



ONE ~ NINETY
BAR

Polaroids of Singapore
Volume I

STORY

A celebration of modernity and heritage,
One-Ninety Bar's *Polaroids of Singapore*
cocktail collection is a spirited homage to
Singapore's rich cultural mosaic.
Inspired by the traditions of the
Chinese, Malay, Indian and Other
communities, each creation tells a story
through flavours drawn from
time-honoured cuisines, vibrant festivals
and treasured rituals.

To accompany these libations, every
illustration within has been meticulously
hand-drawn and inked, reflecting the
same craft, artistry and reverence for
detail that define our cocktails.

Together, they invite you on a journey
through the city's diverse soul, where
every sip is both a nod to history
and a toast to reinvention.

CLASSIFICATION

Chinese | P4 - P11

Malay | P12 - P19

Indian | P20 - P27

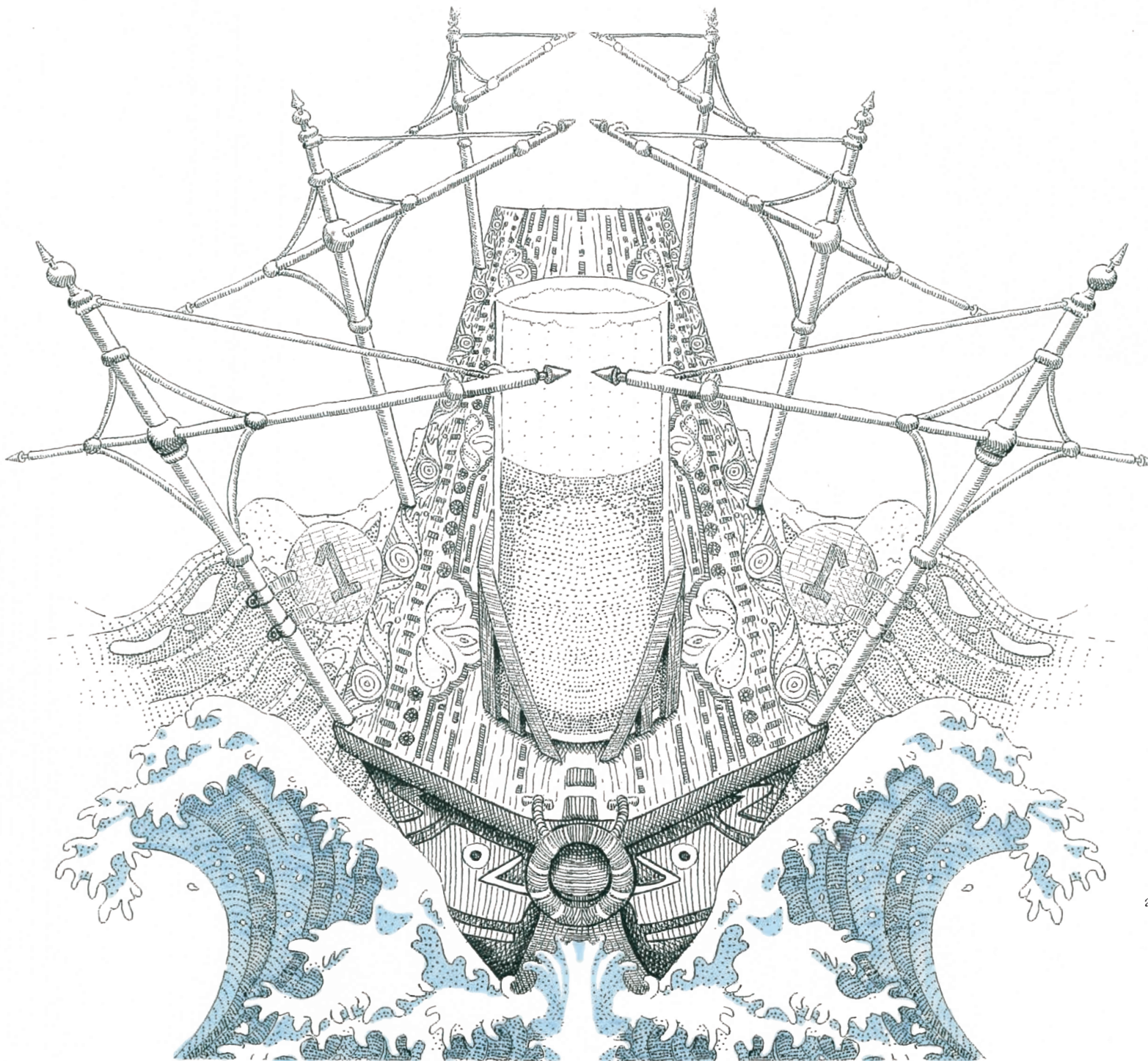
Other | P28 - P35

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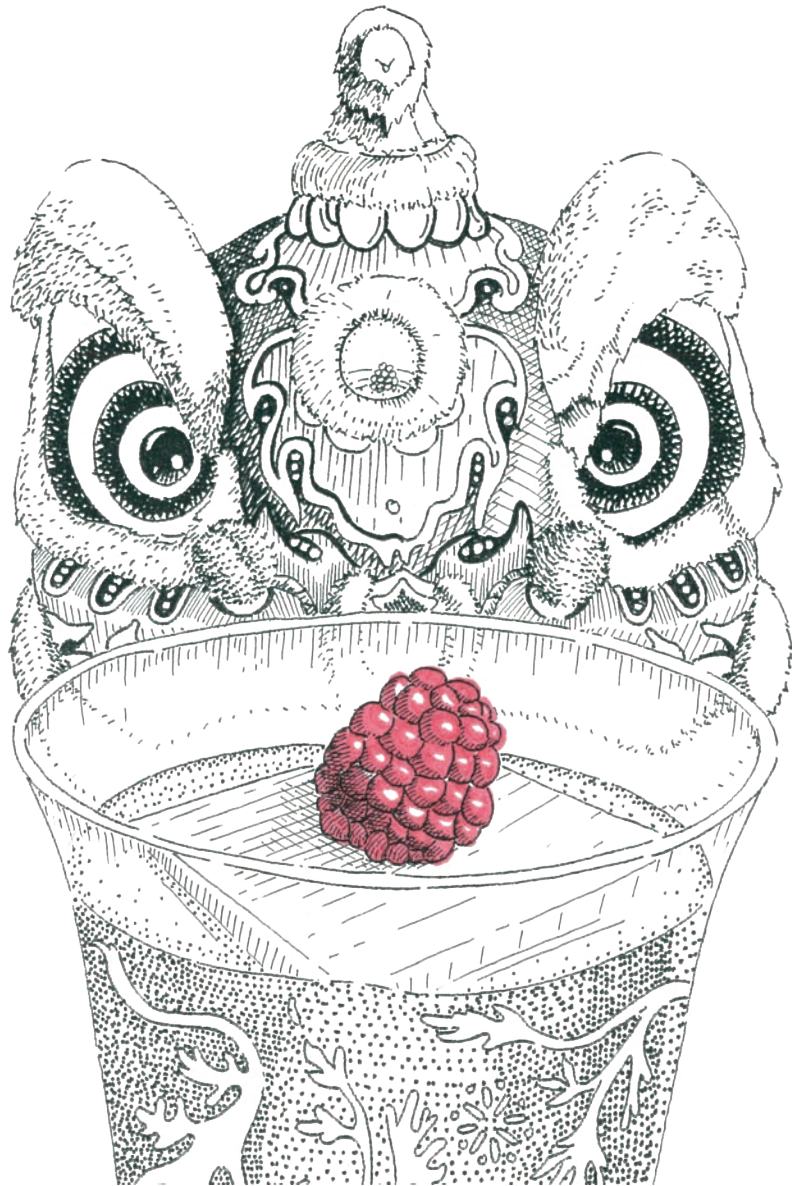


RIISING WITH THE TIDE

A journey to new horizons and the spirit of exploration, where tradition meets bold innovation.

