

# JIGGER & PONY

## The Decade Ahead



**QUICK  
MENU ON  
BACK COVER**

**It's official: basic  
bubbles are back!**

**Stewards of classic  
cocktails for the  
generations to come**

**Linking up with kindred  
spirits beyond the  
industry**

**Ponies got talent!  
Celebrating diversity  
in our team**

# Quick Menu

Cocktails arranged from lighter to stronger  
25 per cocktail. Subject to service charge and GST

## Whisky Highball

Suntory Chita Whisky,  
Yamazaki Distiller's Reserve Whisky,  
Hokkaido super soft water, carbonated

## Gin & Sonic

Monkey 47 Gin, soda water,  
tonic water, grapefruit juice

## Mineral Vodka Soda

Belvedere Vodka, birch sap,  
lime zest, carbonated

## Blanc de Noir

Remy Martin VSOP Cognac,  
strawberry yoghurt, mineral water,  
verjus, carbonated

## Genmaicha Bellini

Hendrick's Gin, genmaicha,  
prosecco

## Cocoa Gin Sling

Roku Gin, Burung Cocoa Nib tea

## Bubblegum Fizz

Ketel One Vodka, strawberry wine,  
Empirical Spirits Fallen Pony,  
lemon, egg white

## Crystal Ramos Gin Fizz

Tanqueray London Dry Gin,  
clarified Ramos Fizz,  
orange flower bubbles

## Make it Rice

Haku Vodka, red rice yeast,  
rice syrup, cream,  
lemon, egg white

## Daiquiri

Havana Club 3 yo Rum,  
Veritas Rum, lime, sugar

## Jungle Bird

The Lovers Rum, Campari, lemongrass,  
clarified granny smith apple juice, lime

## Cacao Pulp Sour

Barsol Pisco, jasmine, lemon,  
egg white, chardonnay

## Yuzu Whiskey Sour

Maker's Mark Bourbon, yuzu marmalade,  
St Germain, lemon, egg white

## Little Red Dot

Tanqueray No. Ten Gin,  
Giffard Lychee, raspberry, grapefruit,  
Fee Brother's Rose Water

## Crimson Bullet

Altos Plata Tequila,  
Del Maguey Vida Mezcal,  
beetroot, lime, dash of Kummel

## Dry Martini

Beefeater Gin, Brass Lion Gin,  
Le Gin, Mancino Secco, lemon twist

## Penicillin

Johnnie Walker Black Label Scotch Whisky,  
honey, ginger, lemon,  
Lagavulin 16 yo Scotch Whisky

## Devil's Navy

Botanist Gin, candlenut orgeat,  
almond, lemon

## Negroni

Tanqueray London Dry Gin,  
Cinzano Rosso, Campari

## Madame President

Monkey 47 Gin, kaffir dry vermouth,  
orchid and bitter melon liqueur,  
Campari lollipop

## Pandan Gardens

Belvedere Vodka Lake Bartęzek,  
pandan, white pepper, cherry tomato

## Old Fashioned

Maker's Mark Bourbon, demerara sugar,  
Angostura Bitters

## Journey of the West

Maker's Mark Bourbon,  
Guinness syrup, hojicha, aged bitters

## Cocoa Barrel Chancellor

Mount Gay Black Barrel Rum,  
Costa Esmeralda Cocoa Nib distillate,  
port reduction, beetroot, Cocchi Torino



CERTAINLY  
WUNDERBAR

WWW.MONKEY47.COM

# The MONKEY DRUM



Drawing from Montgomery Collins's eccentric recipe, Black Forest Distillers created Monkey 47 Schwarzwald Dry Gin. It's the perfect blend of 47 different ingredients, including cranberries, the unique Black Forest botanical that unites the multitude of flavours. This resulted in a certainly wunderbar gin to be enjoyed by everyone.

## Gin & Sonic

Monkey 47 Gin, soda water,  
tonic water, grapefruit juice

25 per cocktail

Prices subject to 10% service charge and 7% GST



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## Principal bartender's welcome



### Positivity wins!

My bartending journey started eight years ago, around the same time that Jigger & Pony was opening its doors for the first time. That was also the beginning of a cocktail revolution that would shape the drinks world as we know it today. The boundaries of cocktail-making have been pushed to places we could never have imagined, and customer knowledge of product and drinks is stronger than ever.

When we first started designing this menu-zine, the team reviewed the trends and stories of the past decade, and what we've seen is that sheer passion (and a healthy dose of positivity) can spread and influence the way people choose to enjoy the important moments of their lives. Improving and creating better drinks brought new ways of socialising, sharing experiences and forging friendships. "Let's drink better" - the title of our previous menu - was our way of celebrating this with you.

We shared ideas and discussed the cocktails of the decade ahead - what would we want to see? What would excite us most? Starting from the basics, we explore simple, clean flavours that hold more depth than meets the eye. Then, we look at drinks that spark the imagination of both consumers and bartenders; through the playground that is bubbly, fizzy cocktails, reminiscent of youthful nostalgia. We also gain inspiration across borders and boundaries, teaming up with kindred spirits from across the globe and beyond the bartending industry.

Even as we traverse new ground, we still pride ourselves as stewards of classic cocktails for the generations of drinkers to come. So raise your glass with us as we welcome a new decade of cocktail drinking. Trust us, it's going to be amazing.

**Giovanni Graziadei**

# In good company

Up a moody stairwell, upbeat electro-swing tunes waft through the air. The door at the top slides open, and you're immediately greeted by a friendly face. Taking a seat at the bar, you're quickly served water and chips. You know you're in good company.

From hospitality associates to bartenders, these 'Ponies' are in the business of making you happy. And they do it with such synergy, it's like something straight off the silver screen. As a team they've honed their skills, both in hospitality and cocktail-making, to give customers the best possible experience at the bar.

The secret is confidence. Ponies feel a sense of confidence in their own skills, as well as the skills of their teammates, so they know exactly what kind of experience a customer might be looking for, and what cocktail they might want to drink next.

With each edition of this menu-zine, the team gets even tighter and stronger. The bonds they form are not just amongst themselves, but also with guests to the bar, forging friendships that last.

Still the best team yet, and even better tomorrow!



# Embracing diversity

Diversity of the team is one of Jigger & Pony's biggest strengths. Meet three Ponies that demonstrate this, coming from very different backgrounds, but united by a single goal of delivering hospitality.

## Meet the Ponies

### Mei-Hsi Chiu

Hailing from Taiwan, Mei's passion for the hospitality industry stemmed from her love for life. She first started out in the wine industry before working at Indulge Experimental Bistro as a marketing and PR specialist.

**Hospitality to Mei is...** creating a good time for all guests as well as the team. To connect people and create unforgettable memories for everyone.

### Giovanni Graziadei

Born in Torino, Italy, Giovanni moved to London when he was 20 to pursue his bartending career. There, he worked in some of the best bars in the world, including The Blind Pig and 69 Colebrooke Row.

**Hospitality to Giovanni is...** making sure everyone feels at home, but great hospitality is making sure that everyone feels even better than at home!

### Joash Conceicao

Born and raised in Singapore, Joash's first foray into the drinks scene was at a high-volume sports bar straight out of the army. Deciding to pursue bartending as a career, he joined Jigger & Pony a year later.

**Hospitality to Joash is...** from the heart. He believes it's all about forming genuine connections, forging bonds and leaving lasting impressions on guests.

"The diversity of our team has helped us to be more welcoming as we receive guests from all around the world. Language barriers are almost never an issue. Amongst the team, we get a clearer perspective on how different people perceive things, from food and drink, to social norms," shares Joash.

For example, Giovanni's background of working in London bars has driven home the need for quick and consistent service. "A Londoner does not like to wait for drinks. Even the highest quality cannot justify a long wait," he shares. This has positively impacted the team to embrace better *mise en place* (preparing everything in place before opening) to ensure fast and accurate service.

"The different backgrounds of the team have shown me there's always more than one way to solve the same problem, and this has taught me to be more flexible. What's most important is to

create good memories for guests joining us for a drink," says Mei.

