

ATLAS

“Here’s to alcohol, the rose colored glasses of life.”

– F. Scott Fitzgerald

[www.atlasbar.sg](http://www.atlasbar.sg) #atlasbarsg

prices are subject to 10% service charge and prevailing government taxes





## THE MARTINI

A sophisticated concoction of gin, vermouth and bitters. We invite you to indulge in our great passion of gin and gin splashing with our take on this timeless classic.



<b>The ATLAS Martini</b>	25
london dry gin, ambrato vermouth, orange bitters, champagne vinegar <i>strong, cold and floral, with a little lick of the wild</i>	
<b>The Salamanca Martini</b>	25
spanish gin, sweet and dry sherry, orange bitters <i>cold and crisp, with a spanish whisper of the dry</i>	
<b>Spectre Martini</b>	25
japanese gin, butter vodka, white port, absinthe, tarragon and mint oil <i>bold, stiff, flavoursome, a hint of intrigue</i>	
<b>Knickerbocker Martini</b>	25
australian gin, italian vermouth, bitters, thyme <i>vibrant and sprightly, the fragrance of summer's breeze</i>	

For the complete gin journey, please ask for the ATLAS collections menu.



## THE GIN & TONIC

The peerless G&T. An iconic refresher that evolved from a British colonial staple to a contemporary favourite.



<b>ATLAS G&amp;T</b>	19
elevated london dry gin, ATLAS burma tonic, fresh citrus <i>a bright and spirited classic for when the sun shines on london</i>	
<b>Gin Tonica</b>	22
modern american gin, yuzu tonic, rosemary, orange, bay leaf <i>a fresh, evocative ode to spain, where gin and copa reign supreme</i>	
<b>Sloe &amp; Tonic</b>	22
sloe gin, old world tonic, fresh lime, mint <i>a zesty, sweet sipper, a delightful english interpretation</i>	
<b>Koffie &amp; Tonic</b>	22
dutch genever, mediterranean tonic, orange blossom, cold brew <i>a blend of malt, juniper and coffee, a triumph of dutch courage</i>	

For the complete gin journey, please ask for the ATLAS collections menu.



## IT STARTED WITH A SKETCH

Celebrating the minds that dared to venture beyond the familiar. They challenged the norm with the bold and exotic. A toast to the artists who captured the glitter and sophistication of the Roaring Twenties.



### **Coloured Rhythm**

24

floral gin, elderflower liqueur, cedarwood, lemon, coloured sweetness  
*a harmony of floral and citrus, in sync with sonia delaunay's kaleidoscopic works*

### **Nude On A Terrace**

24

venezuelan dark rum, italian bittersweet liqueur, citrus, agave, red hibiscus  
*a smoky and bittersweet rendezvous, a dedication to the life of tamara de lempicka*

### **The Vine And The Wine**

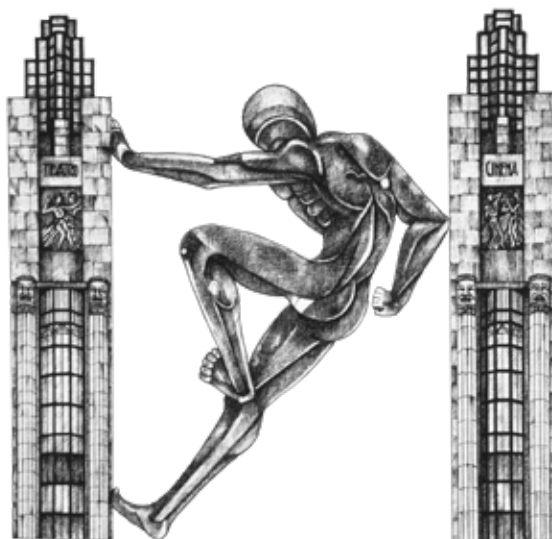
25

peruvian grape spirit, spiced pear liqueur, dry vermouth, pear, almond  
*a vinous, sparkling tribute to jean dupas' glorious emblem of bordeaux*

### **The Artist's Special**

25

blended scotch malt whisky, oloroso sherry, lemon, plum liqueur  
*elegantly rich with the warmth of oak, imbibed at the bal bullier, paris*



## BEYOND THE BLUEPRINT

The structures that captivated the mind. A symmetry of sleek lines and ornate motifs. We pay tribute to the monuments that gathered us.

