

SUNDOWNER

5:30pm - 7:30pm

From Monday to Saturday

Except Sunday & Public Holidays

COCKTAILS

\$108

Secret Garden

Gin, Fernet Hunter, Homemade Cameilla Cordial,
Aromatic Tonic

Coral Crush

Monkey Shoulder, Hawthorn, Red Date, Roselle,
Chrysanthemum, Soda

WINE

\$90

WHITE

Xarel.lo, Loxarel Fermented En Amphoras Penedes,
Spain 2020

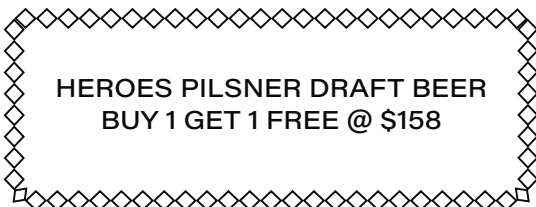
RED

Shiraz, Rumours , Warburn Estate, South Eastern
Australia, 2022

ROSÉ

Grenache Cinsault Blend,
Château Minuty 'M' Cotes de Provence,
France, 2020

\$98



subject to 10% service charge

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THE SS JOURNAL

The vast cosmos has been keeping scientists and space voyagers starry-eyed for centuries. It is a place of unimaginable abundance: the more we learn about it the more mysterious and indescribably humbling it becomes. Journey into the depths of the Solar System and enjoy this cocktail collection – our impression on the striking beauty of its orbiting planets.

Mercury **\$155**

Rich, Velvety, Floral

Ron Zacapa 23 Yrs Rum, Malibu, Darjeeling Tea, Orange Bitters

Venus **\$135**

Aromatic, Fizzy, Pick-me-up

Cascara infused Ketel One Vodka, Peanut Butter Demerara Syrup, Nitro Single Origin Coffee

Earth **\$135**

Creamy, Dreamy, Delightful

Tanqueray Malacca Gin, Pistachio Paste, Matcha, Sencha, Caramelised Condensed Milk, Watagashi

Mars **\$145**

Zesty, Nutty, Refreshing

Two Moons Calamansi Gin, Avocado Pit Orgeat, Fernet Branca, Frangelico, Super-Juice Foam

Jupiter **\$145**

Robust, Smoky, Herbaceous

Montelobos Espadin Mezcal, Opihr Gin, Clarified Saffron Tomato Water, Bonito Sauce, Cucumber Syrup, Zesty Tabasco

Saturn **\$155**

Elegant, Silky, Bold

Hennessy VSOP, Homemade Sweet Vermouth, Bitters

Uranus **\$145**

Clear, Bright, Reawakening

Coconut Oil Fat-Washed Don Julio Blanco Tequila, Sudachi Liqueur, Mango Peel Cordial, Sparkling Coconut Water

Neptune **\$145**

Breezy, Toasty, Mellow

Tanqueray Ten Gin, Ginger & Pear Liqueur, Clarified Chrysanthemum Tea, White Wine Foam

Planet X **\$155**

Luscious, Smoky, Intense

Johnnie Walker Black Label Whisky, Ardbeg Wee Beastie Whisky, Lillet, Fernet Hunter, Campari, Milk-Washed Horlick & VitaSoy

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GIN BLOSSOMS

Artisanal Gins thoughtfully paired with their refreshing Tonic mixer

**Iron Balls Gin x
Franklin & Elderflower & Cucumber Tonic** \$170
Dehydrated Pineapple, Galangal, Thai Basil, Lime Peel

**Hendricks Gin x Franklin & Sons
Elderflower & Cucumber Tonic** \$160
Cucumber, Rose buds, Lime Wheel

**Generous Organic Gin x
Franklin & Sons Pink Grapefruit & Bergamot Tonic** \$180
Coriander, Lime Leaf, Edible Flower

Opihr Gin x Fever Tree Indian Tonic \$180
Sichuan Peppercorn, Dried Chili, Coriander

**Kodachi Wakayama Gin x
Free Tree Mediterranean Tonic** \$180
Bamboo Leave, Sliced Radish, Japanese Edible Flower

**Applewood Coral Gin x
Fever Tree Refreshingly Light Indian Tonic** \$180
Thyme, Juniper Berries, Dehydrated Grapefruit

**Two Moons Signature Dry Gin x
Fever Tree Aromatic Tonic** \$180
Licorice Root, Grapefruit, Pink Peppercorns, Lemon

**Song Cai Floral Gin x Fever Tree
Refreshingly Light Indian Tonic** \$180
Lemongrass, Thai Basil, Edible Flower

**Perfume Tree Gin x
Fever Tree Refreshingly Light Indian Tonic** \$190
Dired Tangerine Peel, Kumquat, Long Jeng Tea

**Monkey 47 Gin x Fever Tree Refreshingly
Light Indian Tonic** \$190
Pomelo, Lavender, Jasmine, Juniper Berries

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BEER & MOCKTAIL

Night-outs and celebrations shouldn't be limited to those who imbibe!