"Sometimes it's challenging to come to an agreement because everyone has their own way of doing things," Mei continues, "so communication is important, and we have to spend some time to decide on a common ground."

"Often this ends up slowing the decision-making process," adds Giovanni, "but ultimately we recognise the unique strengths of our team members and find the best person to tackle the issue."

Joash doesn't see this as a problem though, "the combination of cultures actually helps us to understand each other better rather than cause any differences. After all, we spend a lot of time together at work and after hours. We really know each other inside out."



Giorgio Armani's got his basic black tee, we've got our basic bubbles. These deceptively simple drinks are making a comeback in a big way, and are ready to capture your attention.

# Basic bubbles are back

Photography by Lauryn Ishak



Highballs. Vodka Sodas. Gin & Tonics. Club drinks, you may think. "I can make that at home," you think. There's a good chance that these drinks account for your first foray into cocktails. As you ventured deeper into the world of craft cocktails, however, these basic drinks may have fallen off your radar.

Yet, the more sophisticated our tastes get and the higher the level of craft we reach, the more we feel the need to strip it all back to the basics. In Giorgio Armani's words, "to create something exceptional, your mindset must be relentlessly focused on the smallest detail."

This train of thought is echoed by fellow Italian Giovanni Graziadei. "Nothing is too simple for you not to give attention to," he shares, "one of the things we're trying to do is create cocktails that don't have to be explained to death... but they can be if you wish."

At the core of this section, and its main inspiration, we have the Highball. It's a straightforward and comforting cocktail, but it's also become a showcase of hospitality at Jigger & Pony. You might have tried all sorts of fancy cocktails, impressive flavour combinations, but what you really want is a good, proper Highball - explanation optional.

## Whisky Highball

Suntory Chita Whisky, Yamazaki Distiller's Reserve Whisky, Hokkaido super soft water, carbonated

### What makes this one special:

Using the Japanese technique of *maewari*, Hokkaido super soft water is mixed with the whisky for at least three days to properly blend the two. This helps to soften the whisky, and creates a much fuller-flavoured blend. Paying homage to the drink's Japanese heritage, the ingredients are intentionally sourced from Japan.

## Mineral Vodka Soda

Belvedere Vodka, birch sap, lime zest, carbonated

### What makes this one special:

The minerality of a Vodka Soda is the key focus here. It's something difficult to define in part due to its subtlety, but it's certainly a characteristic flavour that's played up here. Instead of soda water which has had minerals added, birch sap is used because of its rich mineral nature. This interesting flavour is highlighted through the process of carbonation. To further geekify things, you won't see the bartender squeezing a lime wedge and dropping it unceremoniously into your glass. Here, lime zest has already been infused in the vodka to extract the aroma of the lime without the corresponding acidity.

## Gin & Sonic

Monkey 47 Gin, soda water, tonic water, grapefruit juice

### What makes this one special:

Changing palates call for reduced levels of sugar all around, and the classic G&T has not been spared. The answer is simple, and a life hack for those making this at home: instead of just tonic water which is high in sugar, use a mix of soda and tonic water. Monkey 47 is an aromatic gin, and high-sugar tonic waters might mask its taste. So, a sonic blend makes for a simple and delicious solution.

25 per cocktail

Prices subject to 10% service charge and 7% GST



*Silvio:*  
 “Don’t get high, get Highballs.”



*Mei:*  
 “Highballs are my happy place.”



*Uno drinking dos Highballs.*



*Ferrol:*  
 “Simple & sophisticated. Elegant & edgy.”





*This is what happens when you ask Sam to smile normally.*



*Gento:  
"In Japan, we drink our Highballs like water."*



*Aki:  
"I'll only smile if I get to drink this after the shoot."*



*Yinying:  
"Pride comes before a fall,  
but happiness always follows a Highball."*



*Sher:  
"There is liquid sunshine, and that's where  
my heart belongs."*



*Polo:  
"A Highball a day keeps the doctor away!"*



*Gary:  
"Everybody should believe in something;  
I believe I'll have another drink."*



# Footloose and fancy fizz

Pop, sizzle, fizz. Like bees to honey, humans are just drawn to bubbles and everything that goes ‘pop’. As children we blew bubbles, craved fizzy drinks, and popped bubblegum (although we’re not sure if Singaporeans can relate to the last one).

Perhaps it feeds to our Peter Pan-like refusal to grow up, as our love for bubbles continues into

adulthood, where we pop bottles of bubbly for celebrations, still crave the odd fizzy drink, and hold tight to bubble-tea drinking habits.

Bubbles are associated with fun parties, celebrations and good company. Having more cause for celebration is something we’d definitely like to see more of in the decade ahead.

## Genmaicha Bellini

Hendrick's Gin, genmaicha, prosecco

If there's a cocktail you'd think of having on a sunny day that's also classy as ever, the Bellini would be it. This bubbly classic was inspired by the Venetian countryside, combining fragrant white peaches with delightful sparkling wine.

This rendition celebrates the Bellini's charm with a toasty touch. Instead of being simply sweet and fruity, the cocktail has the nutty and subtle aroma of roasted rice, and a zesty, floral note from the Hendrick's Gin.



## Crystal Ramos Gin Fizz

Tanqueray London Dry Gin, clarified Ramos Fizz, orange flower bubbles

The Ramos Gin Fizz is a *fun* drink. This New Orleans classic requires a lot of commitment from the bartender because of its iconic demand for incessant shaking. Who needs a gym membership when you can instead shake a Ramos for 12 minutes? The end result is a frothy cocktail with a cloud-like texture.

The Crystal Ramos requires much less arm-busting, but is just as much fun. Clarified to give you a, well, crystal clear liquid that retains its creamy, citrus flavour, it is then topped with an abundance of bubbles! Because what's a Ramos Gin Fizz without bubbles?

## Blanc de Noir

Remy Martin VSOP Cognac, strawberry yoghurt, mineral water, verjus, carbonated

Probably one of the strongest associations with the word 'bubbles' would be champagne, the most noble of bubbles. A white sparkling drink, champagne can either be made from light-skinned or dark-skinned grapes, and a Blanc de Noir, meaning 'white from black', refers to the latter.

To recreate a Blanc de Noir, cognac is used as a base, which is ironic since cognac is made only with varieties of white grape. Also, to bring out a berry flavour (this being a key tasting note of the Blanc de Noir), strawberry yoghurt is added. A touch of verjus rounds up this cocktail to mirror a fancy glass of Blanc de Noir without the price tag.

## Bubblegum Fizz

Ketel One Vodka, strawberry wine, Empirical Spirits Fallen Pony, lemon, egg white

Bubblegum is another iconic bubble from our childhood, although many Singaporean children grew up only indulging in this on visits out of the country. As its name suggests, the Bubblegum Fizz is a cheerful, light-hearted cocktail. It uses ripe strawberries for a fruity, moreish aroma that's reminiscent of the sweet bubblegum flavours from days of youthful yore.

This fizzy cocktail also features benzoin, a resin sometimes used as a natural flavouring in chewing gum and candy because of its characteristic vanilla-like scent.

Bringing joy one sip at a time, this cocktail is also a reminder to always face the world with child-like curiosity.



25 per cocktail  
Prices subject to 10% service charge and 7% GST

# A sense of place

*Heritage of Asia, the place and the people.*



Pop into a bar anywhere in the world and chances are, you won't be able to identify the country you're in based on the bar crew. Bar teams of today boast a diverse and global make up, and with the rise of cocktail tourism, the customers are just as global.

This definitely isn't a bad thing. Bartenders and cocktail drinkers all over the world are more in

sync now than ever, with cocktail trends reaching all parts of the globe.

But it is for this reason that some people feel drawn to cocktails that are evocative of a sense of place. It could be a way for someone feeling displaced to find comfort in familiar flavours, or a way for one to share a taste of their community with others.

## Devil's Navy

Botanist Gin, candlenut orgeat, almond, lemon

SINGAPORE – Singapore is home to many flavours which hold a different meaning to different cultures. Shining a spotlight on a sometimes-overlooked community, the Eurasians fall under the race 'others' in Singapore. Generally speaking, Eurasians are people of any mixed European and Asian descent, but in Singapore and Malaysia, they are typically descendants of early Portuguese and Dutch settlers to these parts.

