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ONE ~ NINETY  
BAR

*Set in a lush urban sanctuary away from the maddening crowd, an invitation awaits within – to find solace in classic libations from the hands of the master bartender, or find pleasure in craft cocktails infused with the flavours and notes of the tropical botanica, harvested from our very own organic garden.*

## APÉRITIF

<b>Signature 190</b> Monkey 47, Cochi Amaro, East Imperial Tonic, Thyme	\$30
<b>Sherry Cobbler</b> Tio Pepe, Lemon, Cointreau, Berries, East Imperial Burma Tonic	\$24
<b>The House Cup</b> Red Wine, Cynar, Cocchi Di Torino, East Imperial Thai Ginger Ale	\$24
<b>Wild Flower</b> Fords Gin, St. Germain, Lemon, Scrappy's Lavender Bitters, Prosecco	\$24
<b>Petit Provence</b> Pierre Ferrand 1840 Cognac, Pineapple, Crawley's Grenadine, East Imperial Soda Water	\$24
<b>Mexicoma</b> Cimarron Blanco Tequila, Campari, House Grapefruit Sherbet, Lime, Campari, Salt Dust	\$24
<b>The Artist Special</b> Compass Box Peat Monster Scotch, House Redcurrant Syrup, Palo Cortado Sherry	\$24

## THE NIGHTCAP

<b>Treacle Treat</b> Plantation 5yr Rum, Fresh Green Apple Juice, PX Sherry, Scrappy's Chocolate Bitters	\$24
<b>Hungry Hipster</b> High West Prairie Bourbon, House Banana Syrup, Lemon, Egg White, Caviar	\$24
<b>Spice Edition</b> Compass Box Great King St. Blended Scotch, House 5-Spice Syrup, Pineapple, Lemon	\$24
<b>New Pal</b> Rebel Yell Small Batch Rye, Campari, Cocchi Americano, Rose Water	\$24
<b>Scaffa</b> Mina Real Blanco Mezcal, Punt E Mes, Cynar, House BBQ Bitters	\$24
<b>Western Explorer</b> Plantation Original Dark Rum, Honey Water, Lemon, Guinness	\$24

## BUBBLES

	GLASS	BOTTLE
Ruffino Prosecco Extra Dry Italy	\$18	\$105
Taittinger Brut Réserve, N.V. Reims	\$26	\$154
Taittinger Prestige Rosé, N.V. Reims	\$35	\$210
Veuve Clicquot Yellow Label, N.V. Reims		\$198
Ruinart, Blanc De Blancs, N.V. Reims		\$330
Bollinger, Special Cuvee Brut, N.V. ÄY		\$258

## PREMIUM POURS BY GLASS

M. Chapoutier Condrieu Invitare Viognier, Rhône, France (Rp 93) 2016		\$53
Apsley Gorge Pinot Noir, Tasmania, Australia 2014		\$47
Ornellaia Le Serre Nuove Dell' Ornellaia, Bolgheri, Italy (Rp 93) 2015		\$53
Torres Mas La Plana Cabernet Sauvignon, Penedès, Spain (Rp 93) 2012		\$65

## WHITE WINES

	GLASS	BOTTLE
Schieferkopf Baden Riesling, Germany 2015	\$18	\$80
Ruffino Lumina Pinot Grigio, Tuscany, Italy 2016	\$15	\$70
Mount Riley Sauvignon Blanc, Marlborough, New Zealand 2017	\$22	\$99
Louis Jadot Bourgogne Chardonnay, Burgundy, France 2016	\$22	\$99

## RED WINES

Mount Riley Pinot Noir, Marlborough, New Zealand 2017	\$22	\$99
Miguel Torres Cordillera Carignan, Maule, Chile 2014	\$22	\$99
M.Chapoutier Crozes-Hermitage "Les Meysonniers" Syrah, Rhone, France 2016	\$22	\$99
Robert Mondavi Private Selection Cabernet Sauvignon, Napa Valley, USA 2016	\$20	\$90

## THE BASIC

Craft Beer On Tap		\$12
One-Ninety Pilsner / Sauvignon Ale		
Tiger / Asahi / Corona / Heineken / Kirin / Tsingtao / Hoegaarden		\$16
Erdinger Weissbier	\$18	50cl
Guinness Stout		\$19
Coke / Coke Light / Sprite / Ginger Beer / Ginger Ale / Bitter Lemon		\$10
San Pellegrino	\$6	25cl
	\$12	75cl
Acqua Panna	\$8	50cl
	\$12	75cl
Evian		\$12
		75cl
Freshly-Squeezed Juices		\$12
Bottled Juices		\$10

## NON-ALCOHOLIC

Tea Chapter		\$16
Earl Grey Tea, House Redcurrant Syrup, Lemon, Egg White		
Thirsty Monkey		\$16
Pineapple, Lemon, House Banana Syrup, Coconut Water		
The Sing Ting		\$16
House Grapefruit Sherbet, Lemon, East Imperial Yuzu Tonic		
Icely Done		\$16
Chamomile Tea, Honey Water, Lemon		

## LAVAZZA COFFEE

Espresso	\$11
Macchiato	\$11
Cappuccino	\$11
Latte	\$11
Cold Brew	\$12
Hot Brew	\$12
Ice Coffee	\$12
Moka Coffee	\$14
Double Espresso	\$13

## T W G T E A S

<b>Blue Tea:</b>	\$11
Orange Blossom Oolong	
<b>White Tea:</b>	\$14
White Night Jasmine	
<b>Infusions:</b>	\$11
Jade of Africa	
Chamomile	
<b>Black Teas:</b>	\$11
5 O' Clock	
French Earl Grey	
Okayti	
<b>Green Teas:</b>	\$11
Sencha	
Geisha Blossom	
Caravan	
<b>Iced Teas:</b>	\$12
Iced Lemon Tea	
Iced Green Tea	

## SEASONAL SEAFOOD TOWER FOR TWO

Maine Lobster, King Crab, Mussels, Spanner Crab,  
Scallops, Prawns, Tuna ☆ \$78

Add on: Ossetra Prestige Caviar, 30g \$85  
"Supplement"

## SNACKS

Sourdough, Seaweed Butter 🌿 \$8

Smoked Eggplant on Sourdough, Sansho Pepper 🌿 🌿 \$9

Lobster and Prawn Toast, Spicy Tobiko (1pc) \$8

Steamed Edamame, Wasabi Soy 🌿 \$10

Tuna and Avocado on Crispy Rice ☆ (3pc) \$14

Crab Crackers, Saffron Aioli, Ikura (3pc) \$14

Truffle Toast, Foie Gras Butter 🌿 ☆ (3pc) \$16

Jalapeño and Avocado on Crispy Rice 🌿 (3pc) \$12




Beef and Caviar, Dijon Emulsion 🌿 ☆ (3pc) \$18

Wagyu Mini Burgers, Horseradish Aioli \$24

Black Truffle Fries 🌿 \$12



## PIZZA & FLAT BREAD

Black Truffle Flat Bread, Smoked Ricotta 	\$26
Toasted Fennel Seeds Flat Bread, Smoked Salmon	\$24
Iberico Ham Pizza, Roasted Pepper, Chili Oil	\$32
Roasted Tomato Pizza, Cracked Pepper, Burrata 	\$32
Wild Mushroom Pizza, Red Onions, Goat Cheese 	\$32

## CHEF'S SELECTION OF ARTISANAL CHEESES

*Served with Candied Walnuts,  
Chutneys and Country Loaf*

Selection of 3 Cheeses	\$16
Selection of 5 Cheeses	\$25



Contains Gluten



Vegetarian



Signature dish

