

NEIGHBOURHOOD INSPIRED COCKTAILS

LOCALLY FLAVOURED, INSPIRED BY KATONG NEIGHBOURHOOD



SAPPHIRE RENDEZVOUS

BUTTERFLY PEA FLOWER-INFUSED GIN, JASMINE SYRUP,
LEMON JUICE, BUTTERFLY PEA FLOWER GARNISH

"The Sapphire Rendezvous cocktail, inspired by the deep blue hues of sapphire gemstones in Peranakan jewelry, celebrates the elegance and sophistication of the Peranakan people. A luxurious fusion of butterfly pea flower-infused gin, fragrant jasmine syrup, and a touch of lemon juice, this visually stunning and aromatic cocktail embodies the vibrant colors and refined taste of the Peranakan culture in each opulent sip."



ABANG OLD FASHIONED

COCOA INFUSED RYE WHISKY, SIMPLE SYRUP,
ANGOSTURA BITTERS

"Inspired by an elder's captivating stories of Katong Joo Chiat's history, the Abang Old Fashioned was created: a cocktail of cocoa-infused rye whiskey, Demerara sugar and bitters, symbolizing the community's appreciation for their shared past. Tasting notes reveal its smooth sophistication, making it a timeless tribute to the neighborhood's heritage."



PINK COCO LOCO

TEQUILA, APEROL, LIME JUICE, SIMPLE SYRUP

"Merivel, a visiting Mexican bartender, fell in love with the vibrant culture of Katong Joo Chiat and created La Cariñosa, a cocktail blending Blanco Tequila, Aperol, and lemon juice. It quickly became popular among the locals, symbolizing the beautiful fusion of cultures and the community's warm embrace. La Cariñosa's harmonious blend of Tequila, Aperol, and lemon juice captures the neighborhood's vibrant spirit and warmth."



NYONYA MARGARITA

KAFFIR LEAVES AND LEMONGRASS INFUSED TEQUILA,
LIME JUICE, COINTREAU, VANILLA SYRUP, CHOPPED
CHILLI

"Nicole, a talented bartender in Katong Joo Chiat, created the Nonya Margarita, a modern mix of traditional flavors fused with tequila, lime, and chili. It quickly became a local favorite and embodies the area's diverse heritage and innovative spirit. Its fragrant lemongrass and kaffir lime tequila, zesty lime, and fiery chili make it a refreshing and exotic cocktail."



BLOODY GOOD TO GO

BOURBON, APEROL, AMARETTO, LEMON BITTERS,
ANGOSTURA BITTERS

"In Katong Joo Chiat, Brando created a cocktail inspired by Singapore's iconic Merlion. Combining Bourbon Whisky, Aperol, and Amaretto, the Merlion Brando embodies the fusion of Eastern and Western influences, reflecting the neighborhood's lively energy and eclectic heritage. Its robust blend of smooth Bourbon Whisky, bittersweet Aperol, and rich Amaretto creates a spirited and well-rounded cocktail."

\$18++ / GLASS

All prices are quoted in Singapore Dollars and are subject to 10% service charge and 9% prevailing government taxes.