SUNDOWNER

5:30pm - 7:30pm
From Monday to Saturday
Except Sunday & Public Holidays

COCKTAILS $108

Cheeky Collins
Hendrick's Gin, Lychee Liqueur, Rose and Green Tea Cordial, Mint, Soda

Where's The Monkey
Monkey Shoulder Whisky, Aomori Apple Juice, Rosemary, Ginger Beer

WINE $90

WHITE
Xarel.lo d' 'amfora, Loxarel, Penedès, Spain, 2020

RED
Shiraz, Rumours, Warburn Estate, South Eastern, Australia, 2020

ROSÉ $98
Grenache Cinsault Blend, Château Minuty 'M' Cotes de Provence, France, 2020

ESTRELLA DRAFT BEER
2 PINTS @ $158

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

Venus $135
Aromatic, Fizzy, Pick-me-up
Cascara infused Ketel One Vodka, Peanut Butter Demerara Syrup, Nitro Single Origin Coffee

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
BBreezy, Toasty, Mellow
Tanqueray Ten Gin, Ginger & Pear Liqueur, Clarified Chrysanthemum Tea, White Wine Foam

Planet X $155
Luscious, Smoky, Intense
Johnnie Walker Black Label Whisky, Ardbeg Wee Beastie Whisky, Lillet, Fernet Hunter, Campari, Milk-Washed Horlick & VitaSoy

subject to 10% service charge

GIN BLOSSOMS

Artisanal Gins thoughtfully paired with their refreshing Tonic mixer

Generous Organic Gin X Franklin & Sons Pink Grapefruit & Bergamot Tonic $170
Coriander, Lime Leaf, Edible Flower

Iron Balls Gin X Franklin & Elderflower & Cucumber Tonic $170
Dehydrated Pineapple, Galangal, Thai Basil, Lime Peel

Hendricks Gin x Franklin & Sons Elderflower & Cucumber Tonic $170
Cucumber, Rose buds, Lime Wheel

Opihr Gin x Fever Tree Indian Tonic $180
Sichuan Peppercorn, Dried Chili, Coriander

Gin Mare x Franklin & Sons Rosemary & Black Olive $180
Dehydrated Olive Wheel, Basil, Rosemary

Kouze Gin x Free Tree Mediterranean Tonic $190
Bamboo Leave, Sliced Radish, Japanese Edible Flower

Applewood Coral Gin x Fever Tree Refreshingly Light Indian Tonic $200
Thyme, Juniper Berries, Dehydrated Grapefruit

Two Moons Signature Dry Gin x Fever Tree Aromatic Tonic $210
Bamboo Leave, Sliced Raddish, Japanese Edible Flower

Song Cai Floral Gin x Fever Tree Refreshingly Light Indian Tonic $220
Lemongrass, Thai Basil, Edible Flower

Monkey 47 Gin x Fever Tree Refreshingly Light Indian Tonic $230
Pomelo, Lavender, Jasmine, Juniper Berries

subject to 10% service charge

BEER & MOCKTAIL

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

Blush Tea **$95**
Rose & Jasmine Tea Cordial, Honey, Soda,
Dried Orange Peel

Golden Hour **$95**
Lemongrass & Lime Cordial, Pineapple, Ginger,
Green Tea Kombucha

Liquid Indulgence **$95**
Yuzu, Yoghurt-flavored Soda, Rice Crispy Rim

Mango Tango **$95**
Mango, Passion Fruit, Yoghurt, Coconut Cream, Honey

DRAFT BEERS

Estrella Damn/Sapporo **$90**

Suntory Premium Malt Stout **$95**

Moonzen MonkeyKing **$110**

Moonzen Jade **$110**

BOTTLE BEERS

Corona **$70**

Peroni

subject to 10% service charge

BUBBLES GLASS & BOTTLE

BUBBLES	Glass / Bottle
Xarel . lo, Macabeu & Parellada Blend, Loxarel Amaltea Brut Nature Reserva, Penedès, Spain, NV	$115/560
Champagne, Charles Heidsieck, Brut Réserve, NV	$175/800
Champagne, Veuve Clicquot, France, NV	$180/800

WHITE

Sauvignon Blanc, Domaine Laporte Le Bouquet, Loire, France, 2021	$95/460
Sauvignon Blanc, Overstone, Marlborough, New Zealand, 2021	$100/480
Pinot Grigio, Rumours, Warburn Estate, Australia, 2022	$110/520
Riesling, Dr Loosen Wehlener Sonnenuhr, Kabinett Mosel, blue Slate, Germany 2019	$120/590
Verdejo, Casa Rojo El Gordo del Circo Rueda, RUEDA, Spain, 2020	$130/630
Petit Chablis, Courtault & Michelet France 2020	$140/680

