



@ DUO GALLERIA
7 Fraser Street, #01-62/65,
Bugis MRT, S189356

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Bistro & Bar ST. Marc

The history of Chococro from St. Marc

The ChocoCro - a shortened name for a chocolate croissant. This delicious treat is made from a blend of beans from Ecuador and Ghana, and wrapped in croissant dough. There are also seasonal flavors. The ChocoCro was invented in the chain's second-ever location in 1985, the Shibuya-Inokashira Street shop, and has become a famous mainstay ever since.



"Enjoying the aroma and biting into freshly baked bread is one of the simple joy in life"

Chococro	\$2.60	White Coffee Chococro	\$2.60
Matcha Chococro	\$2.60	Royal Milk Tea Chococro	\$2.60
Chocobox	\$13.00		

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BB ST. Marc Kitchen Menu

Soup & Salad



Mushroom Soup
\$6.80

Green Salad
\$11.80

Caesar Salad
\$13.80

Grilled Chicken Caesar Salad
\$16.80

Smoke Salmon Caesar Salad
\$19.80



Chips & Fries

Cheesy Salsa Nacho Chips \$14.80

Truffle Fries \$14.80

Mentaiko Fries \$11.80

Bolognese Fries \$14.80

Okonomiyaki Fries \$17.80

Wasabi Aioli Sweet Potato Fries \$15.80

Twin Fries \$14.80

Luncheon meat fries & skinny fries

Light Bites - Great for sharing

Tebasaki

Very addictive tebasaki, perfect with beer. Seasoned with Japanese flavor sweet soy sauce, garlic and sesame. Topped with roasted cashews nuts.

\$16.80

Wasabi Mayo Chicken

Crispy cut fried chicken with BB St.Marc recipe, mayo & wasabi on the side.

\$14.80

Homemade Tori Karaage

Crispy cut fried chicken with BB St.Marc's special homemade teriyaki sauce recipe.

\$14.80

Edamame

\$5.80

Salmon Bruschetta

Bruschetta is an antipasto which is referred as hors d'oeuvre or simply an appetizer in the Italian cuisine. It is made by smothering bite sized bread with various types of toppings. Here we pair it with smoke salmon and our in house mango salad recipe from Japan. It goes well with red wines.

\$15.80

Kanazawa Dynamite

Oven baked mussels with masago (smelt roe) on top.

\$23.80



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BB ST. Marc Kitchen Menu

Signature Burger Series

St. Marc Wagyu Burger

\$24.80

Juicy beef wagyu patty blanketed in melted cheese, fresh tomato, lettuce, onion jam and prickles with brioche bun, served with extra crispy skinny fries.



St. Marc BBQ Burger

\$25.80

Juicy beef wagyu patty, crispy bacon with BBQ sauce, onion jam, sliced cheddar cheese, cornicorin in delicious Artisan brioche bun, served with extra crispy skinny fries.

St. Marc Soft Shell Crab Burger



\$26.80

The texture of a soft shell crab is unique. Normally deep fried, a light crunch gives way to the buttery soft meat inside. Pairing it with our in house mango salad, and charcoal brioche bun making it even more unique and special.



St. Marc Chicken Tonkatsu Burger

\$17.80

The seasoned chicken is coated with panko breadcrumbs that are so light and crispy when cooked. You get a satisfying crunch and then a taste of moist and juicy chicken. Drizzle with our in-house tonkatsu sauce, a thick and tangy Japanese vegetarian brown sauce, sandwiched by the crispy but fluffy charcoal bun.



Upgrade to
Truffle Fries at \$3



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BB St. Marc Kitchen Menu



Signature Mochi Pasta

Carbonara

BB St.Marc style Carbonara cream sauce with pork bacon.

\$17.80

Sepia Nero

Squid ink cream, fresh squid, clam, cherry tomato.

\$19.80

Pomodoro Basil

Tomato Sauce, fresh basil, grated Parmegiano cheese on top.

\$14.80

Chili Soft Shell Crab

\$26.80

Here an iconic local dish – Chilli Crabs, pairing with Japanese mochi pasta - The sweet, spicy and luscious sauce coats itself on every strand of the chewy mochi pasta, go perfect with a crispy piece of deep fried soft shell crab.

