wine

Champagne

Henriot Brut Souverain NV | \$140

Pinot Noir, Chardonnay | Champagne, France

White

La Perriere Blanc de Fume Pouilly 2021 | \$110

Sauvignon Blanc | Loire, France

Red

Chateau de Reignac 2019 | \$105

Merlot, Cabernet Sauvignon, Cabernet Franc | Bordeaux, France



Beer

Corona Extra | \$16



Cocktails

Moscow Mule | \$20

Vodka, Citrus, House Ginger Syrup, Soda

Scotch Old Fashioned | \$23

Scotch, House Syrup, Bitters

Negroni | \$23

Gin, Mancino Rosso, Campari



Mocktails

Diablo Light | \$16

Passionfruit Hell Fire Syrup, Citrus, Soda

Not So-Paloma | \$16

Grapefruit, Citrus, House Syrup, Soda, Tonic

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Prices are subject to 10% Service Charge and 9% Government Taxes.



Curated Free Flow Beverage Menu

WINE

Zonin Prosecco Special Cuvee

McGuigan Private Bin Sauvignon Blanc

McGuigan Private Bin Shiraz



BEER

Corona Extra



SPIRITS

Gin, Vodka, Tequila, White Rum, Whisky

house Spirits served with mixer of choice



3 HOURS - \$98

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