

gibson



Ingredients of Asia meet classic cocktails

Being housed in Singapore means we have access to some of the most amazing and diverse flavours of the region. Ingredients that are native here in Asia continue to captivate us, and in this menu, we present them in their most gratifying forms.

Tapping on our in-depth knowledge of classic cocktails, we weave these ingredients into classic cocktail structures to create something completely new.

Illustrations @huiying_visualdiary



Seasonal

Green Banana

Uncommon and sometimes overlooked, green bananas are generally not a bartender's choice.

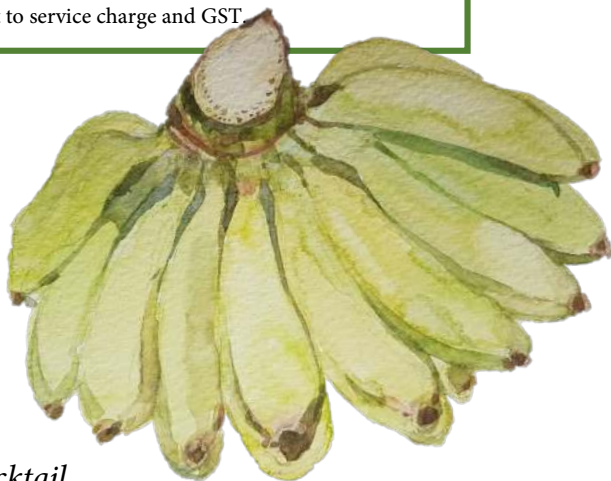
Still unripe, the banana's skin is a bright green hue, and its flesh is firmer with a more vegetal flavour.

Green banana distillate, Altos Anejo Tequila, botrytis riesling, agave syrup

Green Banana is also available to purchase as a bottle which you can take home to enjoy.

85 per bottle

Prices subject to service charge and GST.



23 per cocktail

Prices subject to service charge and GST.

Ripe Banana

Once ripe, the banana becomes sweeter and more fragrant. Its rich flavour makes it a popular fruit to pair with cacao.

*Ripe Banana
infused in
Tsukushi Kuro
Barley Shochu,
Sungai Ruan
Single Origin
Cacao Tincture*



Fermented Banana

Bananas that become overripe can still be consumed. Here, overripe bananas are fermented to create a cloudy banana wine.

*Banana wine, Havana Club 3yo Rum,
fino sherry, lime juice*

23 per cocktail

Prices subject to service charge and GST.



Classics



The Gibson

Redefining our namesake cocktail with the Japanese ethos of simplicity and perfection. Dry, full of umami, and a hint of fruitiness.

*Roku Gin, homemade Ginjo sake-vermouth
Served with a trio of condiments (homemade nukazuke, pickled onion, smoked quail's egg)*

23 per cocktail

Prices subject to service charge and GST.

Old Fashioned



The very definition of a cocktail, and we don't see the need to mess with that.

Bulleit Bourbon, demerara sugar, Angostura Bitters

Gibson Whiskey Sour

A greener, more refreshing version of the classic whiskey sour.

Bulleit Rye, granny smith apple, lemon, sugar, egg white

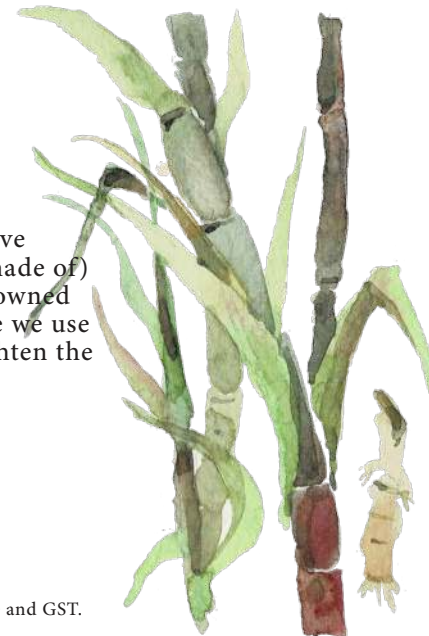
Sugarcane Daiquiri

In the same way that agave nectar (what tequila is made of) is used in the world-renowned Tommy's Margarita, here we use sugarcane nectar to brighten the flavour of the rum.

Havana Club 7 yo Rum, sugarcane nectar, lime, finger lime jelly

23 per cocktail

Prices subject to service charge and GST.