Salmon Mushroom

Tomato Sauce, smoke salmon, mushroom, Parmegiano cheese on top.

\$25.80

Bacon Aglio Olio

\$17.80

For bacon lover, the ever popular aglio olio stir fry with garlic and bacon using our very own mochi pasta.

Bolognese

Homemade bolognese beef meat sauce with Parmegiano cheese.

\$16.80

Vegetarian Aglio Olio

\$15.80

Tossed in a simple aglio olio sauce made with olive oil, lots of garlic, lacinato kale, and vegan parmesan cheese.

Mentaiko

Cod fish ROE cream shimeji mushroom, edamame, spring onion.

\$19.80

Made from 100% semolina durum wheat giving the signature mochi chewy texture



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BB ST. Marc Kitchen Menu



Australia Ribeye Steak

\$32.80

How do you like your steak to be?

- Rare
- Medium Rare
- Medium Well

For the meat eater!



Grilled Chicken Steak

\$16.80

A juicy and tender, homemade recipe marinated chicken steak grilled to perfection. A popular dish among our regular customers.



Super Crispy Breaded Chicken Chop

\$16.80

Huge and juicy breaded chicken chop served with salad, crispy skinny fries and our homemade tartar sauce.



Upgrade to Truffle Fries at \$3!



Chef's Butter Salmon

\$26.80

Pan fried butter salmon that yields a perfect crisp seared exterior while the interior stays nice and tender with Chef's butter sauce, served with in house recipe baby potatoes and red cabbage mango salad.



Chef's Tiger Prawn

\$26.80

Tiger prawns grilled to perfection using St. Marc Japan's in house recipe, served with baked baby potatoes and red cabbage mango salad.



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BB ST. Marc Kitchen Menu

Rice / Gohan



Salmon Teriyaki Don

\$25.80

This teriyaki salmon recipe is a winner!. Homemade teriyaki sauce combine with mirin, sugar, soy sauce and sake. Pan fried the salmon to perfection. Drizzle the sauce on top to serve, making it perfect with a bowl of hot miso soup.



Japanese Chicken Teriyaki Don \$18.80

A savoury and sweet of an authentic Japanese dish. Homemade teriyaki sauce combine with mirin, sugar, soy sauce and sake to marinate the chicken, and then grill to perfection. Drizzle the sauce on chicken and rice to serve, making it perfect with a bowl of hot miso soup.

Udon



Seafood Yaki Udon 焼きうどん



\$18.80

A Japanese stir fry udon with a soy based sauce, seafood (squids & clams) and vegetables. noodles is smooth, slippery texture with a rich taste of 鮮.

Naruto Udon

\$12.80

The thick & chewy texture and slippery of the Japanese udon served hot in Japanese tsuyu savoury broth, sprinkled with thinly sliced green onions and slices of narutomaki and wakame.



Asari Shimeji Udon

\$16.80

Asari & Shimeji (clams & mushroom) blend perfect with the Japanese Udon served hot in Japanese tsuyu savoury broth, sprinkled with thinly sliced green onions.



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BB ST. Marc Dessert Menu

For the Sweet Tooth

Fuji Series

Mimicking the snow-capped Mount Fuji, is a warm puff pastries topped with vanilla soft serve ice cream and drizzled with syrups.



Little Fuji

\$8.80

Drizzled with caramel sauce.



Classic Fuji

\$8.80

St. Marc Fuji with azuki red bean paste drizzled with black honey and finished with matcha dust.



Berries Fuji

\$8.80

St. Marc Fuji Series with strawberry dice and berries



Choco Banana Fuji

\$8.80

St. Marc Fuji series with banana and chocolate sauce.

Wagashi Series



Nara

\$8.80

Bitter sweet matcha jelly, black bean, red bean paste, matcha ice cream drizzled with black honey and finished with soy bean powder.

A traditional Japanese confections using red bean paste and mochi or glutinous rice cake.

Gion

\$8.80

Azuki red bean paste, matcha Ice cream and rice balls topped with soy bean powder.

Miyako

\$8.80

Chewy warabi dover in soy bean powder, red bean paste, matcha ice cream and drizzled with black honey and finished with soy bean powder.