RED

Château Haut Beausejour, Saint-Estèphe, Bordeaux, France, 2015	$200/980
Pinot Noir, Domaine des Grandes Espérances La Naine Rouge, Loire, France, 2018	$120/580
Cabernet Sauvignon, Merlot Blend, Amaltea Negre, Loxarel, Penedès, Spain, 2019	$130/640
Shiraz, Blood Brother Republic'Duck', McLaren Vale, South Australia, 2018	$95/460
Corvina Veronese, Rondinella Blend, Corte Giara, Veneto, Italy, 2021	$110/530

ROSÉ

Grenache Cinsault Blend, Château Minuty 'M', Côtes de Provence, France, 2020	$115/560
Aragonés Castelao Blend, Howard Folly Sonhador Rosé, Alentejo, Portugal, 2020	$125/610

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.

Petal Fizz **$145**
Elderflower Liqueur, Prosecco, Yuzu, Honey

Pisco Sour **$135**
ABA Pisco, Simple Syrup, Lemon, Egg White

Ramos's Off **$145**
Two Moons Signature Dry Gin, Prosecco,
Orange Blossom Water, Egg White, Lemon

Eastside **$145**
Hendrick's Gin, Cucumber, Mint, Lemon, Simple Syrup

French Martini **$135**
Tito's Vodka, Raspberry, Pineapple

Spiced Dark n Stormy **$135**
Nusa Cana Spiced Rum, Homemade Ginger Beer, Lime

Tommy's Margarita **$155**
Don Julio Blanco Tequila, Agave Syrup, Lime

Kamikaze **$145**
Ketel One Vodka, Cointreau, Lime

Devilwood Hive **$135**
Tanqueray Ten Gin, Osmanthus, Honey, Lemon

subject to 10% service charge

SUGAR CLASSICS

Misotini **$145**
Ketel One Vodka, Mr Black Coffee Liqueur, Miso, Espresso

Chokol **$155**
Michter's Bourbon Whiskey, Cacao Nib, Black Glutinous Rice Syrup, Simple Syrup, Lemon, Egg White

Gent's Delight **$155**
Ron Zacapa 23 Years Rum, Plum Juice Concentrate, Orange Bitters

CoHee **$145**
Bullet Bourbon Whisker Bullet Rye Whiskey, Single Origin Coffee infused Campari, Mancino Rosso Vermouth

Doctor's Note **$145**
Johnnie Walker Black Label Sherry Cask Whisky, Lagavulin 16 Years Whisky, Ginger, Honey, Lemon

subject to 10% service charge

WINE BY GLASS/BOTTLE

MOSCATO	Glass/ Bottle
Saracco Moscato, d'Asti, Sakura Edition, 2021	$120/580

BUBBLES BY BOTTLE

Champagne, Veuve Clicquot, France, NV	$800
Champagne, Charles Heidsieck, Brut Millésimé, France, 2006	$1,900
Champagne, Ruinart, Blanc de Blancs, France, NV	$1,400
Champagne, Dom Pérignon, Brut, France, 2012	$2,500
Rosé Champagne, Charles Heidsieck, Rosé Réserve, NV	$1,500

WHITE

CITRUS, TROPICAL FRUITS & REFRESHING

Semillon Sauvignon Blanc, Rumours, Warburn Estate, South Eastern Australia 2022	$500
Chardonnay, Saracco Prasué, Peidmont, Italy, 2020	$690
Sauvignon Blanc, Domaine Laporte Sancerre Blanc Le Rochoy, Loire, France, 2021	$780

TREE FRUITS, FLOWERS & MINERAL

Albariño, The Marimorena Rias Baixas, Casa Rojo, Galicia, Spain, 2021	$760

BUTTERY, BISCUITY, HONEY & OAKY

Chenin Blanc, Domaine des Grandes Espérances Le Génie Orange, Loire, France, 2018	$680
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, 2021	$1050
Chablis 1er Cru, Domaine Daniel Dampt et Fils, Côte de Léchet, Burgundy, France 2020	$1180
Meursault-Blagny 1er Cru, Chapelle de Blagny, Burgundy, France 2018	$2250

subject to 10% service charge

WINE BY BOTTLE

RED

RED FRUIT, FLORAL & LIGHT

Alicante Bouschet, Syrah Blend, Howard Folly Sonhador Tinto, Alentejo Portugal 2016 — $680

Sangiovese, San Polo Rosso di Montalcino, Toscana, Italy, 2019 — $980

Pinot Noir, Cambria Estate Julia's Vineyard, Santa Maria Valley, USA, 2020 — $1190