Blush Tea	\$95
Rose & Jasmine Tea Cordial, Honey, Soda, Dried Orange Peel	
Golden Hour	\$95
Lemongrass & Lime Cordial, Pineapple, Ginger, Green Tea Kombucha	
Liquid Indulgence	\$95
Yuzu, Yoghurt-flavored Soda, Rice Crispy Rim	
Mango Tango	\$95
Mango, Passion Fruit, Yoghurt, Coconut Cream, Honey	

DRAFT BEERS

Asahi	\$90
Heroes Pilsner	\$90
Suntory Premium Malt Stout	\$95
Moonzen Jade	\$110
Moonzen Monkami Rice Lager	\$110
Bao Beer	\$110

BOTTLE BEERS

Corona	\$70
Bao Beer	\$90

BOTTLE BEERS

Heroes Pilsner	\$90
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BUBBLES GLASS & BOTTLE

BUBBLES

	<u>Glass / Bottle</u>
Champagne, Charles Heidsieck, Brut Réserve, NV	\$175/800
Prosecco, Atilius Superiore DOCG, Italy, NV	\$100/450
Xarel . lo, Macabeu & Parellada Blend, Loxarel Amaltea Brut Nature Reserva, Penedès, Spain, 2020	\$115/560
Champagne, Veuve Clicquot, France, NV	\$180/\$800

WHITE

Sauvignon Blanc, Domaine Laporte Le Bouquet, Loire, France, 2021	\$95/460
Sauvignon Blanc, Overstone, Marlborough, New Zealand, 2021	\$100/480
Pinot Grigio, Rumours, Warburn Estate, Australia, 2022	\$110/520
Xarel.lo, Loxarel Fermented En Amphoras Penedes, Spain 2020	\$110/540
Riesling, Wente Riverbank, California 2020	\$120/590
Verdejo, Casa Rojo El Gordo del Circo Rueda, Rudea, Spain, 2020	\$130/630
Petit Chablis, Courtault & Michelet, Burgund, France, 2020	\$140/680

RED

Corvina Veronese, Rondinella Blend, Corte Giara, Veneto, Italy, 2022	\$110/530
Cabernet Franc Domaine des Roches Neuves, Thierry Germain, Saumur Champigny Les Roches, Loire, France, 2021	\$120/580
Pinot Noir, Domaine Des Grandes Esperances La Naine Rouge, Loire, France, 2018	\$120/580
Château Bernadotte, Bordeaux, France, 2011	\$200/980
Cabernet Sauvignon, Merlot Blend, Amaltea Negre, Loxarel, Penedès, Spain, 2020	\$130/640

ROSÉ

Grenache Cinsault Blend, Château Minuty 'M', Côtes de Provence, France, 2020	\$115/560
Aragonés Castelao Blend, Howard Folly Sonhador Rosé, Alentejo, Portugal, 2020	\$125/610

MOSCATO

Saracco Moscato, d'Asti, Sakura Edition, 2022	\$120/580
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subject to 10% service charge

SUGAR CLASSICS

Classic cocktails are classics for a reason, and we honour and reinvent some of the finest ones by adding our own spin! You'll easily come back to any of these, we can assure you that.

Petal Fizz	\$145
Elderflower Liqueur, Prosecco, Yuzu, Honey	
Pisco Sour	\$135
ABA Pisco, Simple Syrup, Lemon, Egg White	
Ramos's Off	\$145
Two Moons Signature Dry Gin, Prosecco, Orange Blossom Water, Egg White, Lemon	
Eastside	\$145
Hendrick's Gin, Cucumber, Mint, Lemon, Simple Syrup	
French Martini	\$135
Tito's Vodka, Raspberry, Pineapple	
Spiced Dark n Stormy	\$135
Nusa Cana Spiced Rum, Homemade Ginger Beer, Lime	
Tommy's Margarita	\$155
Don Julio Blanco Tequila, Agave Syrup, Lime	
Kamikaze	\$145
Ketel One Vodka, Cointreau, Lime	
Devilwood Hive	\$135
Tanqueray Ten Gin, Osmanthus, Honey, Lemon	