Parfait Series

"Cornflakes and Spongecake Base, Topped with Vanilla Soft serve"

Strawberry Heaven

\$10.80

Vanilla gelato ice cream, diced frozen strawberries, drizzled with raspberry sauce.



Choco Berry Celebration

\$10.80



A side of vanilla gelato ice cream, custard pudding, chocolate stick, diced frozen strawberries, drizzled with chocolate sauce.



Choco Banana Split

\$10.80

A side of Belgian chocolate gelato ice cream, custard pudding and freshly sliced bananas with chocolate sauce



Mango Fantasy

\$10.80

A side of pudding, mango prezel and a scoop of vanilla gelato ice cream. Drizzled with mango sauce.



Kyoto Delights

\$10.80

A side of gelato green tea ice cream, red bean paste, warabi mochi. Rice balls drizzled with caramel sauce.

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BB ST. Marc Beverage Menu

Coffee

	HOT	ICE
Freshly Brewed Coffee	\$4.80	\$5.80
Hot Vanilla Latte	\$6.00	\$7.00
Cappuccino	\$5.50	\$6.50
Mocha	\$6.00	\$7.00
Cafe Latte	\$5.50	\$6.50
Flat White	\$5.50	\$6.50
Vietnam Coffee	\$5.50	\$6.50
Caramel Latte	\$6.00	\$7.00
Double Espresso	\$4.00	

Special



Chai Tea \$8.50

It is made with all natural ingredients with nothing artificial, served with organic soy milk.

	HOT	ICE
Yuzu Tea	\$5.50	\$6.50
Ice Yuzu Soda Mochi		\$7.00
Ice Yuzu Float		\$7.50
Matcha Latte	\$5.50	\$6.50
Homemade Chocolate	\$6.50	\$7.50

Milk Shakes



All You Need is Chocolate	\$11.80
A Salted & Shaken	\$11.80
Love You So Matcha	\$11.80
Strawberry of The Heart	\$11.80

Tea

Ice Tea	\$4.80
Ice Lemon & Lime Tea	\$5.50
Hot Royal Milk Tea	\$5.50
Ice Royal Milk Tea	\$6.50
Gryphon Tea by Pot	\$8.00
• Osmanthus Sencha	
• Pearl of the Orient	
• Lily of the field	
• White Ginger Lily	
• Earl Grey Lavendar	
• Nymph of Nile	
• Hanami	
• Contessa Grey	



Dinosaur Chocolate	\$7.00
Dinosaur Latte	\$7.00
Dinosaur Matcha	\$7.00



Soft Drinks

Coca Cola	\$4.00
Coke Light	\$4.00
Sprite	\$4.00
Ginger Ale	\$4.00

Juices

Lime Juice	\$5.50
Orange Juice	\$5.50
Pineapple Juice	\$5.50
Apple Juice	\$5.50
Cranberry Juice	\$5.50

Bottled Water

	750 ml
Equil Big Natural Water	\$8.00
Equil Big Sparkling Water	\$8.00

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BB ST. Marc Alcohol & Cocktails Menu

Lets Chill & Cheers!

Beer



ASAHI Draft Beer Full Pint Draft or Black \$12.00

CORONA 1 Bottle Beer \$12.00

Special Price!

ASAHI Tower 3L Draft or Black \$63.00

Special Price!

CORONA 5-Bottle Beer \$49.00

Shandy Beer with Ginger Ale \$12.00

Red Wine



House Pour - The Drover, Shiraz - Australia

A medium-bodied Shiraz successfully combining fruit and spice flavours that offer a smooth, pleasing finish.

For the ultimate Shiraz experience, serve generously with a cut of perfectly cooked beef steak.

Awards: DOUBLE GOLD MEDAL- Wine & Spirit Awards 'Best Value' 2021

Glass

Bottle

\$12.00

\$45.00

The Drover, Cabernet Sauvignon - Australia

A medium-bodied Cabernet Sauvignon with ripe red berries stimulates the palate and invigorates the senses.

\$45.00

Montgras Estate Merlot 2020 - Chile

Palate: It is juicy, round and with soft tannins that makes it feel very enjoyable. Food Pairing: Goes very well with rice or pasta.

