

ATLAS

Drinking of the Arts Décoratifs. Also known as

THE GOLDEN AGE
THE GILDED AGE
THE CRAZY AGE

“Too much of anything is bad, but too much Champagne is just right.”

– F. Scott Fitzgerald

“I had never tasted anything so cool and clean (as a martini).”

– Ernest Hemingway

www.atlasbar.sg #atlasbarsg

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



FINE CHAMPAGNE

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

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

Louis Roederer “Brut Premier” Magnum refreshing with elegant hints of floral notes	NV
Charles Heidsieck “Brut Reserve” hazelnuts, toasty and a touch of yellow apples	NV
Pierre Péters “Rosé for Albane” vibrant red fruits, refreshing with lots of finesse	NV
Krug “Grande Cuvée” (Served with a snack) rich and intense with an underlying tone of mushroom	NV
Guy de Chasse Louvois Grand Cru crisp, elegant and light with notes of ripe pears and brioche	NV
J.M. Gobillard & Fils Blanc de Blancs notes of melons and a touch of fresh coconut	NV
Pierre Gimonnet “Rosé de Blancs” raspberries, fresh strawberries with good minerality	NV
Pol Roger Millésime brioche, toasted nuts with a nice touch of cream	2006
Charles Heidsieck “Blanc de Millénaires” Blanc de Blancs hints of salted caramel, fresh, structured with delicate minerality	1995
Bruno Paillard “Nec Plus Ultra” Rosé Intense notes of red candied fruits, with a generous mouthfeel	2003



THE MARTINI

Our great passion: gin and gin splashing. While we propose these martini incarnations, do help yourself to your own martini devices and ask for the bartender.

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

The ATLAS Martini

london dry gin, ambrato vermouth, orange bitters, champagne vinegar
strong, cold and floral, with a little lick of the wild

The Salamanca Martini

london dry gin, sweet and dry sherry, mandarin bitters
cold and crisp, with a spanish whisper of the dry

The Aix-en-Provence Martini

french modern gin, french dry vermouth,
herbes-de-provence, lavender
salted soft herbs, wafting through a frozen liquid

**“Martinis are the only American invention
as perfect as a sonnet.”**

– H. L. Mencken



THE GIN & TONIC

The peerless G&T. An iconic refresher that evolved from a British colonial staple to a culinary and social wonder. Just three options here, but infinite possibilities in The ATLAS Collections. Paired with our own East Imperial ATLAS tonic water.

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

THE GIN & TONIC



Classic G&T

london dry gin, fresh citrus to match, ATLAS tonic water
a tonic for when the sun shines on London, or its former outposts around the globe

Gin Tonica

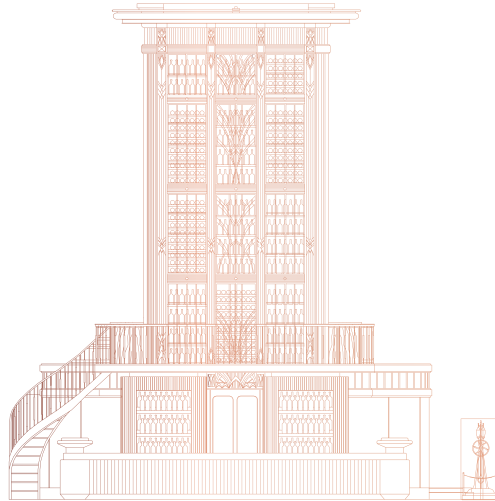
modern american gin, yuzu tonic, basil
an ode to spain, where gin reigns

Cold brew G&T

barrel aged old tom gin, mediterranean tonic, cold brew coffee
modern craft drinking, bringing european traditions together

**“The gin and tonic has saved more Englishmen’s lives,
and minds, than all the doctors in the Empire”**

– Winston Churchill



COCKTAILS DES ARTS DÉCORATIFS



Art Deco as modernism beautified. A strong, clean and ornate aesthetic. An intersection of design, fashion, art and industry that reached an apogee at the 1925 Exposition des Arts Décoratifs et Industriels Modernes in Paris. Grand cocktails inspired by a moment in time.



BRIGHT YOUNG THINGS



The privileged, fashionable and bohemian set
of relentless London party-goers during the Gilded Age.
Flavours with spirit, elegance and uninhibited booziness.

Café Royal Special

london dry gin, sloe berry gin, pineapple, italian sweet vermouth,
lemon, champagne, edibles

adapted from the canon of a site of many debauched soirees

Scandal Water

swedish vodka, italian dry vermouth, geranium, palmarosa, citrus,
bitters, champagne

scandals over tea became scandals over gin and chanel no. 5

Young Churchill

salty smoky islay single malt, herbal liqueur, orange bitters,
chocolate, capers

a smokey, spiced tribute to winston in his prime



STYLE MODERNE



Form with function. Style Moderne defined this alliance of art and craftsmanship, touching engineering, architecture, design, fashion and more.
Flavours that provoke and inspire.