ABOUT THE ARTIST

Terrence Huang, a multidisciplinary artist and Glasgow School of Art graduate, joined Four Seasons Hotel Singapore in 2021. This book is a collaboration that brings his creative vision to the world of mixology, showcasing intricate illustrations that celebrate both the bartender's craft and the artist's hand.



This fiery cocktail embodies power and strength, a tribute to the traditional Northern Lion Dance. A majestic lion's head, its fur rich and eyes full of wisdom, gazes over the drink with quiet authority. A single raspberry atop a square ice cube offers a contemporary touch, blending modern elegance with the spirited energy and promise of good fortune.

BEI SHI'S DANCE

Taste Profile

Fruity | Sour | Tart

ABV



Method

Clarified Milk Punch

Category

Arts

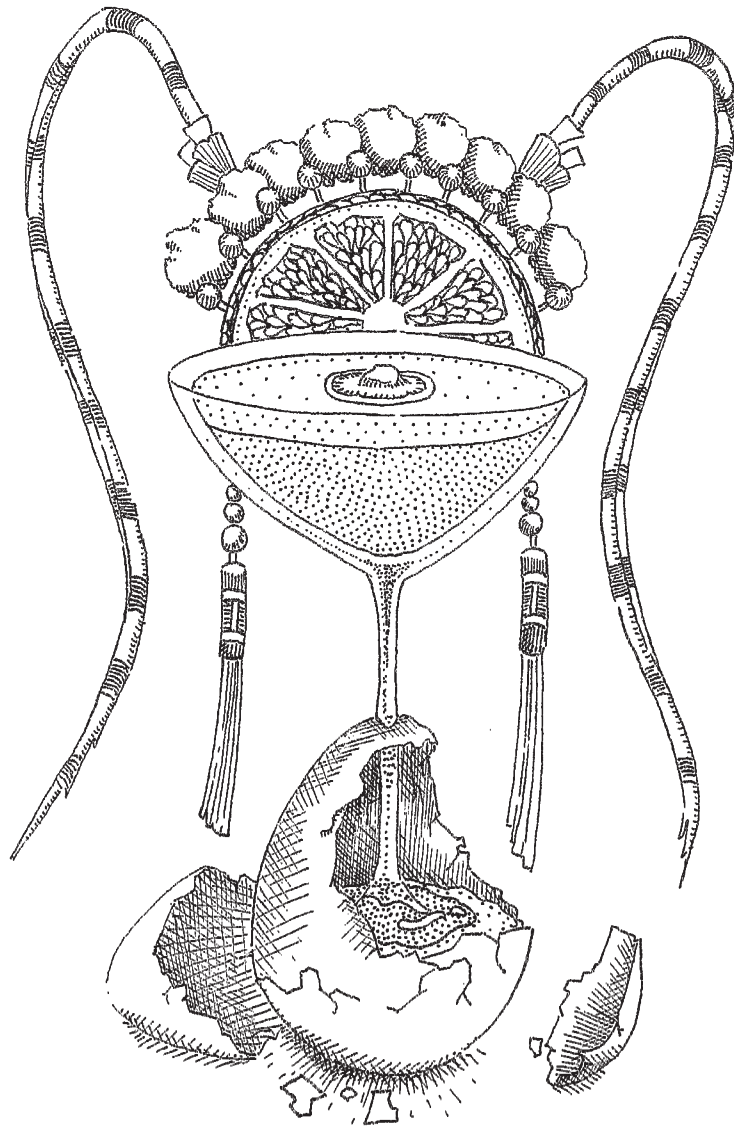
Ingredients

The Balvenie 12 Year DoubleWood
Kyoho Grape Liqueur
Mandarine Napoléon, Raspberry
Orange Bitters, Whey

The Northern Lion Dance is a cherished cultural tradition in Singapore, introduced by Chinese migrants in the 1930s. A symbol of prosperity and good fortune, this cocktail channels the lion's spirit of power and celebration. Rich, velvety notes mingle with bright, lively accents, echoing the bold golden and red hues of the lion's fur, and the joyful energy of festive gatherings.

SGD 25

Price is subject to service charge and applicable taxes.



Inspired by the local salad dish “Rojak”, meaning “mixed” in Malay, this cocktail celebrates Singapore’s vibrant cultural tapestry. A coupe glass rests within a cracked eggshell, garnished with apricot jam and cucumber, reflecting the dish’s harmonious mix of ingredients. A miniature Teochew opera headpiece, with a lime for its face, honours the Chinese hawker who popularised and innovated Chinese Rojak, creating a true fusion of traditions.

ROJAK SOUR

Taste Profile

Savoury | Citrusy | Vibrant

ABV



Method

Shaken

Category

Cuisine

Ingredients

Grey Goose Vodka
Falernum, Shrimp, Pineapple
Cucumber, Lime, Egg White

The Rojak Sour captures the essence of mixing ingredients and the harmonious fusion that defines the iconic Rojak dish. Guided by that philosophy, the cocktail beautifully pairs flavours that celebrate Singapore, infusing a specially crafted Rojak cordial, that evokes the dish’s distinctive balance of sweet, tangy, and spicy notes, and reimagines a beloved local favourite as a modern and inventive creation.

SGD 25

Price is subject to service charge and applicable taxes.



A rising vortex flows from the pineapple, symbolising a spiral of energy lifting skyward and rising toward prosperity. At its heart, a cocktail balances delicately, crowned with two four-leaf clovers that represent luck. The artwork flows with life inviting all who sip to embrace prosperity and a year filled with blessings.

POT OF GOLD

Taste Profile

Spiced | Smoky | Tropical

ABV



Method

Shaken

Category

Festival

Ingredients

Patron Silver Tequila
Siete Misterios Doba-Yej
Spiced Pineapple, Fresh Lime

SGD 25

Price is subject to service charge and applicable taxes.

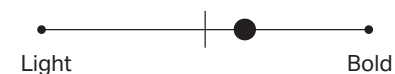
Known in Hokkien as “Ong Lai”, the pineapple carries the promise of good fortune and blessings, weaving abundance into every celebration. During Lunar New Year, it is revered for its auspicious significance, often appearing in rituals and offerings as a reminder of hope and a bright future. In this cocktail, that spirit is brought to life with its citrusy freshness and subtle smoky finish.

