

# OPIUM BAR

LIQUID SURREALITY

*Experiencing through sight, feel and taste is probably the greatest indulgence an individual could seek. Or even better, to experience as a collective.*

*What if you could taste the intense reality of a dream, a mix of fact and fantasy.*

*To experience the unreal or the complexity of tastes that revoke past memories - transporting you to a moment in time deep in your heart.*

*Sit back, take a sip. Perhaps converse with friends and lovers, experience our mastery of liquid concoction within the realm of legality and on the verge of dreams.*

3rd Edition 2023

KK, Matteo, Maew, Ann, Tân, Julie



*Thailand's winning cocktails by Opium's Bartenders*



**Elegantissimo**

FLOR DE CAÑA 12 YEARS  
OPIUM COFFEE & COCONUT VERMOUTH  
OPIUM BANANA LIQUEUR

*A cocktail born from repurposed ingredients found at 422 Vanich Rd. and from Yaowaraj.*

*With sustainability in mind, Matteo has created a cocktail with minimum carbon footprint that showcase the elegance of Flor de Caña rum which has been aged for 12 years.*

480



**Just One More Sip**

COINTREAU  
TEQUILA & MEZCAL  
OPIUM BELL PEPPERS CORDIAL  
POTONG OYSTER SALT  
JALAPEÑO PICKLE BRINE

*Staying true to the heydays of the Margarita cocktails, all ingredients and techniques are era-correct. Julie has created something that will keep you sipping again and again.*

450



**Vermouth** - *Aromatised fortified wine with botanicals to entice your palate. With distinct bitterness from wormwood, each brand has its own unique profile that cocktails enthusiasts cannot live without.*



### Del Professore

PICKLED VERMOUTH  
APEROL | COCONUT FLOWER WATER | PERRIER

320



### Cinzano

CINZANO 1757 ROSSO  
BULLDOG GIN | CAMPARI

390



### Mancino

MANCINO SECCO  
MARYGOLD DISTILLATE | DISTILLED WATERMELON

320



### Cocchi

COCCHI ROSA  
STARWBERY WATER | MADEIRA

350



### Lillet

LILLET BLANC  
CHAMOMILE CORDIAL | CYNAR | LACTIC ACID

320



### Grifoll

GRIFOLL ROJO  
GREEN TEA JUN | AVERNA | CO<sub>2</sub>

320

Prices exclude 10% service charge and applicable government tax.



**Lighter / Low alcohol Cocktails** - *For those wishing to cut back on the poison or simply prefers to be on the lighter side, then these cocktails are for you.*



### French Mule

RÉMY MARTIN 1738  
GINGER BEER  
OPIUM GRAPE LIQUEUR

*With an endless variation of the Moscow Mule, we picked brandy for its fruitiness and subtle sweetness that complements well with a ginger 'kick' hence the "mule".*

540



### Pornstar Martini

HAKU VODKA  
OPIUM PASSION FRUIT & TONKA CORDIAL  
LEMON JUICE  
A SIDE OF PROSECCO

*First off, this is not a martini. Is it a pornstar? We let you decide after how many of these an individual would be considered a pornstar.*

450

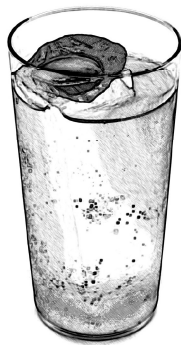


### Training Wheel

ISSAN RUM  
NIAM LIQUEUR  
JASMIN DISTILATE  
LEMON DISTILATE  
ELDERFLOWER TONIC

*This one is designed with beginners in mind. How to ease someone into the art of mixing with alcohol.*

360



### Deception

FLOR DE CAÑA 12  
OPIUM BETAL CORDIAL  
OPIUM JACKFRUIT LIQUEUR  
OPIUM MINT LIQUEUR

*Inspired by a traditional Thai snack, Mieng Kham. We intentionally leave out a few ingredients but have substituted them for something you'd never guess.*

390



### Let it Bee

DEMONIO DE LOS ANDES PISCO  
MANGO CORDIAL  
CALAMANSI & HONEY  
OPIUM CACAO NIBS LIQUEUR  
LYCHEE HONEY FOAM

*Taking cues from the ever popular Trà Quât in Vietnam, our version introduces a herbaceous element to compliment the fresh fruity undertone.*

360



### The Healer

THE BOTANIST GIN  
OPIUM SALAK CORDIAL  
LICOR 43  
UMESHU  
LEMON  
EGG WHITE

*A Western style kind of cocktail with prominent South-East Asian flavor.*

450

# 1

**Sparkle** - *With extra dilution in the way of carbonated water, these drinks are a real crowd pleaser.*

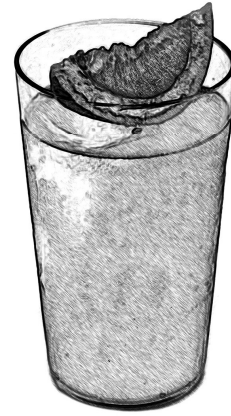


**Kir Reale**

GIFFARD CRÈME DE CASSIS  
PROSECCO

*Created by a priest, this version is the sassy Italian cousin. Made with prosecco rather than champagne, bubbles are more pronounced with bold juicy note from the crème de cassis.*