Mango PX

A homemade Pedro Ximénez sherry but using Philippine mangoes instead. Fortified with malt whisky, then aged in American oak barrel.

Homemade mango wine, Nikka Coffey Malt Whisky, sugar

Currently Unavailable

Honey PX

Nectar of the gods - our house fermented mead is made using local stingless Trigona bee honey.

Trigona bee honey mead, Ketel One Vodka, lemon



23 per cocktail

Prices subject to service charge and GST.

City of Stars

The star fruit sparkles bright in this refreshing cocktail, with its tangy, zesty flavour.

Star fruit, Kozue Gin, Don Julio Anejo Tequila, Tio Pepe Fino Sherry



Silk Road

Linking the Old World with the Far East, we blend European spirits with Asian fruits and spices.

Ketel One Vodka, Sandeman Ruby Port, papaya, cold brew cacao

Breaking the Twig

Inspired by the osmanthus jelly dessert served at the end of Chinese dinners. Floral and slightly fruity.

Christian Drouin VSOP Calvados infused with osmanthus, Merlet Lune d'Abricot, Noah's Mill Bourbon, granny smith apple



23 per cocktail

Prices subject to service charge and GST.

Always Summer

You're sure to go coconuts over this coconut gin sorbet, served with sparkling sake.

Coconut Botanist Gin sorbet, Bijofu Ginjo Shuwa, finger lime



Garden Sazerac

Known for its bracing and austere flavours, the Sazerac is given a green twist, and fresh herbs are used in place of absinthe.

Botanist Gin, Mackmyra Vit Hund, Seedlip Garden Honey, Mexican tarragon

23 per cocktail

Prices subject to service charge and GST.



Guava Highball

Celebrating the natural taste of Malaysian white guava with this fragrant, satiating highball.

Altos Reposado Tequila, Malaysian guava, ulam raja, salt



Grain is Gold

Inspired by Chef Massimo Bottura's dish 'Bread is Gold', this all-grain based drink showcases how the simplest ingredients can hide the most precious flavours.

Suntory Chita Grain Whisky, oat milk, cereal, rice liqueur, burnt bread

23 per cocktail

Prices subject to service charge and GST.

Urban Farmer No. 2

Farming in the concrete jungle done right!
In collaboration with the fine folks at
Singapore's Citizen Farm.

*Brass Lion Gin, gentian liqueur,
lime juice, ice mint, Cuban oregano*



Don Don Old Fashioned

Who doesn't love these Japanese baked sweet
potatoes! Enjoy the buttery sweet flavours
carried forward in this cocktail.

*Bulleit Bourbon, baked sweet potato,
American oak bitters*

23 per cocktail

Prices subject to service charge and GST.

Blazing Colada

Lord Almighty, I feel my temperature
rising – like a burning hot flaming
Pina Colada.

*Mount Gay Black Barrel Rum,
coconut water, clarified
pineapple juice, lightly peated*



Wisdom Cup

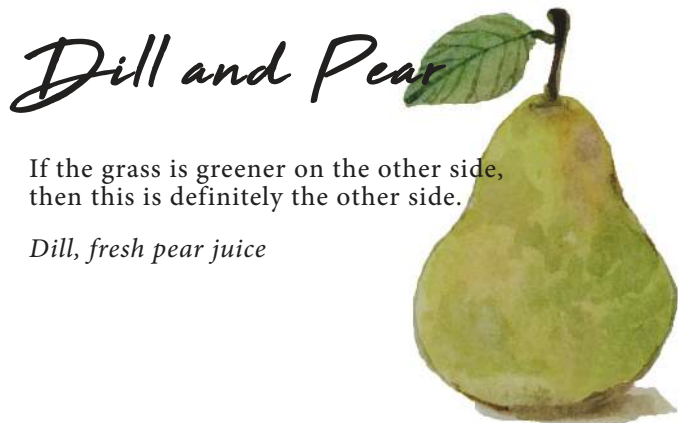
The Aztecs believed that cacao beans
were a gift from the God of Wisdom.

*Altos Reposado Tequila, Fernet Branca
Menta, Tempus Fugit Crème de Menthe,
pandan, Balinese cacao butter*

23 per cocktail

Prices subject to service charge and GST.

Non-alcoholic



Dill and Pear

If the grass is greener on the other side, then this is definitely the other side.