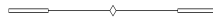


<b>Café Royal Special</b>	25
london dry gin, german sloe gin, pineapple, italian sweet vermouth, champagne, edibles	
<i>an encounter of the sweet and sour when bohemia collided with high society</i>	
<b>Palace Of Nations</b>	25
speyside single malt whisky, cognac, banana liqueur, swiss absinthe	
<i>a bold union of richness and warm spice, a monumental mission for world peace</i>	
<b>Eden Teatro</b>	25
scottish gin, white port, dry sherry, elderflower liqueur, sweet port	
<i>delicate and approachable, like the well-loved theatre in portugal</i>	
<b>Hotel Nacional</b>	24
coconut infused light rum, pineapple, apricot liqueur, spice	
<i>tropical with a spiced finish, for the havana icon with a decorated past</i>	



## THE PINNACLE OF MODERN MECHANICS

The culmination of extravagance and innovation. Titans of engineering decked to the nines in lavish luxury. The future was fast approaching, and it was ravishing.



<b>Lancia Astura</b>	22
<i>aromatic aged grappa, italian bittersweet liqueur, cherry, chocolate smooth and refined, a celebration of the golden age of speed</i>	
<b>Tamara In A Green Bugatti</b>	24
<i>modern french gin, lavender tincture, mint, lemon, sugar a fresh and floral offering for the baroness with a brush and an automobile for the ages</i>	
<b>L'Atlantique</b>	25
<i>french apple brandy, peach, almond, spiced apple, salt a crisp saline sweetness, like sailing the seas in a floating palace of luxury</i>	
<b>20th Century</b>	25
<i>australian gin, fortified wine, chocolate, citrus velvety and fine but with a twist, like the lush interior of a sophisticated metal marvel</i>	



## THE ULTIMATE ACCESSORY

Intricate patterns, opulent colours and a hint of sparkle that catches the eye. The final adornment that completes the look and invokes the imagination. Haute Joaillerie aroused desires, hopes and dreams.



<b>Louis Cartier</b>	26
dutch genever, apple cider reduction, dill vermouth, lemon, gold <i>a pleasant sweetness wrapped in love and gilded gold</i>	
<b>Signature Style</b>	24
italian dry gin, sweet beetroot, pear liqueur, fennel <i>earthy and distinct, like belperron's signature trademark</i>	
<b>Spirit Of The Wind</b>	26
american rye whiskey, hazelnut, black lemon bitters <i>strong and refined, for a sweet ride into the future</i>	
<b>Bijou</b>	27
london dry gin, french herbal liqueur, rooibos vermouth, orange bitters, gem stone <i>provocative and alluring, a faceted gem of a cocktail</i>	



## EUROPEAN TEMPERANCE

### No Alcohol Cocktails

While Americans suffered greatly through the Noble Experiment, Europe celebrated. But what if the same temperance forces amassed on the Avenue des Champs-Élysées?

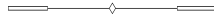


<b>Summer in Paris</b>	12
chardonnay grape juice, lemon berry tea, soda <i>without wine &amp; without gin, the next best option</i>	
<b>Aviation</b>	12
botanical cordial, butterfly pea flower water, lemon <i>an american concoction, minus the jet fuel</i>	
<b>Coffee &amp; Tonic</b>	12
cold brew coffee, elderflower tonic, floral water <i>revitalising, refreshing and invigorating</i>	
<b>Prohibition G&amp;T</b>	16
spiced non-alcoholic spirit, mediterranean tonic, juniper berry, grapefruit <i>the classic english staple, gin withheld</i>	



## ATLAS VINTAGE

ATLAS is a dedication to the glamour, sophistication and discernment of a time gone by.  
Explore these antique treasures from The ATLAS Collections.



### Vintage Martini

gin from the decade of your choice, mixed to your specifications  
*step back into the heart of the Art Deco era and  
taste an icon at its moment of birth*

1910s	250
1920s	225
1930s	200
1940s	175
1950s	150
1960s	125
1970s	100
1980s	75
1990s	50



### Vintage Negroni

1940's london dry gin, italian sweet vermouth, vintage campari  
*a reimagination of count camillo negroni's cocktail of choice*



## FINE CHAMPAGNE

For our ATLAS habitués, we propose to start with a small selection of fine Champagnes to be drunk by the tulip, if not by the bottle.