YUEN YANG

Taste Profile

Creamy | Nutty | Earthy

ABV



Method

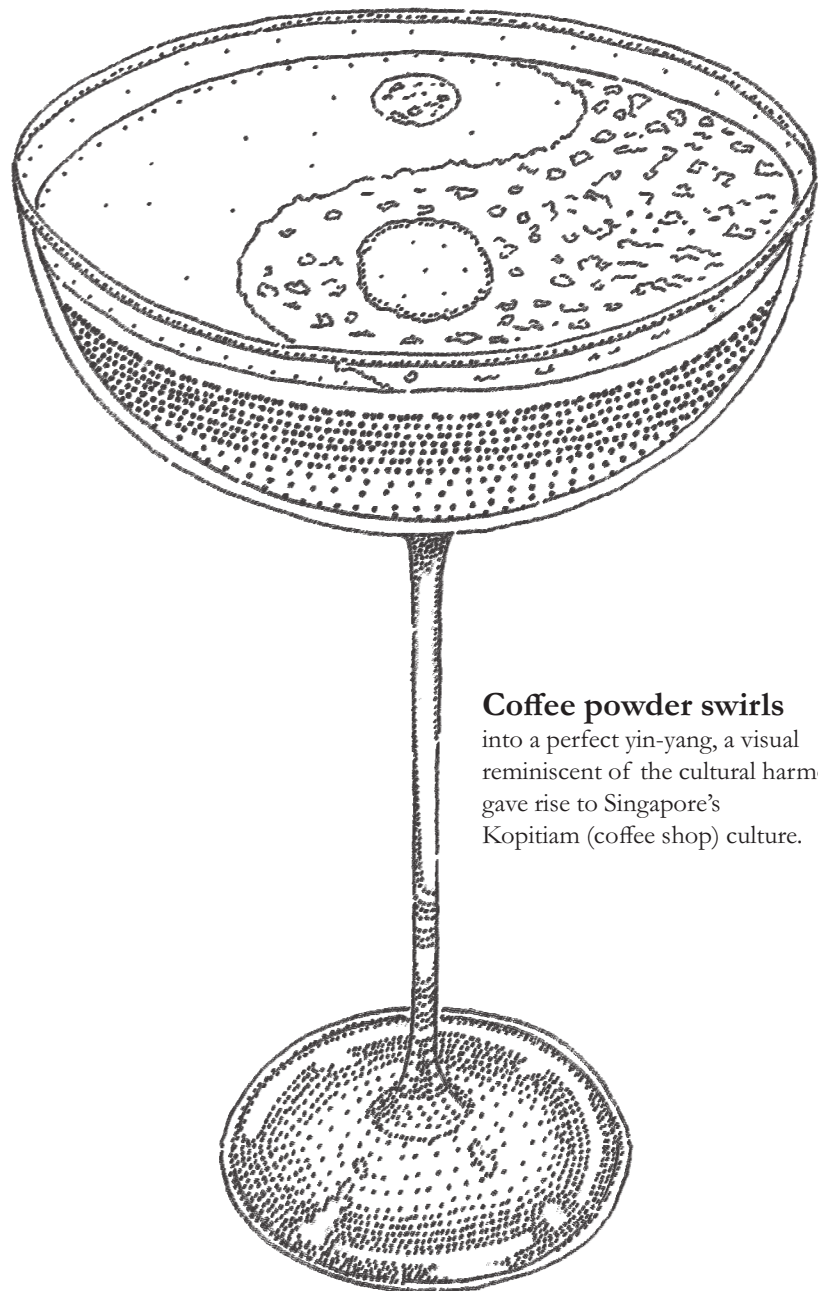
Shaken

Category

Heritage

Ingredients

Discarded Banana Peel, Rum
Frangelico, Crème de Cacao
Galliano Ristretto, Cream



Coffee powder swirls

into a perfect yin-yang, a visual
reminiscent of the cultural harmony that
gave rise to Singapore's
Kopitiam (coffee shop) culture.

Inspired by Singapore's Kopitiams
(coffee shops), this cocktail evokes
the comforting warmth and layered
richness of a classic breakfast toast
with soft-boiled eggs and coffee.

Silky and indulgent, it balances
roastiness with subtle sweetness,
reflecting the ingenuity and resilience
of the Hainanese immigrants who
transformed a simple ritual into a
beloved local tradition.

SGD 25

Price is subject to service charge
and applicable taxes.

KELAPA OLD FASHIONED

Taste Profile

Nutty | Bitter | Tropical

ABV

Light
•
•
 Bold

Method

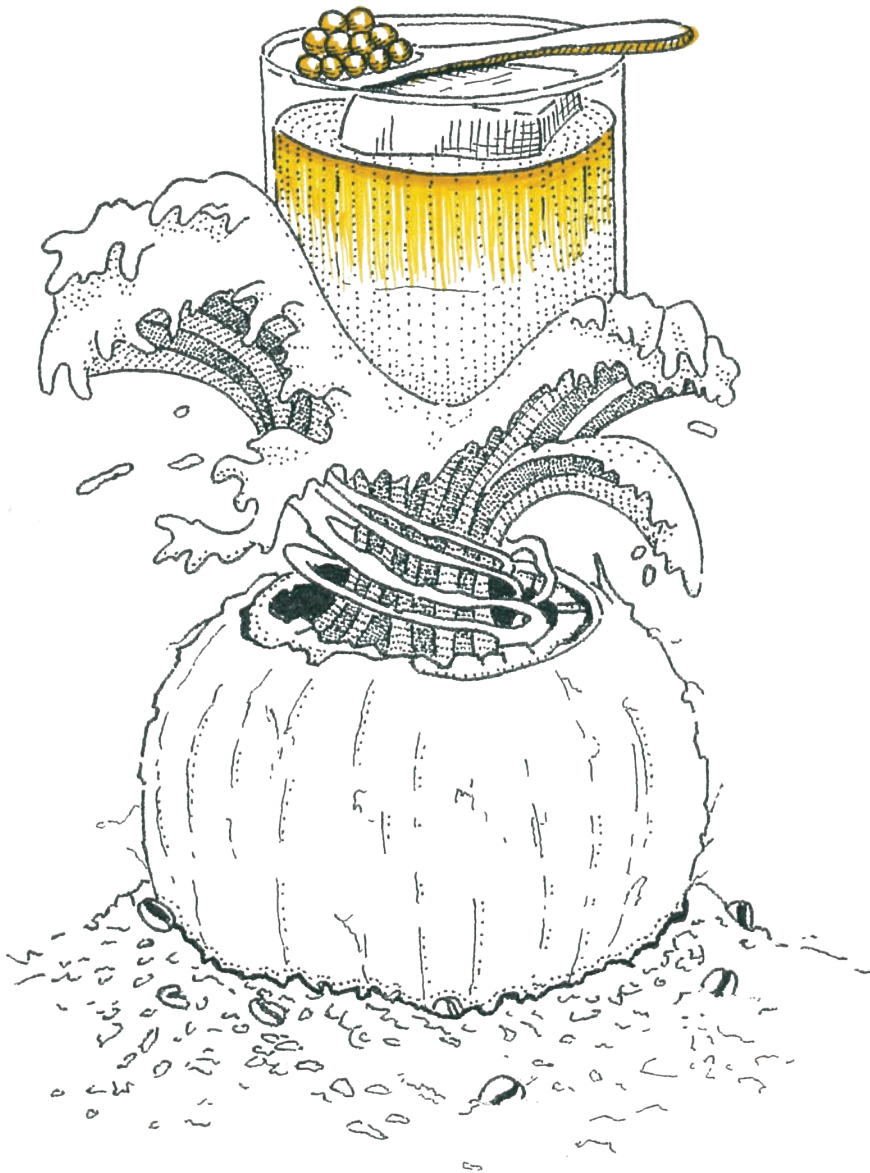
Stirred

Category

Festival

Ingredients

Toasted Coconut Sous Vide
Michter's Single Barrel Bourbon
Galliano Ristretto, Chocolate Bitters

