

MIXOLOGIST SPECIALS

The Mixologist Specials highlights the meticulous craftsmanship of our mixologists - incorporating a range of top-shelf ingredients, flavors, cutting-edge techniques and heart - to bring world-class liberations made to perfection.

Layers of attention to detail, skill and care that elevates the good into great, and the great into sublime. Here, there's no compromise, no rush.

PURPLE RAIN 25

Belvedere Vodka | Raspberry Liqueur | Caribbean Blue Curacao | Fresh Citrus | Fresh Cranberries | Home-made Soda

The Purple Rain Cocktail was aptly named in honor of famous entertainer singer-songwriter PRINCE - known for his flamboyant, androgynous and ever so tropical persona. Easy on the eyes and palate, this spirit-forward sipper ties together an incredible range of notes and sings of summer.

Curated by: Zai

LOVE ME 25

*Lime Blossoms | Verbena Tea Infused Aperol
Fresh Citrus | Coconut Tea*

For those both curious and curiouser - this will be the tea party to end all tea parties. Presenting a long before time story from "Alice in Wonderland", go down the rabbit hole with the rest and no one in plain sight. Serving two Tropical and Fruity teas.

Curated by: Irwan

CARA 25

Spiced Rum | Home-made Salted Caramel | Hazelnut Liqueur | Fresh Citrus | Egg White

Inspired by one of Dan's many childhood guilty pleasures - Garrett's Caramel popcorn - this delightful cocktail perfectly blends the voyage of flavours: sweetness of spiced rum, salted caramel and hazelnut.

Curated by: Dan

VENCEREMOS 25

*Botanical Gin | Smoked Fermented Pineapple Honey
Fresh Citrus | Fresh Raspberries | Fresh Thyme*

A Spanish and Portuguese word meaning "we shall overcome" - is a mantra Nash holds onto through his bartending career. This refreshing cocktail will soothe your spirit and is gratifyingly sweet.

Curated by: Nash

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SOUR TIMES 25

*Smoky Whiskey | Maple Syrup | Spiced Apple Syrup |
Fresh Citrus | Cloves*

As a Singaporean, our palates are reliant on sweet & sour flavours - and here, we brought the medley of both worlds together. This Singapore-forward infused cocktail is brilliantly balanced and approachable to the palate.

Curated by: Quz

STRAITS KOPI 25

*Caribbean Rum | Espresso | Hazelnut Liqueur |
Baileys | Milk*

For all coffee geekery and addicts, this exceptionally smooth Kopi-inspired concoction will do our brave new world justice.

Curated by: Nigel

FLEURS DU CIEL 25

*Botanical Gin | Home-made Roselle Syrup |
Elderflower Syrup | Fresh Citrus | Egg White*

Created after the city's skyline with floral notes of roses and elderflower, this cocktail will relish your senses.

Curated by: Logi



FIRE

SIGNATURE COCKTAILS

FIRE is an authentic Argentinian restaurant borne from the love of Argentinian culture, produce and the sacred Asado. Blending old and new worlds, FIRE's robust cocktail programme features distinct Argentine ingredients and the many amaros brought to shores from the old continent together with its national flavours.

PIBE DE ORO <i>Fat Wash Whiskey Caramel Liqueur Chocolate Bitters</i>	20
EL LIBERTADOR <i>Spiced Rum Vermouth Infused Coffee Beans Campari Orange Blossom Water</i>	20
SUN OF MAY <i>Cognac Fernet Branca Coca Cola Infused With Herb Syrup Homemade Soda</i>	18
ALTAIR <i>Pisco Elderflower Liqueur Yerba Mate Orange Tea Fresh Mango Fresh Citrus</i>	18
FEDERICO LEGACY <i>Cynar Fernet Branca Antica Formula Orange Bitters Fresh Citrus</i>	20



FLNT

SIGNATURE COCKTAILS

FLNT - the spark that lights the FIRE.

A high-energy gastrobear serving a progressive union of Japanese-Peruvian items, FLNT showcases the humble harmony of Japanese culinary traditions with the depth of exotic Peruvian ingredients.

Nikkei was a fusion born out of necessity, by Japanese immigrants who came to the shores of Peru during the 19th century to seek their fortune with fecund farmland and gold mines. This was the humble beginning of a momentous culinary legacy which is still developing many decades after. Devised by liquid alchemists, FLNT has an approachable list of cocktails that explores the Japanese Peruvian diaspora.

