# WINE BY THE GLASS

CHAMPAGNE & SPARKLING WINES	2.5
Prosecco Superiore, Rustico, Nino Franco	25
NV Billecart Salmon Brut, Champagne, France	35
NV Piper Heidsieck Sauvage Rose, Champagne, France	35
WHITE WINES	20
Huia, Gewurztraminer, New Zealand	20
Tenuta Maccan, Pinot Grigio, Friuli, Italy	22
Domaine Chanson, Chardonnay, Burgundy, France	22
Tenuta Ca Bolani, Sauvignon Blanc, Veneto, Italy	25
ROSÉ WINE	20
Château de Berne, Cote de Provence, France	20
RED WINES	
Edouard Delaunay, Pinot Noir, Burgundy, France 22	
Bodega Catena Zapata, Malbec, Argentina	22
Brother in Arms N6, Shiraz-Cabernet	25
Chateau Ste Michelle, Cabernet Sauvignon, Napa V, USA	25
DESSERT WINES	
Bocchino, Moscato D' Asti, Piemonte, Italy	20

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#### THE CLASSICS **GIN & TONIC** 23 Let our bartender create a memorable moment with classics that Ramsay's G&T 25 never gets old Herbal | Floral Gin, elderflower liquor, passion fruit & mango syrup, tonic Amalfi G&T 22 Fruity | Sour Martini Yuzu gin, sweet and sour mix, tonic, yuzu foam Pink Strawberry G&T 22 Whiskey Sour Sweet | Refreshing Basil gin, strawberry puree, lime juice, tonic Singapore Sling Japanese G&T 23 Balanced | Umami Green tea Sencha Tea Gin, tonic Manhattan Margarita **SPRITZ** Moscow Mule Bellini By the Bay 23 Sour | Floral Apricot juice, mango syrup, prosecco, horseradish Side Car Sicilian Spritz 22 Nutty | Sour Whiskey, Campari, cacao nibs, lillet, vanilla syrup, prosecco Aviation Passion Fruit Royale 25 Sweet | Creamy Elderflower liquor, passion fruit syrup, milk washed, prosecco **BSK Sangria** 22 Fruity | Refreshing Red wine, fresh fruits, brandy, prosecco

# DRAUGHT BEER COFFEE STATION

Pilsner Urquell Lager, Czech Republic	18	Espresso	6
Meantime London Pale Ale, England	18	Americano	8
Peroni Nastro Azzurro, Italy	18	Flat White	8
Paulaner Wheat Beer, Germany	19	Cappucino	8

# MOCKTAIL 18 TEA STATION

#### Earl Grey 8 Amaretto Sour English Breakfast 8 Lyre's Amaretto, Lemon Juice, Syrup, Egg white Chamomile 8 Jasmine Peach Juice, Peach puree, rose syrup, lemon juice, wasabi, soda Moroccan Mint 8 **Tropical Espresso** Oolong 8 Pineapple, Espresso, Coconut Water, Vanilla Syrup, Soda Ginger Lemon grass 8

#### Ginger De Pooh

Honey ginger Essence, Lime juice, Ginger beer, Gummy Bear

#### COLD-PRESSED JUICE 11

Watermelon, Chia Seeds, Lemon Zest

#### GIN

Boompjes Genever (Holland) Father of Gin – Genever with 10% malt wine. Best alone.	18
Beefeater 24 (England) London Dry containing Japanese Sencha, Chinese green tea and grapefruit.	19
Colombo (Sri Lanka) London Dry using local spices including curry. Rich and layered.	19
Le Gin de Christian Drouin (France) Distillation of cider, juniper and 7 plants native to the birthplace of Calvados.	19
Sipsmith (England) London Dry, bold, complex and aromatic.	19
Alkkemist (Spain) Floral gin with 21 botanicals such as Muscat grapes and rose petals.	20
Citadelle (France) Smooth open-fire pot still distillation. Dry and citrusy.	20
Hendrick's (Scotland) Floral gin with infusion of Bulgarian rose and cucumber.	20
Monkey 47 (Germany) Incredibly complex gin featuring 47 botanicals.	20
Oxley (England) London Dry with hints of coriander, licorice and grapefruit, with a flush of vanilla and citrus.	20
Paper Lantern (Thailand) Light but complex with botanicals such as Sichuan pepper and lemongrass.	20
Roku (Japan) Made from six Japanese botanicals including sakura, yuzu, sencha, gyokuro.	20
Tanqueray No. Ten (England) Extra dry, strong on juniper and coriander. Timeless classic.	20