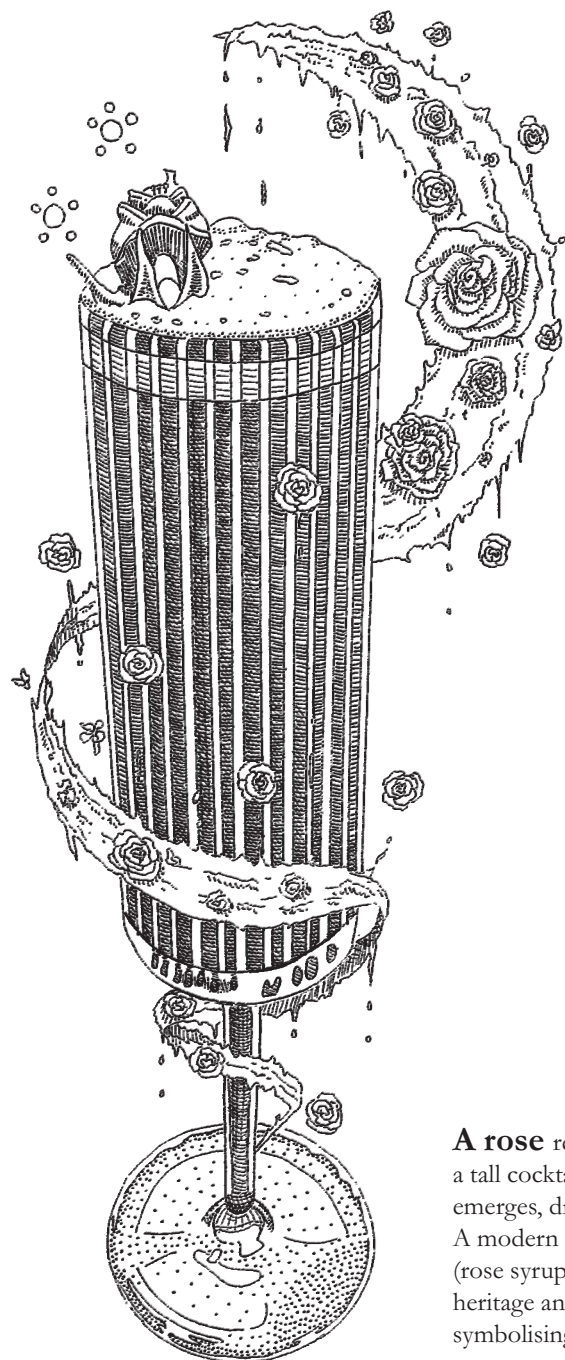


A moment of dramatic elegance erupts from the shell with a surge of coconut water cradling a cocktail glass in its flow. The composition is a juxtaposition of the timeless Old Fashioned in its classic vessel with the lively, refreshing energy of this striking visual. A spoonful of pearl-like caviar rests within the rock glass, adding texture and depth.

SGD 25

Price is subject to service charge and applicable taxes.

In Malay culture, the coconut palm tree is known as the “pokok seribu guna” or “the tree of a thousand uses”. The coconut is a symbol of life, often being used for celebrations. Its rich cream enriches festive dishes, while its grated flesh lends texture and fragrance to much-loved local kueh (bite-sized confections). The flavours feature a hint of tropical richness and delicate bittersweet nuances for the perfect balance of creaminess, nuttiness and tropical notes.



A rose rests gently atop the foam on a tall cocktail glass. Behind it, a crescent moon emerges, draped in a flowing fabric of roses. A modern twist on the traditional Bandung (rose syrup drink), this cocktail honours Malay heritage and the holy season, with the moon symbolising comfort during the cool nights.

NIGHT FLOWER

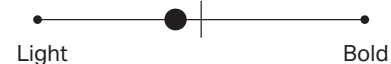
Taste Profile

Floral | Minty | Creamy

Category

Cuisine

ABV



Ingredients

Orientalist Imperial Solera 23 Rum
Fernet Branca, Crème de Menthe
Rose, Cream, Egg White, Soda Water

Method

Shaken

Though it shares a name with a city in Indonesia, Bandung (rose syrup drink) has become uniquely rooted in Singapore and Malaysia. Its vibrant colour and gentle fragrance evoke comforting warmth and hospitality, making it a festive staple at weddings, night markets, and especially during the holy month of Ramadan. A contemporary twist on the beloved local drink, this cocktail layers the subtle rosy creaminess of rose syrup with a refreshing hint of mint.

SGD 25

Price is subject to service charge and applicable taxes.



A bird takes form, its wings and tail adorned with batik-inspired patterns. Swirls and dots rise in textured detail, echoing the intricacy of Peranakan design. Though sketched in black and white, the illustration carries the vibrancy of a culture where reflections of the past meet the promise of tomorrow.

ECHOES OF BATIK

Taste Profile

Botanical | Floral | Fruity

ABV



Method

Shaken

Category

Arts

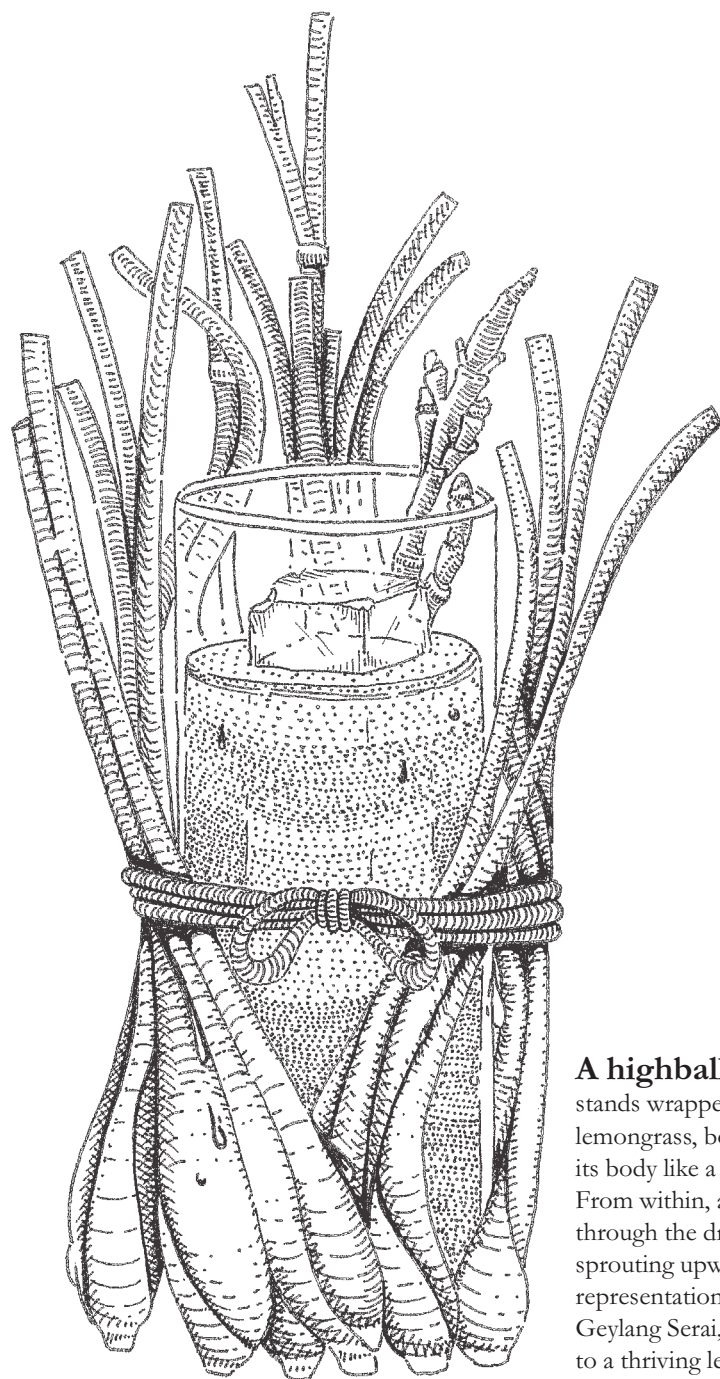
Ingredients

Hendrick's Grand Cabaret Gin
Osmanthus, Mint, Fresh Lemon
Plum Bitters, Egg White

From the royal courts of Java to the bustling ports of Singapore, batik has carried stories across the Malay Archipelago for centuries. Each motif holds meaning: a blooming flower for prosperity, waves for life's journey, intertwining vines for harmony and connection. Once reserved for nobility, batik became a treasured heirloom, worn for weddings, celebrations, and moments of pride. Inspired by this tradition, the cocktail is crowned with edible rice paper printed in batik, a final flourish that ties its name to the artistry it honours.

