

## SUNDOWNER

5:30pm - 7:30pm

From Monday to Saturday

Except Sunday & Public Holidays

### COCKTAILS

**Taikoo Gin & Tonic** **\$98**  
N.I.P Rare Dry Gin, Fever Tree Tonic, Grapefruit & Rosemary

**Blossom Mist** **\$108**  
CATNIP Phoenix Orchid Tea Gin, Jasmine Green Tea Honey & Bergamot Puree.

**Jade Breeze** **\$108**  
N.I.P Rare Dry Gin, Kumquat Basil Cordial, Orange Blossom Water & Soda Water

**WINES** **\$90**

#### WHITE

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

Gruner Veltliner, Gobelsburg, Kamptal DAC 2022

#### RED

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

#### ROSÉ

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

**EAST BAO BEER DRAFT  
BUY 1 GET 1 FREE @ \$80**

#### WHISKY OF THE MONTH

Chivas 18 Yrs **\$160**  
Glenfarclas 17 Yrs **\$160**

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

### **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

subject to 10% service charge

## 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, Lime Wheel

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

**Kikka Gin x Fever Tree Refreshingly Light Indian Tonic** \$190  
Orange Peel, Juniper Berries, Edible Flower

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

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

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

## BEERS & MOCKTAILS

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

<b>Blush Tea</b>	<b>\$95</b>
Rose & Jasmine Tea Cordial, Honey, Soda & Dried Orange Peel	
<b>Golden Hour</b>	<b>\$95</b>
Lemongrass & Lime Cordial, Pineapple, Ginger & Green Tea Kombucha	
<b>Liquid Indulgence</b>	<b>\$95</b>
Yuzu, Strawberry, Calpis & Soda	
<b>Mango Tango</b>	<b>\$95</b>
Mango, Passion Fruit, Yoghurt, Coconut Cream & Honey	

### DRAFT BEERS

<b>Asahi</b>	<b>\$90</b>
<b>Heroes Pilsner</b>	<b>\$90</b>
<b>Moonzen Monkami Rice Lager</b>	<b>\$110</b>
<b>Bao Beer</b>	<b>\$110</b>

### BOTTLE BEERS

<b>Corona</b>	<b>\$70</b>
<b>Bao Beer</b>	<b>\$90</b>

### CAN BEERS

<b>Heroes Pilsner</b>	<b>\$90</b>
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## BUBBLES GLASS & BOTTLES

<b>BUBBLES</b>	<b><u>Glass / Bottle</u></b>
Champagne, Charles Heidsieck, Brut Réserve, NV	\$175/800
Prosecco, Fantinel, Extra Dry, 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
<b>WHITES</b>	
Sauvignon Blanc, Domaine Laporte Le Bouquet, Loire, France, 2022	\$95/460
Sauvignon Blanc, Overstone, Marlborough, New Zealand, 2022	\$100/480
Xarel.lo, Loxarel Fermented En Amphoras Penedes, Spain, 2020	\$110/540
Petit Chablis, Courtault & Michelet, Burgund, France, 2022	\$140/680
<b>REDS</b>	
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, 2020	\$120/580
Château Bernadotte, Bordeaux, France, 2011	\$200/980
Cabernet Sauvignon, Merlot Blend, Amaltea Negre, Loxarel, Penedès, Spain, 2021	\$130/640
<b>ROSÉ</b>	
Grenache Cinsault Blend, Amour Château d'Astros, Côtes de Provence, France, 2022	\$120/580
<b>MOSCATO</b>	
Mongioia, Moscato d'asti DOCG, Italy, 2023	\$120/580

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.