Like their heritage, the Eurasian cuisine is a fusion of European and local influences. This cocktail has incorporated prominent ingredients from two famous Eurasian dishes - candlenut from Devil's Curry, and almonds from Sugee Cake.

## Jungle Bird

The Lovers Rum, Campari, lemongrass, clarified granny smith apple juice, lime

MALAYSIA – Created to be the welcome drink of Hilton Hotel Kuala Lumpur in 1973, this Tiki-style cocktail gained international renown with its recipe first published in John J. Poister's 1989 'The New American Bartender's Guide.'

Kim Choong is one Malaysian who's particularly passionate about this cocktail. Thanks to her 3-part article on ThirstMag.com, we now know a lot more about how this cocktail was created, and about the bartender who created it. "Whichever good cocktail bar you visit anywhere around the world, order a Jungle Bird and the bartender will make you one. Because, it is that famous," she writes, "as Malaysians, the Jungle Bird cocktail will always live inside us."

## Madame President

Monkey 47 Gin, kaffir dry vermouth, orchid and bitter melon liqueur, Campari lollipop

SINGAPORE – The Negroni conventionally has a bitter component to it, primarily from the Campari in it. Given a Singaporean twist, this cocktail employs local bitter melon, an ingredient so undeniably bitter it's even in the name. Don't be fooled though, as it is a flavour that many Singaporeans have grown up to love.

The addition of orchid and kaffir lime gives the cocktail an uplifting floral note, inspired by the sights and scents of Singapore's Botanic Gardens.

## Make it Rice

Haku Vodka, red rice yeast, rice syrup, cream, lemon, egg white

KOREA – A household favourite, Makgeolli was traditionally brewed in homes and consumed as an everyday drink. It was also served to farmers as a source of energy and refreshment, which is what gave it its other name, Nongju, meaning 'farmer's wine'.

A key ingredient and fermentation starter in Makgeolli is *nuruk*. It is a rice yeast also called *qu* in China and *koji* in Japan, and is the backbone to other rice wines such as baijiu and sake. Although they share the same fundamental ingredient, the wines produced by the different countries taste wildly different, and Makgeolli definitely has a distinctly Korean flavour. We 'make it nice' by interpreting Makgeolli as a sour cocktail.

# Kindred spirits

*Being of the same mind. Drawing inspiration from craftsmen beyond the bartending world.*

Bartending is a noble profession. The craft cocktail boom of the last decade has made the bar industry one that continuously tries to push the envelope. Apart from creating and using new modern techniques (it seems like everybody has a Rotovap these days), bartenders also tirelessly experiment with new flavours and ingredients. This pursuit of craft is not only admirable, but necessary for the global cocktail scene to remain as vibrant as it is today.

But looking for ideas only within the cocktail industry can be pretty limiting, and create an unnecessary echo chamber. The Jigger & Pony team found inspiration in a group of like-minded individuals who are also in the business of creating flavours, but in an entirely different field – chocolate.

Started by young, local entrepreneurs, Fossa Chocolate is the first in Singapore to make chocolates from bean to bar. They take a lot of pride in ethically sourcing high quality cocoa beans, and building real relationships with cacao farmers. Every chocolate bar is handcrafted from scratch with no additives, so as to showcase the unique flavours and nuances of each batch of cocoa.

What makes Fossa's chocolates so exciting is also the specialty ingredients they utilise to create new and interesting flavours, such as their Duck Shit Dancong Tea Chocolate. Yup, you heard that right.

In other words, just like the Jigger & Pony team, the Fossa trio are real geeks about their craft.

“This collaboration is a bit more meaningful than us simply providing chocolates to a cocktail bar to use as a garnish or just to make another chocolate-based drink,” shares Jay Chua, director and co-founder of Fossa Chocolate. “The Jigger & Pony team took the time to learn the process behind our craft, and have created cocktails to emulate various elements of the process.”

Cocoa has a rich history, and really is a complex ingredient consisting of many different parts. You might expect a cocoa cocktail to be rich and luscious, but the reality could be entirely different as you will soon see. Everything depends on how you approach this versatile ingredient.



*Team Fossa with the Jigger & Pony crew*



*Cacao farmer and friend of Fossa's, Pak Eddy from Yogyakarta, Indonesia*



*Cocoa nibs are crunchy, aromatic, and full of flavour*

## 1. Cacao Pulp Sour

Barsol Pisco, jasmine, lemon, egg white, chardonnay



The cacao fruit contains seeds covered in white pulp

The very first cocktail under this collaboration boasts a taste very few get to try. It brings us to the beginning of the chocolate-making process, which is harvesting cacao pods.

Interestingly, cacao pods grow on the trunk of the cacao tree. Twice a year, these pods are harvested and cracked open to reveal seeds covered in a white sticky mucilage. The seeds and pulp are then fermented for the next step of the process.

This pulp contains a high sugar content and can be consumed on its own. “Farmers sometimes collect the pulp to drink, or even allow it to ferment

spontaneously into a delicious alcoholic beverage or vinegar when the bacteria gets to it. We also see some farmers giving the pulp to children to eat,” Jay shares, “they love it cause it’s sweet and a little bit sour. It makes a great daytime snack.”

The taste of the pulp has been likened to soursop or mangosteen. Unfortunately, unlike cocoa beans, the pulp is difficult to export because it goes bad too quickly. In this cocktail, the Jigger & Pony team recreate the flavour of cacao pulp; the part of the cacao fruit that few have spoken of, and even fewer have tried.

## 2. Cocoa Gin Sling

Roku Gin, Burung Cocoa Nib tea

Modern consumption of chocolate veers towards high-fat, dairy-based options. But before the 16th Century, the Mesoamericans drank chocolate as a bitter concoction. Grinding up the cacao beans into a thick paste, they mixed this with hot water and frothed it vigorously to create a beverage brimming with foam. To counter the bitterness, they sometimes added ground chile peppers or herbs. Drinking chocolate was a luxury only

the wealthy could afford, and cacao was quite literally worshipped by the Mesoamericans.

Paying homage to the Mesoamerican way of drinking chocolate, the Cocoa Gin Sling similarly combines cocoa nibs with hot water. By brewing cocoa nibs using a V60 Coffee Dripper (i.e. pour over coffee), the bartender is able to extract the lightest aromas, acidity and fruity undertones.



After fermentation, cocoa is crushed into cocoa nibs to be made into chocolate

25 per cocktail

Prices subject to 10% service charge and 7% GST



1

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3

## 3. Cocoa Barrel Chancellor

Mount Gay Black Barrel Rum, Costa Esmeralda Cocoa Nib distillate, port reduction, beetroot, Cocchi Torino



Some farmers ferment cacao beans in wine barrels

The last in the line-up for this collaboration, the Cocoa Barrel Chancellor, taps on a more modern trend. After farmers harvest the pods, they ferment the beans in large wooden vessels for a number of days. This fermentation process is crucial in the development of the cocoa flavour.

As chocolate farmers become more adventurous, they began to experiment to produce a more complex-flavoured bean. One success story sees cacao beans being fermented

in wine barrels. “The wine barrel fermentation is pretty interesting because it produces flavours that are drastically different from any other beans I’ve come across,” Jay muses, “it could be due to the shape of the barrel that traps heat differently from the usual square boxes.”

To extract the rich base notes from these cacao beans, the bartender infuses them in rum and then distils them in vodka, bringing out delicate aromas of hazelnut and caramel.

25 per cocktail

Prices subject to 10% service charge and 7% GST

# Collaboration across borders

*Through a global collective of like-minded,  
passionate bartenders.*

## Jerrold Khoo

*Bar manager of  
Figger & Pony*

## Ryan 'Mr. Lyan' Chetiyawardana

*World's most influential  
bar industry figure 2019,  
World's best bar 2018*



Terroir, the characteristic taste and flavour imparted to the land's produce by the environment in which it is grown. Originally coined to refer to wine production, people are increasingly starting to see the impact of terroir on all other kinds of produce, looking into factors such as climate and soil type.

