

LOBBY BAR

## COCKTAILS

### TIMELESS SCENTS

*iconic classics dressed with quintessential components from the world of fragrance*

LINDEN VODKA SODA 25

*...so much more than "just" a vodka-lime-soda*

Haku Vodka, Lime Blossom Soda, Lime

TUBEROSE MARGARITA 26

*a superlative classic, served up with a gentle touch of rose*

Codigo Blanco Tequila, Tuberose Liqueur, Chinotto, Lime, Rose Salt

YLANG WHISKEY SOUR 26

*stylishly improved, this ingenue is ready for the spotlight*

Maker's Mark Bourbon, Ylang Ylang, Lemon, Egg White

BERGAMOT NEGRONI 26

*the perennially hip aroma of bergamot meets its match in this classic*

Ford's Gin, Campari, Cocchi Vermouth di Torino, Bergamot

AMBRETTE OLD FASHIONED 27

*woody & dry, just a touch of ambrette pairs so well with rye whiskey*

Michter's US\*1 Rye Whiskey, Ambrette Bitters, Dark Caramel

JASMINE PALOMA 26

*a contemporary classic where floral sophistication meets refreshing*

*citrus in perfect harmony*

Volcan Tequila, Jasmine Cordial, Grapefruit Soda, Lime

LAVENDER BREEZE (NON ALCOHOLIC) 19

*refreshing, aromatic experience that evokes the calming, floral essence*

*of the jasmine silver needle butterfly pea flower and lavender foam*

Jasmine Silver Needle Butterfly Pea Flower with Lavender Foam

### BOTTLED COCKTAILS

BERGAMOT NEGRONI (6 SERVING) 155

*the perennially hip aroma of bergamot meets its match in this classic*

Ford's Gin, Campari, Cocchi Vermouth di Torino, Bergamot

## SIGNATURE SCENTS

*enticing originals inspired by an array of aromatics and botanicals*

OBA 25

*the silky minted scent of shiso inspires this fever dream*

Roku Gin, Shiso, St. Germain, Pink Pepper, Lemon

IRIS 27

*floating like a cloud with soft orris root and violet*

Bombay Sapphire Premier Cru Gin, Violette, Orris, Lemon, Egg White

DEADNETTLE 27

*shaken to the perfect chill, with a casual earthiness and peaceful spirit*

Courvoisier VSOP Cognac, Patchouli, Cacao, Cream

NEROLI 26

*glassy & cold as ice, served up with the essence of bitter orange blossom*

No 3 Dry Gin, Cocchi Dry Vermouth, Orange Blossom

QUERCUS 27

*wrapped in an air of lightly charred wood, with undercurrents of vanilla*

Mount Gay Black Barrel Rum, Toasted Oak, Ruby Port

LOUD 26

*the opulent scent of pistachio anticipates the pleasure of a gourmand espresso*

Johnny Walker Black Label, Espresso, Pistachio Orgeat

CARAMEL BLOOM (NON ALCOHOLIC) 19

*Highlights the sweetness of the caramel foam and the floral, fruity note of hibiscus and blackcurrant tea*

Blackcurrant & Hibiscus with Caramel Foam

## BOTTLED COCKTAILS

NEROLI (6 SERVING) 155

*glassy & cold as ice, served up with the essence of bitter orange blossom*

No 3 Dry Gin, Cocchi Dry Vermouth, Orange Blossom

## WINE

### CHAMPAGNE

Charles Heidsieck Brut Reserve NV	32	188
Billecart-Salmon Brut Rosé NV	48	268

### WHITE

Clos Henri Estate Sauvignon Blanc 2023 Marlborough, New Zealand	24	130
Villa Wolf Pinot Gris 2022, Pfalz, Germany	20	110
Leeuwin Estate Prelude Chardonnay 2023 Margaret River, Australia	28	158

### ROSÉ

Chateau d'Esclans Whispering Angel 2023, Provence, France	24	138
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### RED

Giant Steps Pinot Noir 2023, Yarra Valley, Australia	24	138
Pievalta Campo Del Noce Montepulciano 2020, Marche, Italy	24	138
Le Medoc De Cos 2015, Bordeaux, France	30	168

### FORTIFIED WINE

Tio Pepe Palomino Fino Sherry, Spain	19	
Graham's Fine Ruby Port NV, Douro Valley, Portugal	18	
Lustau Pedro Ximenez San Emilio, Spain	22	

## BEER

EDITION Lioness Session IPA 330ml	17
Tiger 325ml	17
Peroni Nastro Azzurro 330ml	17

## SOFT DRINKS

Pepsi 	9
Pepsi Black	9
Red Bull 	10
London Essence Tonic Water	9
London Essence Ginger Ale	9
London Essence Ginger Beer	9
London Essence Soda Water	9

## FRESH JUICE

Orange 	14
Watermelon	14
IMMUNITY 	15
Orange, Green Apple, Celery	
DETOXIFY 	15
Carrot, Pineapple, Celery, Ginger, Lime	