Dill, fresh pear juice

Virgin Lobster Mary

A twist on the savoury Bloody Mary, with the delicious unrivalled taste of lobster.

Lobster tomato juice, spices, salt & pepper, celery, lobster tail



15 per mocktail

Prices subject to service charge and GST.

Strawberry & Fennel

Strawberries: proudly wearing their seeds on the outside.

Clarified strawberry juice, fizzy fennel tea



Maybe Champagne?

Just maybe.

White wine reduction, verjus, passionfruit, soda

Seedlip Grove 42

Seedlip Spice 94

Seedlip Garden 108

: With Tonic

: Bespoke Mocktail

*15 per mocktail,
17 per Seedlip Tonic,
18 per Seedlip mocktail*

Prices subject to service charge and GST.

Punch Bowls

eight to twelve servings per punch bowl

The Flamingo Bowl

Just like you and your friends, flamingos are beautiful and highly social birds. After a bowl or two, you may even stand on one leg, for reasons not fully understood.

Ketel One Vodka, Aperol, passionfruit, grapefruit, prosecco

Pearl Diver's Bowl

A punch after Donn Beach's own heart – the godfather of tiki culture.

Bulleit Bourbon, Gosling Black Seal Rum, orange juice, lime juice, Angostura Bitters, Gardenia Mix, Gosling 151 Rum

Rum Milk Punch

We have to thank historian David Wondrich for researching the joys of clarified milk punches. None of the heavy bloat, this punch is smooth, silky, and very delicious.

Banks 5 Island Rum, Sailor Jerry Spiced Rum, Koko Kanu Coconut Rum, Myer's Dark Rum, clarified milk punch, soda, star anise

Strawberry Pisco Punch

Strawberry pomace is given new life in this punch bowl.

Barsol Pisco, strawberry pomace oleo, lemon juice, orgeat syrup, soda



170 per punch bowl

Prices subject to service charge and GST.

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Prices subject to service charge and GST.

Spirits List

Bourbon Whiskey

45ml

Blanton's Original	20
Bulleit Bourbon	18
Elijah Craig 12 yo	18
Four Roses Single Barrel	25
Noah's Mill	25
Woodford Reserve	23

Rye Whiskey

45ml

Bulleit Rye	18
High West Campfire	24
High West Double Rye	18
Rittenhouse Straight Rye 100 Proof	18
Sazerac Rye	23
Sazerac 18 yo / Antique Collection	90
Thomas H. Handy / Antique Collection	90

Irish Whiskey

45ml

Jameson	18
Redbreast 12 yo	22
Teeling Small Batch Irish Whiskey	18

Taiwanese Whiskey

45ml

Kavalan Distillery Select	18
Kavalan Ex-Bourbon Cask	25
Kavalan Ex-Sherry Oak	31
Kavalan Solist Sherry cask	43

Single Malt Scotch Whiskey

45ml

Ardbeg 10 yo	25
Ardbeg Corryvreckan	38
Ardbeg Uigeadail	38
Balvenie Caribbean Cask 14 yo	31
Balvenie DoubleWood 12 yo	22
Balvenie DoubleWood 17 yo	57
Ben Nevis 7 yo 2010 Artist Collective by LMDW	26
Bowmore 12 yo	21
Bruichladdich Classic Laddie	23
Glendronach 15 yo	49
Highland Park 12 yo	22
Lagavulin 16 yo	29
Ledaig 2010 Very Cloudy / Signatory Vintage	21
Singleton of Dufftown 12 yo	20
Talisker 10 yo	20
Talisker Port Ruighe	29

Blended Malt Scotch Whiskey

45ml

Copper Dog	18
Monkey Shoulder	18
The Ten #7 Medium Islay Peat – Caol Ila	21
The Ten #8 Heavy Sherry – Tamdhu	20
The Ten #9 Heavy Islay Peat – Bunnahabhain	23

Blended Scotch Whiskey

45ml

Compass Box Asyla	21
Compass Box Flaming Heart 5th Edition	43
Compass Box The Peat Monster	21
Compass Box The Story of the Spaniard	24
Compass Box This is Not a Luxury Whisky	63

Mixers sold separately. Additional charges apply for cocktail request.

