



ONE ~ NINETY
BAR

Set in a lush urban sanctuary away from the maddening crowd, an invitation awaits within – to find solace in classic libations or find pleasure in bespoke craft cocktails meant to pique curiosity. Explore the Secret Gardens and pay homage to the art of drinking as we indulge your senses with sophisticated craftsmanship in every shake and stir.

WHITE WINES AND ROSÉ

	GLASS	BOTTLE
Ruffino Lumina Pinot Grigio Tuscany, Italy	\$23	\$99
Mount Riley Sauvignon Blanc Marlborough, New Zealand	\$25	\$112
Louis Jadot Bourgogne Chardonnay Burgundy, France	\$29	\$128
Château La Coste Lady A Rosé Provence, France	\$25	\$115

RED WINES

	GLASS	BOTTLE
Mount Riley Pinot Noir Marlborough, New Zealand	\$27	\$124
Laurent Combier Crozes-Hermitage “Cuvee” Syrah Rhône, France	\$29	\$130
Robert Mondavi Cabernet Sauvignon Napa Valley, USA	\$27	\$115
Le Serre Nuove dell’Ornellaia (Rp 93) Bolgheri, Italy	\$58	\$234
Château Simard Saint-Émilion Grand Cru Saint-Émilion, France	\$35	\$158

SPARKLING

	GLASS	BOTTLE
Taittinger Brut Prestige Rosé Reims, France NV	\$46	\$225
Taittinger Brut Réserve Reims, France NV	\$34	\$168
Bolla Prosecco Brut DOCG Valdobbiadene, Italy NV	\$24	\$105
Bava Moscato D'Asti DOCG Piedmont, Italy 2021	\$25	\$108

BEERS

On Tap Sapporo	\$16
Bottled Tiger / Corona / Heineken / Kirin / Tsingtao Hoegaarden	\$16 33cl
Erdinger Weissbier	\$18 50cl
Guinness Stout	\$19 33cl
Non - Alcoholic Heineken 0.0	\$12 33cl
Big Drop Pine Trail Pale Ale	\$12 33cl





CLASSIC COCKTAILS

Dark and Stormy	\$27
Gosling Black Seal Rum, Lime, Ginger Beer	
Amelia	\$29
Grey Goose Vodka, St. Germain Liqueur, Lemon, Blackberries	
Corps Reviver	\$27
Khee Soju 38, Lillet Blanc, Cointreau, Lemon, Absinthe	
Sidecar	\$28
Pierre Ferrand 1840 Cognac, Pierre Ferrand Dry Curacao, Lemon	
Bellini	\$32
Taittinger Brut Champagne, Peach Liqueur, Peach Purée, Lemon	
Martinez	\$28
Jung One Gin, Mancino Rosso Vermouth, Luxardo Maraschino, Orange Bitters	
Oaxaca Old Fashioned	\$29
Patrón Silver Tequila, Del Maguey Vida Mezcal, Agave Nectar, Angostura Bitters	

THE GOLDEN ERA COCKTAILS

Alness Rusty Nail	\$58
The Dalmore 15 Years, Drambuie	
Lujosa Rosita	\$68
Patrón El Cielo Blanco Tequila, Mancino Rosso Vermouth, Mancino Secco Vermouth, Campari	
Louisville Old Fashioned	\$78
Michter's 10 Years Single Barrel Rye, Simple Syrup, Angostura Bitters	

COPENHAGEN ORGANIC SPARKLING TEAS

	GLASS	BOTTLE
Lyserød  Beautiful balance between Oolong tea and Silver Needle tea, with hints of blackberries and hibiscus. 0% Alcohol	\$19	\$88
Blå  Elegant blend with delicate notes of Jasmine, Chamomile and citrus. 0% Alcohol	\$19	\$88
Grøn Crisp taste of green tea and citrus, with notes of green apples and a hint of ginger. 5% Alcohol	\$21	\$98

ICED TEAS

Lemon Tea  Full-bodied with light floral and citrus undertones, infused with fresh lemons.	\$13
Green Tea  This invigorating Japanese green tea is rich in vitamin C and antioxidants with clean and nutty flavours.	\$13
Peach Tea  A sumptuous tea blend of black tea and Turkish apricots.	\$13
Lychee Tea  A refreshing tea blend of rich black tea and lychee.	\$13



Nutri-Grade is based on default preparation
(Before the addition of ice and sugar)

Prices are in Singapore Dollars, subject to 10% service charge and applicable taxes.

