



Gin & Tonics

Served as a gentleman's pour (45ML) with 3 premium tonics to choose from

Gin	Tanqueray 10 UNITED KINGDOM	18	280
	Smooth and clean, with fresh notes of orange, grapefruit, lime, juniper, chamomile, coriander, angelica and liquorice		
	Bombay Sapphire UNITED KINGDOM	15	240
	Delicate taste of juniper, lemon zest and coriander, followed by peppery spice notes		
	Broker's Gin UNITED KINGDOM	14	230
	Crisp, dry and herbal with hints of citrus, red apples and cardamom		
	Whitley Neill UNITED KINGDOM	22	320
	Spicy and rich with pronounced African botanicals of cassia bark, acacia honey, herbs, spices and citrus		
	Bloom London Dry UNITED KINGDOM	22	320
	Balanced and well- rounded, with pomelo, chamomile flowers and honeysuckle		
	Hendrick's SCOTLAND	18	280
	Pronounced palate of cucumber and rose petals, with hints of angelica, orris root, juniper and coriander		
	The Botanist SCOTLAND	18	280
	Flavourful and smooth, with 9 customary gin botanicals and 22 wild native Islay botanicals		

We are a cashless establishment.
All major credit cards are accepted.

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Gin	Kyrö Napue FINLAND	24	280	
	Full-bodied and dry, with complex notes of light rye, citrus, floral, peppercorn and berries			
	Monkey 47 GERMANY	25	250	
	Juniper and citrus forward, with a combination of 47 different types of forest fruits, island spices and wildflowers			
	Sabatini ITALY	22	320	
	Richly herbaceous with a light and sweet finish. Infused with fennel, lavender, olive leaves and lemon verbena			
	Gin Mare SPAIN	18	280	
	Aromatic and fresh, with Mediterranean flavours of arbequina olive, rosemary, thyme, basil and citrus			
	Ki No Bi JAPAN	22	320	
	Dry and bright, a rice-based gin with Japanese notes such as yuzu, red perilla, sansho pepper and Hinoki wood			
	Four Pillars Bloody Shiraz AUSTRALIA	20	290	
	Rich and fruity, made with shiraz grapes. Dark fruit, berry and spices married with distinct gin flavours			
	Four Pillars Navy Strength AUSTRALIA	22	320	
	Velvety and sweet, made with coriander, star-anise, spiced ginger with aroma of lime curd and vanilla			

Cocktails

Bubbly	La Piscine 🍷 SPARKLING DRY	23
	Prosecco and vodka with elderflower, fruits, mint	
	La Vie En Rose 🍷 SPARKLING SWEET	18
	Prosecco rosé with Lillet Blanc, rose essence	
Gin	Rosemary Baby 🍷 SOUR	19
	Bombay Sapphire and berry vodka with rosemary syrup, egg white	
	Il Classico 🍷 BITTER SPIRITUOUS	22
	Gin and Campari with Cinzano 1757	
	Singapore Swing 🍷 FRUITY	26
	Bombay Sapphire, Cynar, Cointreau Blood Orange, Luxardo with Aperol syrup, lime	
	Italian Summer 🍷 BITTER SWEET	26
	Bombay Sapphire and Cinzano Bianco with cherry, pomegranate, Amalfi lemon, egg white	
	Bar Steward 🍷 SPIRITUOUS	22
	Monkey 47 Sloe Gin and Maker's Mark with Branca Menta, Cinnamon Spice	

Cocktails

Whisky & Bourbon	Southern Belle 🍷 FRUITY SOUR Whisky infused with wild berries, chamomile, lemon, strawberry, caramel	18
	Basil Smash II 🍷 SOUR Kakubin whisky, basil, lemon	19
	Don't Call Me Old 🍷 SMOKY SPIRITUOUS Auchentoshan 12YO with homemade smoky maple syrup, angostura bitters	26
	Di Saronno Sour 🍷 SWEET SOUR Amaretto di Saronno, Maker's Mark, Sicilian lemon, sugar	22
Vodka	Mule Be Rockin' 🍷 SWEET CITRUS Vanilla-infused vodka, honey-ginger essence, calamansi	19
	Bloody Medusa 🍷 SPICY Chilli-infused vodka, Punt e Mes, tomato, ginger, lime	18
Tequila	Catrina Roja 🍷 FRUITY Celery-infused tequila and Cointreau Blood Orange with grapefruit, lime	20