If you put it into the context of people, someone's taste and preference is similarly, heavily influenced by the flavours they are familiar with, and where they grew up. That's why it is interesting when people from across the globe get together to create something new.

The launch of the Belvedere Collective allows us to do just that. Established by Belvedere Vodka, the collective sees a counsel of esteemed global bartenders founded to generate conversation around the potential of rye vodka. As part of the events to kickstart the Singapore edition, bar manager Jerrold Khoo and fellow collective member, Ryan Chetiyawardana, have teamed up to create a new cocktail, inspired by local flavours and the terroir-driven Belvedere Single Estate Rye.

One of the founding members of the collective, Ryan also known as Mr. Lyan, was recognised as Drinks International's world's most influential bar industry figure in 2019. "I'm always excited about collaborating with local folks," he shares, "I'm really stoked to be working with the teams to explore local flavours and customs."

## Pandan Gardens

**Belvedere Vodka Lake Bartęzek, pandan,  
white pepper, cherry tomato**

The name of a local neighbourhood by the Pandan Reservoir, Pandan Gardens the cocktail features fragrant screw pine. It's a key ingredient in this cocktail, and many local favourites such as kaya and chicken rice.

This Martini-like cocktail is naturally tinted by the pandan, fresh and aromatic, with a light nuttiness and bready note from the Belvedere Lake Bartęzek.

25 per cocktail  
Prices subject to 10% service charge and 7% GST

## Q&A

**Matt Pomeroy**  
*Director of Education  
and Advocacy  
Belvedere Vodka*



Matt Pomeroy is the mind behind the Belvedere Collective, an initiative that has brought together globally renowned bartenders, enlisted to generate a dialogue that establishes vodka's ability to have taste and character.

**Q: Tell us more about the Belvedere Single Estate Rye series. How is it best enjoyed?**

A: This series features two distinct vodkas Smogóry Forest and Lake Bartęzek - each named after the villages of the estate. These terroir-driven products are proof that origin matters, and terroir can be tasted. It's best to drink them either neat or on the rocks to truly experience the exquisite taste of each, but they also make a great characterful alternative in classic rye whisky cocktails.

**Q: Tell us more about the collective and what it means to you.**

A: The Belvedere Collective is about inspiration and collaboration; about creating something beautiful. What really stands out about this exciting programme is how well this group of people from all over the world have come together to build and share ideas and trends, from sustainability, low sugar and low alcohol, to opening a bar.



# Passing down the tradition of classics

We've been drinking cocktails for decades. And each new decade has seen drastic changes to how and what we drink.

Classic cocktails are, by definition, works of enduring excellence and should never be overlooked. It is vital that the classics continue to play a major role in cocktail menus, to preserve the beautiful creations of the past.

One man accredited as the grandfather of mixology, Jerry Thomas, published the very first cocktail book 'Bartender's Guide: How to Mix Drinks' in 1862. In doing so, he put together cocktail recipes that until that point had only been passed down verbally.

In modern times, as young bartenders and bar owners everywhere continue to learn through various resources like books and YouTube, it's important for them to be able to taste these flavours first-hand, and develop a sophisticated palate for cocktails. This is how the cocktail industry can collectively progress and create new classics of the era.

There is something to be said for internationally-recognised names as well. For the person doing the ordering, navigating a menu that lists classic cocktails is definitely easier than a list of cocktails with unfamiliar names and ingredients. This translates to a more enjoyable experience for all.

The following five classic cocktails have had an enduring effect on modern mixology, and we expect they will continue to shape the cocktail scene in the years to come.



## Old Fashioned

Maker's Mark Bourbon, demerara sugar, Angostura Bitters

The history of the Old Fashioned is a little muddled given how far back it dates. In 1806, the very first printed reference of the word 'cocktail' was accompanied by a simple recipe – whisky, sugar, bitters and water. 80 years later, this would go on to be referred to as a cocktail done the 'Old Fashioned' way, and that is how it is believed the name was coined.

Being effectively the very definition of a cocktail, the Old Fashioned will always be a crucial mainstay of the bar industry. Despite its simple recipe though, every bar does its Old

Fashioned differently, showing the versatility of this venerable cocktail.

Although timeless, it's also seen some changes over the last 200 years. In the 1930s, it was a sweet, fruity concoction, supposedly to mask the taste of poor-quality spirits. In the 1960s, it was portrayed a la Don Draper in *Mad Men* as a bold, regal drink. In recent years, the cocktail has reverted closer to its original form, and we expect no matter what year or decade it is, it will remain relevant and loved by anyone and everyone.

25 per cocktail  
Prices subject to 10% service charge and 7% GST





## Negroni

Tanqueray London Dry Gin, Cinzano Rosso, Campari

The Negroni celebrated a milestone in 2019, commemorating 100 years of cult-like adoration. It is probably the most famous Italian cocktail, and instantly recognisable by its ruby red hue and bittersweet taste. It came into being a century ago when Count Negroni ordered an Americano, but asked for his soda to be swapped out for gin.

Count Negroni is said to be an inter-

esting, somewhat eccentric figure and a well-travelled man who spent some time in both America and London. It's possible that the latter city's prevalent gin scene is what sparked the idea for creating one of the most iconic cocktails of all time.

On this menu, the Negroni is served extra cold, and true to the nature of this cocktail, is very much spirit-forward.

25 per cocktail

Prices subject to 10% service charge and 7% GST



## Dry Martini

Beefeater Gin, Brass Lion Gin, Le Gin, Mancino Secco, lemon twist

There is much contention about the Martini's origins. Equally contentious is the perfect recipe for this drink. If you take the Martinez as the great grandfather of the Martini, there is a clear progression towards a drier recipe, as the former calls for just a touch of gin in a primarily vermouth cocktail.

In today's context, the modern palate

calls for a drier Martini, meaning the ratio of gin to vermouth is much higher. Some drinkers might even prefer to skip the vermouth altogether.

Rather than spend time debating, we're serving up a fine Dry Martini to celebrate this King of Cocktails. A cocktail so legendary, it's even got its own namesake glass.

25 per cocktail

Prices subject to 10% service charge and 7% GST



## Daiquiri

Havana Club 3 yo Rum, Veritas Rum, lime, sugar

Born in Cuba in the late 1800s, the Daiquiri is a cocktail to write home about. It's famously one of Ernest Hemingway's favourite cocktails, with a version named after the prolific author. It also appeared in F. Scott Fitzgerald's novel 'This Side of Paradise', contributing to the cocktail's popularity and

further cementing its status as a classic.

As a three-ingredient cocktail, it allows the character of its Cuban rum base to shine through. It also became the foundation for many classic rum cocktails in the Caribbean that have gone on to be enjoyed around the world.

25 per cocktail

Prices subject to 10% service charge and 7% GST



## Penicillin

Johnnie Walker Black Label Scotch Whisky, honey, ginger, lemon, Lagavulin 16 yo Scotch Whisky

With the Penicillin cocktail, we dive into the territory of modern classics. Created by Australian bartender Sam Ross in 2005 when he was based in New York City bar Milk & Honey, the Penicillin is a cocktail that has benefited from globalisation. It was created at a time where bartenders like Sam could do stints in bars halfway across the globe, and where drinking trends are not limited by geographical borders.

Its inception also influenced bartenders to rethink the use of Scotch whiskies in cocktails, especially peated single malts. The cocktail tastes altogether comforting and familiar, like a Whiskey Sour with a zesty kick of ginger and a smoky float. It's a new cocktail that draws on flavours of timeless classics, which makes this a perfect example of why we need to continue preserving flavours of the past. And, as its name suggests, it's a cure-all!

25 per cocktail

Prices subject to 10% service charge and 7% GST

# Jigger & Pony classics

Jigger & Pony has been around for the most part of the last decade. As the group troops into 2020, we take a look at some of the cocktails that have brought the Jigger & Pony group to where it is today.

## But first, more about the group...

Jigger & Pony, the group's first venture, opened its doors on Amoy Street in May 2012. The bar has grown since into a group housing five unique brands, including breezy seafood restaurant Humpback (of Crazy Rich Asians fame!) and modern-Italian restaurant Caffè Fernet at Customs House.