Dukes of Gascony

bas armagnac, fresh pineapple, almond cordial, herbal elixir, fresh citrus, champagne vinegar

an homage to gascony, the home of this historical french brandy

Hotel Palacio

spanish style light rum, dry sherry, fresh citrus, cedar wood cordial

an art deco masterpiece in havana, cuba

Condesa

aged tequila, young mexican mezcal, italian sweet vermouth, agave

the famous art deco district from mexico city



LOST GENERATION



A génération perdue. Artists, writers and musicians who came of age after WWI.
The cultural canvas of 1920s Paris. Flavours to drink up, as one should life.

Josephine Baker

kentucky bourbon, sweet sherry, french sweet vermouth,
red verjus

a chorus girl from st. louis, who became the toast of paris

Lost & Found

blended malt scotch whisky, sweet & dry sherries,
chocolate bitters, citrus, raspberry

a twist on the artist's special from the rue pigalle jazz club

Bohemian Aristocrat

real french cognac, beurre noisette, venezuelan dark rum,
orange & pear liqueur, bitters

butter for your toast, a toast to the night and to the next drink



THE ARTISTS



A toast from purveyors of fine beverage to the purveyors of Art Deco.
The artists c  l  brit   who defined the era. Bold and colourful flavours and textures.

Tamara in a Green Bugatti

modern french gin, lavender tincture, much mint, lemon, sugar
a poster girl for a movement, an automobile for the ages

Ert  

unusual scottish gin, ylang ylang cordial, gentian liqueur, ratafia de
champagne, thyme sugar
an iconic fashion illustrator known for his 'eyes'

Pato

aged genever, white port, blood orange liqueur
an homage to our beloved bon vivant



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?

Summer in Paris

chardonnay grape juice, lavender cordial, lemon, lemon berry tea soda
without wine & without gin, the next best option

Aviation

botanical cordial, butterfly pea flower water, lemon
an american concoction, without the jet fuel

Coffee & Tonic

cold brew coffee, elderflower tonic, floral water
revitalising, refreshing and invigorating



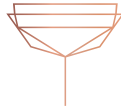
BARLEY, HOPS, APPLES & HONEY

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%
Maisel's Weisse Original Wheat Ale	330ml	5.2%
Sambrooks Brewery London Pale Ale	330ml	4.5%
Sambrooks Brewery Black IPA	330ml	6.9%
Westmalle Trappist Tripel	330ml	9.5%
Duvel Golden Strong Ale	330ml	8.5%
Pearl Jet Stout	500ml	4.5%
La Choutte Cider	330ml	4.5%
Gosnells London Mead	330ml	5.5%

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

– Czech Proverb



ATLAS VINTAGE

ATLAS is a dedication to the glamour, sophistication and discernment of a time gone by. With our vintage offerings, we invite you to step back into the heart of the Art Deco era. Explore these antique treasures from The Atlas Collections.

VINTAGE MARTINIS



Like art, music and food, our taste in martinis and gin has evolved over the decades. For the most discerning martini drinker, we propose a voyage back in time to taste history in a bottle.

Choose a gin from the decade of your choice from our collection, paired with a vintage vermouth

1910s

1920s

1930s

1940s

1950s

1960s

1970s

1980s

1990s



VINTAGE COCKTAILS



For the true cocktail aficionado, we offer a rare opportunity to taste an icon at its moment of birth. Cocktails that define modern drinking 80 years later, prepared with the style and ingredients of the time.

The Florentine Negroni

1940's london dry gin, 1930s italian sweet vermouth, vintage campari
a gin the count himself may have enjoyed at caffè casoni, Florence

The Deco White Lady

1930s london dry gin, vintage orange liqueur, lemon
a collaboration of london and Paris, a vintage tribute to the Harrys



STILL WINES

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

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

WHITE



Zilliken “Butterfly Riesling” Riesling Mosel, Germany <i>refreshing, packed with minerals and a touch of sweetness</i>	2016
Domaine Vacheron Sancerre Blanc Sauvignon Blanc Loire Valley, France <i>crisp, light and a high mineral tone with a touch of greenness</i>	2016
Domaine Louis Moreau Chablis Chardonnay Burgundy, France <i>rock melons, fresh and clean with a nice salinity</i>	2016
Astrolabe Province Sauvignon Blanc Marlborough, New Zealand <i>classic notes of lime, grass and passionfruits</i>	2016
Mas de Daumas Gassac Blanc Viognier, Petit Manseng, Chardonnay Languedoc, France <i>mineral driven, yellow apples and quince</i>	2016
Faiveley Puligny Montrachet Chardonnay Burgundy, France <i>creamy with notes of ripe apples and fresh butter</i>	2014

RED



Bodegas Altanza “Capitoso” Tempranillo Rioja, Spain <i>juicy red cherries, pomegranate and plums</i>	2014
Domaine Heimbouger Bourgogne Rouge Pinot Noir Burgundy, France <i>fresh red cherries, light and mineral driven</i>	2014
Château Bernadotte Cabernet Sauvignon, Merlot Bordeaux, France <i>medium bodied with notes of plums and cassis</i>	2006
Fattoria Nittardi Chianti Classico “Casanuova di Nittardi” Sangiovese Tuscany, Italy <i>sour cherries, with hints of spice and violet flowers</i>	2014
Château Gravet-Renaissance Cabernet Sauvignon, Merlot Bordeaux, France <i>medium bodied, juicy with notes of violet</i>	2008
François Bertheau Chambolle Musigny Pinot Noir Burgundy, France <i>elegant, structured with dark cherries and light spice</i>	2013