390

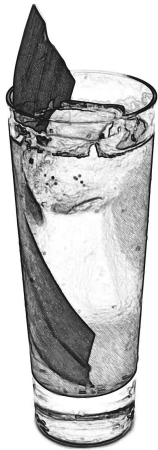


**Paloma**

LOS ARCOS TEQUILA  
LIME JUICE  
GRAPEFRUIT SODA

*A true summer cocktail with carbonation, sweet, sour and a little salt with a good boozy punch. Perfect recipe for China Town.*

390



**Louk Krueng**

COCONUT FAT-WASHED  
LOS ARCOS TEQUILA  
FINO SHERRY  
MARASCHINO  
PANDAN & LEMON  
CO<sub>2</sub>

*A rather Western overtone to an otherwise Eastern flavors. A hybrid with intent.*

390

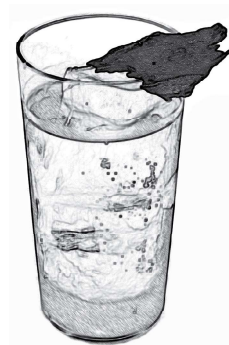


**Crafty**

MEKHONG  
OPIUM AZACCA HOP CORDIAL  
TONIC WATER  
BITTER

*In a bid to emulate the beer drinking experience, our bartender used Azacca hops for its citrusy and aromatic properties paired with tonic for herbal flavors and Mekhong for oomph.*

360

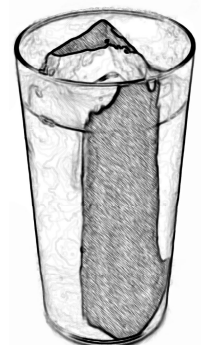


**Love 2 Hate**

OCHO ANEJO SINGLE BARREL  
KATSUBOSHI DISTILLATE  
TOMATO SHRUB  
CUCUMBER CORDIAL  
TONIC WATER  
FIRE TINCTURE

*This is a savoury drink. This has everything that Maez doesn't like... He likes it, we love it.*

410



**Han Solo**

MONTELOBOS ESPADIN  
OPIUM TEPACHE  
LIME JUICE  
BITTER  
WATER & CO<sub>2</sub>

*This one is born during a drinking session with our good friend, Valentin. A sparkling smoky and juicy combo - just like Han.*

470

*Acid - Bringing in freshness and consequently “easyness” with the addition of citrus or other acidic solutions.*



**Southside**

LADY TRIỆU SAPA CITRUS TEA GIN  
HOME GROWN JAPANESE SPEARMINT  
LIME JUICE  
SYRUP

*A gin sour shaken with our home-grown Japanese spearmint. Grown with compost made from Potong’s vegetables cuttings, our mint leaves bring a bright and cooling sensation.*

430

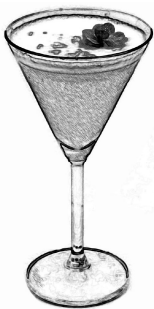


**¡Piña Colada!**

FLOR DE CAÑA 12  
MEZCAL  
COCONUT CREAM SHAVE ICE  
PINEAPPLE JUICE

*Our lovingly loathed ice shaving machine is the first thing our junior bartenders get to train with. Hand-cranked for maximum effort and the bonus is the shaker never touch cream. Happy Matteo?*

470

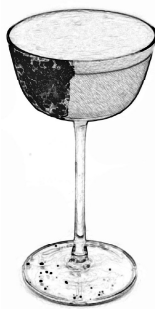


**Smooth Operator**

TEQUILA OCHO AÑEJO  
BROWN BUTTER WASHED  
APRICOT LIQUEUR  
AGAVE & LEMON  
EGG WHITE

*This single estate tequila is so smooth, it will change your perception for ever. Washed with brown butter to further accentuate the aged properties then smoothed even further with egg white.*

410

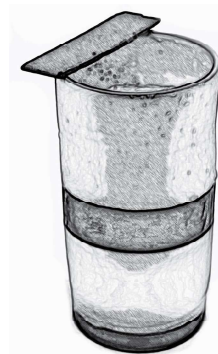


**FCC #2**

DEMONIO DE LOS ANDES PISCO  
PINK GUAVA CORDIAL  
BASIL AIR

*A cocktail from our very first menu is FCC. This is the 2nd rendition of the well loved combination of the South American spirit and a popular Asian fruit.*

410



**Tipsy Oreo**

ROKU GIN  
NIAM LIQUEUR  
OREO COOKIE SYRUP  
CREAM  
EGG WHITE  
LEMON

*Made with loving memory of childhood frappe: blended Oreo cookie and milk. Now it’s time for the grown up version.*

410



**Granadaladahaha**

KAKUBIN COCONUT  
YOGHURT WASHED  
POMEGRANATE MILK WASH  
COFFEE VERMOUTH

*This is our (Head Bartender) take on the creamless Colada. Ask him about the name.*

410

**Acid+** - *Bright and fresh with two or more spirits and liqueurs packing a few punches.*



**Last Word**

LADY TRIỆU CONTEMPORARY VIETNAM GIN  
MARASCHINO  
GREEN CHATREUSE  
LEMON

*We say this complex cocktail has it all: with sweetness, sourness and bitterness.*