Cocktails

Rum	The Cuban 🍷 REFRESHING MINTY Mount Gay Black Barrel, mint, lime, soda, palm sugar, grapefruit bitters	21
	My Thay 🍷 SPIRITUOUS SOUR Phraya Gold Thai rum, Cointreau Blood Orange, Italian almond syrup, lime, egg white, lemongrass	22
	Spice Trade 🍷 REFRESHING FRUITY Ginger-infused Mount Gay rum, apple, lychee liqueur, rose essence, coriander bitters	18
Martini	My Bloody Martini 🍷 CITRUS SWEET Cointreau Blood Orange, Cointreau Noir with Campari, apple	25
	Southbridge Express 🍷 RICH CREAMY Black Cow vodka, coffee liqueur, coffee, sugar	25

Spirits

Whisky	Monkey Shoulder	14	240
	Balvenie 12YO	18	320
	Glenfiddich 12YO	18	320
	Auchentoshan 12YO	18	320
	Bowmore 12YO	18	320
	Macallan 15YO Fine Oak	28	580
	Hibiki Harmony	20	398
	Hibiki 17YO	70	1600
	Hakushu Distiller's Reserve	20	420
	Hakushu 12YO	35	700
	Yamazaki Distiller's Reserve	22	420
	Yamazaki 12YO	35	700
	Yamazaki 18YO	150	3500
	Jameson	14	240
	Jack Daniel's	14	240
	Maker's Mark	16	280
	Wild Turkey 101	14	240
	Wild Turkey Russell's Reserve	16	280

Spirits

Vodka	Ketel One	14	240
	Belvedere	16	280
	Belvedere MAGNUM		660
	Grey Goose	16	280
	Black Cow	18	320
	Reyka	18	320
Rum & Cachaça	Mount Gay Black Barrel	14	240
	Phraya Gold Thai Rum	13	250
	Kraken Rum	16	280
	Diplomatico 12YO	16	280
	Papalin Finest Old Rum	18	320
	Zacapa Solera 23	18	340

Spirits

Tequila & Mezcal	Espolon Blanco	14	240
	Patrón XO Cafe	15	250
	Patrón Silver	16	280
	Montelobos Mezcal	18	340
Liqueur & Vermouth	Aperol	12	220
	Campari	12	220
	Cinzano Dry	12	220
	Cinzano 1757 Rosso	15	220
	Punt e Mes	12	220
	Cynar	12	220
	Lillet Blanc	12	220
	Branca Menta	12	220
	Cointreau Blood Orange	14	280
	Cointreau Noir	15	300
	Chambord	12	250
	Southern Comfort	16	320
	Tempus Fujit Crème de Cacao	12	250
	Amaretto di Saronno	12	280
	Molinari Sambuca	12	280
	Baileys	15	300
	Perique Tobacco Liqueur	18	320
	Coffee Liqueur	12	280

Wines

Sparkling	Brut NV Delamotte FRANCE	28	138
	Prosecco DOC Brut Zardetto ITALY	18	90
	Prosecco Rosé Zardetto ITALY	20	100
	Brut Reserve NV Billecart-Salmon FRANCE		180
	Brut NV Perrier-Jouët FRANCE		210
	Blanc de Blanc Grand Cru Delamotte FRANCE		210
	Blanc de Blanc NV Ruinart FRANCE		350
	Cuvée Rosé NV Laurent-Perrier FRANCE		270
	Cuvée Rosé NV 1.5L Laurent-Perrier FRANCE		560
	Dom Perignon 2009 FRANCE		450
	Grande Cuvée NV Krug FRANCE		420
	Louis Roederer 2005 Cristal FRANCE		500
	Moscato d'Asti Scanavino ITALY		60

