



---

ONE ~ NINETY  
BAR

*Set in a lush urban sanctuary away from the maddening crowd, an invitation awaits within – to find solace in classic libations or find pleasure in bespoke craft cocktails meant to pique curiosity. Explore the Secret Gardens and pay homage to the art of drinking as we indulge your senses with sophisticated craftsmanship in every shake and stir.*

## WHITE WINES AND ROSÉ

	GLASS	BOTTLE
Ruffino Lumina Pinot Grigio Tuscany, Italy	\$21	\$95
Mount Riley Sauvignon Blanc Marlborough, New Zealand	\$24	\$110
Louis Jadot Bourgogne Chardonnay Burgundy, France	\$26	\$115
Chapoutier Côtes de Provence Rosé Provence, France	\$23	\$105

## RED WINES

	GLASS	BOTTLE
Mount Riley Pinot Noir Marlborough, New Zealand	\$25	\$120
M. Chapoutier Crozes-Hermitage Syrah Rhône, France	\$24	\$125
Robert Mondavi Cabernet Sauvignon Napa Valley, USA	\$26	\$115
Le Serre Nuove dell'Ornellaia (Rp 93) Bolgheri, Italy	\$45	\$198
Château Simard Saint-Émilion Grand Cru Saint-Émilion, France	\$32	\$158

## SPARKLING

	GLASS	BOTTLE
Taittinger Brut Prestige Rosé Reims, France NV	\$37	\$225
Taittinger Brut Réserve Reims, France NV	\$30	\$158
Bolla Prosecco Brut DOCG Valdobbiadene, Italy NV	\$21	\$105
Bava Moscato D'Asti DOCG Piedmont, Italy 2021	\$22	\$98

## BEERS

<b>Craft Beers On Tap</b> Asahi	\$17
<b>Bottled Beers</b> Tiger / Corona / Heineken / Kirin Tsingtao / Hoegaarden	\$17 33cl
Erdinger Weissbier	\$19 50cl
Guinness Stout	\$20 33cl
<b>Non - Alcoholic Beer</b> Heineken 0.0	\$13 33cl



## CLASSIC COCKTAILS

Sazerac	\$31
Sazerac Rye, Peychaud's Bitters, Angostura Bitters, Tatsumi Absinthe	
El Presidente	\$30
El Dorado 12 Years Rum, Mancino Secco, Ferrand Dry Curaçao Grenadine, Orange Bitters	
Amaretto Sour	\$27
Amaretto Di Saronno, Michter's Small Batch Bourbon, Lemon Egg White	
Clover Club	\$28
Star of Bombay Gin, Massenez Crème de Framboise, Lemon Grenadine, Egg White	
Tommy's Margarita	\$28
Altos Plata Tequila, Lime, Agave Nectar	

## BOTANICAL COCKTAILS

Flor de Jamaica	\$26
Belvedere Smogory Forest Vodka, Fernet Hunter, Clarified Lemon Roselle and Strawberry Shrub	
Screwpine	\$26
Michter's Straight Bourbon Whiskey, Pandan, Coconut, Lychee, Milk Peychaud's Bitters	
Espresso Negroni	\$26
Coffee-infused Widges Gin, Campari, Punt e Mes	



## COPENHAGEN ORGANIC SPARKLING TEAS

	GLASS	BOTTLE
<b>Lyserød</b> Beautiful balance between Oolong tea and Silver Needle tea, with hints of blackberries and hibiscus. 0% Alcohol	\$19	\$88
<b>Blå</b> Elegant blend with delicate notes of Jasmine, Chamomile and citrus. 0% Alcohol	\$19	\$88
<b>Grøn</b> Crisp taste of green tea and citrus, with notes of green apples and a hint of ginger. 5% Alcohol	\$21	\$98

## ICED TEAS

<b>Lemon Tea</b> Full-bodied with light floral and citrus undertones, infused with fresh lemons.	\$13
<b>Green Tea</b> This invigorating Japanese green tea is rich in vitamin C and antioxidants with clean and nutty flavours.	\$13
<b>Peach Tea</b> A sumptuous tea blend of black tea and Turkish apricots.	\$13
<b>Lychee Tea</b> A refreshing tea blend of rich black tea and lychee.	\$13

# GRYPHON TEAS

## **White Tea**

### **Snow Peony**

Harmony of white chrysanthemum, persimmon and stone fruits.