470



**Junglebird**

FLOR DE CAÑA 12  
CAMPARI  
PINEAPPLE JUICE  
LIME

*A modern day Tiki classic with in-your-face tropical flavor of pineapple. The thing that set this one apart is the complex bitterness of the Italian Campari that cuts through the sweetness very well.*

450



**Seven Thousand Seconds**

ROKU DAHLIA  
HAKU BLUEBERRY  
D.O.M BENEICTINE  
LICOR 43  
LEMON

*In Thai folklore, the Dahlia signifies longing. Just like how the main spirits here spend their time macerating, waiting for the moment.*

470



**Incognito**

SWEET MARJORAM AND  
YARROW LEAF HOUSE GIN  
ITALICUS  
YELLOW CHARTREUSE  
RECOMPOSED LEMON

*A more spirit forward kind of sweet & sour but made approachable by our recomposed lemon.*

420



**Where's my Beer**

MONTELOBOS ESPADIN  
IPA & CHAMOMILE CORDIAL  
AGAVE SYRUP  
GRAPEFRUIT BITTER  
CAMPARI-IPA AIR

*A good glass of beer is always on the back of our mind. So lets make of cocktail... without beer but reminds you of it. Yes, a mixologist's life is complicated.*

480



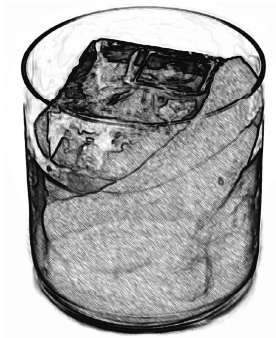
**Chekhov's Gun**

SABATINI GIN  
JUMPAKA DISTILATE  
BLACK GINGER  
CUCUMBER CORDIAL  
BRANCA MENTHA  
BITTER

*When writing these few words here to give some back story to the cocktail, we often start with talking to our bartender. What we got was: 'It's all that matters.'*

450

*Solo - Emphasis on a single spirit, though additional liquor may be added as supporting flavors.*



### Kingston Negroni

FLOR DE CAÑA 18  
MANCINO ROSSO  
COCCHI di TORINO  
CAMPARI

*Originally made with Jamaican spice rum but having two Flor de Caña Champions behind the bar, how can they not make this cocktail with the eighteen years? But fret not! We'll sneakily spray spice rum when they're not looking.*

510

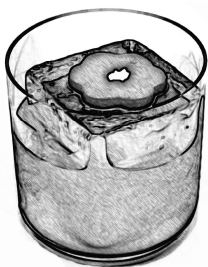


### Manhattan

MICHTER'S US\*1 BOURBON  
COCCHI di TORINO  
AROMATIC BITTER

*A super classic and stylish cocktail with iconic ingredients. Made with aged American whisky, aromatized sweet vermouth and bitters. It is the varying level of these ingredients and the mastery of the bartender that arise the provocative complexity we all love.*

520



### Teochew Negroni

STRANGER & SONS GIN  
CAMPARI  
GRASS JELLY VERMOUTH

*Grass Jelly, a common black jelly dessert served all over Thailand, despite its name gives a very woody tone to this drink.*

480



### Negroni Bianco

BULLDOG GIN  
REDISTILLED CAMPARI  
DRY + WHITE VERMOUTH

*To us the "usual" white Negronis are a little easier to the uninitiated. But Matteo says Negroni must have Campari. So we made a colorless Campari with bitterness you can adjust.*

450



### "Being Men"

RÉMY MARTIN 1738  
PORCINI VERMOUTH  
BEETROOT DISTILLATE  
PEDRO XIMENEZ

*A very late entry into the menu but the best suggestions often come at the last minute. Our house beetroot distillate compliments the mushroom in away that M. Martin would approve.*

520



### Fermata

FLOR DE CAÑA 12  
OPIUM LAPSANG  
SOUCHONG KOMBUCHA  
BELLAMBRE  
SOY SAUCE SYRUP

*The last ingredient above may put you off ordering this 'savoury' drink. Don't worry, we found The very fine line and stayed on the "correct" side.*

450



5

*Duo - Raising complexity with two or more spirits for a jolly good time.*



**Vesper**

LADY TRIỆU CONTEMPORARY VIETNAM GIN  
HAKU VODKA  
LILLET BLANC

*Perhaps a rather mystical cocktail with ingredients like Kina Lillet no longer produced as well as being named after a fictional double agent. But the drink itself has vodka to rein in the botanicals of the gin and mild bitterness from quinine-less Lillet.*

490



**North Sea Oil**

ARSEVOLET AQUAVIT  
COCCHI AMERICANO  
COINTREAU  
PORT CHARLOTTE

*A modern classic incorporating bottles that often collect dusts on many bar shelves. Aquavit is a Scandinavian spirit with caraway as the star, this forms the base for this complex and spirit forward cocktail that includes peaty whisky.*

520

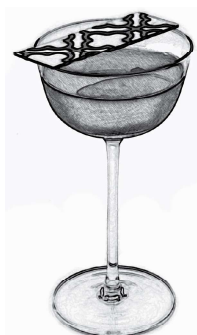


**Stranger in Pink**

STRANGER & SONS GIN  
MANCINO SAKURA VERMOUTH  
GERANIUM & JUMAKA  
DISTILATE

*In a field of meadows, sits a gentlemen in a director chair. Sipping on this very drink. Peeking into the future.*

