

# SUNDAYS 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



**Calle Alcalá**  
*the botanist gin, berry jam, almond, clarified milk*



**Seine Soirée**  
*remy vsop, px sherry, cointreau, almond, cream*



**elevate to NV Champagne**  
**Telmont Réserve Brut**  
**Telmont Réserve Rosé**  
+40 per guest for free-flow



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



**Boucheron Bliss**  
*cinzano 1757 rosso, aperol, cointreau, spiced pear, prosecco*



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



**Riviera Spritz**  
*aperol, sloe gin, mint, lemon, rhubarb, prosecco*



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



**Peach Bellini**  
*prosecco, white peach*

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

## G&T SUITE

### GIN

*the botanist 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*

## SHARING BOARD

### ARTISAN BREAD

*traditional sourdough, grissini, caraway lavosh*

### EUROPEAN CHEESES

*truffle manchego, pecorino sardo,*  
*gorgonzola dolce, taleggio DOP, tomme de savoie*  
*with dried fruits, quince paste, fig jam*

### DIPS

*hummus, artichoke*  
*with crudités*

### CURED AND SMOKED

*pistachio mortadella, soppressa salami, prosciutto,*  
*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](http://www.atlasbar.sg)