
OLD-WORLD GLAMOUR COCKTAILS

*INSPIRED BY CLASSIC FAVOURITES OF AN ERA ASSOCIATED WITH
OPULENCE AND GRANDEUR, THESE ARTISANAL CONCOCTIONS EXUDE
THE INTENSE FLAVOURS FAVOURED BY THE RICH AND FAMOUS OF
YESTERYEARS - BUT WITH A LIGHT AND REFRESHING TWIST.*

MILLIONAIRES CLUB

SMOKED VODKA WITH BLACKCURRANT JAM, MUDDLED RED
GRAPES, ORANGE BITTERS LIQUEUR, FRESHLY SQUEEZED
LEMON JUICE AND HOUSEMADE BASIL SYRUP

\$25

80TH AVENUE

CARAMELISED PINEAPPLE, TEQUILA WITH FRESH MANGO
JUICE, ROSEMARY, FRESHLY SQUEEZED LIME JUICE AND
HOUSEMADE PINEAPPLE SYRUP

\$25

GREENWICH SOUR

THE WHISKEY SOUR HAS A LONG, LOVELY HISTORY. IT IS ONE
OF THE ORIGINAL DRINKS IN THE ICONIC JERRY THOMAS'
BARTENDER'S GUIDE FROM 1862. WHISKEY SOUR-STYLE
INFUSED WITH CHAMOMILE TEA THAT GIVES SWEETNESS TO
THE DRINK, SHAKEN WITH FRESHLY
SQUEEZED LEMON JUICE, SUGAR CANE SYRUP AND EGG
WHITE THAT GIVES TEXTURE TO THE DRINK

\$26

BROOKLYN SECRET

KENTUCKY BOURBON OLD FASHIONED-STYLE, HOUSEMADE
MAPLE SYRUP ESPUMA, GRATED LEMON SKIN

\$25

MONTERRICO SHAKE

FERMENTED VODKA POMEGRANATE SEEDS, HOUSEMADE
KIWI CORDIAL, MUDDLED KIWI FRUITS, FRESHLY SQUEEZED
LIME AND ORANGE LIQUEUR

\$25

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ARTESIAN MANHATTAN

THE DARING, CLASSIC COCKTAIL BELIEVED TO DATE BACK TO THE LATE 1800S WHEN NEW YORK CITY WAS ONLY MANHATTAN AND ITS EPONYMOUS COCKTAIL WAS THE BOSS OF ALL DRINKS. BLACK CHERRIES INFUSED WITH BOURBON WHISKEY, MIXED WITH CANE SUGAR SYRUP AND A FEW DROPS OF HOUSEMADE ORANGE BITTERS

\$26

T.L.P JULEP

MINT JULEP ORIGINATED FROM SOUTHERN UNITED STATES, KENTUCKY IN PARTICULAR, DURING THE EIGHTEEN CENTURY. IT IS TRADITIONALLY SERVED IN SILVER CUPS THAT ALLOW FROST TO FORM ON THE SURFACE OF THE CUPS. AGED BOURBON MIXED WITH FRESH SPEARMINT, HANDCRAFTED PIMENTO DRAM, FALERNUM LIQUEUR, FRESH LIME AND HOUSEMADE BITTERS

\$26

PROVENCAL

ARTISANAL ISLAY GIN, FRESHLY SQUEEZED APPLE JUICE, HONEY, PEAR, CINNAMON AND HOUSEMADE LAVENDER BITTERS

\$25

VODKA BUCK

THE CLASSIC COCKTAIL, ALSO KNOWN AS THE MOSCOW MULE, WAS IMMENSELY POPULAR IN THE 1950'S. SMOKED VODKA, FRESHLY SQUEEZED LIME JUICE, BROWN SUGAR AND HOUSEMADE GINGER BEER THAT GIVES AN INTENSE FLAVOUR TO THE DRINK.

\$25

No. 10

GIN-BASED COCKTAIL WITH 10 PRECIOUS BOTANICALS MIXED WITH FRESHLY SQUEEZED LIME JUICE, ABSINTHE LIQUEUR INFUSED WITH FRESH CHERRY BOURBON FRUIT AND HOUSEMADE BITTERS

\$25

THE CLIFFORD COLLECTION

**CONTEMPORARY SIGNATURE DRINKS IN TUNE WITH OUR
INGREDIENT-DRIVEN PHILOSOPHY AT THE FULLERTON BAY
HOTEL...**

SINGAPORE SLING
GIN, DOM BENEDICTINE,
CHERRY HEERING, LEMON,
PINEAPPLE JUICE, TWO
DASHES OF ANGOSTURA
BITTERS, SODA
\$28

PIMM'S PERFUME CUP
PIMM'S NO. 1, CITRUS,
CUCUMBER, MINT, SPICY
GINGER, CITRUS, SODA
\$24

FLORODORA 80
GIN, RASPBERRY, LIME,
GINGER ALE, ANGOSTURA
BITTERS
\$23

MERLION
TEQUILA, YOUNG GINGER,
HONEY, LIME, SODA
\$24

CLASSIC MOJITO
RUM, FRESH MINT, LA
PERRUCHE BROWN SUGAR,
CLUB SODA, BITTERS
\$24

COLLYER'S FOLLY
GIN, HOLY BASIL, LEMON,
HONEY, SODA
\$25

MILE ZERO
VODKA, IRISH CREAM LIQUEUR,
MILO POWDER
\$21