## BY THE GLASS



		Glass (125ml)	Bottle
<b>Louis Roederer "Brut Premier" Magnum</b> <i>refreshing, with elegant hints of floral notes</i>	NV	22	240
<b>Piper-Heidsieck "Cuvée Réserve Essentiel" ATLAS</b> <i>red apples, meyer lemon, crushed almond with chalky minerality</i>	NV	27	160
<b>Charles Heidsieck "Brut Réserve"</b> <i>hazelnuts, toasty and a touch of yellow apples</i>	NV	28	170
<b>Roger Coulon "Rosélie" Rosé de Saignée</b> <i>structured, ripe strawberries with a touch of spice</i>	NV	32	180
<b>Piper-Heidsieck Rare Millesime</b> <i>rich and intense with an underlying tone of pastries</i>	2002	68	400

**'Too much of anything is bad, but too much champagne is just right.'**

–F. Scott Fitzgerald

## BY THE BOTTLE



		Bottle
<b>Vieille France “Blanc de Blancs”</b> <i>elegant, light, with fresh green melon and biscuit notes</i>	NV	160
<b>Heidsieck &amp; Co. Monopole “Goût Américain” Extra Dry</b> <i>white peach, candied ginger with sweet pastry notes</i>	NV	170
<b>Pierre Péters Blanc de Blancs Grand Cru Extra-Brut</b> <i>green apples, fresh, lemony and mineral driven</i>	NV	190
<b>Rosés de Jeanne “Côte de Val Vilaine” Blanc de Noirs</b> <i>sweet citrus, pure red fruits with fine herbs</i>	NV	200
<b>L.Aubry Fils “Le Nombre d’Or Campaniae Veteres Vites”</b> <i>white flowers, yellow apples with hints of walnuts</i>	2013	240
<b>Egly-Ouriet Rosé Grand Cru</b> <i>bright cranberry, raspberry with good toastiness &amp; power</i>	NV	320
<b>Krug “Grande Cuvée” 163 Edition</b> <i>toasted hazelnut, ripe apricots, baked almond with rich finish</i>	NV	380
<b>Bruno Paillard “Nec Plus Ultra”</b> <i>oxidative, ripe baked apples, brioche and toasted nuts</i>	1995	490
<b>Bollinger La Grande Année</b> <i>ripe yellow fruits, peach, dried citrus with roasted notes</i>	2007	500
<b>Deutz “Cuvée William Deutz”</b> <i>dried pear, almond, chamomile and honey with structured finish</i>	2002	600

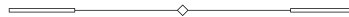
For the complete Champagne journey, please ask for the ATLAS Collections menu.



## STILL WINES

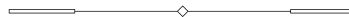
While Champagne is our true vinous love,  
our enjoyment of all wines knows no bounds.

## WHITE



		Glass (150ml)	Bottle
<b>Reichsgraf von Kesselstatt "RK" Riesling</b> Mosel, Germany <i>refreshing, packed with minerals and a touch of sweetness</i>	2017	19	95
<b>Domaine Louis Moreau Chablis Chardonnay</b> Burgundy, France <i>rock melons, fresh and clean with a nice salinity</i>	2016	20	100
<b>Domaine Vacheron Sancerre Blanc Sauvignon Blanc</b> Loire Valley, France <i>crisp, light and a high mineral tone with a touch of greenness</i>	2017	24	120

## ROSÉ



<b>M de Minuty Rosé Grenache, Cinsault</b> Côtes de Provence, France <i>bright red strawberries with an amazing freshness</i>	2017	17	85
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## RED



		Glass (150ml)	Bottle
<b>Marqués de Tomares Crianza</b> Tempranillo Rioja, Spain <i>juicy dark cherries, pomegranate, plums and a touch of chocolate</i>	2015	18	90
<b>Vincent Girardin Bourgogne Rouge "Cuvée St Vincent"</b> Pinot Noir Burgundy, France <i>fresh red cherries, light with vibrant red fruits</i>	2016	20	100
<b>Château Rouchet</b> Merlot, Cabernet Sauvignon Bordeaux, France <i>medium bodied with notes of plums and cassis</i>	2014	24	120

## SWEET



<b>Holdvölgy "Intuition N.01" Szamorodni Zéta (500ml)</b> Mad, Hungary <i>honey, apricots, ripe pineapples and mangoes, fresh</i>	2008	24	120
<b>Mouchão Licoroso Alicante Bouschet</b> Alentejo, Portugal <i>chocolate, dark sweet plums and coffee, concentrated</i>	2012	20	120

For the complete wine journey, please ask for the ATLAS Collections menu.