## CHILLED JUICE

Apple 	12
Pineapple 	12
Tomato	12

## WATER

Perrier Sparkling 330ml	9
Acqua Panna Still 750ml	15

## COFFEE by TANAMERA

	Hot	Cold
Single Espresso	9	
Double Espresso	11	
Americano	10	12
Macchiato	10	
Cappuccino ☕🥛	11	13
Latte ☕🥛	11	13
French Press	15	
Mocha ☕🥛	12	14
Additional Espresso Shot	2.5	

*\*Decaffeinated Coffee available upon request*

## ORGANIC TEA by DAMMANN FRÈRES

White Tea Pai Mu Tan	15	
Black Tea Natural Vanilla	14	
Organic Rooibos Tea Cederberg	14	

## TEA by JING

English Breakfast	12	14
Earl Grey	12	14
Darjeeling 2nd Flush	12	14
Jasmine Silver Needle	12	14
Organic Jade Sword	12	14
Chamomile Flowers	12	14
Blackcurrant and Hibiscus	12	14
Flowering Jasmine & Lily	14	
Peppermint Leaf	12	14
Lemongrass and Ginger	12	14

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## SPIRITS

### SCOTCH WHISKY | BLENDED

Naked Malt	20
Smokey Monkey	20
Chivas Regal Royal Salute 21yo	51
Dewar's 12yo	20
Johnnie Walker Black Label	20
Johnnie Walker Blue Label	47
John Walker & Sons XR 21yo	38

### SPEYSIDE

Benriach 12yo	25
Benriach 16yo	39
Aberlour Double Cask 12yo	26
Balvenie Carribbean Cask 14yo	33
Balvenie Double Wood 12yo	23
Balvenie Port Wood 21yo	92
Glendronach 12yo	25
Glendronach 15yo Revival	49
Glenfiddich 15yo	26
The Glenrothes 18yo	50

### THE MACALLAN SELECTION

The Macallan Double Cask 12	27
The Macallan Double Cask 15	51
The Macallan Double Cask 18	80
The Macallan Sherry Oak 18	99
The Macallan Sherry Oak 25	531

## SPIRITS

### HIGHLANDS & ISLANDS

Ben Nevis 10yo	31
Clynelish 14yo	26
Highland Park 12yo	22
Highland Park 15yo	34
Highland Park 18yo	48
Talisker 10yo	22

### ISLAY

Bruichladdich Classic Laddie	21
Ardbeg Ten 10yo	25
Ardbeg Uigeadail	36
Bowmore 15yo	24
Bruichladdich Octomore 13.1	49
Caol Ila 12yo	26
Kilchoman Machir Bay	23
Lagavulin 16yo	33
Laphroaig 10yo	21
Laphroaig 25yo	161
Port Charlotte 10yo	24

### LOWLANDS

Auchentoshan Three Wood	24
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## JAPANESE WHISKY

Hibiki Japanese Harmony	41
Nikka Coffey Grain	21
Nikka From The Barrel	23
Nikka Miyagikyo Single Malt	25
Nikka Yoichi Single Malt	25
Suntory Chita	20
Suntory Hakushu Distiller's Reserve	41
Suntory Yamazaki 12yo	69
Suntory Yamazaki 18yo	426

## IRISH WHISKEY

Redbreast 12yo	20
Redbreast 15yo	33
Waterford The Cuvée	32

## SPIRITS

### AMERICAN WHISKEY | BOURBON

Blanton's Single Barrel #28 Singapour	66
Blanton's Original	24
Eagle Rare 10yo	23
E.H. Taylor Single Barrel	36
Jack Daniel's Single Barrel Select	22
Knob Creek Small Batch	20
Maker's Mark	20
Michter's 10yo	69
Michter's US*1 Small Batch	21
Old Rip Van Winkle 10yo	161
Stagg Kentucky Straight	48
Woodford Reserve Bourbon	21
Woodford Reserve Double Oaked	27

### AMERICAN WHISKEY | RYE

Woodford Reserve Rye	21
Michter's US*1 Single Barrel	22
Knob Creek Rye Small Batch	22

### REST OF THE WORLD

Rampur Double Cask Single Malt	25
Kavalan Single Malt	25

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## GIN

Bobby's Gin	20
Bombay Premier Cru	20
Botanist Dry Gin	20
Brass Lion Singapore Dry Gin	25
Colombo Navy Strength	20
Ford's Gin	20
Hendrick's	20
Isle of Harris	22
Ki No Bi Kyoto Dry	26
Kyro Gin	24
Le Gin	20
Monkey 47	26
Monkey 47 Sloe Gin	24
Nikka Coffey Gin	20
No.3 London Dry Gin	20
Roku Gin	20
St George Terroir Gin	22
Tanqueray Ten	20

## VODKA

Belvedere	20
Belvedere 10	52
Grey Goose	20
Tito's	20
Haku	20

## SPIRITS

### EAU DE VIE, GRAPPA, PISCO

Capovilla Poire Williams	37
Gaja Grappa di Barbaresco	35
Barsol Pisco Primero Quebranta	20

