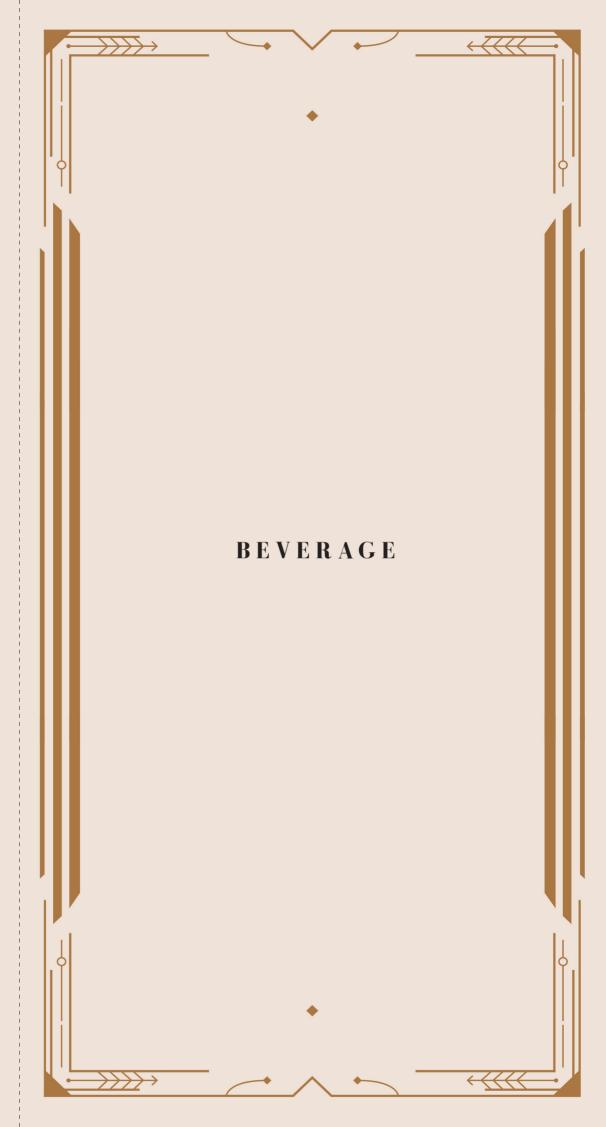


#### STORY OF BAR INTERMEZZO

Bar Intermezzo has long been renowned as a gathering place where guests are welcomed with great hospitality, and where a classic selection of cocktails, beers, and drinks, are paired with sumptuous bar bites, appealing to Orchard Hotel Singapore's diverse guest profiles.

The bar is a place where it tributes the history of people from different background coming together to enjoy what life has to offer. From the humble beginnings of the lower class livelihood from Orchard's plantation history to the upper class of the expatriates that brought forth the influence in its early days.

The unique wall murals spreading across the bar portray the Great Gatsby Era during the early 1920s, also nicknamed as the "Jazz Age". It refines and encompasses the bar lounge image, fitting the era where free, expression, and individuality are celebrated. Live and Jazz music nights, are also incorporated within the bar to further express its personality.





#### SIGNATURE COCKTAIL

SIGNATURE COCKTAIL	GLS
Give Em' Mezzo	20
Orchard Sling	20
Claymore Sling	20

# THE MACALLAN COCKTAIL

SPECIAL COCKTAIL	GLS
Burning Desire	28
Elchies in Pink	28

#### CLASSIC

### COCKTAIL

CLASSIC COCKTAIL	GLS
Black Russian	22
Brandy Alexander	22
Daiquiri	22
Martini	22
Margarita	22
Maitai	22
Manhattan	22
Old Fashioned	22
Pina Colada	22
Tom Collins	22
Whisky Sour	22
Singapore Sling	25
Long Island	25





#### **BURNING DESIRE**

Macallan Double Cask 12 Years Old, Red Fuji Apple Puree, Smoked Oak Syrup, Mojito Mint Syrup, Lime Juice and Soda Water

#### C H A M P A G N E

CHAMPAGNE	GLS	BTL
Laurent-Perrier La Cuvee Brut Nv	28	148
Veuve Clicquot Yellow Label	-	208
Dom Perignon	_	788

#### SPARKLING

SPARKLING	GLS	BTL
Piccini Prosecco Vino Spumante Extra Dry Doc	18	88
Scavi & Ray Moscato	18	88

#### WINE HOUSE POUR

M WINES	GLS	BTL
Sauvignon Blanc	18	88
Cabernet Sauvignon	18	88

#### BEER

BEER	PINT	CAN	BTL
Tiger	18	-	-
Heineken	18	-	-
Guinness Stout	-	18	-
Erdinger Weissbier	-	-	18

## GIN

GIN	GLS	BTL
Gordons (house pour)	18	148
Roku	22	268
Tanqueray Dry	22	268
Botanist	26	368
Hendrick's	24	288
Monkey 47 Dry Gin	24	288