## SOMMELIER'S SELECTION

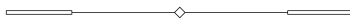
Presenting our appreciation of the finer things in life.  
A curation of bottles fit for any occasion.

### WHITE



		Bottle
<b>Huia Sauvignon Blanc</b> Marlborough, New Zealand <i>green melon, passionfruit and elderflower with a vegetal note</i>	2016	100
<b>Schiopetto "Des Rosis" Pinot Grigio</b> Friuli, Italy <i>medium bodied with apricot, white peach and rose petals</i>	2016	110
<b>Domaine aux Moines Savennières</b> Chenin Blanc Loire Valley, France <i>bruised apple, golden pear, sunflower honey and bright acidity</i>	1992	140
<b>Hirsch Kammerner Lamm Reserve</b> Grüner Veltliner Kamptal, Austria <i>hints of kaffir lime, jasmine blossom with a white peppery finish</i>	2011	160
<b>Faiveley Puligny Montrachet</b> Chardonnay Burgundy, France <i>green apple, lemony character with notes of corn and butter</i>	2014	200
<b>Zilliken Rausch Auslese</b> Riesling Mosel, Germany <i>white peach and honeydew with a dark slate mineral tone</i>	2016	240

## ORANGE



Bottle

<b>Radikon Ribolla Gialla</b> (500ml) Friuli, Italy <i>hints of peach tea, sour plum and sweet baking spices</i>	2010	170
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## RED



<b>J.Heinrich Goldberg Mittelburgenland DAC Blaufränkisch</b> Burgenland, Austria <i>dark plum, blackberries with characteristics of spicy cured meat</i>	2014	100
<b>Nittardi Chianti Classico "Casanuova di Nittardi"</b> Sangiovese Tuscany Italy <i>sour cherry, dried oregano and toasted vanilla bean</i>	2014	150
<b>Châteauneuf-du-Pape "Cuvée Reservée"</b> Domaine du Pegau Grenache, Syrah Rhône Valley, France <i>dried figs, mixed black fruits with a baking spices finish</i>	2013	170
<b>AA Badenhorst Family Red</b> Shiraz, Mourvedre Swartland, South Africa <i>smoky, stewed black fruits with black peppery notes</i>	2014	170
<b>Guiberteau Saumur "Les Arboises"</b> Cabernet Franc Loire Valley, France <i>crème de cassis, green bell pepper with a herbaceous finish</i>	2007	210
<b>Charles van Canneyt Gevrey Chambertin</b> Pinot Noir Burgundy, France <i>bright red cherry and red berries with tones of forest floor</i>	2014	240
<b>Giovanni Rosso "Ceretta"</b> Barolo Nebbiolo Piedmont, Italy <i>ripe dark plums, tar and rose petals with tea-like tannin</i>	2005	310



## BARLEY, HOPS, APPLES & HONEY

A sharp selection of classic English and European beers, cider and mead.  
A mix of the old and the new.

Pilsner Urquell From The Tap	450 ml	4.4%	16
Weihenstephaner Hefe Weissbier	330ml	5.4%	20
Beardo IPA	330ml	6.0%	19
Westmalle Trappist Tripel	330ml	7.0%	21
Marston's Pearl Jet Stout	500ml	4.5%	21
Gosnells London Mead	330ml	5.5%	20
La Chouette Cider	330ml	4.5%	20

“A fine beer may be judged with only one sip,  
but it’s better to be thoroughly sure.”

– Czech Proverb





## SODAS, TONICS & FRUITS

Perfect companions to our spirits or refreshing on their own.