#### SPIRITS

#### GIN

Tarsier (Philippines / Vietnam) Inspired by Southeast Asian cuisine with citrusy, savoury and peppery flavours.	20
The Botanist (Islay, Scotland) Artisanal gin with a classic base and 22 locally picked wild botanicals.	20
Star of Bombay (England) London Dry with vapour-infused bergamot orange, cubeb and more.	22
Cirka Sauvage (Québec, Canada) Aromatic gin with pine, floral and fruity notes.	22
St. Laurent Gin Vieux (Québec, Canada) Fresh citrus flavours with notes of candied orange and lemon.	22
Cirka 375 Limited Edition (Québec, Canada) Mild cherry aroma with floral and woody notes and a lingering minty finish.	22
Distillerie du Fjord km12 (Québec, Canada) Fresh pine and mint aromas with subtle citrusy and floral notes.	21
St. Laurent (Québec, Canada) Aroma of the sea breeze interspersed with intense citrusy and herbal notes.	22
Four Pillars Rare Dry Gin (Australia) Notes of Tasmanian pepperberry, lemon myrtle, cassia, star aniseand juniper berries.	21
Kyrö Pink Gin (Finland)  Kyrö Pink Gin is a traditionally made small-batch gin. It's infused with foraged lingonberries, strawberries & rhubarb – the best of Finnish forests and gardens.	21

# **SPIRITS**

#### GIN

Stranger & Sons (Goa, India)	21	WHISKY FROM SCOTLAND  Speyside Single Malt	
Aromatic, citrusy character with notes of warm pepper, nutmeg, a ndian lime.	iu	Balvenie 12	19
Hayman's London Dry Gin (England) Hayman's London Dry Gin is a blend of 10 botanicals, steeped for 24 nours before undergoing a distillation on Marjorie, their copper pot still.	21	Glenfiddich 12	20
		Glenfiddich 15	26
Procera Blue Dot Gin (Nairobi, Kenya)	21	Glenfiddich 18	35
The first premium gin that is 100% made in Africa. Exquisitely refined perfect in a dry martini.	١,	Glenfiddich 30	140
Hendrick's Lunar (Scotland)	22	Highland Single Malt	
Gentle spice and floral notes with a soft citrus finish.	22	Oban 14	21
Brass Lion Singapore Dry Gin (Singapore)	23	Macallan 12 Sherry Cask	24
Classic gin botanicals are combined with familiar Southeast Asian lavours such as pomelo peels, torch ginger and chrysanthemum		Macallan 15 Fine Oak	31
lowers to produce a smooth, vibrant spirit that is quintessential expression of The Singapore Dry Gin.		Macallan 18 Sherry Cask	46
Brass Lion Butterfly Pea Gin	23	Talisker 10	25
A harmonious blend of 22 botanicals boosted with butterfly pea flower a signature in Peranakan cuisine) and lavender (known for its calming properties), this gin is bright like the beginnings of spring.		Talisker 18	34
FeverTree (UK)		<u>Lowland Single Malt</u>	24
ndian Tonic – Distinctive guinine and flavour from Mexican		Auchentoshan Three Wood	24
oitter oranges.		Islay Single Malt	
Elderflower Tonic – Delicate and sweet, balanced by soft bitterness.		Bruichladdich Classic Laddie (non-smoky)	19
Mediterranean Tonic – Low quinine with notes of rosemary and lemothyme.	on	Caol Ila 12	26
Cucumber Tonic — Light notes of cucumber with gentle quinine.		Lagavulin 16	22
		Ardbeg 10	26
		Port Charlotte 10	20
		Laphroaig 10	20
		Blended	
		Monkey Shoulder (Blended Malt – Speyside)	20
		Chivas 21 Royal Salute (Blended Scotch)	46
		Johnnie Walker Black Label (Blended Scotch)	19
		Johnnie Walker Blue Label (Blended Scotch)	48
		Compass Box – Hedonism (Blended Grain)	24

Served over a block of hand-cut ice or in a snifter glass.

The Peat Monster (Blended Malt – Islay)

19

Nardini Grappa Riserva

#### WHISKIES OF THE WORLD Ireland 19 Jameson Japan 21 Nikka from the Barrel 27 Hakushu 12 65 Yamazaki 12 120 Yamazaki 18 22 Hibiki Harmony Taiwan 22 Kavalan USA 20 Death's Door White Whisky 20 Wild Turkey Rye 20 Maker's Mark 22 Woodford Reserve 18 Bulleit Bourbon Served over a block of hand-cut ice or in a snifter glass. DIGESTIF 14 Baileys 15 Fernet 17 Sambuca White / Black 14 Limoncello Pallini

17

## **SPIRITS**

BRANDY	
Godet Antarctica	20
Hennessy Paradis	177
Martell V.S.O.P.	22
Remy Martin Club	23
Remy Martin XO	37
Christian Drouin 15 Year Old Calvados	23
Served over a block of hand-cut ice or in a snifter glass.	
VODKA	20
Grey Goose (Wheat)	20
Ketel One (Wheat)	19
T & T (Wheat)	19
Tito's (Corn)	18
Belvedere	19
RUM	4-
Bacardi 8 (Puerto Rico)	17
Diplomatico Reserva Exclusiva (Venezuela)	19
Plantation 20th Anniversary XO	22
Ron Zacapa XO (Guatemala)	38
Kraken Spiced (USA)	19

### TEQUILA & MEZCAL

Tequila – Blue Agave Spirit	
Don Julio Blanco / Reposado / Anejo	20
Código 1530 Blanco / Rosa	21
Mezcal – Smoky Agave Spirit	
Mezcal Vida	21
Don Amado	20
Los Danzantes	20
Pierde Almas +9 Botanicals	20

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