\$45.00

HR Bloodstone Shiraz - Australia

Palate: Flavours of ripe fruit, mulberry and blackberry finished with spicy pepper and creamy vanilla oak characters.

This balanced shiraz shows rich fruit characters, a medium body and good persistence of flavour.

\$49.00

Domaine Puech Sentinelle Merlot - France **Organic**

Varietal: 100% Merlot | Colour: Beautiful garnet colour | Nose: Fruit nose, red berries, currant, raspberry. Palate: Soft palate, fruity with a beautiful aromatic persistence.

\$59.00

Domaine Bousquet Malbec 2020 - Argentina **Organic**

Varietal: 100% Malbec Ageing: 100% French and American oak for 6 months & at least 4 months bottle ageing.

Palate: Blackberry, ripe plum and chocolate flavors with a very soft, supple mouthfeel.

\$59.00

Finca Lalande Malbec - Argentina **Organic**

Colour: Deep violet. Nose: Red and black fruits with plum notes. Palate: Notes of blue and blackberries with soft and elegant tannins. It has a balanced structure and a pleasant finish.

\$59.00

Chateau Landereau Bordeaux Supérieur - France

Varietal: 60% Merlot, 20% Cabernet Sauvignon, 20% Cabernet France. Palate: Intense and concentrated, with ripe, spicy, cassis and dark fruit character. Well-structured but with soft, sweet tannins.

\$68.00

Tiki Estate Single Vineyard Pinot Noir - New Zealand

Varietal: 100% Pinot Noir. Palate: The palate is full but soft with great length of flavour and finishes dry with perfect weight and mouthfeel to create a wine of wide appeal.

\$83.00

Quartz Reef Single Vine Pinot Noir - New Zealand **Organic**

Varietal: 100% Pinot Noir. Nose: Intense cherry and berry aromas Palate: Rich on the palate with dark cherry, subtle floral and herbaceous notes. Excellent depth, fine tannins and a long vibrant finish.

\$128.00

Château MONCETS' Lalande de Pomerol - France

Varietal: 86% Merlot and 14% Cabernet Franc. Red fruits' aroma dominate the nose subtly, spiced with vanilla and cinnamon notes. Palate: This vintage is well balanced and have an elegant freshness to its final.

\$118.00

Chateau De Melin Maranges 1er Cru Clos des Rois - France **Organic**

Varietal: 100% Pinot Noir Palate: Its tannins are reinforced with a good mellowness to offer a nice fleshy, ample and firm wine.

\$138.00

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BB ST. Marc Alcohol & Cocktails Menu

Lets Chill & Cheers!

White Wine

House pour - Chardonnay, The Drover, Australia

A deliciously fresh Chardonnay with crisp fruit flavours accentuated with a pep of buttery oak. For the ultimate Chardonnay experience, served chilled and enjoyed with grilled chicken or fish.

Glass
\$12.00

Bottle
\$45.00

Chardonnay, The Drover - Australia

A deliciously fresh Chardonnay with crisp fruit flavours accentuated with a pep of buttery oak. For the ultimate Chardonnay experience, served chilled and enjoyed with grilled chicken or fish.

\$45.00

Montgras Estate Chardonnay - Chile

Intense and nice fruity aromas of melon, pineapple, ripe banana and subtle notes of honey. Palate: Very good acidity with a generous texture Food

\$45.00

HR Moonstone Pinot Grigio - Australia

Palate: Refreshing white wine featuring delightful flavours of ripe pear and green apple. It is a nicely balanced wine that delivers a clean citrus finish typical of the Pinot Grigio style.

\$49.00

Tiki Estate Marlborough Sauvignon Blanc - New Zealand

Palate: Dry to taste and medium-bodied, the palate has a fresh, rounded core packed with flavours of passionfruit along with fresh and dark herbs and subtle noted of thirst-quenching minerals, enlivened by gentle, mouth-watering acidity. This has good linearity and the wine carries to a lingering finish of passionfruit and tropical fruit.

