

SG60 FLIGHT OF COCKTAILS

Enjoy this specially curated flight at SGD 60++ with the dinner experience.
Choose any 3 cocktails from a curated collection of 6 nostalgic concoctions.

Cocktails are arranged to progress from light and refreshing to rich and indulgent

SUNSET TAMARIND

Maker's Mark bourbon, prosecco, tamarind, mango, ginger, sugar spiced salt
Bright and tangy with warm spice undertones, offering a bold yet harmonious blend of sweet, sour & savoury notes

20

ICY JOYS

kaffir Tried & True vodka, lychee liqueur, coconut water, lychee-watermelon shaven ice
Light, fruity and refreshingly sweet, with bright lychee and watermelon notes lifted by a light touch of kaffir

21

TEA-VOLUTION

oolong osmanthus Buffalo Trace bourbon, red date honey, goji-orange bitters
Elegant and aromatic with delicate floral notes, mellow old-fashioned like warmth, and a lingering touch of red dates

22

GINGER SLINGTINI

Kee's 1936 Gin, Triple Tangerine Mandarin Orange Liqueur, Heering cherry liqueur,
Bénédictine D.O.M., ginger, pineapple
Zesty with a body layered with citrus, warm spice, and a hint of tropical fruit sweetness

24

ORH NEE-LICIOUS

Ube cream liqueur, St. Remy VSOP cognac, coconut water, salted coconut cream, pumpkin brûlée
Lusciously smooth with notes of purple yam, coconut & spiced pumpkin, balanced by a whisper of cognac warmth

18

RUM & MILO

Canerock Spiced Rum, Le Birlou apple chestnut liqueur, Milo, salted gula melaka,
kaya cloud biscuit
Rich and velvety with spiced depth, layered with chocolate malt, roasted chestnut, and a hint of salted goodness

20

FOR ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Menu offerings may be adjusted. Prices are subject to prevailing government taxes and service charge.