

EST | 2020

BAR

59

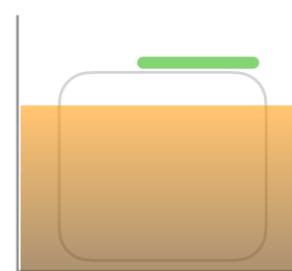
SERIES VI

BUAK KELUAK

24

Inspired by a famous Peranakan cuisine this drink is infused with the essence of Buah Keluak seeds, this whisky-based cocktail offers a sensory experience like no other. The seeds impart a unique depth and complexity to the whisky, with notes of earthy sweetness, and subtle spice that tantalize the palate and ignite the imagination. This cocktail is not for the faint of heart, as it is a powerful combination that will awaken your senses and transport you to another world.

Auchentoshan Infused Bauh Keluak
Rempah
Chilli
Cynar
Kaffir Leaf & Lemon Grass

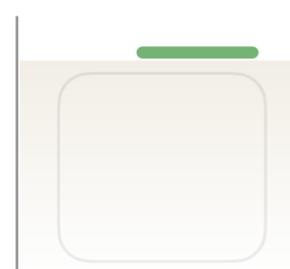


THE LIBAI

24

This is a Moutai (Baijiu) inspired cocktail, named after the greatest romantic poet “Li Bai” in Tang Dynasty who love his drinks! A complex, robust and potent spirit with an acquired taste gives this drink its unique profile and umaminess taste. Those familiar with Baijiu can't imagine it in cocktail mix but definitely it's a tasty drink for many. Giving the palette an explosion of multiple layers.

Tequila
Moutai Prince
Cointreau
Agave
Citrus
Foam

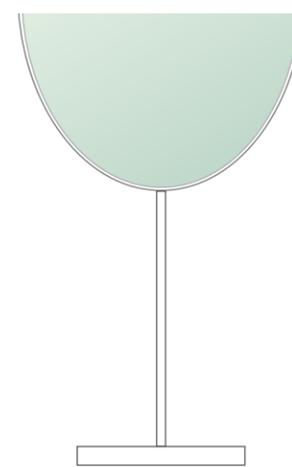


ONDE ONDEH

24

Prepare to embark on a delightful journey to the heart of Southeast Asia with our Ondeh Ondeh Cocktail. This exotic libation combines the vibrant flavors of pandan-infused vodka and luscious coconut liquor to create a tantalizing concoction that's as refreshing as a tropical breeze.

- Pandan-infused Vodka
- Coconut Liquor
- Saline Water

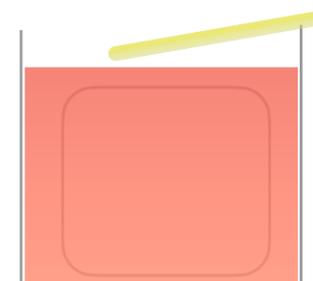


SUMMER INFERNO

24

A fiery and complex concoction that combines the smoky notes of mezcal with the smoothness of rum, elevated by the unique flavor of Geraldine liquor. The addition of homemade chili syrup adds a bold and spicy kick, while fresh pineapple juice lends a touch of sweetness and balances out the heat.

- White Aged Rum
- Tequila
- Grenadine
- Agave
- Fire Tincture
- Pineapple



MATCHA SUPPAI 59

24

Matcha tea inspired cocktail using the traditional Matcha tea powder in this concoction. A refreshing and invigorating cocktail that combines the earthy flavor of matcha with the zesty tang of lemon, sweetened with agave syrup and given a kick of vodka. The matcha powder is carefully whisked into the mixture, adding an elegant green hue to the drink.

■ Vodka
Matcha Powder
Agave
Citrus
Foam

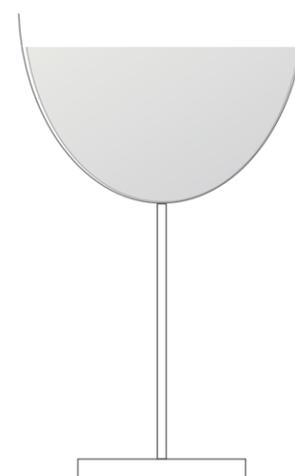


SHIRO KOI

24

A refreshing and zesty cocktail that combines the creamy sweetness of white chocolate with the tangy flavors of citrus and a kick of vodka, all balanced by a touch of fresh mint. The blanc chocolate is melted and mixed with the vodka to create a rich and velvety texture, while the citrus juice adds a bright and lively note. The fresh mint leaves give the drink a crisp and refreshing finish.