480

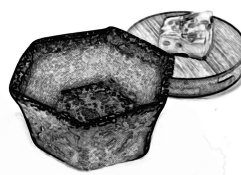


**Sun Tan**

NAKED MALT HŌJICHA  
RÉMY MARTIN 1738  
COCCHI di TORINO  
CHOCOCHA LIQUEUR  
HINOKI BITTERS

*The first idea was matcha but a roasted version of green tea was the better companion for whisky. Another pal of whisky is chocolate. The rest is history.*

550



**Kaminari Zoku**

CHIVAS MITZUNARA  
HINOKI INFUSED JUNMAI SAKE  
TIO PEPE  
TRUFFLE OIL FAT WASHED  
AMARETTO  
SMOKE

*We love experiencing sake in Masu cup so the Mitzunara is infused with Japanese cedar for its woody aroma. Smoke is the decoy.*

550



**Deus Ex Machina**

FLOR DE CAÑA 4  
CREYENTE MEZCAL  
BANANA LIQUEUR  
MANCINO SAKURA VERMOUTH  
GALANGA OIL

*This cocktail is the result of how sometimes things come together for no apparent reason.*

450

# 6

**Bottle Infusion** - *Further infused to provoke the senses and open discussion with your significant other(s). Recommended for 2-3 people (400ml).*



## Smoke and Flowers

MICHTER'S US\*1 BOURBON  
MONTELOBOS MEZCAL  
MADEIRA  
ELDERFLOWER LIQUEUR  
DISTILLED LEMON

DRIED APRICOT  
RED TEA  
SAFFRON  
CLOVES & CINNAMON  
LEMON

*This cocktail combines the smokiness of mezcal, the sweetness of elderflower and the richness of bourbon. Creating a well balanced and slightly complex flavor profile with a refreshing touch of lemon. The infusing ingredients will further sweeten the aroma with emerging spice notes as the porthole infuses.*

1900

## Summer Boulevard

MICHTER'S US\*1 BOURBON  
CINZANO 1757 ROSSO  
SHERRY PX  
AROMATIC BITTER  
DISTILLED LEMON

RASPBERRY  
VANILLA & TRUFFLE  
MEXICAN MARIGOLD LEAVES  
RED PEPPER CORN  
ORANGE

*This variation of the classic, Boulevardier, offers a refreshing twist of lemon to compliment the richness of Michter's. A layer of sherry adds to the complex sweetness of vermouth with bitters to round of everything nicely. Raspberry and vanilla bring the feeling of summer into the porthole as you sip before ultimately taking you through to autumn with the cool of marigold leaves and earthiness of truffle.*

1900

## Negroni

STRANGER & SONS  
CINZANO 1757 ROSSO  
CAMAPRI

COFFEE & CASCARA  
CACAO NIBS  
ALL SPICE  
GRAPEFRUIT

*The almighty Negroni is one of the most common order in any bar. Rather than starting off with a twist, we give you the original with an infusion of flavors and aroma begging you to relax - take a sip and enjoy the wait as those ingredients begin to make their mark on the drink.*

1900

Prices exclude 10% service charge and applicable government tax.



**Tastings Flights** - *Take flight and compare cocktails or spirits side by side for a greater appreciation of the craft.*

## Botanist Martini Dry Test

*Explore your sweet tooth with this trio of smaller chilled Botanist Martini prepared with varying level of dryness.*

1400

## Horizontal Gin Fest

*Taste master brewers' craft by comparing gin from the same house but different botanicals - 30ml each.*

OPIUM EXPRESSIONS GIN 4 REGIONS	750
LADY TRIỆU 4 LAB SERIES	800
ROCK ROSE 4 SEASONS	920
BUSS NO.509 3 CUTS	850

## Caribbean Dream

*Take a sensory trip to the Islands with selected awards winning Plantation rum. 30ml per glass.*

PLANTATION 3 STARS, XO 20TH ANNIVERSARY, XAYMACA SPECIAL DRY	790
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## Whisky Vertical

*Ever wonder how Angel's share affects the outcome of whisky? Or how different style of whisky differ? Well now is the time. 30ml per glass.*

KURAYOSHI 8, 12, 18 YEARS	1690
BRUICHLADDICH CLASSIC LADDIE, PORT CHARLOTTE 10 YEARS, OCTOMORE 09.1	990

## Opium Cocktail Journey

*Tell our bartender what you don't like and how many drinks you can handle. Next, sit back, relax and let the journey begin.*

