

NEW YEAR'S EVE AT ATLAS



Midnight Hour Spritz
*the botanist gin, pear, citrus,
soda, prosecco*



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



Old Fashioned
*wild turkey bourbon, dark sugar,
orange & aromatic bitters*



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



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



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



Chatter Club
*remy martin vsop cognac, cherry,
almond, vanilla, clarified milk*



The Fix
*wild turkey bourbon, watermelon,
citrus, bianco bitter, salt*



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



The Grand Pour
*champagne, wild turkey bourbon,
rosé wine aperitif, vanilla, grapefruit soda*

trimbach pinot blanc, 2021
paul jaboulet parallèle 45, 2020
m de minuty rosé, 2022
pilsner urquell



Peach Bellini
prosecco, white peach

G&T SUITE

GIN

widges gin
hayman's old tom gin

TONIC WATER

mediterranean | royal botanic
indian | mallorcan
grapefruit & rosemary | rhubarb
elderflower | pink grapefruit



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

PLATTER TO SHARE

ARTISAN BREAD

*traditional sourdough, grissini,
caraway lavosh*

CURED AND SMOKED

*prosciutto, sopressa salami, pistachio mortadella,
country pork terrine and bresaola*

EUROPEAN CHEESES

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

PICKLED

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

MADE TO ORDER

a selection of plates

ATLAS "la gilda" basque pinxtos ~ anchovy, green olive, guindilla pepper | truss tomato and italian basil arancini

ATLAS mini brioche lobster roll, caviaroli, esplette pepper | shoestring fries, horseradish mayo

seared smoked duck breast, carrot cream, sage and beurre noisette

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DESSERT

pavlova - citrus glazed berries, vanilla mascarpone, passionfruit sorbet



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

ATLAS

www.atlasbar.sg