\$78.00

Domaine Bousquet Chardonnay Torrontes - Argentina **Organic**

Varietal: 60% Chardonnay, 40% Torrontes. It has a persistent and intense beginning on the palate, with notes of fresh fruit and a lingering finish

\$59.00

Chateau Vignol Entre deux mers - France

Palate: In the glass, notes of orchard fruits, and white flowers, open to a juicy palate of gooseberry and tropical fruit finishing with clean citrus notes. The harmonious balance of lush ripeness and ample, fresh acidity makes this an incredibly versatile white.

\$68.00

Japanese Cocktails & Mocktails

Lychee Mojito \$15.80

Strawberry Mojito \$15.80

Yuzu Mojito \$15.80

Mango Margarita \$15.80

Strawberry Margarita \$15.80

Lychee Martini \$15.80

Long Island Tea \$15.80

Espresso Martini \$15.80
Vodka, Kahlua Coffee Liqueur and single shot of St. Marc Espresso

Shirley Temple (No Alcohol) \$9.00

Geraldine syrup, lime juice top up with sprite

Kochi Empress Yuzu Frzz \$17.80

You will love the special taste of Sake & Vodka.

Choumame \$15.80

Pea Tea, Lime Juice, Triple Sec and Special Syrup

Coronariata \$20.80

Corona Bottle, Tequila, Triple Sec

Japan Red Eye \$15.80

Special mix of Tomato, Asahi Beer, Vodka and Garnish with Celery to complete the flavour.

Drift and Go Naked \$15.80

Vodka, Lemonade, Beer, Orange Slice and Lemongrass

Oyama Super \$16.80

Gin, Sake Rice Wine, Triple Sec, Orange Peel and Mint Leaf



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BB ST. Marc Sake Menu

Lets Chill & Cheers!

Sake 300ml

Gekkeikan Josen 300ml

\$31.00

Delicious with fresh fruit salad, lightly sweetened desserts, rich flavored meat dishes and spicy food. We are proud of "regular" type of sake with superior quality fits for various typical cuisine and can serve hot, warm and cold. Enjoy its full-bodied, rich taste and fine, mellow aroma.



Gekkeikan Horin Junmai Daiginjo 300ml

\$35.00

Using select rice polished to 50% of its original size, this ultrapremium "junmai daiginjo" sake is slowly fermented at low temperatures to give it a refreshing fruit like aroma and mild flavor. Enjoy chilled or room temperature.



Gekkeikan Nigori Sake 300ml

\$35.00

Gekkeikan Nigori is a rough-filtered Junmai-shu. By definition Nigori means 'cloudy' and this style of sake is thicker and creamier in texture, with a milk-like appearance. The 'cloudiness' comes from the rice sediment which remains in the sake after it has been passed through a special coarse-mesh filter. The tradition of rough-filtering sakes has been used in Japan for many centuries.



Gekkeikan Gensen Sozai Junmai 300ml

\$39.00

Gensen-sozai means strictly selected ingredients. Brewing with special organic rice which is grown by "Sake Kasu", sake less. Sake Kasu : the less that remain after fermenting mash has been pressed.



Gekkeikan Kyo No Izumi Ginyo 300ml

\$39.00

The brand name "Kyo no Izumi" means Fountain in Kyoto. This sake has dry, clear and refreshing taste with fruity flavor for drinking cold. Gekkeikan locates in Fushimi, Kyoto where is well-known as place with pure underground water.



Sake 720ml

Gekkeikan Daiginjo 720ml

\$98.00

This sake is classified as a Daiginjo. Meaning it is special as the rice is milled to 50%, which is 20% more than a traditional sake. Slowly fermented at low temperatures in small batches, Daiginjo has fruity and refreshing taste. Produced from highly polished rice, this refined sake exhibits a rich, fruity Aroma. It is round and full on the palate, with an abundance of ripe fruit flavours.



Gekkeikan Premium "NOUVELLE" Junmai 720ml

\$118.00

How can we pass down our 370-years history to next generations? This was the start of this product. Traditional Junmai sake is filled in stylish beautiful bottle. Taste/Body: Semi-Dry / Medium Body / Fruity aroma.



