

THE 1864 STORY

Tanjong Pagar, now famed for its range of dining options, cocktail joints, and majestic cultural monuments, was once a fishing village in the 1830s. It was only with the founding of the Tanjong Pagar Dock Company in 1861 that transformed the district into a prosperous hub port. Named after the year Tanjong Pagar Dock Company was founded, 1861 serves to bring guests on an immersive voyage through five key ports located along the Maritime Silk Road in this craft cocktail menu. Each of the 15 cocktails on the menu are imbued with flavour pay respect to the heritage and gulture of the ports in certuries past.

ITALY

TIRAMISÙ | \$25

Rémy Martin VSOP, Frangelico, Vanilla Syrup, Cream, Espresso, Cocoa Powder

Tastes just like desser! The word Tiramisü literally means' pick me up'. It was an aphrodislac dessert from the 19th century that is typically offered at the end of the evening to reinvigorate men for their conjugal duties back home.

INOCULATION | \$25

Bulleit Rye Bourbon, Mancino Rosso, Cherry Syrup, Chocolate Bitters

Inspired by the perfect summer treat, Gelato was created in a contest for the greatest frozen dessert in Forence by a chicken farmer named Rungger in the 16th century. The combination of sweet fruit juice and fee even won the heart of Caterina de Medict, an Italian noblewoman, who had him make his speelally at her welding to the then future King of France.

LITTLE RED PLUMBER | \$25

Four Pillar Shiraz, Mancino Rosso, Cynar, Rhubarb Bitters, Champagne

An ode to the famous Italian negroni, Legend has it that the Negroni was invented in Florence Italy, in 1919, when a patron who had picked up a taste for strong liquor while working as a rodeo clown in the Wild West requested for a stiller till on the classic Americano cocktail.

建设设施工作等的对数区域建筑

桃花香 TÁO HUA XIANG | \$25 Hendrick's Gin, St-Germain Elderflower Liqueur, Cherry Blossom Syrup, Cloudy Apple Juice, Cranberry Juice, Plnik Salt

A beloved subject in painting and poetry. Plum blossoms are a symbol of endurance in the Chinese culture. They are very restlient flowers that come to life even at the coldest time of the year, and its popularity can be traced back to the Tang dynasty from the 6t8 to 906 AD.

CHINA

Botanist Gin, Mancino Rosso, Fernet-Branca, Orange Bitters

鸦片 YA PIÀN | \$25

ctry, Plum n the was once a great market for Oplum, a highly it thowers mice of the country's make population is hooked on Oplu aback to AD. two oplum was waged against China: the by Britain, and subsequently by Britain and France.

万里长 WÀN LI CHÁNG | \$25

Jiang Xiao Bai, Chrysanthemum Vodka, Cherry Blossom Syrup, Lemon Juice, Mint Bitters

A spiritual stone favoured by the Chinese, lade was regarded as the most precious stone in ancient China, and beld in higher esteem than gold or jewels. It is believed to have originated from the super-natural, born by the forces of streams and mountains, and endowed with transcendental qualities.



- KENYA -

JUNGLE DISCO \$25

Rémy Martin VSOP, Amarula, Crème de Menthe, Cardamom Bitters, Milk, Sweet and Sour Mix

A tribute to nature's epic masterpiece. Kenya is one of the revered safari destinations in Africa. It is known for its abundant wildlife and the great annual migration.

CAFFÈ NOIR \$25

Mezcal Tequila, Kahlúa, Amarula, Agave Sugar, Espresso

Coffee at sundown? Kenyasis next to coffee's birriplacy Elipiopa, but it took at housand years for coffee to make it measured to the commissionaries its brought Bourbon to kenya in 1893. It was under Birtish colonial rule that coffee cultivation spread in would his Kenyan coffee among the five best in the world. With its rich body, internea calcing, and delightful aroma, if should be no wonder.

SUGAR RUSH

Maracatu Cachaça, Lime Juice, Sugarcane Syrup, Tonic Water

Refreshing beverage for the common man. The stigarcane industry is of great economical importance in Kenya. There are about 25,000 sugarcane farmers who supply most of the canes milled in Kenya, and the industry supports the livelihoods of approximately six million Kenyans.

TIPSY CURRY

Bacardi Carta Blanca, Malibu, Curry Powder, Lime Juice, Pineapple Juice

A spice with an ancient history, Curry is believed to have originated, alono years ago in the ancient indus Valley empire control to the property of the to the control to the total to the British when India was under colonial rule. Lie many things, curry's journey to various regions across the world can be traced back to colonialism disguise for old meat and vegetables.

- INDIA

MASALA CHAI \$25

Myer's Dark Rum, Campari K Infusion, Yuzu Juice, Chai Tea, Cardamom Bitters

Homage to the Indian tea up beverage. The origins of massla chal date back thousands the life of the property of the property

HOLY SMOKES

Kraken Spiced Rum, Cane Sugar, Angostura Bitters

Veneration for fire. Hindus make up 80% of the Indian population. The Hindu fire ritual is a sacred ceremony performed at all major phases of life including birth, coming of age, weddings, funerals, and religious holidays.

ONDEH ONDEH

Brown Sugar Infused Vodka, Malibu, Gula Melaka, Pandan Syrup, Coconut Juice

A story that spans decades, in Singapore, close to 80% of the population are ethnically Chinese. Among the Chinese, the Peranakans (mixed Chinese and Malay Indonesian heritage) were pioneers in business and government as they spoke English well and could act as middlemen in the then colonial society. An outstanding feature of comment of the country of the country of society and the parties of the country of the country of society. An outstanding feature of the country of

SINGAPORE

UNSLING | \$25 Monkey 47, Raspberry Liqueur, Cherry Blossom Syrup, Apple Juice, Lemon Juice

SINGAPORE

The greenest city in the world. Slingapore is home to two renowned gardens. One of them is the Singapore Botanic Gardens, which is the list and only tropical garden on the UNESCO'S World Hefriage List, and the other is Gardens by the Bay, which is home to a diverse collection of over 1.5 million plants that hall from every continent except Antarctica.

KAYA ON ICE \$25

Ketel One Vodka, Peach Liqueur, Lychee Syrup, Kaya

A household staple. Kaya on toast is believed to be created by Halianases immigrants who served onboard British ships during the colonald times. It was a replacement for western fruit jams and has now become a popular breakfast dish served that has been integrated into the coffee shop culture in Singapore.