### COGNAC

Courvoisier VSOP	20
Hennessy VSOP	20
Hennessy XO	69
Hennessy Paradis	287
Louis XIII	711
Martell Cordon Bleu	46
Remy Martin 1738 Accord Royal Cognac	21

### CALVADOS

Christian Drouin Calvados Pays D'Auge VSOP	20
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## TEQUILA

Clase Azul Reposado	67
Clase Azul Añejo	199
Codigo Blanco	20
Codigo Rosa	22
Codigo Añejo	42
Codigo Origen Extra Añejo	86
Don Julio 1942	69
Herradura Blanco	20
Herradura Reposado	21
Herradura Añejo	22
Herradura Seleccion Suprema	81
Tequila Ocho Plata	20
Patron Silver	20
Volcan de Mi Tierra Blanco	20
Volcan de Mi Tierra Cristalino	33
Volcan de Mi Tierra X.A.	55
Patron El Cielo	62

## MEZCAL

Los Siete Misterios Doba-Yej Mezcal	24
Bozal Ensemble	28
Montelobos Mezcal Espadín Joven	20
Codigo Ancestral Joven	52

## SPIRITS

### RUM

Clairin Communal	20
Veritas	20
Appleton Estate 12yo	22
Appleton Estate 21yo	62
Bacardi Reserva Ocho 8yo	20
Diplomatico Reserva Exclusiva	20
Doorly's 12yo	21
El Dorado 12yo	20
Flor de Caña 12yo	21
Foursquare 2010	30
Gosling's Black Seal	20
Mount Gay Black Barrel	20
Mount Gay XO	21
Neisson Le Rhum XO Agricole	34
Rum Nation 2010 Port Mourant Sherry Finish	39
Plantation OFTD	24
Yaguara Blue Cachaça	20
Koko Kanu Coconut Rum	20
Sailor Jerry Spiced Rum	20

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## APERITIF AND AMARO

Carpano Antica Formula Vermouth	18
Cocchi Storico Vermouth Di Torino	18
Cocchi Extra Dry Vermouth Di Torino	18
Cocchi Americano	18
Cocchi Americano Rosa	18
Lillet Blanc	18
Aperol	20
Amaro Averna	20
Amaro Montenegro	20
Amaro Santoni	20
Campari	20
Fernet Branca	20

## NON ALCOHOLIC SPIRITS

Seedlip Grove 42	18
Seedlip Garden 108	18
Melati Classic	18

## BITES

Available after 10PM

### SALADS & APPETIZERS

IBERICO HAM BELLOTA	45/70g
Garlic Bruschetta, Marinated Olives, Munoz EVO Oil, Lemon Thyme	
CAESAR SALAD	22
Romaine Hearts, 36 Months-Aged Parmigiano Reggiano, Garlic Baguette, Crispy Bacon, Anchovy Dressing	
CHEESE AND CHARCUTERIE	45
24 Months Aged Parma Ham, Smoked Prama Ham, Salami Brie de Meaux, Comté, Gruyère, Goat Cheese Honeycomb, Mustard, Grape, Preserved House-Baked Sourdough, Focaccine, Walnut Rye Bread	
MEZZE SPREAD	22
Hummus Tahina, Beet Hummus, Edamame Hummus, Mutabal, Pita	
CHICKEN POPCORN BITES	18
Ginger, Curry, Manuka Honey Mustard	
LOBSTER BRIOCHE	22
Tea Poached Lobster, Mango Salsa	
CHILI CRAB SPRING ROLL	18
Sweet & Spicy Sauce	
FRENCH FRIES	10
CACIO E PEPE FRIES	12
Parmigiano Reggiano, Black Pepper, Roasted Aioli	

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## SANDWICH & BURGER

THE WAGYU BEEF BURGER 38  
House-Baked Bun, Caramelised Onion, Beef Bacon,  
Mature Cheddar, Shishito Pepper

CLUB '38 28  
House-Baked Wheat Toast, Sous-Vide Thyme Chicken Breast,  
Avocado, Lettuce, Fried Egg, Tomatoes

*\*Served with your choice of  
Fries, Roasted Potato Wedges or Garden Salad*

## FLATBREADS

Tomato Sauce & Fior Di Latte Mozzarella, Olive Dust, Basil Cream 25

Mushrooms, Spinach Cream, 15 years Giuseppe Giusti Balsamic Vinegar 28

## REGIONAL CUISINE

HAINANESE CHICKEN RICE 26  
Fragrant Ginger Rice, Choy Sum, Clear Soup

PENANG CHAR KWAY TEOW 24  
Wok-Fried Rice Noodles, Sambal, Shrimp, Chicken, Eggs,  
Vegetables, Pickled Chili

## DESSERTS

NEW YORK CHEESE CAKE 18  
Salted Caramel Sauce

TIRAMISU 20  
Cocoa, Coffee, Savoiardi, Mascarpone Espuma