ROSÉ



Emotion de Provence Grenache Côteaux de Varois en Provence, France <i>bright red strawberries with an amazing freshness</i>	2016
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LEAVES, OOLONGS & TISANES

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

The ATLAS Art Deco Blend

blended just for us, this is a fine black tea incorporating dry gin botanicals, with added elderflower and yuzu

TRADITIONAL TEAS

Royal English Breakfast

a vibrant blend of kenyan milima, kenilworth from sri lanka and assam dejoo from india

Regal Earl Grey

premium mild tea blended with organic vanilla & bergamot for a smooth and creamy taste

Milk Oolong

a buttery and mineral forward tea from taiwan with a hint of spice

Royal Majesty

an assortment of sweet flowers and sri lankan black teas floral, refreshing, unique

Gentleman Black

a bold blend of nepalese black teas with earthy and floral notes combined

Organic Mint

a refreshing blend of sweet menthol spearmint & peppermint

Tropical Straits

a sunny blend of tropical fruits tisanes and oolong tea papaya, pineapple & more

Aromatherapy in a Cup

a copper-y infusion of flowers and mint with sweet lemon balm

PRESTIGE TEAS

Carmelia Bud

chinese white tea with soft tones of apricot with a fresh finish

Huoshan Yellow Bud

this rare chinese yellow tea has soft vegetal mellowness

Arakai Estate Premium Green

an australian spring flush green tea that produces lingering sweetness

Jasmine Pearls

one of the finest chinese jasmine teas, with 20 times the jasmine scent of normal teas

Emperor's Genmaicha

appetizing green tea with toasty cracked rice and green flowers

Formosa Oriental Beauty

the champagne of oolongs from taiwan, with a rich honey character

Doke Diamond

an indian black tea with a strong sense of honey

Himalayan Shangri-La Gold

an intricate black tea from nepal with rich amber honey and malt notes

Sicilian Blood Orange Pu Erh Tea

this is a vintage, fermented black tea pu erh cured with orange peel

Berry Rooibos

an invigorating vanilla sensation mixed with rooibos and elderberry



SODAS, TONICS & FRUITS

Perfect companions to our spirits or refreshing on their own.

SOFTS

East Imperial Soda Water	150ml
East Imperial Mombasa Ginger Beer	150ml
East Imperial Superior Thai Ginger Ale	150ml
Coca Cola	250ml
Coca Cola Zero	330ml
Coca Cola Light	330ml
Sprite	250ml

TONICS

East Imperial ATLAS Burma Tonic	150ml
East Imperial Old World Tonic	150ml
East Imperial Grapefruit Tonic	150ml
East Imperial Yuzu Tonic	150ml
Fever Tree Mediterranean Tonic	200ml
Fever Tree Elderflower Tonic	200ml

JUICE

Fresh pressed (orange, grapefruit, apple, pineapple)

MINERAL WATER

San Pellegrino	750ml
Aqua Panna	750ml

ATLAS WATER

We are committed to reducing our carbon footprint. Our in-house water filtering and bottling 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 the Cure Brain Cancer Foundation in memory of our cousin Patricio de la Fuente Saez – a bon vivant who will be forever sorely missed.



BEANS, CHAI & CHOCOLATE

Seasonal espresso blends sourced globally and proudly roasted in Singapore by Liberty Coffee. The 'Speakeasy' blend is rich and balanced, with overtones of nuts and chocolate and a low level of acidity.

Espresso / Black / Strong	30ml
Americano / Black / Balanced	170ml
Piccolo Latte / Milk / Mild	90ml
ATLAS Gibraltar / Milk / Strong	130ml
Cappuccino / Milk / Balanced	170ml
Latte / Milk / Mild	200ml
Flat White / Milk / Mild	200ml
Additional Espresso Double Shot	
Ice Long Black / Black / Cold / Balanced	330ml
Ice White / Milk / Cold / Mild	330ml
Mocha Latte / Milk / Balanced	200ml
Ice Mocha / Milk / Cold / Balanced	330ml
Drinking Chocolate 52% Dark / Milk / Hot / Sweet	170ml
Seven Spice Chai Latte / Milk / Hot / Sweet	170ml



LATE NIGHT DINING

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

ATLAS olives four ways

belgian pomme frites, horseradish bacon mayo

5j jamon on toast

nz lamb corn puppies, fresh herbs, spicy tomato sauce

bruschetta triumph of the sea, blue prawn tartar, sea urchin,
pomegranate, oscietra

mini croque monsieur, fancy spanish cheese, pickled shallot

london spicy chorizo sandwiches, capsicum, rocket

the burnt edges of the margherita, olive tapanade, basil

smoky beef puffs, pickled mustard seeds ... on the bone

artisanal charcuterie (ask for daily selection)

european cheese board (ask for daily selection)

assortment of petit fours

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

– Julia Child