## V O D K A

VODKA	GLS	BTL
Smirnoff Red Label (house pour)	18	148
Absolut Blue	22	208
Absolut Elyx	22	288
42 Below Feijoa	22	288
Belvedere	22	288
Grey Goose Original	26	288

## COGNAC

COGNAC	GLS	BTL
St. Remy Napoleon (house pour)	18	198
Hennessy VSOP	24	388
Martell VSOP	24	388
Rémy Martin VSOP	24	388
Rémy Martin XO	42	888
Martell Cordon Bleu	42	888
Martell XO	42	888
Hennessy XO	68	1098

### RUM

RUM	GLS	BTL
Bacardi Carta Blanca (house pour)	18	148
Havana Club 3 Years Old	20	208
Bacardi Carta Oro Gold Rum	20	208
Cachaca 51	20	208
Bacardi Limon	22	268
Black Tears Spiced	22	268
Plantation Original Dark	24	288
Diplomatico Planas	24	288
Plantation Pineapple	24	288
Ron La Progresiva	26	368
Plantation Overproof 69%	26	368

## TEQUILA

TEQUILA	GLS	BTL
Jose Cuervo (house pour)	18	148
Pura Sangre Reposado	26	368
Artenom 1146 Anejo	32	688

# SINGLE MALT WHISKY

SINGLE MALT WHISKY	GLS	BTL	
The Macallan Double Cask 12 Years Old	26	328	
The Macallan Sherry Oak 12 Years Old	28	368	
The Macallan Double Cask 15 Years Old	32	688	
The Macallan Harmony Collection Intense Arabica	38	888	
The Macallan Double Cask 8 Years Old	48	998	
The Macallan Sherry Oak 18 Years Old	52	1,098	
Highland Park 12 Years Old	26	328	
Highland Park 15 Years Old	28	388	
Glenlivet 15 Years Old	26	388	
Glenlivet 18 Years Old	32	488	
Glenfiddich 12 Years Old	26	328	
Glenfiddich 18 Years Old	32	588	
Laphroaig 10 Years Old	26	368	
Lagavulin 16 Years Old	32	398	

# JAPANESE WHISKY

JAPANESE WHISKY	GLS	BTL
Nikka From The Barrel	26	248
Hakushu Distiller Reserve	28	328
Yamazaki Distiller Reserve	28	398

#### BLENDED WHISKY

BLENDED WHISKY	GLS	BTL
Johnnie Walker Red Label (housepour)	18	148
Johnnie Walker Black Label	20	208
Johnnie Walker Blue Label	38	888
Monkey Shoulder	22	208
Chivas 12 Years Old	22	208
Chivas 18 Years Old	26	368

#### **OTHER** WHISKY

OTHER WHISKY	GLS	BTL
J&B Rare	22	208
Canadian Club	22	208
John Jameson	22	208

### BOURBON

BOURBON	GLS	BTL
Jim Beam White Label (house pour)	18	148
Jim Beam Black Label	22	268
Jack Daniel's Original	24	288
Maker's Mark	24	288



LIQUEUR	GLS (30ml)
Aperol	18
BOLS Amaretto	18
BOLS Apricot Brandy	18
BOLS Lychee	18
BOLS Cherry Brandy	18
BOLS Maraschino	18
Baileys Irish Cream	18
Campari	18
Cointreau	18
Drambuie	18
D.O.M Benedictine	18
Galliano	18
Grand Marnier	18
Kahlúa	18
Malibu Coconut	18
Martini Bianco	18
Martini Rosso	18
Midori Japanese Melon	18
Pernod	18
Sambuca	18
Southern Comfort	18
Tia Maria	18

# SINGAPORE DISTILLERY

SPIRITS	GLS	BTL
Coconut Pandan	20	258
Ichigo Cameron	20	258
Kyuri Gin	20	258
Lime Garden Gin	20	258
Merlion Gin	20	258
Merlion Vodka	20	258

# SINGAPORE DISTILLERY COCKTAIL SPECIAL

COCKTAIL	GLS
Chendol Colada	22
Coconut Pandan Gin, Coconut, Lime Juice, Pandan	
Berry Kachang	22
Ichigo Cameron, Strawberry, Lime Juice,	
Grenadine Syrup	
Kyuri Kueh	22
Kyuri Gin, Lime Juice, Curry Powder/Leaves	
Lime Solero	22
Lime Garden Gin, Lime Juice, Tonic Water	
Old Stamford	22
Merlion Gin, Prosecco Wine, BOLS Crème De Cassis	
Brittania	22
Merlion Vodka, Lairds Applejack, Lime Juice,	
Grenadine Syrup	



#### MOCKTAIL

MOCKTAIL	GLS
Always For You 10%	15
Bloom 10%	15
Shirley Temple 10%	15
Virgin Sling 10%	15

#### SOFT DRINK

SOFT DRIN	ΙK	GLS
Pepsi	4% sugar	8
Pepsi Zero	4% sugar	8
7UP	4% sugar	8
Ginger Ale	10% sugar	8
Tonic	10% sugar	8
Soda	4% sugar	8