4 ASCENDING COCKTAILS	1790
5 ASCENDING COCKTAILS	1990



Gin & Genever - *Bring on the juniper.*

## Craft Gin

*50ml - Smaller breweries with great passion for botanicals.*

Lady Triệu Contemporary Vietnam Gin	<i>Vietnamese 43.0%</i>	420
Lady Triệu Dalat Flower Bomb	<i>Vietnamese 43.0%</i>	430
Lady Triệu Hoi An Spice Road	<i>Vietnamese 43.0%</i>	430
Lady Triệu Mekong Delta Dry	<i>Vietnamese 43.0%</i>	430
Lady Triệu Sapa Citrus Tea	<i>Vietnamese 43.0%</i>	430
Sakurao Japanese Dry	<i>Japanese 45.0%</i>	390
Roku Japanese Craft Gin	<i>Japanese 43.0%</i>	410
KI NO BI Sei Kyoto Dry Gin	<i>Japanese 54.5%</i>	730
Stranger & Sons	<i>Indian 42.8%</i>	450
Sabatini	<i>Italian 41.3%</i>	450
Muma	<i>Italian 41.8%</i>	550
RIVO Foraged	<i>Italian 43.0%</i>	570
Ondina	<i>Italian 45.0%</i>	720
Citadelle Original	<i>French 44.0%</i>	380
Citadelle Réserve	<i>French 45.2%</i>	490
Generous Craft	<i>French 44.0%</i>	410
Mahón Gin Xoriguer	<i>Spanish 38.0%</i>	360
Bobby's Schiedam Dry	<i>Dutch 42.0%</i>	450
The West Winds Premium	<i>Australian 40.0%</i>	360
Buss No.509 White Rain	<i>Belgium 50.0%</i>	540
Buss No.509 Master Cut	<i>Belgian 45.0%</i>	510
Buss No.509 Midi Cut	<i>Belgian 45.0%</i>	510
Buss No.509 Rebel Cut	<i>Belgian 47.0%</i>	510
Rock Rose Original	<i>Scottish 41.5%</i>	420
Rock Rose Spring Edition	<i>Scottish 41.5%</i>	530
Rock Rose Summer Edition	<i>Scottish 41.5%</i>	530
Rock Rose Autumn Edition	<i>Scottish 41.5%</i>	530
Rock Rose Winter Edition	<i>Scottish 41.5%</i>	530
Rock Rose Coastal	<i>Scottish 41.5%</i>	530
Bareksten Botanical	<i>Norwegian 46.0%</i>	480
Granite Bavarian Gin	<i>German 42.0%</i>	510
Elephant London Dry	<i>German 45.0%</i>	420
Drumshanbo Gunpowder Gin	<i>Irish 43.0%</i>	510
Rogue Spirits Spruce Gin	<i>American 45.0%</i>	380
St. George Dry Rye	<i>American 45.0%</i>	430
St. George Terroir	<i>American 45.0%</i>	430
Kavalan Gin	<i>Taiwanese 40.0%</i>	410
Canaima Gin	<i>Venezuela 47.0%</i>	450

Prices exclude 10% service charge and applicable government tax.

## Mass Gin

*50ml - Globally available and produced to great standards.*

Hendricks	<i>Scottish 41.4%</i>	450
The Botanist	<i>Scottish 46.0%</i>	510
Caorunn Gin	<i>Scottish 41.8%</i>	510
Tanqueray No.10 (Tiny Ten)	<i>English 47.3%</i>	460
Star of Bombay	<i>English 45.0%</i>	440
Bulldog London Dry	<i>English 40.0%</i>	430
Aviation	<i>American 42.0%</i>	420
Monkey 47	<i>German 47.0%</i>	710
Ferdinand's Saar	<i>German 44.0%</i>	800

## Sloe Gin

*50ml - Fortified with sloe berries for the sweet tooth out there.*

RIVO Sloe Gin	<i>Italian 30.0%</i>	580
Monkey 47 Sloe Gin	<i>German 29.0%</i>	710

## Opium Expression Gin

*50ml - House-"infused" gins with natural ingredients.*

*Our Expression Gins combine carefully selected botanicals from around the world to tell our story.*

*Inspired by our travels, the Gins represent our experiences from different regions across Thailand and how we perceived the varied environments as well as the emotions evoked by all the different places.*

*Made in very small batches, each bottle represents our craft and dedication as well as hand-painted label expression.*

**NORTHERN** *Rain, earth and jungles. Bold extravagant landscape with slow-life philosophy.*

**NORTHEASTERN** *Spice, heat and arid landscape. Cross-cultural environments with lush and warm souls.*

**CENTRAL** *Melting pot of ideas and the land of adaptation. Port for imports with deep rooted ancestral heritage.*

**SOUTHERN** *Vast oceans, full of iconic memories. Powerful flavors together with unforgettable interactions.*

Northern Expression	<i>House 40.0%</i>	380
Northeastern Expression	<i>House 40.0%</i>	380
Central Expression	<i>House 40.0%</i>	380
Southern Expression	<i>House 40.0%</i>	380



ALSO AVAILABLE IN 300ML BOTTLE  
FOR TAKE HOME ONLY

Prices exclude 10% service charge and applicable government tax.



**Eau de Vie** - *Made from the distillation of fresh fermented grapes, apple or pomace.  
Also known as brandy, grappa or calvados and made by some of the oldest houses of Europe.*

*50ml - That's plenty to savour the craftsmanship of these masters*

Remy Martin VSOP	<i>French 40.0%</i>	540
Remy 1738	<i>French 40.0%</i>	580
Remy Martin XO	<i>French 40.0%</i>	1490
Roger Groult 3 Ans Calvados	<i>French 40.0%</i>	420
Poli Cleopatra	<i>Italian 40.0%</i>	490
Sarpa Di Poli	<i>Italian 40.0%</i>	390



**Rum & Rhum** - *Distillates of fermented sugarcane molasses or juice, most commonly found in all sugar producing countries hence its underlying sweet notes.*

