

SUNDOWNER

5:30pm - 7:30pm

From Monday to Saturday

Except Sunday & Public Holidays

COCKTAILS

\$108

Shotgun

Johnnie Walker Black Label, Earl Grey Tea
Cordial, Smoke Water, Soda

Garden Spritz

Tanqueray Gin, Fernet Hunter, Basil,
Lemongrass Lime Syrup, Sparkling White Wine

WINE

\$90

WHITE

Xarel . lo d'àmfora, Loxarel, Penedès,
Spain, 2020

RED

Shiraz, Rumours, Warburn Estate,
Australia, 2021

ROSÉ

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

ESTRELLA DRAFT BEER
2 Pints @ \$158

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SWEET OLD TIMES

Inspired by our long history, we have curated a list of our favourite cocktails to tantalize your memories of SUGAR

Petal Fizz Fragrant, Bright, Fizzy Elderflower Liqueur, Prosecco, Yuzu, Honey	\$150
Pandan Forest Aromatic, Tropical, Sweet Cachaca 51, Malibu, Pandan Syrup, Pineapple Juice, Coconut Water, Lime	\$150
East Side Fresh, Crisp, Citrusy Hendricks Gin, Lemon, Cucumber, Mint	\$150
Elderflower Paloma Smoky, Earthy, Tart Casamigos Blanco Tequila, Siete Misterios Mezcal, Elderflower Liqueur, Grapefruit, Agave Syrup, Lime, Ginger Beer	\$150
Sakura Spritzer Floral, Sweet, Fragrant Shochu, Cherry Blossom Syrup, Rose Water	\$150
Scotch Breakfast Rich, Smooth Johnnie Walker Black Label, Single Origin Coffee Infused Amaretto, Chocolate Bitters	\$150
Miss(ed) You Fruity, Sour, Sweet Botanist Gin, Kodachi Gin, Raspberry, Lavender, Rose, Grapefruit, Peach Liqueur, Lemon	\$150
Eden Petals Bright, Fragrant, Crisp Appleton Rum, English Breakfast Tea, Jasmine Tea, Egg White, Lemon	\$150
Mango Caipiroska Citrusy, Refreshing, Sweet Zubrowka Vodka, Kaffir Lime, Luxardo Limoncello, Mango, Honey	\$150

subject to 10% service charge

GIN BLOSSOMS

Artisanal Gins thoughtfully paired with a refreshing Tonic mixer

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

Iron Balls Gin x Franklin & Sons 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

Gin Mare x Franklin & Sons Rosemary & Black Olive Tonic **\$170**
Dehydrated Olive Wheel, Basil, Rosemary

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

Kouze Gin x Fever Tree Mediterranean Tonic **\$190**
Bamboo Leave, Sliced Radish, Kogiku 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**
Licorice Root, Grapefruit, Pink Peppercorns, Lemon

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

DRAUGHT BEERS

Estrella Damm / Sapporo	\$90
Suntory Premium Malt Stout	\$95
Moonzen Monkey King	\$110
Moonzen Jade	\$110

BOTTLE BEERS \$70

Corona

Peroni

ZERO% \$90 Shhh...We won't tell

Yu-Colada

Yuzu Honey, Yoghurt, Coconut Milk, Mint

PiTrus Tea

Concentrated Black Tea, Peach Syrup,
BerGamot Purée, Soda

Apple Blossom

Apple Juice, Elderflower Cordial, Cucumber, Soda

subject to 10% service charge

WINE BY GLASS & BOTTLE

BUBBLES

Glass / Bottle

Prosecco, Atilius Superiore D.O.C.G., Italy, NV	\$100/450
Xarel . lo, Loxarel Amaltea Brut Nature Reserva, Penedès, Spain, NV	\$115/560
Champagne, Charles Heidsieck, Brut Réserve, NV	\$170/800
Champagne, Veuve Clicquot Yellow Label Brut, France, NV	\$180/850

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, Germany, 2019	\$120/590
Verdejo, Casa Rojo El Gordo del Circo Rueda, Spain, 2020	\$130/630
Petit Chablis, Domaine Daniel Dampt et Fils, Chablis, Burgundy, France, 2020	\$140/680

RED

Shiraz, Blood Brother Republic'Duck', McLaren Vale, South Australia, 2018	\$95/460
Corvina, Corte Giara Valpolicella, Veneto, Italy, 2021	\$110/530
Pinot Noir, Bread & Butter, Napa Valley, USA California, 2020	\$115/550
Pinot Noir, Domaine des Grandes Rouge, Loire, France, 2019	\$120/580
Cabernet Merlot Blend, Amaltea Negre, Loxarel, Penedès, Spain, 2019	\$130/630
Bordeaux Blend, Château Haut Beausejour, Saint-Estèphe Bordeaux, France, 2015	\$200/980