Gekkeikan IWAI Daiginjo 720ml

\$90.00

This Daiginjo is made of "Iwai" sake rice grown in Kyoto, and pure and fresh spring water of Kyoto Fushimi. This Iwai is especially suitable for making Daiginjo sake, which is generally called premium sake because of high contain of pure starch. With fruity aroma, full-body taste, elegant attack and smooth finish fascinate you. Good to be served chilled.



Kawaii Shiroy Litchi 720ml

\$63.00

Shiroy Kawaii series is a fruity milk based liqueur that is so famous and popular in Japan! Raw milk and plenty of lychee juice. A gorgeous scent that can only be expressed with premium fruits produced under excellent quality control. There is a milky feeling at the base of plenty of fruit juice, and it seems to gently embrace you.



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BB ST. Marc Japanese Whisky Menu

Let's Chill & Cheers!



Akashi Blue

Single Shot \$16

Double Shot \$32

Bottle \$128

A blended whisky reserved in Japanese Shochu cask (American Oak) around 2 years, aged in bourbon cask before finishing in sherry casks for 1 years. Nose : Fruity, slightly sweet, vanilla. Taste : Fresh, spice, oak, hints of peat. Finish : Medium, spicy, sweet. Less



Nikka from the Barrell

Bottle \$148

A blended whisky created to deliver full flavors and richness of whisky "from barrels" which only blenders can sniff and taste. Nose: Medium-body with good balance. There are notes of cut flowers and fresh fruits, spice and a little oak. Palate: Full-bodied and punchy. Finish: Long, warming and fruity with a little oaken spice



Hatozaki Blended Whisky

Bottle \$158

A blended whisky from the Kaikyo Distillery, the Hatozaki blend sees the marriage of both malt and grain whiskies, including whisky distilled in Japan and imported stocks. Tasting Notes: Light in style with a rich backbone of malt whisky character. Cereal notes and a light sweetness allow for the whisky to be used in both highball and straight pours



Hatozaki Pure Malt Whisky

Bottle \$178

All Hatozaki whiskies are the result of a twofold blending process. Hatozaki Pure Malt has a rich profile of sweet cereals and malty dried fruit with a light touch of smoke and honey on the finish.



Shin Blended Whisky

Bottle \$168

Blended with 2 years finished whisky of ex-bourbon and ex-sherry, which are both previously aged in Japanese Shochu cask (American Oak) for a year. Colour: Amber gold. Nose: Fruity, slight sweet, vanilla, citrus Palate: Fresh, spicy, oak, chocolate Finish: Medium, spicy, sweet, woody



Shinsei Blended Whisky

Bottle \$178

Born in the province of Yamanashi, at the foot of Mount Fuji. Surprisingly smooth yet complex, fruity, sophisticated and fresh. Very light woody and smoky scents with fruity aromas (pear, quince, citrus, pineapple and cherry). On the palate, its rich texture reveals sweet notes of butter biscuits and liquorice, with spicy hints and a very smooth finish of incense notes. Andreas Larsson best Sommelier of the World has awarded a great 93 points to SHINSEI Japanese Whisky!



Iwai Tradition Japanese Whisky

Bottle \$198

Manufactured at Mars's Shinshu Distillery, which is located in Nagano Prefecture at 798 meters above sea level. The environment of Shinshu Distillery is surrounded by granitic soil with crystal clear water source, which is perfect for the high standard whisky production. Vivid bright gold. Floral smell of malt and wood. Pleasant Smooth Finish Incredibly balanced, soft & layered Blended Japanese Whisky

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BB ST. Marc Japanese Whisky Menu

Let's Chill & Cheers!



Togouchi Blended Whisky

Bottle \$158

An unblended whisky with a soft sweetness with rich minerals and grains blends a well balanced peat aroma and a malt whisky that has a soft sweetness like vanilla and chocolate. Utilize the youthfulness, the whisky has been finished with a light flavour but comes with a kick. Color: A light golden color Nose: It has a youthful aroma, but a slight peaty aroma can be noticed followed by sweet honey, nuts and corn flakes. Palate: It's has a light and mild taste. A sweet aroma that reminds you of grains and honey gives you a mellow feeling. Finish: The slightly peaty aroma dominates the aftertaste.



