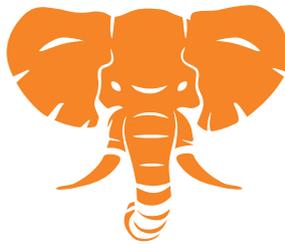


THE ELEPHANT ROOM



**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

\$ 24

RACE COURSE PLANTATION

Indian rum, clarified sugarcane, himalayan salt, Co2



Inspired from the olden landscapes of Race Course Road when it had lush plantations of sugarcane and coconut, and betel leaf gardens. Clarified sugarcane and rum imparts the familiar, saccharine sweetness with toasty notes and salt to balance it off. After a hit of Co2, we're left with a refreshing sip to bring us back to the simpler times.

AYURVEDA

Indian gin, nilavembu, 10 day lacto-fermented grapes, pickled gooseberry

A tonic for the soul, we used fruits and herbs commonly used in ayurveda practice. Framed as the King of Bitters, nilavembu lends a comforting, herbaceous quality. Grapes, which are known to cure excessive thirst, are fermented for a subtle sweetness, with pickled gooseberry to bring home that acidity and sourness.



All prices are subjected to prevailing GST and service charge

Images from the National Archives of Singapore

COCKTAILS

\$ 24



GOLDSMITH

Jackfruit distillate, saffron, fermented rose-honey,
lotus root crisp

Goldsmith is a luxurious elixir only befitting of the Goddess of Fortune. Lakshmi traditionally sits on a lotus root, surrounded by gold accents and elephants in nature. The jackfruit emulates the rich, gold tones of the trade, along with saffron, an opulent commodity which complement the fruity distillate. We then fermented roses and honey to give a sweet, floral aroma and topped it with a crisp lotus root to tie it all together.

GHEE / ACHAR

Indian vodka, ghee, achar jelly

We like to consider Ghee as the truffle of Indian cuisine. Like a vodka martini, we keep it clean and simple by distilling the ghee with Indian vodka to give the spirit a creamy and velvety feel. Achar, a spiced, vegetable pickle commonly served alongside bryanis, is compacted into jelly cubes for a refreshing bite of warm, familiar flavours.

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Images from the National Archives of Singapore

COCKTAILS

\$ 24

BEEDA MAN

Indian rum, amchoor, paan sorbet

An ode to the iconic beeda man, who persistently serves beeda to those who love it. We reimagined the traditional flavour profiles, using amchoor for a sharp tang and paired it with a paan sorbet made from betel leaves.

THE MANGO

Mango distillate, toasted cream, mango ginger bubbles, 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 mango ginger bubbles for a refreshing touch to our tropical mix.

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COCKTAILS

\$ 24

KING OF TODDY

Ceylon 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).

MR DESKER

Indian whisky, curry distillate, soy meat

Our cocktail for carnivores is inspired by Henry Desker, one of Singapore's first butchers along Norris and Veersamy road. We're immortalising his formidable legacy with a concoction of strong indian whisky and rich curry spice. Garnished with a sliver of soy meat for a satisfying bite at the end of the night.



Images from the National Archives of Singapore

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COCKTAILS

\$ 24



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.



TRASH / TREASURE

Ingredients rotate monthly

One man's trash is another man's treasure. Every month, we tinker with the bits and pieces that didn't make it into our regular menu and create a boozy masterpiece.

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COCKTAILS

\$ 24

BANANA KING

Caramelised banana distillate, banana vinegar,
banana wine, Co2

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. Banana vinegar and banana wine is added for the acidity and tang. We finished it off with a hit of Co2 as you feast your eyes on our banana masterpiece - complete with banana leaf coaster and banana crisp.

CHUTNEY

Indian gin, mint liqueur, 14 days chilli vinegar, thosai crisp

A classic South Indian breakfast reconstructed to a pre-dinner aperitif. Using our in-house mint liqueur and chilli vinegar, we finished it off with a thosai crisp (not for dipping, but we won't judge).



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COCKTAILS

\$ 24



PINA RASAM

Rasam distillate, pineapple vinegar, clarified tomatoes

Raising a glass to the union of sweet, sour, and salty. Pineapple rasam is commonly served at Indian weddings, with a complex flavour that makes it truly special. Our take involves distilled rasam, for that unmistakable aroma and flavour, topped with spiced pineapple vinegar and clarified tomatoes - a celebratory feast for your palette.

THE KHEER

Indian whisky, sweetened cardamom, coconut caviar

An iconic pudding served to commemorate joyous occasions, Kheer is a sweet, creamy dessert to take us back to our childhood. For a good time, all the time, our take is a healthy swig of Indian whisky, sweetened cardamom for warm, toasty notes, and delicate pearls of coconut caviar.



Images from the National Archives of Singapore

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SPIRITS

RUM

- Old Monk 7 years \$20
- Old Monk Supreme 12 years \$23
- Amrut Two Indies Rum \$21
- Hercules Blanco \$20

GIN

- Hapusa \$24
- Greater Than \$21
- Jaisalmar \$21
- Stranger & Sons \$22
- Colombo \$23
- Maharani \$23
- Jin Jiji Dry Gin \$21
- Jin Jiji Darjeeling \$23

NATIVE SPIRITS

- Ceylon Arrack \$25
- Morpheus Brandy \$22
- Rotational Bottled Beers \$17

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SPIRITS



WHISKY

- Amrut Single Malt 46% \$22
- Amrut Oloroso Sherry Cask 60% \$35
- Amrut Kadhambam 50% \$40
- Amrut Fusion 50% \$26
- Amrut Portonova 60% \$32
- Amrut Rye Cask 50% \$35
- Amrut Intermediate Sherry 40% \$31
- Amrut Greedy Angels 55% \$108
- Rampur Single Malt \$26
- Rampur PX Cask 45% \$20
- Black Deluxe Whisky 42.8% \$20
- Haywards Fine Whisky 42.8% \$20
- Royal Challenge Whisky 42.8% \$20

VODKA

- Smoke Lab \$22



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