



Kopi-O Negroni

London Dry Gin, Italian Bitter, Kopi-O infused Sweet Vermouth

Dusty Pickle

Japanese Single Grain Whisky, Ume Reduction, Cocoa, Bergamot Saline

Tetsuwam Atomu

Chocolate Vodka, Matcha Gin, Vanilla, Pineapple, Buntan

Hong Long

Lapsang Souchong Tea, Passion Fruit Nectar, Demerara Rum, XO Rhum

“Stars & Bars”

Green Mango Gin, Starfruit Honey, Green Chartreuse, Orange Blossoms, Citrus, Egg White

Yuzu & Caramel Daisy

Icelandic Vodka, Tofu, Yuzu Jus, Vanilla, Miso

Pandan Sazerac

Pandan Whiskey, Fig VSOP Cognac, Yellow Chartreuse, Aromatic Bitters

Uji Martini

Our Signature Classic Martini with lingering Matcha finish

“S O S”

Blended Malt Whiskey, Amaretto, Egg White, “S O S” Liqueur, Sesame Tears

WhisColaaaaaa

Fig Cognac, Paan Whisky, Rosso Vermouth, D.O.M Ben, Wander Powder Cordial, Perrier Water

Jumyūru

Sencha Tea, London Dry Gin, Pear, Ginger, Yuzu, Perrier Water

Above the Clouds

Blended Malt Whisky, Chrysanthemum, Dark Chocolate, Vanilla Snow



Cocktails are priced at \$22+*. * Mocktails are priced at \$12+*.
Classic cocktails available on request.

bartender's table

"The Legacy of 774a"

1 cocktail \$24++
3 cocktails \$58++
5 cocktails \$88++

Maharaja

Curry Gin, Jackfruit Bitter, Sweet Vermouth

Diamond Musa

Banana Whisky, Cocoa, Maraschino, Coconut

Peach & Wasabi Fizz

London Dry Gin, Peach, Lemon, Gomme, Egg White, Wasabi, Perrier Water

"Oops, I Forgot"

7-Year-Old Cuban Rum, Honey, Earl Grey, Rose

Laha

Mustard Vodka, Pineapple, Vanilla, Citrus Jus

ORIGIN	IB HQ opened its door to the public in September 2018. Since then, its team has been serving cocktails and beverages inspired by "Respect to Cultures, Passion for Flavours."
HARVEST	Tuesday - Saturday from 5 pm - 10:30 pm and on special occasions.
TO DRINK	Read through the menu and feel free to ask our staff on their recommendations.



Ask our team for "Omakase Menu" consisting of 5 cocktails at price of \$108++