<b>Petal Fizz</b>	<b>\$145</b>
Elderflower Liqueur, Prosecco, Yuzu, Honey	
<b>Pisco Sour</b>	<b>\$135</b>
ABA Pisco, Simple Syrup, Lemon, Egg White	
<b>Ramos's Off</b>	<b>\$145</b>
Two Moons Signature Dry Gin, Prosecco, Orange Blossom Water, Egg White, Lemon	
<b>Eastside</b>	<b>\$145</b>
Hendrick's Gin, Cucumber, Mint, Lemon, Simple Syrup	
<b>French Martini</b>	<b>\$135</b>
Grey Goose Vodka, Raspberry, Pineapple	
<b>Spiced Dark n Stormy</b>	<b>\$135</b>
Bacardi Oakheart Spiced Rum, Homemade Ginger Beer, Lime	
<b>Tommy's Margarita</b>	<b>\$155</b>
Rooster Rojo Reposado Tequila, Agave Syrup, Lime	
<b>Kamikaze</b>	<b>\$145</b>
Grey Goose Vodka, Cointreau, Lime	

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**Devilwood Hive** **\$135**

Tanqueray Ten Gin, Osmanthus, Honey, Lemon

**Misotini** **\$145**

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

**Gent's Delight** **\$155**

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

**CoHee** **\$145**

Rebel Yell Bourbon Whiskey, Bullet Rye Whiskey, Single Origin Coffee infused Campari, La Copa Rojo Vermouth

**Doctor's Note** **\$145**

Glenfiddish 12 yrs Single Malt Whisky, Ardbeg Wee Beastie Whisky, Ginger Honey, Lemon

## WINES BY BOTTLE

### BUBBLES BY BOTTLE

Champagne, Charles Heidsieck, Brut Réserve NV	\$800
Prosecco, Fantinel, Extra Dry, Italy, NV	\$450
Champagne, Veuve Clicquot, France, NV	\$800
Champagne, Ruinart, Blanc de Blancs, France, NV	\$1,400
Champagne, Dom Pérignon, Brut, France, 2013	\$2,500

### WHITES

#### 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, 2022	\$780

#### TREE FRUIT, FLOPICAL & MINERAL

Albariño, The Marimorena Rias Baixas, Casa Rojo, Galicia, Spain, 2021	\$760
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, 2022	\$1050
Chablis 1er Cru, Domaine Nathalie & Gilles Fevre, Burgundy, France, 2021	\$1180

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subject to 10% service charge



## WINES BY BOTTLE

### REDS

#### RED FRUIT, FLORAL & LIGHT

Pinot Noir, Cambria Estate Julia's Vineyard, \$1190  
Santa Maria Valley, USA, 2021

Domaine des Senechaux Châteauneuf-du-Pape \$1380  
Châteauneuf-du-Pape 2019

#### DARK FRUIT, SPICES & STRUCTURED

Tempranillo, Crianza, Beronia, Rioja, Spain, 2020 \$580

Malbec, Domaine des Grandes Espérances Supernova, \$725  
Loire, France, 2018

Allegrini Amarone della Valpolicella Classico, \$2680  
Veneto, Italy, 2017

#### CHOCOLATE, OAK, LEATHER & COMPLEX

Cabernet Sauvignon, Leconfield, Coonawarra, \$780  
South Australia, 2018

Boardeaux Blend, Chavalier de Lascombes, \$1200  
Margaux, Boardeaux, France, 2014

Cabernet Sauvignon, Jean Leon "Vinya La Scala" \$1180  
Gran Reserva, Penedès, Spain, 2013

Cabernet Sauvignon, Silverado Vineyards, \$1250  
Napa Valley, California, USA, 2018

#### ELEGANT & PREMIUM

Domaine Michel-Noëllat Chambolle-Musigny, \$2680  
Burgundy, France, 2019

Cabernet Sauvignon, Tenuta San Guido, Bolgheri \$6890  
Sassicaia, Toscana, Italy, 2018

## SPIRITS

### VODKA

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
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
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# SPIRITS