## Light Rum

*50ml - Short ageing time and distilled for clarity.*

Plantation 3 Stars White Rum	<i>Jamaican/Bajan/Trinidadian 41.2%</i>	310
Issan Koh Samui	<i>Thai 40.0%</i>	290
Appleton	<i>Jamaican 40.0%</i>	290
Flor de Caña Extra Dry Aged 4 Years	<i>Nicaragua 40.0%</i>	290
Diplomatico Planas	<i>Venezuela 47.0%</i>	290

## Rhum Agricole

*50ml - Distilled from sugar cane juice rather than molasses giving you more funk.*

Issan	<i>Thai 40.0%</i>	290
Dillon Rhum Blanc	<i>Martinique 50.0%</i>	310

## Gold & Dark Rum

*50ml - Aged for a number of years for bolder flavor.*

Mount Gay Eclipse	<i>Bajan 40.0%</i>	320
Plantation Original Dark	<i>Jamaican/Bajan 40.0%</i>	310
Plantation XO 20th Anniversary	<i>Jamaican/Bajan 40.0%</i>	590
Plantation O.F.T.D.	<i>Jamaican/Bajan/Guyanese 69.0%</i>	450
Plantation Xaymaca Special Dry	<i>Jamaican 43.0%</i>	450
That Boutique-y 20 Years Batch 2	<i>Trinidadian/American 54.7%</i>	1850
Dillon Très Vieux	<i>Martinique 43.0%</i>	390
Dictador 12 Years	<i>Columbian 40.0%</i>	430
Dictador 20 Years	<i>Columbian 40.0%</i>	530
Flor de Caña Centenario Aged 12 Years	<i>Nicaragua 40.0%</i>	410
Flor de Caña Centenario Aged 18 Years	<i>Nicaragua 40.0%</i>	550
Flor de Caña Centenario Aged 25 Years	<i>Nicaragua 40.0%</i>	950
Diplomatico Mantuano	<i>Venezuela 40.0%</i>	310
Diplomatico Reserva Exclusiva	<i>Venezuela 40.0%</i>	390
Diplomatico Ambassador	<i>Venezuela 47.0%</i>	1280
Matusalem Gran Reserva 15 Years	<i>Dominican 40.0%</i>	520
Angostura 1919	<i>Trinidad 40.0%</i>	470

## Spice Rum

*50ml - Heavy on flavors, these rums can be enjoyed hot or cold.*

Shack Super Spiced	<i>Bajan/Guatemalan/Trinidadian/Belgian 40.0%</i>	490
Shack Red Spiced	<i>Bajan/Guatemalan/Trinidadian/Belgian 37.5%</i>	440
Black Tears	<i>Cuban/German 40.0%</i>	370



**Tequila & Mezcal** - *Nectar of the Gods, distilled agave spirits made from hand-harvested piña that can take more than six years to mature.*

## Tequila

*50ml - Primarily made from the blue agave type and can be aged or unaged.*

Los Arcos	<i>Mexican 42.5%</i>	380
Kah Tequila Blanco	<i>Mexican 40.0%</i>	380
Hijos de Villa Blanco	<i>Mexican 40.0%</i>	380
Espolòn Blanco	<i>Mexican 40.0%</i>	380
Ocho Blanco	<i>Mexican 40.0%</i>	430
Código Blanco	<i>Mexican 40.0%</i>	450
Clase Azul Reposado	<i>Mexican 40.0%</i>	1480
Kah Tequila Reposado	<i>Mexican 40.0%</i>	410
Hijos de Villa Reposado	<i>Mexican 40.0%</i>	410
Espolòn Reposado	<i>Mexican 40.0%</i>	430
Ocho Reposado	<i>Mexican 40.0%</i>	490
Código Reposado	<i>Mexican 40.0%</i>	520
Jose Cuervo Tradicional Reposado	<i>Mexican 38.0%</i>	380
Kah Tequila Añejo	<i>Mexican 40.0%</i>	500
Código Añejo	<i>Mexican 40.0%</i>	690
Ocho Single Estate Añejo	<i>Mexican 40.0%</i>	520
Hijos de Villa with Captive Guava	<i>Mexican 32.0%</i>	450
Código Rosa	<i>Mexican 40.0%</i>	490

## Mezcal

*50ml - The smoky flavor comes from roasting the piña in earthen pits for days.*

Pierde Almas Espadín	<i>Mexican 49.0%</i>	490
Pierde Almas Pechuga 2018	<i>Mexican 51.0%</i>	720
Divino with Captive Pear	<i>Mexican 40.0%</i>	490
Creylene	<i>Mexican 40.0%</i>	450
Montelobos	<i>Mexican 43.2%</i>	510
400 Conejos	<i>Mexican 38.0%</i>	410
Los Siete Misterios	<i>Mexican 45.0%</i>	550
Los Siete Misterios Pechuga	<i>Mexican 47.0%</i>	1520
Machetazo Espadín	<i>Mexican 45.0%</i>	510
Machetazo Salmaana	<i>Mexican 40.0%</i>	520
Machetazo Cupreata	<i>Mexican 40.0%</i>	520

Prices exclude 10% service charge and applicable government tax.