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

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WINE BY GLASS & BOTTLE

MOSCATO

Moscato D'asti, Saracco Sakura Edition,
Piedmont, Italy, 2021

Glass/ Bottle

\$120/580

WINE BY BOTTLE

BUBBLES

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

WHITE

CITRUS, TROPICAL FRUITS & REFRESHING

Sauvignon Blanc, Domaine Laporte Le Bouquet Loire, France, 2021	\$460
Sauvignon Blanc, Overstone, Marlborough, New Zealand, 2021	\$480
Semillon Sauvignon Blanc Blend, Rumours, Warburn Estate, Australia, 2022	\$500
Chardonnay, Saracco Prasué, Piedmont, Italy, 2020	\$690
Verdejo, Casa Rojo El Gordo del Circo, Rueda, Spain, 2020	\$630
Petit Chablis, Domaine Daniel Dampt et Fils, Burgundy, France, 2020	\$680
Sauvignon Blanc, Domaine Laporte Sancerre Le Rochoy, Loire, France, 2021	\$780

TREE FRUITS, FLOWERS & MINERAL

Pinot Grigio, Rumours, Warburn Estate, Australia, 2022	\$520
Xarel·lo d'ampora, Loxarel, Penedès, Spain, 2020	\$540
Riesling, Dr. Loosen Wehlener Sonnenuhr Kabinett, Mosel, Germany, 2020	\$590
Albariño, The Marimorena Rias Baixas, Casa Rojo, Galicia, Spain, 2021	\$760

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WINE BY BOTTLE

BUTTERY, BISCUITY, HONEY & OAKY

Chenin Blanc, Domaine des Grandes Espérances \$680
Le Génie Orange, Loire, France, 2018

Pouilly-Fuissé, Domaine Paquet, Mâconnais, \$780
Burgundy, France, 2021

Chardonnay, Cambria Estate Katherine's Vineyard, \$850
Santa Maria Valley, USA, 2020

Viognier, Pierre Gaillard Condrieu, Rhône, \$1,050
France, 2021

Chablis 1er Cru, Domaine Daniel Dampt et Fils, \$1,180
Côte de Léchet, Burgundy, France, 2020

Meursault-Blagny 1er Cru, Chapelle de Blagny, \$2,250
Burgundy, France, 2018

RED

RED FRUITS, FLOWERS & LIGHT

Pinot Noir, Bread & Butter, Napa Valley, USA \$550
California, 2020

Corvina, Corte Giara Valpolicella, Veneto, \$610
Italy, 2021

Pinot Noir, Domaine des Grandes Rouge, Loire, \$580
France, 2019

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

Sangiovese, San Polo Rosso di Montalcino, \$850
Toscana, Italy, 2019

Pinot Noir, Cambria Estate Julia's Vineyard, \$950
Santa Maria Valley, USA, 2020

Domaine des Senechaux Châteauneuf-du-Pape \$1,380
Châteauneuf-du-Pape, Rhone, France, 2018

DARK FRUIT, SPICES & STRUCTURED

Shiraz, Rumours, Warburn Estate, Australia, 2020 \$520

Tempranillo Cabernet Blend, Torres Coronas, \$530
Catalunya, Spain, 2019

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

Cabernet Merlot Blend, Amaltea Negre, Loxarel, \$630
Penedès, Spain, 2019

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WINE BY BOTTLE

Malbec, Domaine des Grandes Espérances Supernova, Loire, France, 2015	\$725
Bordeaux Blend, Château Haut Beausejour, Saint-Estèphe, Bordeaux, France, 2015	\$980
Shiraz, Longview Vineyard "The Piece", Adelaide Hills, Australia, 2017	\$1,600
Allegrini Amarone della Valpolicella Classico, Veneto, Italy, 2017	\$2,680

CHOCOLATE, OAK, LEATHER & COMPLEX

Shiraz, Blood Brother Republic'Duck', McLaren Vale, Australia, 2018	\$580
Sangiovese, Villa Antinori Chianti Classico Reserva DOCG, Toscana, Italy, 2018	\$780
Cabernet Sauvignon, Leconfield, Coonawarra, South Australia, 2018	\$780
Bordeaux Blend, Chevalier de Lascombes, Margaux, Bordeaux, France, 2013	\$1,200
Cabernet Sauvignon, Jean Leon "Vinya La Scala" Gran Reserva, Penedès, Spain, 2011	\$1,180
Cabernet Sauvignon, Silverado Vineyards, Napa Valley, California, USA, 2018	\$1,250