The namesake bar also saw change in 2018, moving out of its home of 6 years for fresh digs at Amara Hotel. Soon after the move, the bar attained rankings of #9 in Asia and #29 on the World's 50 Best Bars 2019. Its much-beloved sister restaurant and rum bar Sugarhall, was also shuttered – for now. We anticipate a revival of Sugarhall somewhere on the horizon.

Although the group had to bid a fond farewell to dive bar Flagship, it made way for an entirely new concept, the space finding a second lease of life in the aptly-named Live Twice. Housed in an 80-year old shophouse on the quaint street of Bukit Pasoh, the addition of this mid-century modern Japanese cocktail bar created a one-stop dining and drinking destination, with Humpback next door and cocktail bar Gibson (#15 in Asia 2019) above.

25 per cocktail  
Prices subject to 10% service charge and 7% GST

## Yuzu Whiskey Sour

Maker's Mark Bourbon, yuzu marmalade, St Germain, lemon, egg white

One of those flavour combinations that just makes so much sense. The Yuzu Whiskey Sour was an instant hit when it was first served in Jigger & Pony and it definitely deserves its place on this list.



## Crimson Bullet

Altos Plata Tequila, Del Maguey Vida Mezcal, beetroot, lime, dash of Kummel

A fierce, blood-red cocktail that was created in 2015 at Gibson, it features a mix of two agave-based spirits - tequila and mezcal.



## Journey of the West

Maker's Mark Bourbon, Guinness syrup, hojicha, aged bitters

Fans of Flagship will recognise this one. Interestingly, Journey of the West was born a Gibson cocktail. It was created as part of a collaborative effort between Jigger & Pony's bar manager, Jerrold Khoo, and Shanghai-based Yao Lu. This Old Fashioned-style cocktail is 'aged' using wood chips carved from French oak spirals and American oak barrels, previously used to age Japanese whisky.



## Little Red Dot

Tanqueray No. Ten Gin, Giffard Lychee, raspberry, grapefruit, Fee Brother's Rose Water

The Little Red Dot was created for the global finals of the Diageo World Class Competition by bar programme director Aki Eguchi. It incorporates local fruit flavours like raspberry and lychee, and its red vibrant hue is reflective of Singapore as a bright spark in spite of its small size.



# Sober curious

Definitely one of the top drinking movements of our time is the call for better low- or no-booze cocktails. As customers start to be more 'sober curious', the bar industry has started to up their low/no game. This is great news because it essentially means one thing – more choices for everyone.

Gone are the days where mocktails couldn't hold a torch to their full-proof cousins. Today's booze-free options are just as sophisticated as any cocktail, with as much depth of flavour.

## Arnold Palmer

Earl grey tea, raspberry, grapefruit, rose, soda

This famous American beverage was named after and created by golfing legend Arnold Palmer. The original recipe calls for a simple mix of iced tea and lemonade, and was known to be his drink of choice.

The story goes that Arnold Palmer once visited a country club in his hometown, where the staff served this drink to him and his wife, unprompted. From their point of view, "Mr. Palmer should never have to order the drink named after him."



## Jasmine & Ginger

Ginger honey, jasmine tea, lemon, egg white

The Jasmine & Ginger is a satiating sour with a slight kick of spice. Its alcoholic counterpart, the sour cocktail, is known for being really easy to drink because of its sweet-sour flavour that some might forget it actually does pack quite a punch. In this non-alcoholic riff, there's no fear of sudden intoxication, so drink liberally.



15 per mocktail

Prices subject to 10% service charge and 7% GST

## Woo Woo

Seedlip Garden, blackberry vinegar, beetroot, soda



A cocktail from the disco 80s era, the Woo Woo is an especially fun drink because you get to shout "woo woo!" when you order it at the bar. Despite its deep red colour and its reputation for being a cloyingly sweet drink, this non-alcoholic riff of the Woo Woo has been elevated to better suit the taste buds of the current era. Sorry guys, disco's out.

## Seedlip



### Spice 94

A complex blend of aromatic spices and oak, with a bright citrus peel finish.

### Garden 108

A floral blend of hand-picked peas & homegrown hay with traditional garden herb distillates.

Enjoy with tonic	17
or as a bespoke mocktail	18

## Water & Soft Drinks

Acqua Panna Still Water	8
Perrier Sparkling Water	6
Coke/Coke Light/Sprite/Ginger Ale/Ginger Beer	6

## Gryphon Tea Artisan Selection

British Breakfast	6
Earl Grey Lavender	6
Jasmine Pearl Green Tea	6
Lemon Ginger Mint	6
Chamomile	6

Prices subject to 10% service charge and 7% GST

# Sharing happiness

Nothing comes close to sharing a punch bowl with people you love.



# Punch Bowls

15-20 servings per punch bowl

## Planter's Punch

Barbados & Jamaican rums, pineapple, passionfruit, grapefruit, lime, grenadine, soda, overproof rum

Fruity and sweet, but potent and fiery. The Planter's Punch is a classic cocktail that goes way back with its roots in Jamaica, a well-known producer of full-bodied rums. This punch contains a toxic concoction of rums that can really blow you away.

## Chatham Artillery

Mount Gay Eclipse Rum, Bulleit Bourbon, Courvoisier Cognac, green tea, lemon, soda, prosecco

Bringing out the big guns! The Chatham Artillery is notorious for being a proper potent punch that causes its drinkers to get totally plastered. It will be prudent to drink this in moderation.

## King Ferdinand

Hendrick's Gin, Appleton White Rum, chamomile, passionfruit, bee pollen, orange blossom honey, lemon, prosecco

The prettiest punch on the menu, this was named after the Spanish king who sent Christopher Columbus out to discover the New World.

## Philosopher's Path

Roku Gin, sakura, coconut, peach, lemon, sparkling sake

Celebrating the elegance of Japanese flavours, coupled with the vitality and beauty of sakura, this punch makes for very easy drinking. And who knows? It might even spur you on to book your next flight to Japan.

## Subak Punch

Four Pillars Bloody Shiraz Gin, Barsol Pisco, sugar, verjus, watermelon, makgeolli

Subak, meaning watermelon, is the star of the show here. Super popular in Korea as a punch during the summer to keep cool in the heat.

## Pendennis Punch

Jameson Whiskey, Tanqueray London Dry Gin, apricot, lime, jasmine tea, grapefruit, Peychaud's Bitters, soda water

The punch bowl version of the Pendennis Club cocktail. This classic cocktail is named after a famous private social club located in Louisville Kentucky, that was previously thought to be where the Old Fashioned cocktail originated from.

240 per punch bowl  
Prices subject to 10% service charge and 7% GST

# Biryani rice box

In the spirit of celebrating local cuisine, embrace Singapore's heritage fare that you have grown up eating fondly. A comforting and hearty take on the classic biryani using cauliflower rice - keto-friendly and vegetarian too!

## Ingredients

### Cauliflower biryani

100g clarified butter/ghee  
2 pieces, cinnamon stick  
4 pieces cardamom, crushed  
120g, red onion, sliced  
50g garlic, sliced  
2 pieces chilli padi  
20g ginger, grated  
3 tbsp tomato paste  
60g biryani masala powder  
100g mixed frozen vegetables  
25ml lemon juice  
50ml yoghurt  
25gm golden raisin  
1kg small diced cauliflower rice  
100ml vegetable stock  
saffron strands  
salt and black pepper  
red and green chilli, thinly sliced

### Mint Chutney

5 pieces green chilli  
3 cloves garlic  
250ml lemon juice  
50g coriander  
50g mint  
1 tsp salt  
2 tsp sugar  
½ tsp cumin

### Kachumber Raita

100g cucumber, diced  
50g red onion, sliced  
50g cherry tomato  
15g green chilli, sliced  
80g yoghurt  
15ml lemon juice  
½ tsp cumin  
salt and sugar

## Directions

### Prepare Cauliflower Biryani

1. Bring vegetable stock and saffron to boil and leave to infuse until needed.
2. Heat up clarified butter in a large pot, add cinnamon and cardamom, stir fry until fragrant.
3. Add in onion, garlic and chilli padi and continue cooking until onions are tender and slightly golden brown.
4. Add more ghee and tomato paste and cook until caramelised and it looks brick red. Add biryani powder and cook until fragrant.
5. Add in cauliflower rice and cook for about 2 minutes.
6. Add in mixed frozen vegetable and saffron stock, season with salt and pepper and bring mixture to a boil. Cook till liquid is almost evaporated and cauliflower rice is tender.
7. Add raisins and lemon juice and finish with yoghurt.

