



Our Cocktails

Raffles Singapore Sling

A cocktail so iconic that it's practically a liquid landmark of Singapore!

Concocted in the legendary Long Bar at Raffles Hotel, this pink-hued potion of gin, pineapple juice, lime juice, and a dash of history has been charming taste buds since 1915.

10ml Tanqueray Gin, 10ml Cointreau, 10ml Cherry heering, 10ml Benedictine, 20ml Lime Juice, 50ml Pineapple Juice, 1 Dash Angostura 11.50

Espresso Martini

In the swirling world of Soho's nightlife, Dick Bradsell was the cocktail wizard.

His potion of choice? The, then named, Vodka Espresso.

A late 80's concoction so potent, it promised to lift you to the stars before sending you spiraling through a caffeinated cosmos.

Little wonder Kate Moss couldn't resist the allure of this zippy brew.

Double vodka, single coffee liqueur, frothed espresso shot, and syrup. 12.00

Classic Margarita

A cocktail that whispers tales of sunny beaches and fiestas.

Simply, a good hit of silver Tequila Blanco, dash of orange liqueur, a generous squeeze of fresh lime juice. Shaken up with ice.

50ml Tequila Blanco, 25ml Triple Sec, 25ml fresh lime juice, 1 lime wedge, salt rimmed glass 10.00

Mai Tai

This tropical treasure is a symphony of white and dark rum, almond, lime, with a history as colorful as its presentation.

Legend has it that when the first Mai Tai was sipped, the drinker exclaimed "Mai Tai!" which means "the best—out of this world" in Tahitian.

1 1/2 ounces white rum, 3/4 ounce orange curaçao, 3/4 ounce lime juice, freshly squeezed, 1/2 ounce orgeat, 1/2 ounce dark rum, lime wheel, mint sprig 12.00

The Cuban Mojito

Celebrated as one of the most iconic and enduring cocktails, representing the vibrant spirit of Cuba and its cultural contributions to the world of mixology.

Whether enjoyed in a Havana bar, a tropical beach, or just a deckchair somewhere,, the Mojito continues to be a symbol of refreshment and relaxation.

Double White Rum, 3 mint leaves, Sugar, Club Soda, Lime Juice 9.50



Our Cocktails

Our Pitcher of Long Beach Iced Tea

Think "Long island...", but with the refreshing goodness of cranberry juice, replacing cola.

An absolute zinger, all stirred up in a pitcher, serving four.

50ml Gin, 50ml Vanilla Vodka, 50ml Tequila, 50ml Rum, 50ml Triple Sec, 100ml Lime Juice,

500ml of Cranberry Juice (Cola if preferred)

Fruit or Lime Wedges

(Pitcher serves four—glass with ice to each and self serv) 40.00

Piña Colada

The earliest known reference to a drink resembling Piña Colada dates back to the 19th century.

Discerning Puerto Rican Pirates would mix coconut water, pineapple juice, and rum creating a refreshing concoction.

In 1954, a bartender named Ramón "Monchito" Marrero was asked by the management of the Caribe Hilton Hotel in San Juan, Puerto Rico, for a signature drink, to represent the essence of the island.

After three months of experimentation, (inc some drunken Pirate behaviour),

Marrero, slightly worse for wear, finally came up with the perfect recipe for Piña Colada.

One part Coconut Cream 50ml, One Part White Rum 50ml, Three Parts Pineapple Juice 150ml
Squeeze lime juice, Blended then mixed with Crushed ice and pour. Cherry / pineapple slice garnish 12.00

Bourbon Manhattan

While the Manhattan traditionally calls for rye whiskey, bourbon is an increasingly popular choice in bars across the US.

Offering up a sweeter flavour, which can be tempered by switching to a dry vermouth,

This delicious cocktail stands its ground as a classy refreshing alternative to its close relative.

50ml Jack Daniels, 25ml Martini Rosso, 2 dashes Angostura Bitters

Handful of ice cubes, 5ml Cherry Syrup (Use syrup from Cherry jar), 1 Maraschino Cherry, Twist Lemon 12.00

Cosmopolitan

Lipsmackingly sweet and sour, a "Cosmo" brings together

vodka, Cointreau, cranberry juice,

and freshly squeezed lime juice.

25ml Vodka, 10ml Cointreau, 50ml lemon, Cranberry juice

Shake, strain and serve.

We'll switch to Gin. Just ask! 8.50