SGD 25

Price is subject to service charge and applicable taxes.



A highball glass

stands wrapped within stalks of lemongrass, bound neatly around its body like a fragrant sheath. From within, a tall spear of ice rises through the drink with ginger shoots sprouting upward, a symbolic representation of the roots of Geylang Serai, which was once home to a thriving lemongrass factory.

SERAI FIZZ

Taste Profile

Zesty | Tropical | Spiced

ABV



Method

Build

Category

Heritage

Ingredients

Código 1530 Blanco Tequila
Lychee, Lemongrass, Ginger
Fresh Lime, Grapefruit Soda

SGD 25

Price is subject to service charge and applicable taxes.

Geylang Serai stands among Singapore's oldest Malay settlements, with its history entwined with the trunk road connecting the city centre to the northeast. Serai Fizz pays tribute to this past while embracing the present, with bright lemongrass and warming ginger lifted by effervescent soda, blending tradition with a modern sparkle.

PEOPLE'S MARKET

Taste Profile

Tropical | Sour | Fruity

Category

Heritage

ABV

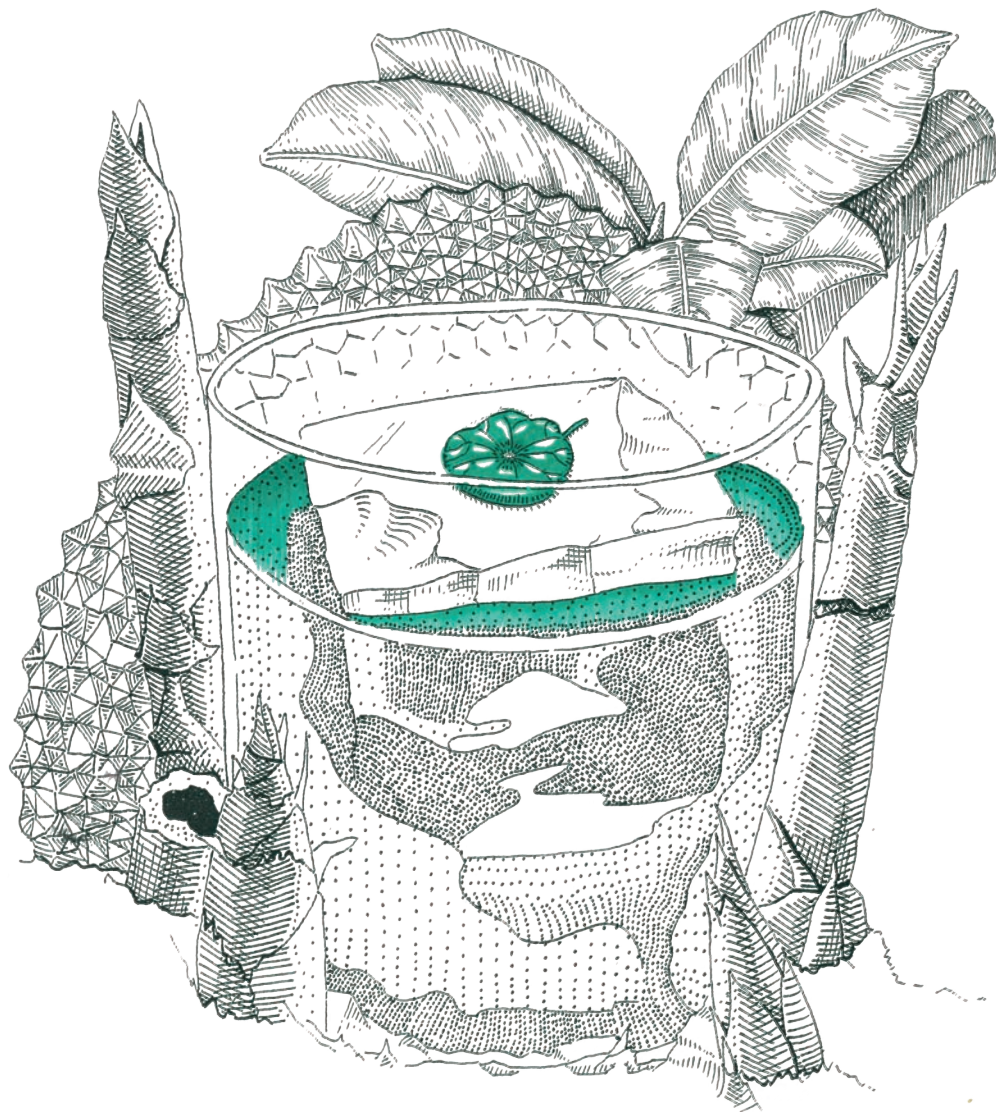


Ingredients

The Glenlivet 12 Year Whisky
Luxardo Apricot Brandy, Jackfruit
Honey, Fresh Lemon

Method

Shaken



In the heart of Tekka, a cocktail comes to life. It rests in a glass with a single nasturtium leaf as a vivid reminder of the market's green past. Surrounded by bamboo shoots, it whispers stories of the bustling marketplace, while a jackfruit offers a sweet nod to the vibrant life from which it emerges.

Tekka Wet Market, nestled in the vibrant enclave of Little India, has been a cultural and commercial hub since its establishment in 1915.

The name “Tekka”, meaning “bamboo clumps”, hark back to the greenery that once thrived at the junction of Bukit Timah and Serangoon.

Just as the market overflows with colourful spices, fruits and fresh produce, this drink brings tropical freshness, bright and zesty notes and a balanced sweetness that adds warmth and approachability, akin to the market's welcoming spirit.

SGD 25

Price is subject to service charge and applicable taxes.