### SOFTS

East Imperial	150ml	8
<i>Soda Water / Mombasa Ginger Beer / Superior Thai Ginger Ale</i>		
Coca Cola	320ml	7
<i>Regular / Zero / Light</i>		
Sprite	320ml	6

### TONICS

East Imperial Tonic	150ml	8
<i>ATLAS Burma / Old World / Grapefruit / Yuzu</i>		
Fever Tree Tonic	200ml	8
<i>Mediterranean / Elderflower</i>		

### JUICE

Fresh pressed (orange, grapefruit, apple, pineapple)		8
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### MINERAL WATER

San Pellegrino	750ml	11
Aqua Panna	750ml	11

## ATLAS WATER

We are committed to reducing our carbon footprint. Our in-house water filtering system ensures the purest water we can serve whilst retaining beneficial mineral salts. Your choice of free flow still and sparkling water for \$2 per guest. \$1 per guest will be donated to a local charity.



## LEAVES, OOLONGS & TISANES

Our tea master proposes a selection of classic and exotic teas from around the world. All teas are loose leaf.

<b>The ATLAS Art Deco Blend</b>	10
<i>blended just for us, this is a fine black tea incorporating dry gin botanicals, with added elderflower and yuzu</i>	
<b>Royal English Breakfast</b>	8
<i>a vibrant blend of milima, kenilworth and assam de joo</i>	
<b>Regal Earl Grey</b>	8
<i>premium mild tea blended with organic vanilla &amp; bergamot</i>	
<b>Milk Oolong</b>	8
<i>a buttery and mineral forward tea with a hint of spice</i>	
<b>Tropical Straits</b>	8
<i>a sunny blend of tropical fruits tisanes and oolong tea</i>	
<b>Aromatherapy In A Cup</b>	8
<i>a copper-y infusion of flowers and mint with sweet lemon balm</i>	
<b>Organic Mint</b>	8
<i>a refreshing blend of sweet menthol spearmint &amp; peppermint</i>	
<b>Jasmine Pearls</b>	14
<i>one of the finest chinese jasmine teas</i>	
<b>Emperor's Genmaicha</b>	14
<i>green tea with toasty cracked rice and green flowers</i>	
<b>Sicilian Blood Orange Pu'er Tea</b>	14
<i>a vintage pu'er cured with orange peel</i>	
<b>Berry Rooibos</b>	14
<i>an invigorating vanilla sensation mixed with rooibos and elderberry</i>	



## BEANS, CHAI & CHOCOLATE

Current-season coffees from Central and South America proudly roasted in Singapore by Liberty Coffee. The “Speakeasy” blend is full-bodied with a dark chocolate base note and complex bittersweetness.

<b>Espresso</b> / Black / Strong	30ml	4
<b>Americano</b> / Black / Balanced	170ml	4
<b>Piccolo Latte</b> / Milk / Mild	90ml	5
<b>ATLAS Gibraltar</b> / Milk / Strong	130ml	5
<b>Cappuccino</b> / Milk / Balanced	170ml	6
<b>Latte</b> / Milk / Mild	200ml	6
<b>Flat White</b> / Milk / Mild	200ml	6
<b>Ice Long Black</b> / Black / Cold / Balanced	330ml	5
<b>Ice White</b> / Milk / Cold / Mild	330ml	6
<b>Mocha Latte</b> / Milk / Balanced	200ml	7
<b>Ice Mocha</b> / Milk / Cold / Balanced	330ml	7
<b>Additional Espresso Shot</b>	15ml	2
<b>Drinking Chocolate 52%</b> Dark / Milk / Hot / Sweet	170ml	7
<b>Seven Spice Chai Latte</b> / Milk / Hot / Sweet	170ml	7



## LATE NIGHT DINING

Let us sustain you while you drink, laugh and live.  
Our Chef presents a small but nourishing selection to graze on while imbibing.

the burnt edges of the margherita, olive tapanade, basil	14
bruschetta triumph of the sea, blue prawn tartar, sea urchin, caviar	29
mini croque monsieur, fancy spanish cheese, pickled shallot	18
london spicy chorizo sandwiches, capsicum, rocket	24
5j jamon on toast	16
nz lamb corn puppies, fresh herbs, spicy tomato sauce	16
belgian pomme frites, horseradish bacon mayo	12
ATLAS green olives	12
artisanal charcuterie, choice of 4 / 6	32 / 38
european cheese board, choice of 4 / 6	34 / 40
grand pochon bread or homemade brioche with artisanal truffle butter	10
warm madeleines, homemade jam, unsweetened cream	18

“People who love to eat  
are always the best people.”

– Julia Child