Togouchi Whisky 8 Years

Bottle \$208

A blend of grain spirits that have been matured over eight years in a Togouchi tunnel with a citrus aroma and a spiciness that reminds you of the fresh greenery in Togouchi and malt whisky with a well balanced peat fragrance and a soft sweetness like vanilla and chocolate. This whisky has been finished with a clear and dry taste and has earthy mineral characteristics and the fragrance of young grass. A light golden color. At first, one picks up a strong spicy aroma with earthy overtones followed by the smoky aroma of peat. It has a clean and dry taste. A spicy aroma that reminds you of young grass accentuates the dryness. Finish: A spicy and smoky peat aroma dominate the aftertaste.



Togouchi Whisky 15 Years

Bottle \$298

A malt whisky with a well-balanced peat aroma and a soft sweetness like vanilla and chocolate is blended with a grain whisky with luxurious citrus notes and a light flavor. A whisky with peat aroma, citrus notes and mellow flavor has been finished. Firstly delicate and elegant notes with sweet notes of fruits appear. Secondly fresh notes with spices and citrus develop. Palate: Mellow and smooth. Sweet notes of vanilla make smoky peat notes mild. Finish: Bitter chocolate and nuts notes and sweetness carry on.



The Hakushu Single Malt Whisky - Distiller's Reserve

Bottle \$248

Hakushu is the verdant single malt Japanese whisky born in Suntory's mountain forest distillery. Made from water with a rare softness and maturing in a lush forested microclimate, Hakushu's renowned single malt Japanese whiskies are blessed by the region's ever-changing seasons—each leaving their own verdant signature. Refreshingly herbal and gently smoky, Hakushu is embraced as the intriguing single malt Japanese whisky from the award-winning House of Suntory Whisky.



Yamazaki 12 Years Japanese Whisky

Bottle \$398

Yamazaki 12 Years Japanese Whisky; succulent with soft fruits. Yamazaki whisky is Suntory's flagship single malt, multi-layered with fruit & Mizunara aromas. From Yamazaki was born the surprising, delicate yet profound experience of a Japanese single malt whisky. Spiritual and deep, its signature multi-layered taste is highly praised by whisky connoisseurs all over the world. Colour: Pure gold Nose: Peach, pineapple, grapefruit, clove, candied orange, vanilla, Mizunara (Japanese oak) Palate: Coconut, cranberry, butter Finish: Long finish sweet ginger & cinnamon.

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BB ST. Marc Japanese Gin Menu



Roku - Japanese Craft Gin

Bottle \$148

In Japanese, Roku translates as the number six. Inside every bottle of Roku Gin, you will find six very special botanicals that are sourced in Japan. These represent Suntory's commitment to only use the best ingredients harvested from the best growing areas in Japan. Every aspect of Roku Gin is crafted by Japanese artisans with a centuries-old tradition of meticulous attention to detail. Nose: Cherry blossom and green tea provide a floral and sweet aroma. Palate: Complex, multi layered, yet harmonious flavour of various botanicals. Traditional gin taste in the base, plus characteristic Japanese botanical notes with yuzu as the top note. Smooth and silky texture. Finish: The crisp Japanese sansho pepper brings a little spiciness to the finish.



Akori Gin

Bottle \$168

A Spanish Gin produced as London Dry Gin but influenced by Japanese culture. Clearly reflected in this rice-based gin's nose of aromatic Japanese botanical. Palate is a citric touch with notes of Dragon Fruit and Kumquat, that evolves into a soft and velvety taste with hint of ginger.



Sakurao Gin

Bottle \$138

Distilling master uses 100-years of distilling techniques and know-how to select only the best ingredients from Hiroshima to create SAKURAO GIN. The gin uses 9 kinds of Hiroshima botanicals, such as juniper berry and coriander seed are also used for SAKURAO GIN ORIGINAL. "SAKURAO GIN ORIGINAL" of GIN Division China Brewery Co., Ltd. (President : Koichiro Shirai) is a top class appraiser in the US "Los Angeles International Spirits Competition 2018", it was chosen as BEST OF GIN.

Terms & Conditions

- All prices are subject to 10% service charge.
- Menu items and pricing are subject to changes without prior notice.
- All food images are for illustration purposes only. Actual food presentation may vary.
- Other T&C Applies.