VEGA

*Fresh Green Grapes | Pisco Infused Shiso
Leaf Pear Sake | Elderflower Syrup |
Fresh Citrus | Egg White*

23

KUKISHOKU

*Pisco | Melon Liqueur | Yerba Mate Tea |
Fresh Citrus | Honeycomb Syrup | Yuzu Foam*

20

SUMIRE

*Pisco Infused Fresh Corn | Coconut Liqueur
Yam Mix | Fresh Citrus | Vanilla Foam*

20

MIZUAME

*Cognac | Kyoho Grape Sake | Blood Orange
Liqueur | Cherry Blossom Syrup |
Fresh Citrus*

25

NUEVO CASA

*Fresh Kumquats | Pisco | Yuzu Sake |
Yerba Mate Orange Tea | Homemade Tonic*

23

CLASSIC INTERNATIONAL COCKTAILS

THE LAST WORD <i>Gin Green Chartreuse Maraschino Luxardo Fresh Citrus</i>	25
WHISKEY SOUR <i>Bourbon Fresh Citrus Simple Syrup Egg White</i>	22
WHITE LADY <i>Gin Triple Sec Fresh Citrus</i>	22
FRENCH 75 <i>Campari Home Made Soda Sauvignon Blanc</i>	25
ESPRESSO MARTINI <i>Vodka Kahlua Fresh Espresso Simple Syrup</i>	22
MARGARITA <i>Tequila Cointreau Fresh Citrus Simple Syrup</i>	22
OLD FASHIONED <i>Bourbon Simple Syrup Angostura Bitters</i>	22
MANHATTAN <i>Whiskey Vermouth Angostura Bitters</i>	22
BOULVARDIER <i>Bourbon Campari Vermouth</i>	22
SIDECAR <i>Cognac Triple Sec Fresh Citrus</i>	22

GIN

	<i>Gls</i>	<i>Btl</i>
SIPSMITH (<i>HOUSEPOUR</i>)	18	250
ROKU	20	260
BOMBAY SAPPHIRE	22	280
TANQUERAY TEN	22	280
MONKEY 47	22	260
HENDRICK'S	20	260

VODKA

HAKU (<i>HOUSEPOUR</i>)	18	250
BELVEDERE (<i>700ML</i>)	20	260
BELVEDERE (<i>1.75L</i>)		580
BELVEDERE (<i>3L</i>)		900
BELVEDERE (<i>6L</i>)		1600
GREY GOOSE (<i>700ML</i>)	20	260
GREY GOOSE (<i>1.5L</i>)		550
GREY GOOSE (<i>4.5L</i>)		1580
ABSOLUT ELYX	22	280
TITO'S	22	280
NIKKA COFFEE	22	280

RUM

	18	250
BACARDI CARTA BLANCA (<i>HOUSEPOUR</i>)	20	260
BACARDI CARTA NEGRA	20	260
HAVANA 7 YEARS	20	260
BLACK TEARS SPICES	22	280
LA PROGRESSIVA 13	23	300
RON ZACAPA 23		

TEQUILA

	<i>Gls</i>	<i>Btl</i>
SAUZA SILVER (HOUSEPOUR)	18	250
PATRON SILVER	22	280
PATRON CAFÉ	20	260
PADRE BIANCO	25	340
DON JULIO 1942	28	420

BOURBON

JIM BEAM (HOUSEPOUR)	18	250
MAKER'S MARK	20	260
JACK DANIEL	20	260
BASIL HEYDEN'S	22	280
KNOB CREEK 9 YEARS	22	290

BRANDY & COGNAC

COURVOISIER VSOP (HOUSEPOUR)	18	250
COURVOISIER XO	25	400
HENNESSY VSOP	20	280
HENNESSY XO	30	550
MARTELL VSOP	20	280
MARTELL CORDON BLEU	30	550

SINGLE BLENDED WHISKY & JAPANESE WHISKY

	<i>Gls</i>	<i>Btl</i>
AUCHENTOSHAN 12 YEARS (HOUSEPOUR)	18	250
AUCHENTOSHAN 3 WOOD	22	300
JOHNNIE WALKER GOLD LABEL	20	260
JOHNNIE WALKER BLUE LABEL	35	650
JOHNNIE WALKER XR 21 YEARS	25	470
MACALLAN 12 YEARS DOUBLE CASK	22	300
MACALLAN SHERRY OAK	22	300
MACALLAN 15 YEARS FINE OAK	25	420
MACALLAN 18 YEARS SHERRY OAK	38	790
CHIVAS MIZUNARA CASK	20	300
CHIVAS 18 YEARS	20	300
CHIVAS ROYAL SALUTE 21 YEARS	25	470
GLENLIVET 12 YEARS	20	260
GLENLIVET 18 YEARS	22	350
GLENFIDDICH 12 YEARS	22	280
GLENFIDDICH 18 YEARS	25	470
CHITA DISTILLER'S RESERVE	20	260
HIBIKI HARMONY	22	350
HIBIKI 17 YEARS		1600
HAKUSHU DISTILLER'S RESERVE	25	380
HAKUSHU 12 YEARS	30	480
HAKUSHU 18 YEARS		1600
NIKKA BY BARREL	22	250
YAMAZAKI DISTILLER'S RESERVE	22	360
YAMAZAKI 12 YEARS	30	450
YAMAZAKI 18 YEARS		2100

All prices are subjected to 10% service charge & prevailing government taxes.