■ Bols Vodka
Vermouth Bianco
Blanc Chocolate
Citrus
Bitters

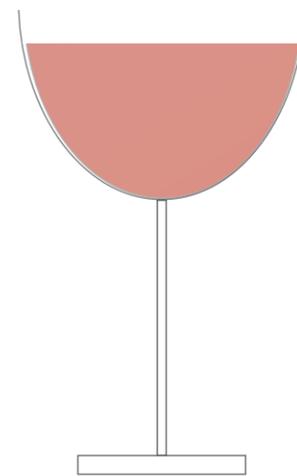


THE AMBRATO

24

This spirit-forward masterpiece combines the smoky allure of Mezcal with the boldness of Blanco tequila, the subtlety of Suze, the nuanced complexity of Bianco Ambrato, and the delicate sweetness of elderflower, all harmonized by the deep, rich tones of Rosso vermouth.

 Blanco Tequila
Mezcal
Bianco Ambrato
Elderflower



GOLDEN FLOWER

24

A tantalizing blend of Malt Whisky, Galliano Autentico, and the delicate essence of Chrysanthemum, elevated with the warmth of Hojicha. This sophisticated cocktail offers a harmonious balance of smoky depth, floral elegance, and subtle earthiness, promising a journey of taste like no other.

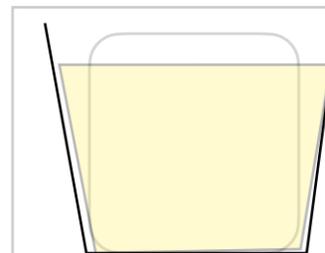
 Whisky
Galliano Autentico
Chrysanthemum
Hojicha

UME SOIREE

24

"Ume Soiree" – a tantalizing fusion of Sochu and Gin, elevated with the subtle sweetness of Ume paste and Agave, finished with a refreshing splash of soda. This cocktail offers a harmonious blend of flavors, balancing the smoothness of Sochu and the botanical notes of Gin with the fruity essence of Ume

 Gin
Sochu
Ume & Citrus
Agave
Soda



ORIENT ANGEL

24

Step into a realm where exotic flavors intertwine in perfect harmony, and discover the "Orient Angel" cocktail. This enchanting libation is a fusion of East, where the botanical essence of gin is elevated by the alluring sweetness of homemade orange, Angelica root, and star anise syrup

 Gin
Yellow Chartreuse
Orange
Angelica Root
Star Anise

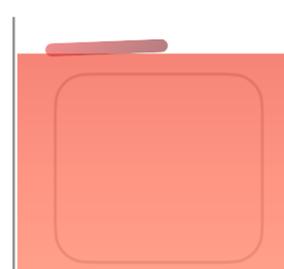


STRAWBERRY BOULEVARD

24

This modern twist on a classic Negroni cocktail features a subtle and exotic strawberry flavor, with a slightly bitter and herbaceous finish. The Campari adds a unique fruity note, while sweet vermouth and Bols Genever provide depth and complexity. The strawberry liqueur adds a touch of sweetness and balances out the bitterness, resulting in a perfectly balanced and refreshing cocktail.

 Bols Geneva
Campari
Sweet Vermouth
Strawberry Liqueur



SOME CLASSICS?

24

Classic Old Fashion

Bourbon, Brown Sugar, Angostura Bitters, Cherry wood

Whisky Sour

Whisky, Cointreau, Pandan Syrup, Angostura Bitters, Lemon, Egg White

The Manhattan

Scotch, Vermouth, Angostura Bitters, Orange Bitters

Sling 59.

Gin, Cherry Heering, Benedictine, Cointreau, Maraschino Liqueur, Grenadine, Pineapple, Lime, Angostura Bitters

Negroni 59

Gin, Campari, Vermouth

Vesper 59

Gin, Vodka, Bianco Vermouth, Yuzu Bitters