MASALA MANHATTAN

Taste Profile

Spiced | Herbal | Savoury

ABV



Method

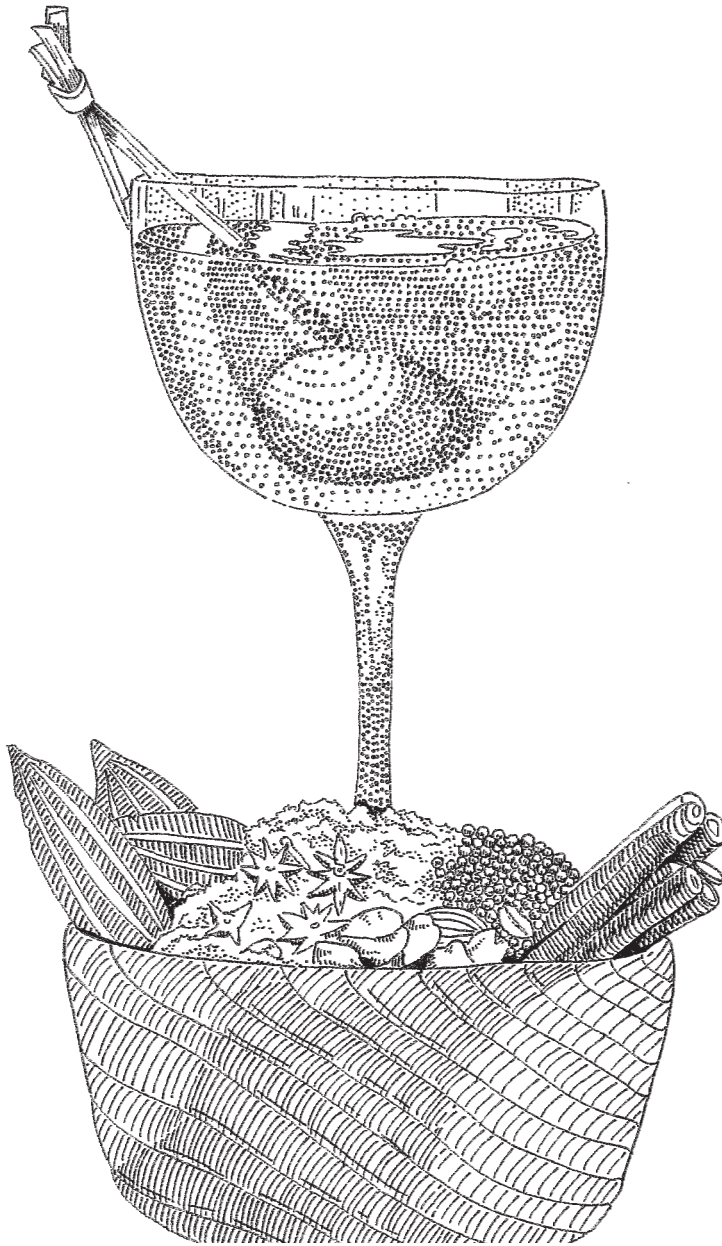
Stirred

Category

Cuisine

Ingredients

Masala-Infused Angel's
Envy Bourbon
Mancino Rosso Vermouth
Angostura Bitters

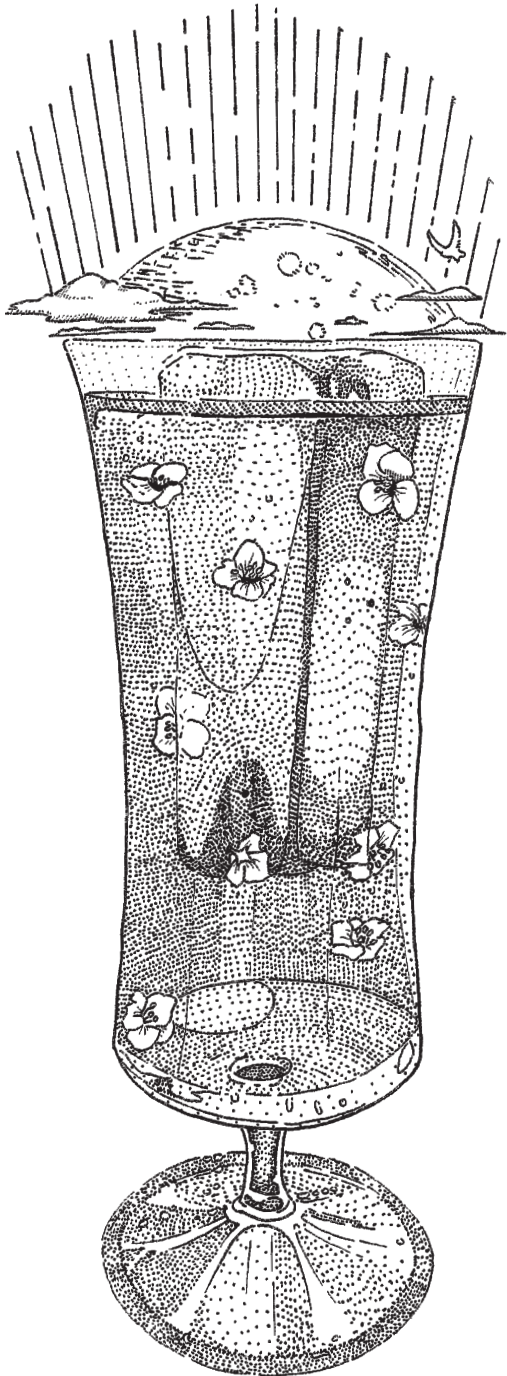


A celebration of the diverse, family-rooted recipes that define the essence of culture and Indian culinary heritage. Nestled in a wooden bowl of fragrant masala spices, a pony glass cradles a cocktail inspired by the rich traditions of Indian cuisine.

SGD 25

Price is subject to service charge and applicable taxes.

Masala lies at the heart of Indian cuisine, elevating every dish with its intricate layers of flavour, aroma and texture. This modern reinterpretation of the classic Manhattan is a carefully curated expression of regional heritage transforming everyday ingredients into a sensory experience that celebrates India's rich culinary landscape.



Inspired by the vibrant spirit of Thaipusam is this poetic representation of the energy of the festival.

A delicate moon hovers above, symbolising divine presence, while wisps of cloud and playful birds dancing around reflect the joyous procession of devotees. Hints of floating petals capture both the fragrant offerings and intricate, décor artistry.

Light passes through it all, capturing the ritual and luminous beauty of this Hindu festival.