PISCO

	<i>Gls</i>	<i>Btl</i>
DEMONIO DE LOS ANDES ACHOLADO	18	180
DEMONIO DE LOS ANDES QUEBRANTA	20	200

SAKE

KONISHI, DAIGINJO SHIRAYUKI HIYASHIBORI (<i>Pouring</i>)	15	98
TAKANAMI, TANREI KARACUCHI (<i>Pouring</i>)	20	128
TAKANAMI, JUNMAI DAIGINJO (<i>Pouring</i>)	32	218

BEERS & CIDER

HEINEKEN DRAUGHT <i>PINT</i>	18
TIGER DRAUGHT <i>PINT</i>	18
KIRIN ICHIBAN <i>BOTTLE</i>	15
ASAHI SUPER DRY <i>BOTTLE</i>	15
CORONA EXTRA LIGHT <i>BOTTLE</i>	15
STRONGBOW GOLDEN APPLE CIDER <i>BOTTLE</i>	15
GUINNESS DRAUGHT <i>PINT</i>	18

SOFT DRINKS & JUICES

COCA COLA	8
COKE LIGHT	8
SPRITE	8
GINGER ALE	8
GINGER BEER	8
BITTERLEMON	8
SODA WATER	8
REDBULL REGULAR	10
REDBULL SUGARFREE	10
APPLE JUICE	10
CRANBERRY JUICE	10
ORANGE JUICE	10
PINEAPPLE JUICE	10
LIME JUICE	10
FRUITPUNCH	10
DOUBLE DUTCH TONIC <i>(CUCUMBER & WATERMELON, POMEGRANTE & BASIL, INDIAN TONIC & SLIMLINE INDIAN)</i>	10
EVIAN STILL WATER (330ML)	8
EVIAN STILL WATER (750ML)	10
BADOIT SPARKLING WATER (330ML)	8
BADOIT SPARKLING WATER (750ML)	10

WHITE WINE

	<i>Gls</i>	<i>Btl</i>
CLOUDY BAY SAUVIGNON BLANC	26	128
CESARI PINOT GRIGIO DELLE VENEZIE, VENETO ITALY 2018	22	108
CAPE MENTELLE, CHARDONNAY WESTERN AUSTRALIA 2018	30	148

RED WINE

MONTES PINOT NOIR, CHILE 2018	18	88
TERRAZAS MALBEC, ARGENTINA	22	108
TORBRECK WOODCUTTER'S SHIRAZ, AUSTRALIA 2018	32	158

ROSÉ & CHAMPAGNES

PERRIER JOUET GRAND BRUT	32	158
PERRIER JOUET BLASON ROSÉ	38	188
PERRIER JOUET BELLE EPOQUE		550
PERRIER JOUET BELLE EPOQUE ROSÉ		550
MOET CHANDON IMPERIAL BRUT	32	190
MOET CHANDON ROSÉ	38	200
MOET CHANDON IMPERIAL BRUT (1500ML)		550

ROSÉ & CHAMPAGNES

DOM PERIGNON VINTAGE 2009 <i>(LUMINOUS)</i>	580
DOM PERIGNON VINTAGE 2009 <i>(LUMINOUS 1500ML)</i>	980
DOM PERIGNON VINTAGE 2009	450
DOM PERIGNON ROSÉ VINTAGE 2005	850
VEUVE CLICQUOT YELLOW LABEL	200
VUEVE CLICQUOT ROSÉ	220
RUINART BLANC DE BLANCS	280
KRUG GRANDE CUVÉE	580
ACE OF SPADES	1180
LOUIS ROEDERER CRISTAL BRUT	900

COFFEE SELECTIONS

ADDITIONAL SHOT +1 | ICE +1 | ADDITIONAL SOY / OAT MILK +2

LATTE	8
CAPUCCINO	8
MACCHIATO	8
MOCHA	8
HOT CHOCOLATE	8
MATCHA LATTE	8
ESPRESSO	8
AMERICANO	8
FLAT WHITE	8

TEA SELECTIONS

Pot

CHAMOMILE	10
PEPPERMINT	10
ENGLISH BREAKFAST	10
EARL GREY	10
ORIENTAL SENCHA GREEN TEA	10
MILK OOLONG TEA	10
GYOKURO (Japanese Tea)	11
GENMAICHA (Japanese Tea)	11
YERBA MATE TEA	15

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SIGNATURE MOCKTAILS

BRAMBLE BUSH

*Orgeat | Cherry Blossom Infusions | Fresh Blueberries
| Gingerale*

14

AKAI SORA

*Fresh Blueberries | Fresh Citrus | Cranberry |
Infused Rosemary*

14

TAROLICIOUS

*Taro | Yerba Mate Tea | Vanilla Syrup |
Elderflower | Yuzu infused with Garden Herbs*

14

SAWAYAKANA KURA

*Fresh Peach | Apple Juice | Cherry Blossom
Infused Ginger Ale*

14

ATICLOVER

*Fresh Citrus | Fresh Cranberries | Baby Breath |
Vanilla Foam | Fresh Lemon Juice | Cherry Blossom*

20

ALBA NUVOLOSA

Fresh Green Grapes | Orgeat | Yuzu | Cherry Blossom

20