### Prepare Kachumber Raita

1. Lightly salt diced cucumber and red onion. Let it sit for 15 minutes and drain excess liquid.
2. Mix in the rest of the ingredients and chill.

### Prepare Mint Chutney

1. Bring everything to blend till smooth and chill.

### Assemble

1. Place cauliflower biryani in bowl.
2. Serve with kachumber raita and mint chutney.
3. Garnish with thinly sliced chilli.

**Ask for our food menu!**



# The future trends the bar industry needs right now

From the eyes of a cocktail pilgrim, Shane Eaton



As someone fortunate to travel the globe and go out almost every night, I've seen my fair share of cocktail bars. I enjoy the entire spectrum of imbibing experiences, from dive bars, to speakeasies and hotel bars, but I have some peculiar preferences when it comes to cocktails and service. I admit, I've become a bit of a snob over the years. However, I think that my prince-like needs don't differ greatly from that of the average customer. After all, we all go to the bar with the same goal: happiness.

①

## *Make sure your customers feel at home*

Happiness starts with the service. It's more than likely you'll forget that sophisticated cocktail the following day, but you're sure to hold a long-lasting memory of a bar if you felt great while you were there. Hospitality is now a refined art form, with Italians and Singaporeans leading the way. Even the first time I walked into Manhattan, Atlas or Employees Only and nobody knew my name, I felt like a million bucks. Some bars go the extra mile to really make their guests feel like they are part of the bar family. Creative methods for hospitality that can build customer loyalty include personalised experiences or using social networks to their fullest, to build long-lasting bonds with their customers.

②

## *Present your cocktails elegantly*

Modern customers are becoming more aware of what goes into a cocktail, and have refined their palates to the point where bartenders can no longer get away with technical mistakes or unbalanced drinks. But beyond the taste, texture and temperature of a cocktail, its aesthetic appeal is more important than ever. After all, it's your first impression of a drink's quality. Also, with everyone now having multiple social media accounts and the success of Facebook pages such as Diego Ferrari's Cocktail Art, if your drink isn't served in pretty glassware with beautiful ice and an elegant garnish, it won't make the cut.

*See next pages for which bars are at the forefront of these desirable trends.*

*Photos provided by Shane Eaton and respective venues*

③

## *Drink less to drink more*

Serious cocktail consumers often spend a couple of hours in a given bar, and even hit multiple spots in a night. In Singapore, if I don't do five bars in a night, I feel like I've failed at life. If all these drinks you consume also happen to be boozy, your night will surely end early, or even worse, you could end up looking like a jerk. As such, I would like to see bars offer more low-alcohol by volume (ABV) choices. Low-ABV drinks are also better for your health and make economic sense for bars. Guests who drink low-alcohol drinks may consume more, but will also be less worried about driving home. Drinking a higher-ABV drink like the popular Old Fashioned will also throw off your palate, meaning you're less likely to stay to enjoy a meal. The less satiating aperitivo-style of drink is an excellent pre-cursor to a meal compared to stirred-down-and-brown concoctions.

④

## *Embrace provenance*

Tiki and agave bars are still popular worldwide, but there's something very odd to me about drinking a Mai Tai in Oslo or a Tommy's Margarita in Tokyo. One trend I hope to see in the future is for bars to be proud of the ingredients offered by their respective regions and focus on regionality and provenance in cocktail menus. By doing so, bars will be able to create a more authentic experience for their guests.

①

## *Make sure your customers feel at home*

At **1930 Milano**, special guests are given membership cards to the speakeasy, and for a select few, a shiny platinum card. But it doesn't end there. Members get regular text alerts for special events or live music nights. If you show enough loyalty to the 1930 family, you may even be awarded with a name plate in front of your favourite bar stool or a bulky Superbowl-style 1930 ring.



A more modern approach to make you feel like you're a valued part of the bar is through social networks. **El Copitas** in Russia gives their bartenders access to their Instagram page, where they can regularly like, comment and message their guests who post photos at the bar. Regular guests of El Copitas have their own personalised copita cup at the bar. When a regular makes a reservation, the staff tags the guest in an Instagram story and puts a photo of the cup along with the phrase "your copita is waiting for you." If customers haven't stopped by in a while, they will instead tag customers with the phrase "your copita is missing you."

②

## *Present your cocktails elegantly*

Thanks to a dizzyingly fast industrial strength centrifuge in the lab, you'll be hard pressed to find better clarification in cocktails than at **Old Man** Hong Kong and Singapore. One example is the sexy Papa Doble cocktail, made with clarified pink grapefruit and lime, pineapple sous-vide rum, and maraschino sous-vide jalapeno served with a thin slice of strawberry as a garnish on the side of the Nick and Nora glass.



②

*Present your cocktails elegantly*

**Officina** prides itself on respecting its Milanese roots in its cocktails, even making a rotovap-distilled spirit of panettone, the famous Christmas cake from Milano. Officina also takes its drink style seriously, investing in two Hoshizaki machines to produce Instagram-friendly ice. For garnishes, Officina tries to keep their cocktails as clean and elegant as possible. For example, Drughée is served with ice chunks and a dehydrated leaf of ginkgo biloba inside a unique thin-walled Old Fashioned tumbler.



③

*Drink less to drink more*

**Dante NYC**, voted the best bar in the world, is an example of an industry shifting towards lighter aperitivo-style drinking establishments. Owner Naren Young says that his customers often hang out for hours, sipping four or five of Dante's sessionable drinks like the Americano, Spritz or even lighter versions of the Negroni, Martini or Manhattan.



Matt Whiley of **Scout Sydney** has been working on a flavourful non-alcoholic gin for the past five years, and it features nine times more botanicals than his standard homemade gin. In his 'Gin' and Tonic, Matt marries his no-ABV gin with cherry stem vinegar and salted lemon tonic. He's even gone as far as emulating a high-ABV cocktail like the Manhattan with oak-aged meadowsweet hydrosol, dealcoholised Cocchi Vermouth di Torino, cherry 'liqueur' and vetiver.

④

*Embrace provenance*

**Byrdi Melbourne** benefits from diverse micro climates, four distinct seasons, and unique indigenous ingredients from Australia. Inspired by a trip to Fäviken, the famous restaurant that uses only ingredients from their farm, Luke Whearty also uses 100% local ingredients. On the drinks menu, Luke doesn't mention the base spirits as he wants the guest to focus on the other artisanal elements inside the drink, always highlighting the provenance of ingredients and collaborations with local producers.



Located in the heart of Vancouver's bustling Chinatown, **Keefer Bar** is well-known for its herb-infused cocktails inspired by ancient Chinese medicine. Complementing the oriental drink list with ingredients such as Luo Han Guo (herbaceous perennial vine native to Southern China), Ding Xiang (clove flower bud), Lok Mei (Chinese herbs), Keefer also offers excellent Chinatown-inspired bar snacks such as Peking duck crepes and dim sum.





# Ginterview: what's the decade ahead like for gin?

Craft gin has owned the drinks scene in the last decade. In that time, we have seen a good deal of gin distilleries pop up across the globe, from Asia to Australia, and to Europe. Jigger & Pony sits down with two gin brand ambassadors to talk more about what lies ahead for craft gin, and what it means for the cocktail bar industry.

**Q: Do gin brands need more unique expressions to keep things exciting? We have seen everything from limited annual editions, navy strength, barrel-finished bittered, to god-for-bid... pink gins. Is this a good trend?**

CT: As with most long lasting and successful brands, spirits or otherwise, innovation and keeping up with the times is key to continued longevity. As long as brands stay true to their roots and are actually releasing unique variants that add value to the gin category, I think it's fantastic. What's far less fantastic is going down the path of 'faddy' flavoured spirits that have little creativity or imagination behind them.

