

NEW YEAR'S EVE AT ATLAS



Sunday Spritz
*the botanist gin, pear, citrus,
soda, prosecco*



Red Snapper
*the botanist gin, spiced tomato,
celery, lemon
- a bloody mary with gin*



Chatter Club
*cognac, cherry, apricot, almond, citrus,
vanilla, spices, clarified milk*



The Grand Pour
*grapefruit soda, rye whisky, lillet rose,
vanilla champagne syrup, citric acid*



elevate to NV Champagne
Telmont Réserve Brut
Telmont Réserve Rosé
+50 per guest for free-flow



Negroni
*the botanist gin, campari,
cinzano 1757 rosso vermouth*



Southern Jewel
*rye whiskey, baldoria bitter,
watermelon, lemon, basil, salt*



Valley Of The Ashes
*rum, bourbon, amaro, pomelo lime,
chocolate, hopped grapefruit*



Queens Park Swizzle
*mount gay black barrel rum,
lime, mint, bitters*



Espresso Martini
*skyy vodka, coffee liqueur,
aromatic bitters, cream, cinnamon*



Peach Bellini
prosecco, white peach

dr. loosen riesling kabinet 'wehlener sonnenuhr', 2020
l'escadre grande reserve, 2016
foncalieu les cardounettes rosé, 2021
pilsner urquell

G&T SUITE

GIN

*the botanist gin
hayman's old tom gin*

TONIC WATER

ATLAS burma | old world | yuzu
royal botanic | mediterranean
mallorcan | cucumber
grapefruit & rosemary



The most celebrated pairing in
any spirit category, the two-letter
combination everyone knows!

Build your very own G&T.

GARNISH

up to four

lemon | orange | grapefruit | lime
juniper berries | pink peppercorn
rose bud | rosemary | thyme
cucumber | ginger | mint sprig | basil
bay leaf | celery | black pepper
cinnamon | olive

MADE TO ORDER

a selection of hot plates

mushrooms on toast, chestnut butter, wood sorrel | spicy fried cauliflower, paprika aioli, pickles | mini buttermilk fried chicken sandwich
mini croque monsieur, spanish cheese, pickled shallots | belgian pommes frites, horseradish bacon

NIBBLES

ARTISAN BREAD

traditional sourdough, grissini, caraway lavosh

EUROPEAN CHEESES

*truffle manchego, pecorino sardo,
bleu d'auvergne, brillat savarin, munster
with dried fruits, quince paste, fig jam*

DIPS

hummus, artichoke with crudités

CURED AND SMOKED

*prosciutto, sopressa salami, pistachio mortadella,
country pork terrine, bresaola, smoked duck breast
peppered smoked mackerel*

PICKLES AND NUTS

*marinated greek mammoth olives, piquillo peppers,
cornichons, b&b pickles, walnuts, pecans*

DESSERT

carrot cake, buttermilk panna cotta



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

ATLAS

www.atlasbar.sg