**Vodka** - *A subtle neutral spirit with a definite taste depending on what it's made of as well as the distillation process.*

*50ml - Made from rice.*

Haku	<i>Japanese 40.0%</i>	370
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*50ml - Made from wheat*

Grey Goose	<i>French 40.0%</i>	410
T&T	<i>French 44.0%</i>	310
Ketel One	<i>Dutch 40.0%</i>	310
White Rabbit	<i>Australian 40.0%</i>	290

*50ml - Made from potato.*

Karlsson's Gold	<i>Swedish 40.0%</i>	350
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*50ml - Made from milk.*

Black Cow	<i>English 40.0%</i>	490
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*50ml - Made from corn.*

Crystal Head	<i>Canadian 40.0%</i>	380
Seirra	<i>American 40.0%</i>	370
Tito's Handmade	<i>American 40.0%</i>	310

*50ml - Made from pear.*

St. George	<i>American 40.0%</i>	390
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*50ml - Made from whey.*

Broken Shed	<i>New Zealand 40.0%</i>	310
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*50ml - Made from barley.*

Koskenkorva Sauna Barrel	<i>Finland 37.5%</i>	360
Koskenkorva Original	<i>Finland 37.5%</i>	360



**Whisky & Whiskey** - *Water of Life. Distilled from grain and usually aged in oak barrels. How it tastes depends very much on the water as well as grain, distillation and aging process.*

## Scotch

*50ml - Minimum age is three years in oak. Single malt or blended with smoky profile when peat smoke is used to dry the barley prior to fermentation.*

Naked Malt	<i>Scottish 40.0%</i>	390
Chivas Regal Mizunara	<i>Scottish 40.0%</i>	550
Chivas Regal Extra	<i>Scottish 40.0%</i>	450
Wolfburn Northland Single Malt	<i>Scottish 46.0%</i>	410
Wolfburn Aurora Single Malt	<i>Scottish 46.0%</i>	410
Wolfburn N° 375 Single Malt	<i>Scottish 46.0%</i>	520
Wolfburn Limited Release Year of the Ox	<i>Scottish 46.0%</i>	520
Bruichladdich Classic Laddie - Unpeated Islay	<i>Scottish 50.0%</i>	790
Bruichladdich Octomore	<i>Scottish 59.8%</i>	1500
Bruichladdich Port Charlotte 10 Years	<i>Scottish 50.0%</i>	820
That Boutique-y Aultmore 20 Years Old	<i>Scottish 52.1%</i>	920
Craigellachie Speyside Single Malt 13 Years	<i>Scottish 46.0%</i>	550
Aultmore Speyside Single Malt 12 Years	<i>Scottish 46.0%</i>	490
Aberfeldy Single Malt 12 Years	<i>Scottish 40.0%</i>	410
Aberfeldy Single Malt 16 Years	<i>Scottish 40.0%</i>	570
Aberfeldy Single Malt 21 Years	<i>Scottish 40.0%</i>	1950
Smokehead Islay Single Malt	<i>Scottish 43.0%</i>	490
Arran 10 Years	<i>Scottish 46.0%</i>	420
Arran 18 Years	<i>Scottish 46.0%</i>	780
Arran Quarter Cask	<i>Scottish 53.8%</i>	520
Arran Sherry Cask	<i>Scottish 46.0%</i>	520
Glenfarclas Highland Single Malt 15 Years	<i>Scottish 46.0%</i>	690
The Macallan Sherry Oak 12 Years	<i>Scottish 40.0%</i>	820
The Macallan Double Oak 12 Years	<i>Scottish 40.0%</i>	820
The Macallan A Night on Earth	<i>Scottish 40.0%</i>	1380
The Macallan Double Cask 15 Years	<i>Scottish 43.0%</i>	1420
The Macallan Double Cask 18 Years	<i>Scottish 43.0%</i>	2800
Highland Park 12 Years	<i>Scottish 40.0%</i>	800
Old Putney 12 Years	<i>Scottish 40.0%</i>	500

## Irish

*50ml - Made from both malted and unmalted barley for smooth character. Also spelled whiskey.*

Hyde N° 5 Single Grain Burgandy Cask	<i>Irish 46.0%</i>	490
Hyde N° 4 Single Malt Rum Finish	<i>Irish 46.0%</i>	540
Bushmills 16 Years Single Malt	<i>Irish 40.0%</i>	1650

## Japanese

*50ml - Usually made in the same way as Scotch and has similar profile.*

Togouchi Blended	<i>Japanese 40.0%</i>	330
Suntori Kakubin	<i>Japanese 40.0%</i>	330
Kurayoshi Pure Malt - Sherry Cask	<i>Japanese 43.0%</i>	560
Kurayoshi Pure Malt	<i>Japanese 43.0%</i>	510
Kurayoshi Pure Malt - 8 Years	<i>Japanese 43.0%</i>	590
Kurayoshi Pure Malt - 12 Years	<i>Japanese 43.0%</i>	760
Kurayoshi Pure Malt - 18 Years	<i>Japanese 50.0%</i>	1590

## Rest of The World

*50ml - Many other countries are producing very good whiskies and winning awards with their crafts.*

Lambertus Single Malt	<i>Belgian 46.0%</i>	390
Kavalan Distillery Select	<i>Taiwanese 40.0%</i>	350
Kavalan Port Cask Concert Master	<i>Taiwanese 40.0%</i>	370

## Bourbon

*50ml - Made with at least 51% corn and aged in new charred American oak barrels.*

