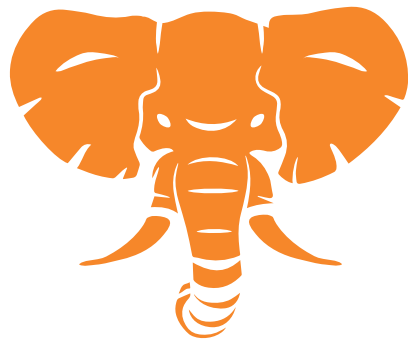


THE
ELEPHANT
ROOM



**Welcome to
The Elephant Room!**

**Inspired by the streets of Singapore's Little
India, we're a culture-forward cocktail
bar focused on bringing the best of our
craft, traditional trade and ingredients our
people have to offer.**



COCKTAILS

\$23

TEKKA 2.0

Coconut Infused Rum, Jaggery, Fermented Banana & Spiced Cucumber



The iconic, colourful Tekka Market - a centerpiece of Little India. A coconut oil infused rum balanced with sweet jaggery, umami-rich fermented banana and a spiced cucumber garnish. All those flavours in one, our signature cocktail really knows how to “Tekka” breath away.

KAMASUTRA

Kamasutra Potion, Garlic Wine & Libido Pills

Playing it dirty with a spiced cocktail inspired by one of the oldest redlight districts in Singapore, Desker Road. We distilled rum with traditional aphrodisiac spices found in the Kamasutra to give this cocktail an earthy quality and added homemade garlic wine for sweetness. Topping it off with ‘libido pills’ made from luxurious white chocolate and aromatic rose essence.



COCKTAILS

\$ 23



BUFFALO ROAD

Pink Guava Distillate, Vetiver Aroma & Hybrid Lime

A refreshing ode to the road located at the mouth of Little India, we used Pink Guavas sourced from Buffalo Road and made our very own pink guava distillate. Topping it off with vetiver, an immensely aromatic herb common in perfumery and topped with tonic water. Clean, and refreshing - with an added pink guava jelly to munch on.

CHAI



Rum, Chai Spices & Pineapple Foam

Not your Amma's Chai. We made ours with the quintessential masala spices and threw in fermented pineapple and green chilli for added flavour and depth to this timeless living room conversation piece. Topped with our very own pineapple foam for some tangy creaminess.

COCKTAILS

\$23

SIPPIN' AT 78



Coffee Rum, Indian Coffee Kombucha, Caramelised Onion & Coconut Acid

Inspired by the immense coffee drinking culture in Little India, we used the classic Bru Coffee Powder to make an earthy kombucha, a slap of coconut acid and topped off caramelised onion - a staple in many Southern Indian breakfasts. It's a touch sweet, with a balanced bitterness and added zing to make you sit up straight.

KING OF TODDY

Arrack, Clarified Buttermilk & Pickled Palm Seed

Tipping our hats off to one of Singapore's legendary hustlers - the Toddy Empire is an ever inspiring tale we hold dear at our bar. That's why our cocktail is made with Arrack, a distillate from Toddy, mixed in with clarified buttermilk for a sweet, nutty flavour, and topped with crunchy amaranth leaf and pickled palm seed (or attap chee if you roll like that).



COCKTAILS

\$23

THE MANGO

Mango Distillate, Toasted Cream, Ginger Meringue & Co2

Our take on Mango Lassi, but carbonated. Made from fresh mangoes distilled in gin, with a warm dusting of toasted milk powder and curry leaves for a comforting hug in a mug. Top it with a ginger meringue for a refreshing bite to our tropical mix.

JOTHI'S FLOWER SHOP

Himalayan Gin, Jasmine Flowers, Fermented Lime & Honey

Made with fresh Jasmine flowers imported from the famous flower shop along Campbell Lane, our glass of liquid comfort is made with Jasmine Gin distillate. We mix it in with our very own fermented lime and honey - a nod to the bees that buzz cheerfully at the shop. It's a floral, punchy concoction that sets the mood for the evening.



COCKTAILS

\$23



INDIAN A.F.

Old Monk Rum, Kulfi & Yoghurt Sorbet

We had to do it. It's our glistening goblet of Old Monk rum and kulfi ice cream made with nostalgic childhood flavours of pistachios and saffron. All served in a hearty brass cup, garnished with an elegant yoghurt sorbet.

BANANA KING



Roasted Banana Gin, Banana Skin Oleo & Sandalwood Aroma

Being a celestial fruit and a shining symbol of prosperity, we had to make a drink out of this one. Making use of every part of the banana tree, we slow roast the fruits with Himalayan gin to bring out the sweet, caramelized notes. The banana skins were also rubbed with sugar and left to soak to release the sharp, bitter flavours. We finished it off with sandalwood to engulf you in a comforting aroma as you feast your eyes on our banana masterpiece - complete with banana leaf coaster and banana flower garnish.

SPIRITS

RUM

Old Monk 7 \$20

Old Monk Supreme \$23

Amrut Two Indies Rum \$21

Hercules Blanco \$20

GIN

Hapusa \$24

Greater Than \$21

Jaisalmar \$21

Stranger & Sons \$22

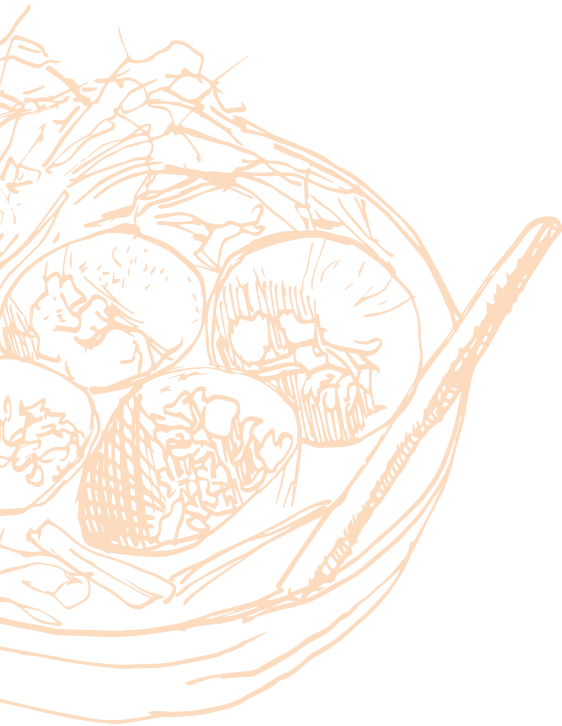
Colombo \$23

NATIVE SPIRITS

Ceylon Arrack \$25

Morpheus Brandy \$22

All prices are subjected to prevailing GST and service charge



SPIRITS



WHISKY

Amrut Single Malt \$22

Amrut Peated Oak Barrel \$25

Amrut Fusion \$26

Amrut Single Malt Cask Strength \$27

Amrut Peated Cask Strength \$30

Amrut Intermediate Sherry \$31

Amrut Portonova \$32

Amrut Ex-Olorosso Sherry \$35

Amrut Ex-Rum \$35

Amrut Ex-Rye \$35

Amrut Kadhambam \$40

Rampur Single Malt \$26



Rampur Sherry PX Finish \$28

All prices are subjected to prevailing GST and service charge