Wines

White	Pinot Grigio 2018 Kris ITALY	18	90
	Sauvignon Blanc 2018 Wild Rock NEW ZEALAND	16	75
	Chardonnay 2018 Saint Guilhem Le Desert FRANCE	18	90
	Côtes de Provence Rosé Minuty FRANCE	20	100
	Arneis Blangé 2016 Ceretto ITALY		130
	Gewürztraminer 2014 Franz Haas ITALY		140
	Sancerre 2017 Domaine des Claireaux FRANCE		120
	L'Étoile Chardonnay 2015 Rolet FRANCE		130
	Chardonnay Aligoté 2017 Blind Corner AUSTRALIA		140

Wines

Red	Pinot Nero 2017 Kris ITALY	16	80
	Montepulciano d'Abruzzo 2016 Masciarelli ITALY	18	90
	Grenache 2015 Bodegas Borsao SPAIN	16	80
	Amarone 2014 Cesari ITALY		190
	Guidalberto 2013 Tenuta San Guido ITALY		180
	Chianti Classico 2016 Terre di Pranzano ITALY		110
	Syrah 2014 Il Carrubo ITALY		180
	Pinot Noir Le Bourgogne 2017 Maison Chanson FRANCE		120
	Medoc Goulée Rouge 2014 By Cos D'Estournel FRANCE		150
	Bordeaux Supérieur 2017 Château Ferran FRANCE		130
	Grenache Bout d'Zan 2016 Mas de Libian FRANCE		130
	Cabernet-Merlot 2016 Blind Corner AUSTRALIA		110
	Cabernet 2011 Silvia Cellars USA		90

Beers

Draft	Fürstenberg Pilsner	12
Bottled	Peroni	12
	Suntory The Premium Malt's	18
	51st State Pale Ale	18

Non-Alcoholics

Juices	Orange Apple Pineapple Cranberry Lime	10
Soft Drinks	Coke Diet Coke Sprite Soda East Imperial Tonic Fever Tree Mediterranean Tonic Fever Tree Ginger Ale Fever Tree Ginger Beer	8
Water	Acqua Panna still 500ML S.Pellegrino sparkling 500ML	10
Mocktails	Cherry Blossom Classics	15

Bar Food

Signature Oysters served in 6s	Umami with ponzu and yuzu sauce	24
	Tropical with chilli, garlic and calamansi	24
	Habana with mint, cucumber and vermouth	24
Hot Oysters served in 6s	Unifeller with cheese and uni sabayon	30
	Pearls with avruga caviar	30
	Smoky Casino with smoked bacon and cheese	30
Seafood Bar	Tuna Tataki	18
	Garlic Prawn Skewer	18
Grilled Bikinis <i>A bikini is a grilled sandwich typical of Barcelona and Catalunya</i>	Truffle and Smoked Pancetta	15
	Smoked Salmon	15
	Momotaro and Mozzarella	15
From the Land	Green Olives	8
	Momotaro with Raspberry Ponzu	12
	Tortilla Chips with Peppers and Avocado Sauce	12
	Grilled Asparagus with Truffle Mayo	14
	Crispy Chicken Morsels with Chilli Sauce	15
	Pulled Pork Sliders	15
	Duck Pastrami Sliders	16
	Burrata & Pumpkin Sliders	18
	Wagyu Beef Sliders	18
Dessert	Tiramisu Cake	12

Happy Hour

Weekdays 5pm to 8pm, excluding Eve of and Public Holidays

Signature Oysters served in 6s	Umami with ponzu and yuzu sauce	20	
	Tropical with chilli, garlic and calamansi	20	
	Habana with mint, cucumber and vermouth	20	
Sparkling	Prosecco Brut Zardetto	16	80
	Champagne Brut NV Delamotte	24	120
Gin	Bombay Sapphire	12	220
	Gin Mare	16	260
	The Botanist	16	260
Vodka	Ketel One	12	220
	Grey Goose	14	240
Rum	Mount Gay Black Barrel	12	220
	Diplomatico 12YO	14	240
Tequila	Espolon Blanco	12	220
	Patrón Silver	14	240
Whisky	Monkey Shoulder	12	220
	Balvenie 12YO	16	280
	Maker's Mark	14	240
Beers	Fürstenberg Pilsner Draft	10	
	51st State Pale Ale	15	
	Peroni BUCKET OF 6	60	