Maker's Mark - Kentucky Straight	<i>American 45.0%</i>	360
Rebel Yell - Kentucky Straight	<i>American 40.0%</i>	330
Wild Turkey 101 - Kentucky Straight	<i>American 50.5%</i>	330
Woodford Reserve - Double Oaked	<i>American 45.2%</i>	410
Woodford Reserve - Kentucky Straight	<i>American 43.2%</i>	380
Michter's US*1 - Kentucky Straight	<i>American 45.7%</i>	490
Michter's US*1 - American Whisky	<i>American 41.7%</i>	490
Michter's US*1 - Sour Mash	<i>American 43.0%</i>	490
Mitcher's US*1- Toasted Barrel Finish	<i>American 45.7%</i>	1590
Elijah Craig 12 Years Small Batch	<i>American 47.0%</i>	370

## Rye

*50ml - Made with at least 51% rye, giving bolder and spicier character.*

Wild Turkey Rye - Straight Rye	<i>American 40.5%</i>	360
Rebel Yell - Straight Rye	<i>American 45.0%</i>	350
Woodford Reserve - Straight Rye	<i>American 45.2%</i>	390
Mitcher's US*1- Straight Rye	<i>American 42.4%</i>	490
Mitcher's US*1- Barrel Strength Rye	<i>American 54.4%</i>	870
Mitcher's US*1- Toasted Barrel Finish Rye	<i>American 54.2%</i>	1590

## Opium Haibōru

*50ml - Blended Japanese whisky infused with natural ingredients.*

Lemon	<i>House 40.0%</i>	330
X-mas Orange	<i>House 40.0%</i>	330
Momo	<i>House 40.0%</i>	330
Shiso & Yuzu	<i>House 40.0%</i>	350
Rose & Lychee	<i>House 40.0%</i>	350

Prices exclude 10% service charge and applicable government tax.



**Bottle** - *More drinks by the bottles.*

## Sake

*720ml - Some of the finest creations from Toji masters across Japan.*

Masumi Junmai Ginjo Shiro White (300ml)	<i>Polishing 55%</i>	850
Dassai 39 (720ml)	<i>Polishing 39%</i>	3500
Dassai 23 (720ml)	<i>Polishing 23%</i>	5000

## Beer

*We know you're really here for the cocktails but this is a good start.*

Estrella Damm Inedit 750ml	<i>Spanish 4.8%</i>	750
Raven IPA 330ml	<i>Thai 7.0%</i>	240
Whale Pale Ale 330ml	<i>Thai 5.2%</i>	240
Baladin Isaac Biere Blanche 330ml	<i>Italian 5.0%</i>	260
Baladin Nazionale Italian Ale 330ml	<i>Italian 6.5%</i>	260

## Tonic

*A little bitterness in life to complement the joyful moments.*

Fever Tree Mediterranean	<i>Brits 200ml</i>	120
Fever Tree India	<i>Brits 200ml</i>	120
Fever Tree Elderflower	<i>Brits 200ml</i>	120
Fentiman's Connoisseurs	<i>English 200ml</i>	120
Fentiman's Valencia Orange	<i>English 200ml</i>	120
Fentiman's Light	<i>English 200ml</i>	120

## Other Carbonated Beverages

Opium Seltzer	<i>House 200ml</i>	80
Opium Ginger Beer	<i>House 200ml</i>	110
Soda Water	<i>Thai 200ml</i>	80
Perrier	<i>French 330ml</i>	110
Fentiman's Curiosity Cola	<i>English 275ml</i>	180

Prices exclude 10% service charge and applicable government tax.



**Food Menu** - *for when you have the munchies or simply feeling peckish.*  
*All dishes prepared and cooked by Potong Restaurant, Chef Pam.*

### **Veggie**

•  
CRISPY RAW CABBAGE | HOUSE SOY | FERMENTED CHILI

190

### **Aromatic Dry-Aged Duck Leg Skewer**

•  
14 DAYS DRY-AGED DUCK LEG | BINCHOTAN GRILLED | GINGER SCALLION

550 (3 pcs)

### **Bǎo Xiǎ**

•  
SHRIMP TOAST | PERILLA SEEDS | CHILI | PICKLED CUCUMBER

380 (4 pcs)

### **Slow-cooked Thai Wagyu Char Siu Beef Ribs**

•  
CHAR SIU BEEF RIBS | HOUSE PICKLES

990 (100G + RICE)

1800 (200G BEEF ONLY)

### **Slow-cooked Char Siu Pork Ribs**

•  
CHAR SIU PORK RIBS | HOUSE PICKLES

650 (100G + RICE)

990 (200G PORK ONLY)

### **Jiǎn Yú Bǐng**

•  
FRIED POMFRET | SCALLION | PLUM

350 (3 pcs)

### **Dragon Skin**

•  
CAVIAR | CRISPY CHICKEN SKIN | ONION CREAM

1460

### **Iberico Luó Bo Gǎo**

•  
IBERICO | PAN FRIED TURNIP CAKE

790 (6 pcs)

### **Liáng Miàn**

•  
COLD CAPELLINI | CHINESE TAHINI | HOUSE CHILI PASTE | GARLIC PORK CRACKLINGS

280

**\*\*\* Last order is 10.30pm for the food menu\*\*\***

Prices exclude 10% service charge and applicable government tax.