## 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
Highland Park 18yrs	\$350

## BOURBON & OTHERS WHISKIES

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









## JAPANESE WHISKY

Mars Maltage Cosmo Blended	\$150
Kanosuke Hioki Pot Still	\$190

subject to 10% service charge

## BAR PLATES


17:30 - 21:00

- SUSHI PLATTER**  S \$158 / L \$238  
Selection of hand-rolled Maki & Nigiri Sushi for sharing  
壽司拼盆 . 壽司卷 . 手握壽司
- SCALLOP SASHIMI**   \$148  
Tamarillo Dressing, Pine nuts, Lime  
帶子刺身 . 樹蕃茄醬 . 松子 . 青檸
- HAMACHI**  \$148  
Yuzu & Truffle Dressing  
油甘魚 . 柚子松露醬
- RED SNAPPER**  \$148  
Spicy Cucumber Dressing  
紅鯛魚 . 辣黃瓜醬
- SEA URCHIN MONAKA (3PCS)** \$148  
Flower Shaped Wafers, Crabmeat, Uni & Dressed Sushi Rice  
海膽花形脆餅 . 蟹肉 . 壽司飯
- SEAFOOD TEMPURA MAKI**  \$148  
Salmon and Snapper rolled in Sushi Rice & Nori Seaweed,  
Crisp Tempura Crust  
三文魚 . 鯛魚 . 天婦羅卷
- PORK CUTLET KATSU SANDO** \$188  
Breaded Sagabuta Loin, Milk Bread, Katsu Sauce  
日式豬扒吉列三文治 . 吉列醬
- WAGYU BEEF TATAKI** \$198  
Seared Australian Wagyu, Ponzu sauce,  
Crispy Garlic & Green Onions  
生熟澳洲和牛刺身 . 柚子酢 . 炸蒜 . 青葱
- SAIKYO MISO YAKI BLACK COD**  \$218  
Miso & Mirin Glaze, Kewpie  
西京味噌烤鱈魚
- CHICKEN KATSU CURRY MINI DON** \$128  
Breaded Chicken Fillet, Curry Sauce, Pickles  
迷你日式咖哩雞丼飯
- WAGYU BEEF MINI DON** \$168  
Seared Beef, Tayourian Egg Yolk, Yakniku Sauce & Green Onions  
迷你和牛丼飯 . 生蛋黃 . 燒肉汁 . 青葱
- SPICY SALMON MINI DON**  \$138  
Torched Fillet, Kezuribushi, Furikake, Ikura  
迷你辣味三文魚丼飯 . 鰹魚片 . 拌飯素 . 三文魚籽

## A SPOONFUL OF SUGAR

- JAPANESE WATERMELON SORBET**  \$88  
Yuzu & Umushu Pearls  
日本西瓜雪葩 . 柚子梅酒珍珠
- MACHA PANNA COTTA**  \$118  
Mandarin Orange & Kinome  
抹茶奶凍 . 柑橘 . 木之芽

 Vegan  Vegetarian

 Contains nuts

 Sustainable fish  Low carbon footprint

subject to 10% service charge

## BAR BITES

17:30 - 00:30

### GRILLED YAKA TORI (3PCS)

日式燒烤串

- Chosu Chicken Thigh 烤雞串 \$138  
Sweet Soy Glaze & Toasted Black Sesame
- Kinboshi Pork 烤日本豬腩肉 \$138  
Yuzukosho and Honey Glaze
- Hokkaido Scallop 烤北海道帶子  \$198  
Sea Urchin & Lime Butter

### OCTOPUS TAKOYAKI BALLS

\$138  
Okonomiyaki Sauce, Kewpie, Katsuobushi Flakes  
章魚燒 . 沙律醬 . 木魚花

### STEAMED FRESH EDAMAME

\$78  
Himalayan Pink Sea Salt & Togarashi Spice  
日本枝豆 . 喜馬拉亞山粉紅海鹽 . 七味唐辛子

### 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

### PUMPKIN KOROKKE

\$128  
Breadcrumbs, Kabocha Pumpkin Cake, Umeboshi Ketchup  
南瓜可樂餅 . 梅子茄汁

### FRIES

\$88  
Umeboshi Ketchup, Kewpie Mayo  
脆薯條 . 梅子茄汁 . 沙律醬

### LOADED TOKYO FRIES

\$138  
Kewpie, Furikake, Katsuobushi Flakes & Tonkatsu Sauce  
東京炸薯條 . 沙律醬 . 木魚花 . 日式豬扒醬


### CRISPY TAGOURASHI SQUID

\$138  
Nori Flakes & Yuzu Mayonnaise  
酥炸鮮魷 . 紫菜碎 . 柚子沙律醬

### BONELESS CHICKEN WING KARAAGE

\$138  
Spicy Miso Sauce  
日式唐揚炸無骨雞翼 . 辣味噌醬

 Vegan  Vegetarian

 Contains nuts

 Sustainable fish  Low carbon footprint

subject to 10% service charge