



SIGNATURES

BOTANIC

curated by Chef Alex Phan

compendium rojak gin, melati, fever-tree indian tonic

23

JAMBU

curated by Chef Glen Tay

butter washed vodka, manzanilla, rose apple

21

GALANGAL

greater than gin, aperol, miso galangal, grapefruit

19

JAWA

compendium arrack, jamu juice, honey

19

SORREL

greater than gin, sorrel wine kombucha, absinthe

21

PEAR

stolichnaya vodka, pear, bay leaf, prosecco

21

HOT & SEJUK

wild turkey rye, coffee amaro, chocolate, coconut

22

ANUMAN PUNCH

phraya rum, clarified thai tea, milk

22