BK: I believe that releasing a new expression from time to time is important for consumers, as it keeps things fresh. As the old saying goes, variety is the spice of life!

**Q: Cocktails and gins have always gone hand-in-hand. After the Gin & Tonics and the Negroni, what is the next darling classic cocktail for bartenders to be excited about gins?**

CT: I'm ready for the rise of the Martini here in Southeast Asia. It's one of those cocktails that really lets the gin take centre stage and your choice of gin makes a massive impact on the final flavour of the cocktail.

BK: In my opinion, the Gimlet is the cocktail to be talking about. With only two other ingredients, you allow the gin to truly shine, and bartenders can variate with different types of citrus, sugar, and proportions.

**Q: We've also started to see some bars choosing not to list brands in their cocktail ingredients, choosing instead to generically list 'vodka' or 'gin', for example. Some don't even show brand labels at the back bars anymore. What do you think about this? Do you think brands matter to the cocktail drinker?**

CT: In an unfamiliar bar environment it can be a reassuring indicator of quality to see a premium brand listed on the cocktail menu, and I think it absolutely does matter for the discerning classic cocktail drinker. As for the bars that don't show brand labels on their back bars they're usually very high concept bars where you're guided through your experience and the base spirit in any drink is rarely the star of the show but more a conduit to showcase other more esoteric flavour combinations.

BK: I believe it's a move to make drinks more approachable to consumers, where sometimes brands they may have never heard of before may sound intimidating. If the consumer really likes the drink, it opens up the conversation more organically about the type or brand of spirit they're using.

**Q: If you were to 'pound the table' and insist on the direction for gins to head to in the next decade, what would it be?**

BK: I'd like to see gins partnering up with other spirits to create new products. I really want to see things get collaborative, for example gins using an unaged whisky or rum as their base spirit, before distilling with different botanicals. This way, you could introduce gin to people who've never really tried them before.

CT: To infinity and beyond!



**Brendon Khoo,**  
Monkey 47 Gin

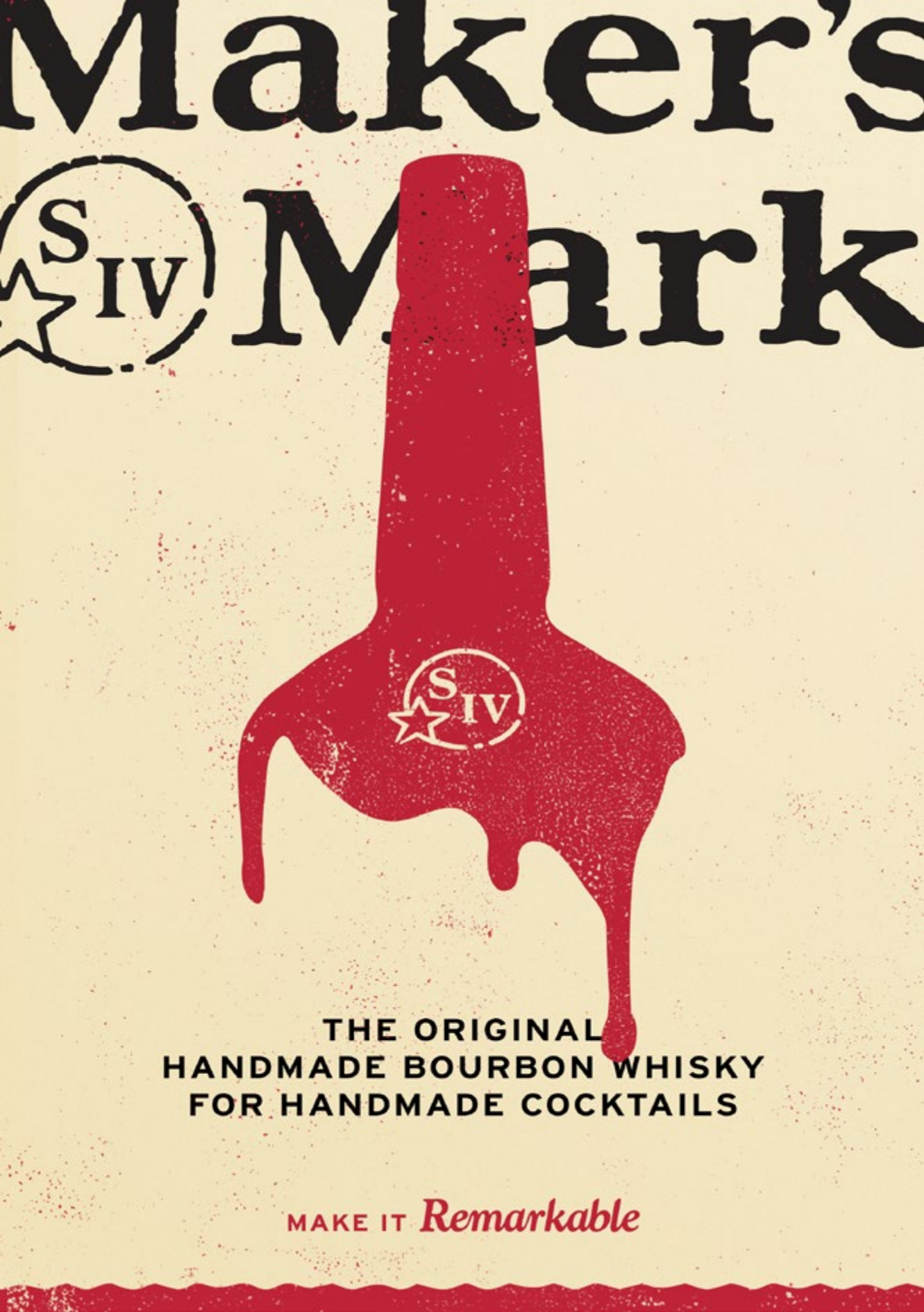


**Charmaine Thio,**  
Hendrick's Gin

## Gin

	45ml	Bottle
Arc	20	250
Beefeater	20	250
Botanist	20	250
Brass Lion	20	220
East London Liquor Co. Batch No.1	22	280
Four Pillars Bloody Shiraz	20	250
Four Pillars Rare Dry	20	250
Giniversity Botanical	24	220
Hawthorn's	20	250
Hendrick's	20	250
Hendrick's Orbium	23	290
KI NO BI Kyoto Dry	23	300
Km 12	20	250
Kyro Napue	20	220
Le Gin de Christian Drouin	20	250
Monkey 47	23	220
Monkey 47 Distiller's Cut 2017	44	420
Nikka Coffey Gin	20	250
Poor Toms	20	260
Roku	20	250
Sabatini	20	250
Star of Bombay	23	290
Tanqueray London Dry	20	250
Tanqueray No. Ten	21	250

Mixers sold separately. Additional charges apply for cocktail request.  
Bottle purchased is kept for 30 days  
Prices subject to 10% service charge and 7% GST



**American Whiskey**

<b>Bourbon Whiskey</b>	45ml	Bottle
Bulleit Bourbon	20	250
Bulleit 10 yo Bourbon	21	270
Colonel E.H. Taylor Single Barrel Bourbon	42	580
Elijah Craig Small Batch Bourbon	20	250
Elijah Craig 23 yo Bourbon	88	
Legent Bourbon	21	270
Maker's Mark Bourbon	20	250
Michter's US*1 Small Batch Bourbon	20	280
Stagg Jr. Kentucky Straight Bourbon	39	530

<b>Rye Whiskey</b>	45ml	Bottle
Bulleit Rye	20	250
Dad's Hat Pennsylvania Rye	21	260
Colonel E.H. Taylor Straight Rye	42	580
Michter's US*1 Single Barrel Rye	23	280
Rittenhouse Straight Rye 100 Proof	20	250
Sazerac Rye	23	320

<b>Others</b>	45ml	Bottle
Michter's US*1 American Whiskey	22	280
St. George Baller	44	560
Westland Single Malt	26	330
Westland Peated	26	330
Westland Sherry Wood	26	330