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SUGAR CLASSICS

Misotini **\$145**

Ketel One Vodka, Mr Black Coffee Liqueur, Miso,
Espresso

Chokol **\$155**

Michter's Bourbon Whiskey, Cacao Nib, Black Glutinous
Rice Syrup, Simple Syrup, Lemon, Egg White

Gent's Delight **\$155**

Ron Zacapa 23 Years Rum, Plum Juice Concentrate,
Orange Bitters

CoHee **\$145**

Bullet Bourbon Whisker Bullet Rye Whiskey,
Single Origin Coffee infused Campari,
Mancino Rosso Vermouth

Doctor's Note **\$145**

Johnnie Walker Black Label Sherry Cask Whisky,
Lagavulin 16 Years Whisky, Ginger, Honey, Lemon

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WINE BY BOTTLE

BUBBLES BY BOTTLE

Champagne, Charles Heidsieck, Brut Réserve NV	\$800
Prosecco, Atilius Superiore DOCG, Italy, NV	\$450
Champagne, Veuve Clicquot, France, NV	\$800
Champagne, Ruinart, Blanc de Blancs, France, NV	\$1,400
Champagne, Dom Pérignon, Brut, France, 2012	\$2,500

WHITE

CITRUS, TROPICAL FRUIT & REFRESHING

Sauvignon Blanc, Wine Gang, Australia, 2022	\$500
Chardonnay, Saracco Prasué, Peidmont, Italy, 2022	\$690
Sauvignon Blanc, Domaine Laporte Sancerre Blanc Le Rochoy, Loire, France, 2021	\$780

TREE FRUIT, FLOPICAL & MINERAL

Albariño, The Marimorena Rias Baixas, Casa Rojo, Galicia, Spain, 2021	\$760
Riesling, Wente Riverbank, California, 2020	\$590
Muscat, Xarel-lo Blend, Loxarel Cora, Penedès, Spain, 2022	\$630

BUTTERY, BISCUITY, HONEY & OAKY

Pouilly – Fussiè, domaine Paquet Mâconnais, Burgundy, France, 2021	\$780
Chardonnay, Cambria Estate Katherine's Vineyard, Santa Maria Valley, USA, 2020	\$850
Viognier, Pierre Gaillard Condrieu, Northern Rhône, France, 2021	\$1050
Chablis 1er Cru, Domaine Nathalie & Gilles Fevre, Burgundy, France, 2021	\$1180
Meursault-Blagny 1er Cru, Chapelle de Blagny, Burgundy, France, 2018	\$2250

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WINE BY BOTTLE

RED

RED FRUIT, FLORAL & LIGHT

Alicante Bouschet, Syrah Blend, Howard Folly Sonhador Tinto, Alentejo Portugal 2016	\$680
Pinot Noir, Domaine des Grandes Rouge, Loire, France 2019	\$580
Sangiovese, San Polo Rosso di Montalcino, Toscana, Italy, 2019	\$980
Pinot Noir, Cambria Estate Julia's Vineyard, Santa Maria Valley, USA, 2020	\$1190
Domaine des Senechaux Châteauneuf-du-Pape Châteauneuf-du-Pape 2018	\$1380

DARK FRUIT, SPICES & STRUCTURED

Malbec, Chakana Estate Selectio, Mendoza, Argentina, 2020	\$520
Tempranillo, Cabernet Sauvignon Blend, Torres Coronas D.O. Catalunya, Spain, 2018	\$530
Malbec, Domaine des Grandes Espérances Supernova, Loire, France, 2018	\$725
Allegrini Amarone della Valpolicella Classico, Veneto, Italy, 2017	\$2680

CHOCOLATE, OAK, LEATHER & COMPLEX

Sangiovese, Villa Antinori Chianti Classico Riserva DOCG, Toscana, Italy, 2020	\$780
Cabernet Sauvignon, Leconfield, Coonawarra, South Australia, 2018	\$780
Boardeaux Blend, Chavalier de Lascombes, Margaux, Boardeaux, France, 2014	\$1200
Cabernet Sauvignon, Jean Leon "Vinya La Scala" Gran Reserva, Penedès, Spain, 2011	\$1180
Cabernet Sauvignon, Silverado Vineyards, Napa Valley, California, USA, 2018	\$1250

ELEGANT & PREMIUM

Domaine Michel-Noëllat Chambolle-Musigny, Burgundy, France, 2019	\$2680
Cabernet Sauvignon, Tenuta San Guido, Bolgheri Sassicaia, Toscana, Italy, 2018	\$6890