YELLOW DRESS

Taste Profile

Tropical | Floral | Sour

Category

Festival

ABV



Ingredients

Bacardi Carta Blanca Rum
Elderflower, Passion Fruit
Coconut, Cinnamon, Whey

Method

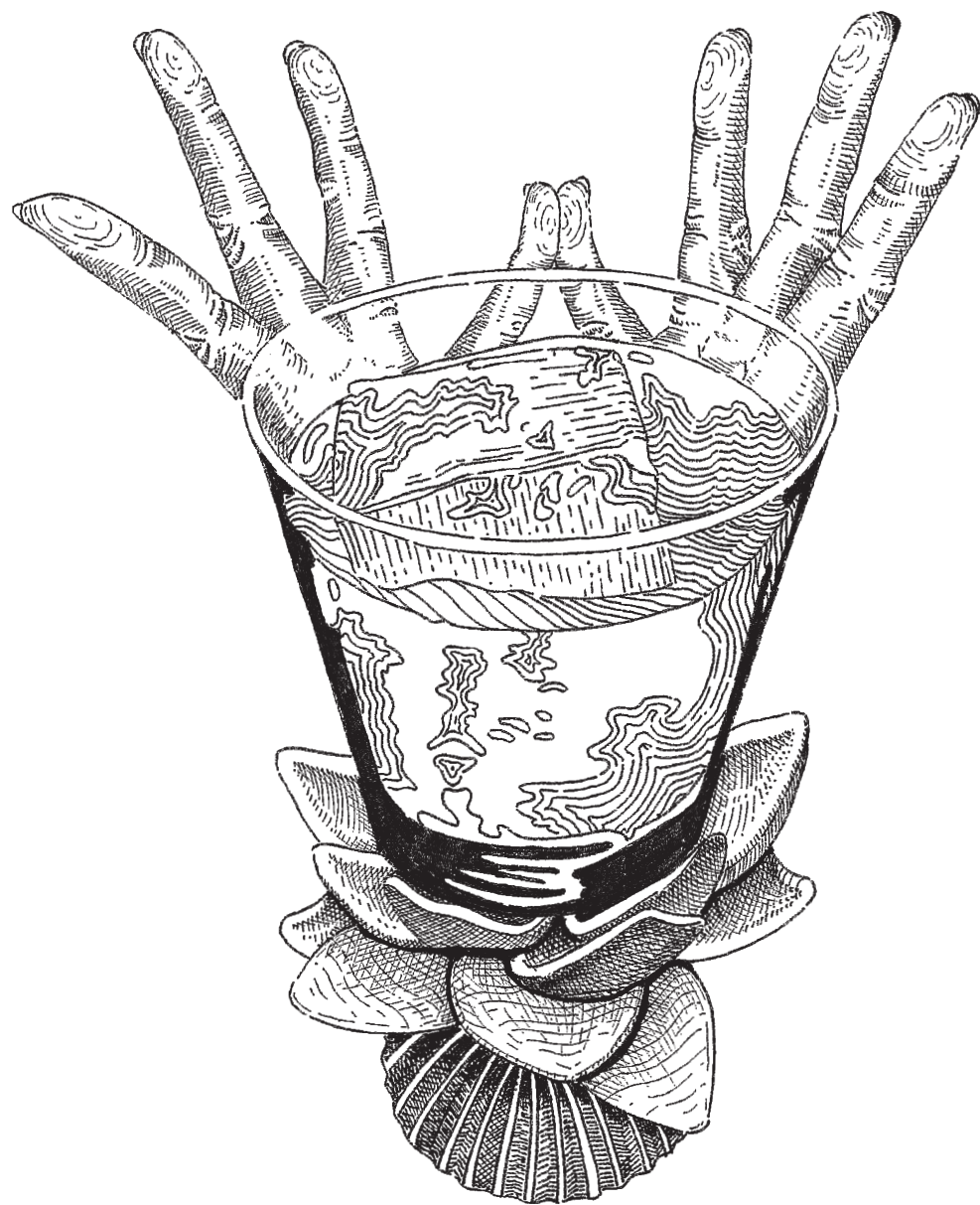
Clarified Milk Punch

This cocktail draws on the ritual of devotion observed on the first full moon of the Tamil month of Thai. During Thaipusam, worshippers carry offerings, often pots of cow's milk, sugarcane, coconuts and flowers as acts of sacrifice and reverence.

This cocktail embodies that spirit, translating the festival's symbolism into a sensory experience. Milky clouds, floral notes and playful accents evoke the ceremonial offerings, while its luminous presentation captures the energy and beauty of Thaipusam.

SGD 25

Price is subject to service charge and applicable taxes.



A homage to the classical South Indian dance form, Bharatanatyam, a lotus flower rests at the base of the glass, symbolising purity and full bloom. While cradling the glass, the “Alapadma” hand gesture, a sign of divine beauty, completes the visual poetry.

ALAPADMA

Taste Profile

Funky | Aromatic | Citrusy

ABV



Method

Build

Category

Arts

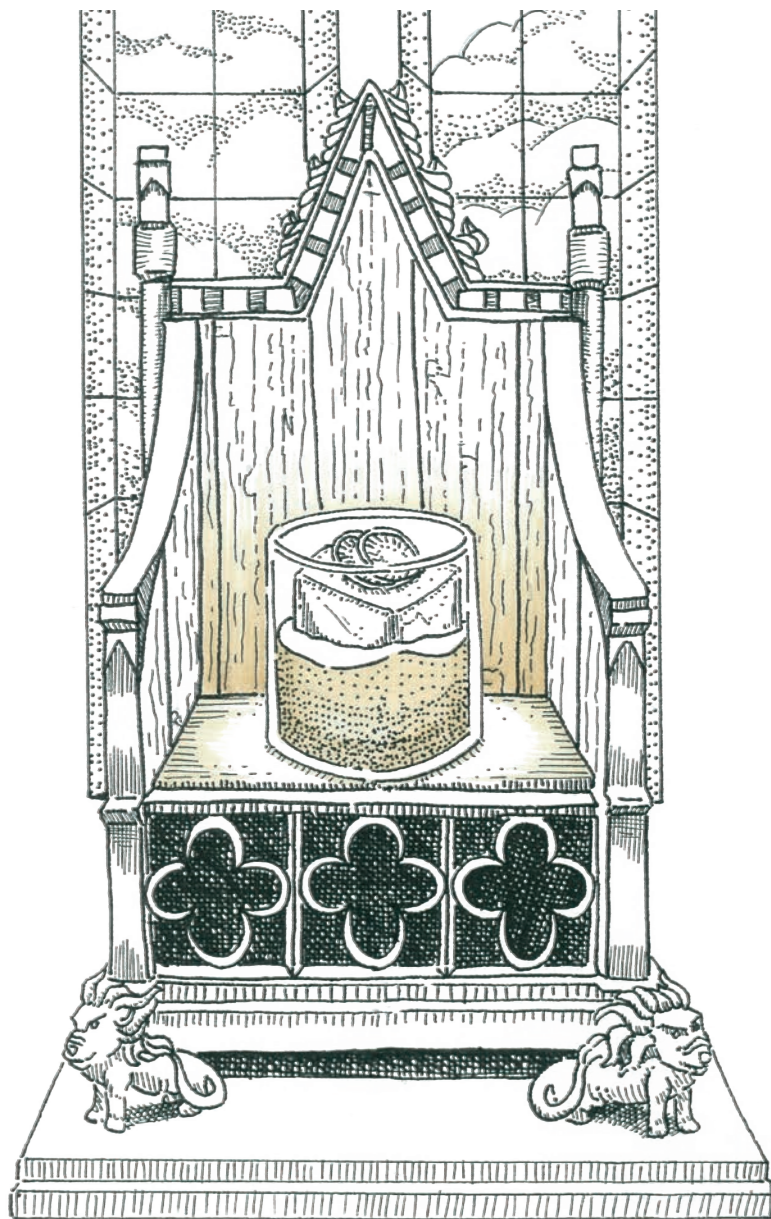
Ingredients

Jasmine Tea-Infused Monkey 47 Gin
Bergamot, Orange, Citrus Blend
Purple Cabbage Oleo, Champagne

SGD 25

Price is subject to service charge and applicable taxes.

This cocktail draws inspiration from Bharatanatyam, a classical South Indian dance form. The concoction is aromatic, evoking floral intensity and fragrance, with subtle notes that add character and intrigue, showcasing the vibrant expressive energy of the performance.



An indulgent reinterpretation of afternoon tea, this cocktail evokes the grace of a bygone British tradition while embracing the flavours of modern Singapore. Presented with jewel-like slices of fresh strawberry, the drink rests upon a miniature royal succession chair, an artful symbol of heritage and refinement.