## FRUIT JUICE

FRUIT JU	TCE	GLS
Apple	10 <sub>%</sub>	10
Pineapple	10%	10
Orange	10% sugar	10
Lime	10 <sub>%</sub>	10



Nutri-Grade mark is based on the standard preparation before addition of ice

### COFFEE

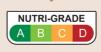
COFFEE	Cup
Espresso	6
Macchiato	6
Americano	8
Cappucino O <sub>%</sub>	8
Flat White Own	8
Latte O <sub>5</sub>	8
Mocha O <sub>sugar</sub>	8
Hot/Cold Chocolate 19%	10

#### TEA

TEA	GLS
English Breakfast	8
Earl Grey	8
Egyptian Chamomile	8
Peppermint	8
Uji Sencha	8

## AQUA

Purezza (Still/Sparking)	8 (/50ml)	
San Pellegrino Sparkling	8 (500ml)	12 (1ℓ)
Acqua Panna Still	8 (500ml)	12 (16)



Nutri-Grade mark is based on the standard preparation before addition of ice  $\,$ 

## BITES & SHARING



CHARCOAL GRILLED MIXED GRILL

Lamb Kebab, Prawn, Fish, Chicken

#### APPETIZER

Classic Fries 🛭	14
Spicy Potato Wedges 🕮	16
Truffle Fries 🕮	16
Vegetable Spring Rolls 🕮 (6pcs)	16
Crispy Calamari	18
Chicken Satay with condiments (6pcs / 12pcs)	18 / 28
Nachos signature Ground Angus Meat, Chilli Corn Carne, Tomato Salsa, Cheddar Cheese, Guacamole, Jalapeño	22
Charcoal Grilled Mixed Platter Lamb Kebab, Prawn, Fish, Chicken	24
Spanish Charcuterie Platter serves 2 pax signature Manchego Cheese, Iberico Cheese, Jamón Serrano, Chorizo, Salami, Stuffed Olives, Crusty Bread	38
Spanish Tapas Platter serves 2 pax Gambas Al Ajillo, Almehas A La Española, Chicken Empanadas, Patatas Bravas, Chorizos Al Vino Blanco	38

## SALAD & SOUP

Grilled Argentina Spiced Chicken	14
Caesar Salad	
Pan-seared Tuna Nicoise Salad	16
Lobster Bisque Served with Bread Stick	16
Forest Mushroom Cappuccino	16

#### MAINS

#### **ASIAN**

Thai Basil Chicken Served with Jasmine Steamed Rice	26
Hainanese Chicken Rice Poached Sakura Chicken, Pandan and Ginger Fragrant Rice, Local Green and Cucumber	28
Penang Kway Teow Flat Rice Noodles, Prawn, Squid, Cockles, Lard Pork, Fried Egg, Bean Sprouts, Chives, Chilli	28



Cinganana Halilian Maa	28
Singapore Hokkien Mee Rice Noodles, Yellow Noodles, Prawn, Squid, Pork, Pork Lard, Chive, Beans Sprout served with Sambal and Calamansi	20
Nasi Goreng Wok-fried Rice, Shrimp, Vegetables, Sambal, Fried Egg, Crispy Fried Chicken, Grilled Chicken Satay and Cracker	30
Paneer Butter Masala Garlic Naan or Butter Naan or Basmati Rice, served with Mango Chutney, Papadum, and Plain Yogurt	36
King Prawn Laksa signature Rich Spicy Coconut Gravy, King Prawn, Fish Cake, Tau Pok, Quail Egg, Cockles and Bean Sprout	38
WESTERN	
Grilled Vegetable Ciabatta Sandwich Bell Pepper, Zucchini, Red Onion, Eggplant, Mozzarella Cheese, Potato Fries	24
Club Sandwich White Toast, Grilled Chicken, Pork Bacon, Fried Egg, Lettuce, Tomatoes, Potato Fries	26
Grilled Wagyu Beef Burger signature Prime Ground Wagyu Beef, Caramelized Onion, Fried Egg, Lettuce, Tomatoes, Potato Fries with or without Cheddar Cheese	36
Roasted Pork Carbonara Choice of Pasta: Spaghetti / Penne / Tagliatelle	28
Seafood Aglio Olio Choice of Pasta: Spaghetti / Penne / Tagliatelle	28
Beef Bolognese Choice of Pasta: Spaghetti / Penne / Tagliatelle	30
Pizza Bianca Mushroom Goat Cheese, Mozzarella, Button, Shiitake, Oyster Mushrooms, Fresh Herbs	26
Pizza Rucola E Crudo Tomato Sauce, Mozzarella Shredded, Cherry Tomato, Buffalo Mozzarella, Parma Ham, Rocket Leaves	30
Fish and Chips Grouper Fish Fillet, Tartar Sauce, Lemon, Potato Fries	30

## SWEET DELIGHT

Iconic Mango Cake signature 12
Baked Alaska on Fire 18