ELEGANT & PREMIUM

Domaine Michel-Noëllat Chambolle-Musigny, Burgundy, France, 2019	\$2,680
Bolgheri Sassicaia, Tenuta San Guido, Toscana, Italy, 2018	\$6,890

MOSCATO

Moscato D'asti Rosé, Garnt Burge, Australia, 2017	\$520
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subject to 10% service charge

SPIRIT

VODKA

Tito's	\$110
Belvedere	\$120
Ketel One	\$120
Grey Goose	\$130

GIN

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
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COGNAC XO & ARMAGNAC

Hennessy	\$350
Hine	\$350

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SPIRIT

BLENDDED 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

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SNACKS

Truffled French Fries (v) \$95
Ketchup, Yellow Mustard
松露薯條、茄汁、芥末、蛋黃醬

Sugar Nachos (v) \$140
Corn Tortilla, Guacamole, Sour Cream, Jalapeño, Salsa, Cheddar
芝士玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Sugar Nachos Loaded \$165
Taco Chili Beef, Corn Tortilla, Guacamole, Sour Cream, Jalapeño, Salsa, Cheddar
芝士辣肉醬玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Green Pea Samosas (3pc)(v) \$95
Mint Coriander Sauce
青豆薯仔咖哩角、薄荷芫荽汁

Soft Shell Crab Bao (2pc) \$110
Asian Slaw, Coriander
軟殼蟹刈包、椰菜沙律、芫荽

Pork & Vegetable Dumplings \$95
Spicy Ginger Vinegar Sauce
菜肉雲吞、辣汁薑絲醋

Mini Beef Burgers (3pc) \$145
Crispy Bacon, Zuni Pickles, Tomato, American Cheese
迷你芝士漢堡包、脆煙肉、酸青瓜、蕃茄、生菜、香蒜蛋黃醬

Chicken Karaage \$125
Honey Mayoster Sauce
日式炸雞件、蜜糖沙律醬

Salt & Pepper Squid \$125
Lime Mayonnaise
椒鹽鮮魷、青檸沙律醬

Jalapeño Poppers (v) \$95
Paprika Aioli
芝士釀墨西哥辣椒、紅甜椒蛋黃醬

Apple Tarte Tatin \$120
Rum Raisin Ice Cream
蘋果撻、杯酒提子雪糕

Warm Chocolate Ginger Cake \$110
Honey Yoghurt Gelato, Chantilly Cream
暖薑汁朱古力蛋糕、蜜糖乳酪雪糕、鮮忌廉

(v) = Vegetarian 素食 (n) = Contain nuts 含堅果 (vg) = Vegan 純素
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Ketchup, Yellow Mustard
松露薯條、茄汁、芥末、蛋黃醬

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Corn Tortilla, Guacamole, Sour Cream, Jalapeño, Salsa, Cheddar
芝士玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Sugar Nachos Loaded \$165
Taco Chili Beef, Corn Tortilla, Guacamole, Sour Cream, Jalapeño, Salsa, Cheddar
芝士辣肉醬玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Green Pea Samosas (3pc)(v) \$95
Mint Coriander Sauce
青豆薯仔咖哩角、薄荷芫荽汁

Soft Shell Crab Bao (2pc) \$110
Asian Slaw, Coriander
軟殼蟹刈包、椰菜沙律、芫荽

Pork & Vegetable Dumplings \$95
Spicy Ginger Vinegar Sauce
菜肉雲吞、辣汁薑絲醋

Mini Beef Burgers (3pc) \$145
Crispy Bacon, Zuni Pickles, Tomato, American Cheese
迷你芝士漢堡包、脆煙肉、酸青瓜、蕃茄、生菜、香蒜蛋黃醬

Chicken Karaage \$125
Honey Mayoster Sauce
日式炸雞件、蜜糖沙律醬

Salt & Pepper Squid \$125
Lime Mayonnaise
椒鹽鮮魷、青檸沙律醬

Jalapeño Poppers (v) \$95
Paprika Aioli
芝士釀墨西哥辣椒、紅甜椒蛋黃醬

Apple Tarte Tatin \$120
Rum Raisin Ice Cream
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Warm Chocolate Ginger Cake \$110
Honey Yoghurt Gelato, Chantilly Cream
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