<b>Japanese Whisky</b>	45ml	Bottle
Chita Single Grain	20	250
Hakushu Distiller's Reserve	35	450
Hakushu 12 yo	40	520
Hibiki Japanese Harmony	33	330
Ichiro's Malt 'The Final Vintage of Hanyu' 15 yo	135	
Miyagikyo Single Malt	24	370
Nikka Coffey Grain	20	250
Nikka Coffey Malt	20	250
Yamazaki Distiller's Reserve	35	360
Yamazaki 12 yo	51	
Yoichi Single Malt	24	370

Mixers sold separately. Additional charges apply for cocktail request.  
 Bottle purchased is kept for 30 days  
 Prices subject to 10% service charge and 7% GST

## Spirits List

### Scotch Whisky

	45ml	Bottle
Aberlour 12 yo Double Cask	23	290
Ardbeg 10 yo	25	320
Auchentoshan Three Wood	32	350
Balvenie DoubleWood 12 yo	22	290
Balvenie PortWood 21 yo	98	1270
Bowmore 15 yo	35	460
Bruichladdich Classic Laddie	23	290
Caol Ila 12 yo	22	280
Clynelish 14 yo	26	330
Copper Dog	20	250
Elements of Islay Peat	20	220
Glendronach Original 12 yo	20	250
Glendronach Revival 15 yo	49	630
Glenfiddich 15 yo Solera	27	350
Glenlivet 15 yo	25	320
Highland Park 12 yo	22	330
Johnnie Walker Black Label	20	250
Johnnie Walker Green Label 15 yo	26	340
Johnnie Walker Blue Label	64	890
Lagavulin 16 yo	29	370
Macallan 18 yo	77	990
Monkey Shoulder	20	250
Oban 14 yo	24	320
Oban Little Bay	28	360
Old Pulteney 17 yo	35	450
Port Charlotte	33	420
Port Charlotte 10 yo	25	320
Samaroli Islay Blend	43	
Samaroli 2003 Sherry Blend	47	
Singleton of Dufftown 12 yo	20	250
Singleton of Dufftown 18 yo	33	450
Talisker 10 yo	21	260
Tomatin 22 yo 1994 - Hunter Laing's	44	

Mixers sold separately. Additional charges apply for cocktail request.  
Bottle purchased is kept for 30 days  
Prices subject to 10% service charge and 7% GST

## Spirits List

### Rest of World Whiskies

#### Irish Whiskey

	45ml	Bottle
Jameson	20	250
Redbreast 12 yo	20	250
Redbreast 15 yo	29	400
Teeling Small Batch	20	250

#### Taiwanese Whisky

	45ml	Bottle
Kavalan Ex-Bourbon Cask	28	360
Kavalan Ex-Sherry Oak	28	360
Kavalan Single Malt	21	290

#### Indian Whisky

	45ml	Bottle
Amrut Fusion	20	260

#### Canadian Whisky

	45ml	Bottle
Canadian Club Standard	20	250

#### Others

The Orientalist Dragon	28	360
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### Vodka

	45ml	Bottle
Belvedere	20	250
Belvedere Lake Bartezek	21	260
Belvedere Smogory Forest	21	260
Haku	20	250
Ketel One	20	250
Ketel One Citroen	20	250
The Orientalist Origins	23	290

### Agave

	45ml	Bottle
Altos Plata	20	250
Altos Reposado	21	260
Arquitecto	20	250
Codigo 1530 Rosa	21	270
Del Maguey Mezcal Vida	20	250
Don Julio Blanco	20	250
Don Julio Reposado	21	260
Ocho Anejo	37	290
Pierde Almas Espadin	22	290
Pierde Almas Tobala	28	380
Machetazo Espadin	21	

## Spirits List

### Rum/Sugarcane

	45ml	Bottle
Appleton White	20	250
Bacardi Carta Blanca	20	250
Bacardi Gold	20	250
Bacardi 8 yo	21	260
Caroni 21	64	
Caroni 23	77	
Clairin Communal	20	250
Diplomatico Ambassador	52	
Diplomatico Reserva Exclusiva 12 yo	21	270
Doorly's 12 yo	20	250
El Dorado 12 yo	21	270
El Dorado 21 yo	42	
Gosling's Black Seal	20	250
Havana Club 3 yo	20	250
Havana Club 7 yo	21	250
Isautier Reunion Island	21	260
Mount Gay Black Barrel	21	250
Mount Gay Eclipse	20	250
Mount Gay XO	27	
Myers's Original Dark	20	250
Phraya Gold	20	250
Plantation Guyana 2005	23	
Plantation Original Dark	20	250
Plantation XO 20th Anniversary	24	310
Ron La Progresiva de Vigia	21	250
Ron Zacapa 23	22	280
Ron Zacapa Reserva Limitada 2014	53	
Ron Zacapa XO	50	
Rum Nation Barbados	20	
Rum Nation Panama 18 yo	22	
The Lovers Rum	20	250
Veritas	20	250
Maracatu Cachaca	20	250
Koko Kanu	20	250
Sailor Jerry Spiced Rum	20	250
Black Tears Cuban Spiced Rum	20	250

Mixers sold separately. Additional charges apply for cocktail request.  
Bottle purchased is kept for 30 days  
Prices subject to 10% service charge and 7% GST

## Spirits List

### Cognac/Fruit Brandy

	45ml	Bottle
Courvoisier VS Cognac	20	250
Hennessy XO Cognac	66	840
Merlet XO Cognac	31	380
Pierre Ferrand 1840 Cognac	20	250
Remy Martin VSOP Cognac	20	250
Laird's 80 Proof Applejack	20	250
Barsol Primero Quebranta Pisco	20	250
Christian Drouin Calvados	20	250
Capovilla Eau de Vie Pere Williams	33	340
Vedrenne Eau de Vie Poire Williams	20	250

### Port/Sherry

	60ml
Niepoort Ruby Port	16
Barbadillo La Cilla P.X. Sherry	24
Barbadillo Manzanilla Solear Sherry	16
Barbadillo Oloroso Cuco Sherry	16
Lustau Fino	16

### Aperitif/Digestif

	45ml
Antica Formula Carpano	16
Aperol	16
Bigallet China-China	16
Campari	16
Cinzano Rosso	16
Cocchi Americano	16
Cocchi Rosa	16
Cocchi Torino	16
Dolin Dry	16
Fernet Branca	16
Fernet Hunter	18
Fernet Hunter Granite	19
Genepi de Dolin 1821	18
Lillet Blanc	16
Mancino Secco	16
Nardini Rabarbaro	16

Mixers sold separately. Additional charges apply for cocktail request.  
Bottle purchased is kept for 30 days  
Prices subject to 10% service charge and 7% GST

## Beer by the bottle

- Pilsner Urquell**, Czech Republic 14
- Suntory Premium Malts**, Japan 18
- Brewlander 'Hope' Summer Ale**, Singapore 16
- Brewlander 'Love' Wild IPA**, Singapore 17
- Brewlander 'Respect' Porter**, Singapore 16

## Wine by the glass



### Prosecco 17

Andreola 'Verv' NV  
Treviso, ITA

Pleasantly floral and fruity aroma,  
with a delicate fine flavour.



### Chardonnay 17

M. Pierre 'Le Chat Noir' 2015  
FRA

Fruit-driven aromas, elegant  
white peach flavours and fresh  
mineral acidity.



### Sauvignon Blanc 19

Paua 2016/17  
Marlborough, NZL

Pungent flavours of passion fruit,  
well-rounded and fruity with  
smooth tannins and great acidity.



### Rosé 18

Chateau Du Seuil 2017  
Coteaux d'Aix-en-Provence, FRA

Floral and red fruit aromas,  
deliciously fruity, crisp, and  
extremely refreshing.



### Shiraz 17

Speak No Evil 2016  
McLaren Vale, AUS

Complex cherries on the nose, medi-  
um-bodied with red fruits and smoky  
spice, finishing with bright acidity.



### Pinot Noir 19

Punt Road 'Emperor's Prize' 2018  
Yarra Valley, AUS

Full and elegant on the nose  
packed with ripe red cherry and a hint  
of spice. Medium-bodied fruity wine  
with fresh acidity.

Prices subject to 10% service charge and 7% GST

# PONY

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