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Spirits List

Japanese Whisky

45ml

Chichibu Beer Barrel	53
Chichibu Ichiro's Malt & Grain	31
Chita Single Grain	22
Hakushu Distiller's Reserve	35
Hakushu 12 yo	40
Hibiki Harmony	33
Miyagikyo Single Malt	29
Nikka Coffey Grain	25
Nikka Coffey Malt	25
St. George Baller "Japanese Whisky"	41
Yamazaki Distiller's Reserve	35
Yamazaki 12 yo	51
Yoichi Single Malt	29

Gin

45ml

The Botanist	18
Brass Lion	24
Four Pillars Bloody Shiraz	18
Hendrick's	18
Ki No Bi	23
Ki No Tea	26
Kozue	18
Kyro Napue	24
Kyro Koskue	25
Le Gin de Christian Drouin	18
Monkey 47	23
Monkey 47 Distiller's Cut 2017	44
Nikka Coffey Gin	19
Roku	18
Sipsmith	19
Tanqueray London Dry	18
Tanqueray No. Ten	19

Rum

45ml

Black Tears Spiced Rum	18
Chalong Bay	18
Clairin Casimir	18
Clairin Vaval	18
Gosling Black Seal	18
Havana Club 3 yo	18
Havana Club 7 yo	18
Mount Gay Black Barrel	18
Nusa Cana	18
Plantation XO 20th Anniversary	24
Rum Nation Enmore	37
Rum Nation Peruano 8 yo	18
Sailor Jerry	18
Samai Gold Rum	23
Samai Kampot Pepper Rum	26
Samaroli Fiji 2001	37
Samaroli Jamaica Rhapsody 2005	32
Velier Royal Navy Very Old Rum	46

Vodka

45ml

Black Cow	19
Ketel One	18
Nikka Coffey Vodka	18
Tito's	18

Brandy

45ml

Calvados / Christian Drouin VSOP	20
Cognac / Merlet XO	30
Cognac / Remy Martin VSOP	18
Eau de Vie / Capovilla Peche de Vigne	44
Eau de Vie / Vedrenne Crème de Framboise	18
Eau de Vie / Vedrenne Poire Williams	18
Grappa / Nardini Grappa Bianca	18
Pisco / Mosto Verde Barsol Italia	19
Pisco / Barsol Quebranta	18
Pisco / Mosto Verde Barsol Torontel	19

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Spirits List

Agave 45ml

Altos Reposado	18
Del Maguey Mezcal Vida	18
Del Maguey Iberico	65
Don Julio Anejo	20
Don Julio Blanco	18
Don Julio Reposado	19
Los Danzantes Blanco	19

Port & Sherry 60ml

Sandeman Ruby Port	16
Barbadillo Amontillado Principe Sherry	17
Barbadillo La Cilla P.X. Sherry	16
Barbadillo Manzanilla Solear Sherry	16
Tio Pepe Fino Sherry	16

Apertif & Digestif 45ml

Amaro Averna	16
Antica Formula	16
Aperol	16
Becherovka	16
Bigallet China-China	16
Campari	16
Carlo Alberto Amaro Mandragola	16
Cocchi Americano	16
Dolin Dry	16
Dubonnet Rouge	16
Fernet Branca	16
Fernet Branca Menta	16
Genepi de Dolin 1821	18
Lillet Blanc	16
Nardini Rabarbaro	16
Nardini Tagliatella	16
Picon Amer	18
Pimm's No. 1	16
Suze	16
Tempus Fugit Kina L'Aero D'Or	16

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Wine & Beer

Wine by the glass Glass

Sparkling Wine
Prosecco, Andreola 'Verv' DOC, ITA 17

White Wine & Rosé
Chardonnay, M. Pierre 'Le Chat Noir' 2015, FRA 17
Rosé (Syrah), Bertaine et Fils 2017, Aude Valley, FRA 17

Red Wine
Malbec, Chateau de Hauterive 2015, Cahors AOC, FRA 17
Shiraz, Speak No Evil 2016, McLaren Vale, AUS 20

Wine vintages may vary. Please ask us for wine selection by the bottle.

Beer Bottle

Brewlander 'Hope' Summer Ale, SIN 16
Brewlander 'Love' Wild IPA, SIN 17
Brewlander 'Respect' Porter, SIN 16

Prices subject to service charge and GST.

Thank you for spending
the evening with us!

We look forward to hosting you again at
one of our venues.

CAFFE
FERNET


JIGGER & PONY 

gibs  n


flagship



Sugarhall 