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SPIRIT

VODKA

Tito's	\$110
Belvedere	\$120
Grey Goose	\$130

GIN

Tanqueray No.10	\$150
Etsu Ocean Gin	\$190
Komasa Hojicha	\$200
Komasa Komikan Gin	\$200
Two Moons Calamansi Gin	\$190

RUM

Bacardi 8 yrs	\$160
Havana 7 yrs	\$180
Ron Zacapa	\$180

TEQUILA BLANCO

Don Julio	\$160
Patron	\$160
Casamigos	\$170
Codigo 1530 Rosa Blanco	\$180

TEQUILA REPOSADO

Codigo 1530	\$190
Don Julio	\$240
Clase Azul	\$450

Tequila AÑEJO

Don Julio	\$270
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COGNAC XO & ARMAGNAC

Hennessy	\$340
Hine	\$350

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SPIRIT

BLENDING SCOTCH WHISKY

Chivas Regal 12yrs	\$140
Johnnie Walker Black Label Sherry Cask	\$130

SINGLE MALT SCOTCH

Glenfiddich 12yrs	\$140
Balvenie 12yrs	\$170
Glenmorangie The Original	\$165
Glenlivet 12yrs	\$170
Talisker 10yrs	\$190

PREMIUM SINGLE MALT

Macallan 12yrs	\$190
Glenkinchie 12yrs	\$180
Ardbeg 10yrs	\$210
Ardbeg Wee Beastie	\$250
Highland Park 15yrs	\$270

WELL-AGED SINGLE MALT

Lagavulin 16yrs	\$350
Glenfarclas 17yrs	\$350
Glenmorangie 18yrs	\$330
Macallan 18yrs	\$340
Highland Park 18yrs	\$350

BOURBON & OTHERS WHISKIES

Jameson	\$100
Maker's Mark	\$120
Bulleit Bourbon	\$120
Bulleit Rye	\$130
Woodford Reserve	\$140
Michter's US*1 Bourbon	\$160

JAPANESE WHISKY

Togouchi Sake Cask	\$190
Togouchi Beer Cask	\$190

SNACKS

Grilled Skewers (3 per portion)	
- Chosun Chicken Thigh 烤雞串	\$138
Sweet Soy Glaze and Toasted Black Sesame	
- Maitake Mushroom 烤舞茸菇 (v)	\$138
Honey Glaze and Seaweed Powder	
- Hokkaido Scallop 烤北海道帶子	\$198
Sea Urchin and Lime Butter	
Octopus Takoyaki Balls	\$138
Okonomiyaki Sauce, Kewpie, Katsuobushi Flakes	
章魚燒、沙律醬、木魚花	
Marinated Cucumber Salad (vg)	\$88
Mirin, Miso and Wakame Dressing, Toasted Sesame Seeds	
海藻、青瓜沙律	
Spicy Tuna	\$138
Crispy Rice Cakes, Spiced Tuna Tartare, Sansho Pepper	
香辣吞那魚他他、脆米餅、山椒粉	
Maitake Mushroom, Red Pepper & Kale Tempura	\$128
Radish Tentsuyu	
舞茸菇、甜椒、羽衣甘藍、天婦羅	
Kinboshi Pork Belly Buns	\$138
Honey BBQ Sauce, Pickled Cucumber	
豬腩肉刈包、燒烤醬、醃青瓜	
Pumpkin Korokke (v)	\$128
Breadcrumbs, Kabocha Pumpkin Cake, Umeboshi Ketchup	
南瓜可樂餅、梅子茄汁	
Fries (v)	\$88
Umeboshi Ketchup, Kewpie Mayo	
脆薯條、梅子茄汁、沙律醬	
Loaded Tokyo Fries	\$138
Kewpie, Furikake, Katsuobushi Flakes and Tonkatsu Sauce	
東京炸薯條、沙律醬、木魚花、日式豬扒醬	
Crispy Togarashi Squid	\$138
Nori Flakes and Yuzu Mayonnaise	
酥炸鮮魷、紫菜碎、柚子沙律醬	
Hamachi Donburi	\$148
Sushi Rice, Diced Hamachi Fillet, Spring Onions, Pickled Ginger, Ponzu and Ikura	
油甘魚丼飯、青蔥、柚子醋、三文魚籽	
Toasted Rice Ice Cream (v)	\$88
Puffed Rice, Miso and Suntory Whiskey Caramel	
脆米雪糕、味噌威士忌焦糖汁	
Matcha Panna Cotta	\$118
Sake Soaked Grapes and Yuzu	
抹茶奶凍、柚子清酒提子	

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