ROYALTY SCONE

Taste Profile

Buttery | Sour | Aromatic

ABV



Method

Stirred

Category

Cuisine

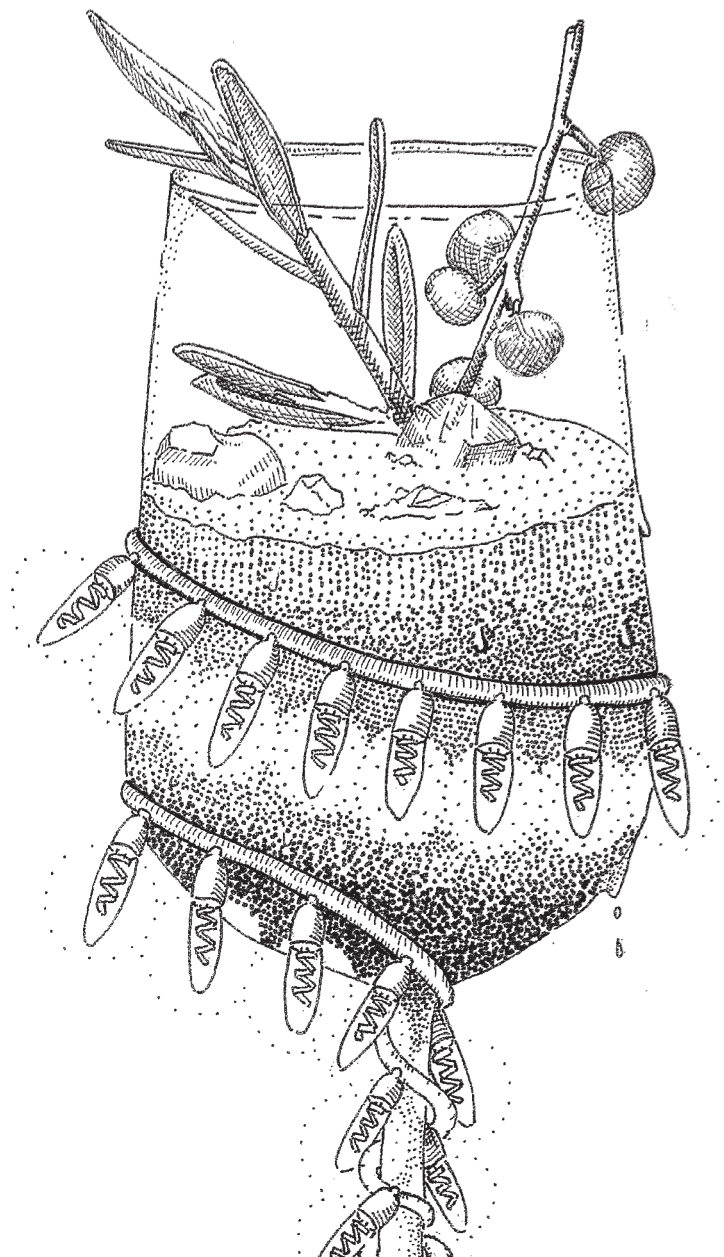
Ingredients

Scone Fat-Washed Bombay
Sapphire Premier Cru Gin
Tio Pepe Sherry, Earl Grey
Citrus Blend, Orange Bitters

The tradition of afternoon tea journeyed beyond Britain, arriving in Singapore during the colonial era, where it was warmly embraced and reinterpreted with local sensibilities. This cocktail captures the elegance of the British ritual and, like a curated afternoon tea set, combines a buttery richness reminiscent of fresh pastries, beautifully complemented by aromatic elements that echo the fragrant teas at the heart of the ritual.

SGD 25

Price is subject to service charge and applicable taxes.



MISTLETOE

Taste Profile

Earthy | Crisp | Spiced

ABV



Method

Build

Category

Festival

Ingredients

Glenfiddich 12 Year Whisky
Cointreau, Empirical Spirits
Red Wine Cordial, Sparkling Wine
Soda Water

Inspired by the vibrant Christmas décor that has become a hallmark of Singapore's festive season, this cocktail is a tribute to Orchard Road's brilliant illuminations. It is finished with mistletoe, winter berries, and rosemary, symbolising how a once-religious holiday has blossomed into a joyful cultural tradition embraced by all.

SGD 25

Price is subject to service charge and applicable taxes.

The cocktail's flavour evokes the spirit of Christmas with warm aromatic clove and cinnamon notes, as well as a hint of crisp pine, for a delightfully layered concoction that is festive and comforting.



Inspired by Majolica tiles, which are regarded as emblems of good fortune and beauty, this cocktail is both a drink and a piece of art. Birds gather at its rim, one sipping delicately while another waits, framed within a dot-rendered tableau of auspicious fruits, such as peaches for longevity, and blossoms symbolic of prosperity. This piece pays tribute to the artistic and cultural heritage deeply cherished by Chinese and Peranakan communities, where every motif tells a story of elegance and tradition.

SECRET GARDEN

Taste Profile

Funky | Floral | Fruity

Category

Arts

ABV



Ingredients

Ocho Resposado Tequila
Cocchi Rosa Vermouth
Peach, Grenadine
Rose Water

Method

Stirred

Majolica tiles, with their European origins, found a new home in Singapore where Chinese and Peranakan communities prized them as markers of wealth, fortune and refined taste. Every sip has an aromatic floral touch with funky undertones that add depth and surprise.

SGD 25

Price is subject to service charge and applicable taxes.



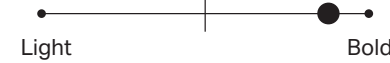
Telling the story of Sir Stamford Raffles landing at the Singapore River, this drink symbolises Singapore's rise as a global trading hub. A cognac glass holds a large rock of ice, representing the strategic island. Water flows from all directions, symbolising the many immigrants who arrived via different sea routes, while the calm within the glass reflects the stability and prosperity that has grown.

PIONEER'S ELIXIR

Taste Profile

Bitter | Smoky | Oaky

ABV



Method

Stirred

Category

Heritage

Ingredients

Hennessy V.S.O.P Cognac
Smokey Monkey Shoulder, Campari
PX Sherry, Tawny 10 Year Port Wine

SGD 25

Price is subject to service charge and applicable taxes.

Recognised as the Founder of modern Singapore, Sir Stamford Raffles strategically chose to land at the mouth of the Singapore River. Its natural harbour, fresh water and abundant timber made it the perfect site for a British trading post. Built on a base of blended malt whisky, cognac and port wine, the drink embodies the city's enduring legacy, with a bitter edge that represent the challenges and determination.

GARDEN REMEDY

Lyre's Gin, Lemongrass, Ginger, Aya, Fresh Lime

SGD 18

TEA HOUR

Seedlip Grove, Earl Grey, Citrus Blend

KEBAYA SOUR

Lyre's Amaretto, Osmanthus, Mint, Fresh Lemon, Foamee

JASMINE BLOSSOM

Sparkling Tea Blå, Orange, Purple Cabbage
Oleo Saccharum, Citrus Blend

GOLDEN NECTAR

Lyre's Gin, Jackfruit, Honey, Fresh Lemon

PINEAPPLE TART

Lyre's Dark Cane, Spiced Pineapple, Fresh Lime

HUGO SPRITZ

St. Germain, Sparkling Wine, Soda Water

SGD 27

TOM COLLINS

Roku Gin, Fresh Lemon, Soda Water

EL DIABLO

Volcan Reposado Tequila, Crème de Cassis
Fresh Lime, Ginger Beer

COSMOPOLITAN

Belvedere Vodka, Cointreau, Fresh Lemon
Roselle, Strawberry

MATADOR MARGARITA

Volcan Blanco Tequila, Cointreau
Pineapple, Fresh Lime

BLOOD AND SAND

Jura 12 Year Whisky, Cherry Brandy
Mancino Rosso Vermouth, Orange

TUXEDO NO. 2

Hendrick's Gin, Mancino Bianco Vermouth
Luxardo Maraschino, Absinthe, Orange Bitters

GODFATHER

Monkey Shoulder Whisky, Disaronno Amaretto

SUBURBAN

Michter's Single Barrel Rye, Michter's Single Barrel Bourbon
Flor de Cana 12 Year, Port, Orange Bitters
Angostura Bitters

STRATHISLA AFFINITY

Royal Salute 21 Year, Discarded Cascara Vermouth
Mancino Secco Vermouth, Angostura Bitters

SGD 52

DUFFTOWN BOBBY BURNS

Balvenie 14 Year Caribbean Cask
Mancino Rosso Vermouth, D.O.M Bénédictine, Absinthe

SGD 52

CHARENTE VIEUX CARRÉ

Hennessy X.O. Cognac, Michter's Single Barrel Rye
Mancino Rosso Vermouth, Absinthe
D.O.M Bénédictine, Angostura Bitters, Peychaud's Bitters

SGD 62

LOUISVILLE MANHATTAN

Michter's Single Barrel 10 Year Rye
Cocchi di Torino Vermouth, Angostura Bitters

SGD 81

Classification - Premium

COCKTAIL INDEX

FROM THE LIGHTEST TO THE
BOLDEST LIBATIONS

YELLOW DRESS**SERAI FIZZ****ROYALTY SCONE****NIGHT FLOWER****BEI SHI'S DANCE****YUEN YANG****ROJAK SOUR****ECHOES OF BATIK****POT OF GOLD****MISTLETOE****PEOPLE'S MARKET****ALAPADMA****SECRET GARDEN****PIONEER'S ELIXIR****MASALA MANHATTAN**↓ **KELAPA OLD FASHIONED**

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