Domaine des Senechaux Châteauneuf-du-Pape Châteauneuf-du-Pape 2018 — $1380

BLACK FRUITS, SPICES & STRUCTURED

Malbec, Chakana Estate Selection 2020, Mendoza, Argentina — $520

Tempranillo, Cabernet Sauvignon Blend, Torres Coronas D.O. Catalunya, Spain — $530

Malbec, Domaine des Grandes Espérances Supernova, Loire, France 201 — $725

Shiraz, Longview Vineyard "The Piece", Adelaide Hills, Australia, 2017 — $1600

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

CHOCOLATE, OAK, LEATHER & COMPLEX

Sangiovese, Villa Antinori Chianti Classico Riserva DOCG, Toscana, Italy, 2018 — $780

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

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

Cabernet Sauvignon, Jean Leon "Vinya La Scala" Gran Reserva, Penedès, Spain, 2011 — $1180

Cabernet Sauvignon, Silverado Vineyards, Napa Valley, California, 2018 — $1250

ELEGANT & PREMIUM

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

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

subject to 10% service charge

SPIRIT

VODKA

Tito's	$110
Belvedere	$120
Grey Goose	$130

GIN

Bombay EAST	$130
Tanqueray No.10	$130
Gin Mare	$130

RUM

Bacardi 8 yrs	$125
Bacardi Oakheart	$125
Gosling Black Seal	$125
Havana 7 yrs	$125
Mount Gay Eclipse	$125
Ron Zacapa	$190

TEQUILA BLANCO

Don Julio	$170
Patron	$170
Casamigos	$170
Codigo 1530 Rosa Blanco	$180

TEQUILA REPOSADO

Codigo 1530	$190
Don Julio	$250

Tequila AÑEJO

Don Julio	$290

COGNAC XO & ARMAGNAC

Hennessy	$350
Hine	$350

subject to 10% service charge

SPIRIT

BLENDED SCOTCH WHISKY

Chivas Regal 12yrs	$110
Johnnie Walker Black Label Sherry Cask	$130

SINGLE MALT SCOTCH

Glenfiddich 12yrs	$140
Balvenie 12yrs	$170
Glenmorangie The Original	$170
Glenlivet 12yrs	$170
Talisker 10yrs	$170

PREMIUM SINGLE MALT

Macallan 12yrs	$190
Glenkinchie 12yrs	$190
Ardbeg 10yrs	$190
Ardbeg Wee Beastie	$250

WELL-AGED SINGLE MALT

Lagavulin 16yrs	$350
Glenfarclas 17yrs	$350
Glenmorangie 18yrs	$350
Macallan 18yrs	$350

BOURBON & OTHERS WHISKIES

Jameson	$100
Canadian Club	$100
Maker's Mark	$120
Bulleit Bourbon	$120
Bulleit Rye	$130
Woodford Reserve	$150
Michter's US*1 Bourbon	$190

subject to 10% service charge

SNACKS

Grilled Skewers (3 per portion)

- Chosun Chicken Thigh 烤雞串 $138
Sweet Soy Glaze and Toasted Black Sesame

- Maitake Mushroom 烤舞茸菇 $138
Honey Glaze and Seaweed Powder

- Hokkaido Scallop 烤北海道帶子 $198
Sea Urchin and Lime Butter

Octopus Takoyaki Balls $138
Okonomiyaki Sauce, Kewpie, Katsuobushi Flakes
章魚燒、沙律醬、木魚花

Marinated Cucumber Salad $88
Mirin, Miso and Wakame Dressing, Toasted Sesame Seeds
海藻、青瓜沙律

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

Kinboshi Pork Belly Buns $138
Honey BBQ Sauce, Pickled Cucumber
豬腩肉刈包、燒烤醬、醃青瓜

Pumpkin Korokke $128
Breadcrumbed 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 and Tonkatsu Sauce
東京炸薯條、沙律醬、木魚花、日式豬扒醬

Crispy Togarashi Squid $138
Nori Flakes and Yuzu Mayonnaise
酥炸鮮魷、紫菜碎、柚子沙律醬

Hamachi Donburi $148
Sushi Rice, Diced Hamachi Fillet, Spring Onions, Pickled Ginger, Ponzu and Ikura
油甘魚丼飯、青葱、柚子醋、三文魚籽

Toasted Rice Ice Cream $88
Puffed Rice, Miso and Suntory Whiskey Caramel
脆米雪糕、味噌威士忌焦糖汁

Macha Panna Cotta $118
Sake Soaked Grapes and Yuzu
抹茶奶凍、柚子清酒提子

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