GRYPHON TEAS

White Tea

Snow Peony 

Harmony of white chrysanthemum, persimmon and stone fruits.

\$15

Oolong Tea

Milky Oolong 

Oxidised Oolong with persistent flavour of roasted almonds and vanilla.

\$13

Lily of the Field 

Sophisticated floral blend of Oolong tea, lily buds, eucalyptus and marigold petals.

Black Teas

Morning English 

Full-bodied, robust and rich, with gentle notes of stone fruits.

\$13

Earl Grey Neroli 

Notes of Italian Bergamot and powdery orange flowers.

Green Tea

Uji Sencha 

Soft floral notes and aromas, complemented by a hint of fresh lemons.

\$13

Lung Ching 

Full-bodied green tea flavours with a fresh aroma that delights the senses.

Jasmine Silk Pearls 

From Fujian province, infused with graceful notes of midnight Jasmine.

Caffeine-free Teas

Shiso Mint 

Aromatic and complex Arabian mint with Japanese shiso.

\$13

Chamomile 

Herbal tea made with delicate chamomile flowers.

Provençal Herbs 

Sparkling notes of lemon verbena, lemon myrtle, eucalyptus, lavender and rosemary.



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LAVAZZA COFFEES (SU)

SELECTION OF REGULAR, LOW-FAT, ALMOND
OAT AND SOY MILK

Espresso		\$12
Macchiato		\$12
Cappuccino		\$12
Latte		\$13
Iced Coffee		\$13
Mocha		\$13
Double Espresso		\$14

SPECIALTY COFFEES

Cold Drip Brew		\$14
Brewed by dripping cold water through freshly ground coffee for eight hours.		
Hot Drip Brew		\$15
Brewed by pouring hot water over ground coffee.		
Lemon Latte		\$14
A blend of espresso shot, lemon syrup and milk that culminates in citrusy and delicate flavours.		
French Press		\$15
100% Arabica coffee freshly ground, infused and pressed, creating a rich earthy taste.		
Iced Vietnamese Coffee		\$14
A special blend of dark roast Vietnamese Arabica and Robusta coffee beans, served with condensed milk and crushed ice.		

(SU) Sustainable Sourced



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SNACKS

Steamed Edamame, Wasabi Soy (S, V)	\$12
Vietnamese Summer Roll, Green Mango, Papaya, Carrot Radish Pickles, Fresh Herbs (GF, V)	\$20
Black Truffle Fries, Truffle Aioli (E, S, VG)	\$18
Crispy Crab Cakes, Roasted Garlic Aioli (4 pieces) (E, SF)	\$29
Mini Wagyu Cheeseburger, Horseradish Aioli (3 pieces) (B, E, D, S)	\$28
Avocado, Jalapeños, Crispy Quinoa, Citrus (3 pieces) ★ (GF, V)	\$18
Lobster Roll, Avruga Caviar, Celeriac Remoulade Yuzu Kosho, Brioche Bun (2 pieces) (E, D, SF)	\$32
Black Truffle Focaccia, Mascarpone, Mozzarella (E, VG)	\$38
Fried Chicken Tenders, Anchovy Tartar Sauce, Lime (E, S)	\$26
Artisanal Cheese Platter, Walnut, Chutney Assorted Crackers (D, N, VG)	\$28
Parma Ham 18 Months, Flatbread, Pickles (P)	\$26

(D) Contains Dairy

(E) Contains Egg

(N) Contains Nuts

(SF) Contains Shellfish

(S) Contains Soy

(GF) Gluten-free

(VG) Vegetarian

(V) Vegan

(P) Contains Pork

(B) Contains Beef

★ Signature dish

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