\$15

## **Oolong Tea**

### **Milky Oolong**

Oxidised Oolong with persistent flavour of roasted almonds and vanilla.

\$13

### **Lily of the Field**

Sophisticated floral blend of Oolong tea, lily buds, eucalyptus and marigold petals.

## **Black Teas**

### **Morning English**

Full-bodied, robust and rich, with gentle notes of stone fruits.

\$13

### **Earl Grey Neroli**

Notes of Italian Bergamot and powdery orange flowers.

## **Green Tea**

### **Uji Sencha**

Soft floral notes and aromas, complemented by a hint of fresh lemons.

\$13

### **Lung Ching**

Full-bodied green tea flavours with a fresh aroma that delights the senses.

### **Jasmine Silk Pearls**

From Fujian province, infused with graceful notes of midnight Jasmine.

## **Caffeine-free Teas**

### **Shiso Mint**

Aromatic and complex Arabian mint with Japanese shiso.

\$13

### **Chamomile**

Herbal tea made with delicate chamomile flowers.

### **Provençal Herbs**

Sparkling notes of lemon verbena, lemon myrtle, eucalyptus, lavender and rosemary.

# LAVAZZA COFFEES

SELECTION OF REGULAR, LOW-FAT, ALMOND  
OAT AND SOY MILK

Espresso	\$12
Macchiato	\$12
Cappuccino	\$12
Latte	\$13
Iced Coffee	\$13
Mocha	\$13
Double Espresso	\$14

## SPECIALTY COFFEES




<b>Cold Drip Brew</b> Brewed by dripping cold water through freshly ground coffee for eight hours.	\$14
<b>Hot Drip Brew</b> Brewed by pouring hot water over ground coffee.	\$15
<b>Lemon Latte</b> A blend of espresso shot, lemon syrup and milk that culminates in citrusy and delicate flavours.	\$14
<b>French Press</b> 100% Arabica coffee freshly grounded, infused and pressed, creating a rich earthy taste.	\$15
<b>Iced Vietnamese Coffee</b> A special blend of dark roast Vietnamese Arabica and Robusta coffee beans, served with condensed milk and crushed ice.	\$14

 Sustainable Produce

Prices are in Singapore Dollars, subject to 10% service charge and applicable taxes.

## SNACKS

Fugazetta Pizza, Onions, Mozzarella, Crème Fraîche Avruga Caviar, Chives, Bottarga 	\$34
Lobster Roll, Celeriac Remoulade, Yuzu Kosho Brioche Bun (2 pieces)   	\$28
Obsiblué Prawns, Avocado Waldorf Salad Cocktail Sauce  	\$28
Mini Wagyu Cheeseburger, Horseradish Aioli (3 pieces)    	\$28
Steamed Edamame, Wasabi Soy  	\$12
Black Truffle Fries, Truffle Aioli  	\$18
Green Mango Salad, Vietnamese Dressing, Prawn Crackers  	\$22
Chickpea Fritters, Semi-Dried Tomatoes, Tahini (4 pieces) 	\$18
Crispy Quinoa, Avocado and Jalapeño, Citrus (3 pieces)   	\$18
Crab Cakes, Roasted Garlic Aioli (4 pieces)  	\$28
Fried Chicken Tenders, Anchovy Sauce Tartare, Lime  	\$24
David Hervé Fine de Claire Oyster N°3 on Ice, Ponzu Wasabi Pickles (3 pieces)  	\$24
Oscietra Prestige Caviar (30g) , Traditional Condiments  	\$188
Artisanal Cheeses and Cold Cuts Platter, Chutneys and Country Bread   	\$48
Valrhona Guanaja 70% Dark Chocolate, Peanut and Salted Caramel Bars    	\$16
Trio Profiteroles - Coconut, Pandan and Mango   	\$16

 Contains Dairy	 Contains Egg	 Contains Nuts	 Contains Shellfish
 Contains Soy	 Gluten-free	 Vegetarian	 Vegan
 Contains Pork	 Contains Beef	 Signature dish	

Prices are in Singapore Dollars, subject to 10% service charge and applicable taxes.