

NEW YEAR'S EVE AT ATLAS



Midnight Hour Spritz
bombay sapphire gin, pear, citrus,
soda, champagne



Jubilee Royale
champagne, australian shiraz gin,
bacardí reserva ocho, raspberry,
black lemon



Golden Scarab
bombay sapphire gin, bianco vermouth,
clarified almond milk, spiced tea, orgeat



Electric Club
hazelnut clarified butter bacardí reserva
ocho, herbal liqueur, sherry, chocolate



Echo of Eras
patrón silver tequila, fig infused sherry,
elderflower, almond, cream



henriot brut souverain champagne NV
domaine sequinot bordet chablis, 2023
paul jaboulet côtes du rhône, 2021

pilsner urquell



Queens Park Swizzle
bacardí añejo cuatro rum, lime,
mint, bitters



Old Fashioned
bourbon, dark sugar, orange,
aromatic bitters



Espresso Martini
grey goose vodka, coffee liqueur,
aromatic bitters, cream, cinnamon



Peach Bellini
champagne, white peach



Negroni
bombay sapphire gin,
italian bitter liqueur, rosso vermouth

INDULGE

ELEVATED WINE & CHAMPAGNE

philipponnat royale réserve brut
champagne NV
benjamin leroux bourgogne blanc, 2022
château des eyrins 'la closerie' margaux, 2018
+48 per guest for free-flow

KALUGA CAVIAR

served with warm blinis and all the
condiments
+98 for 25g portion
+195 for 50g portion

"TO ETERNITY! MAY WE SPEND
IT IN AS GOOD COMPANY AS
THIS NIGHT FINDS US."

G&T SUITE

GIN

bombay premier cru
bombay sapphire gin

TONIC WATER

ATLAS tonic water | mediterranean
blood orange & elderflower | mallorcan
rhubarb | grapefruit & rosemary
elderflower & cucumber | 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 & PLATES TO SHARE

CURED AND SMOKED

sopressa salami / pistachio mortadella,
prosciutto / country pork terrine
dips - artichoke / hummus

EUROPEAN CHEESES

selles-sur-cher / gorgonzola dolce
truffle manchego / taleggio
served with dried fruits, quince paste & fig jam

PLATES

ATLAS mini brioche lobster roll, caviaroli, espelette pepper | freshly shucked french oysters
truss tomato and italian basil arancini | seared beef tenderloin, horseradish cream, jus
baked camembert rouzaire, truffle honey, and black winter truffle

DESSERT

buttermilk panna cotta with sour cherries and dark chocolate



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

ATLAS

www.atlasbar.sg