

SUNDAYS AT ATLAS



Sunday Spritz
citadelle gin, pear, citrus,
soda, prosecco



elevate to Delamotte NV Champagne
+40 per guest for free-flow



Old Fashioned
michters bourbon whiskey, dark sugar,
orange & aromatic bitters



Espresso Martini
tried & true vodka, coffee liqueur,
aromatic bitters, cream, cinnamon



Peach Bellini
prosecco, white peach



Americano
mancino rosso amaranto vermouth,
campari, soda, orange



Baroque Pearl
citadelle gin, cucumber, mango,
milk, sugar, citrus



Red Snapper
peddlers gin, spice mix, tomato,
celery, lemon



Negroni
citadelle gin, campari,
mancino rosso amaranto vermouth



Boy King
prosecco, oloroso sherry,
mancino rosso amaranto vermouth,
bittersweet liqueur



tenimenti mancini chianti docg 2019
sartori 'marani bianco veronese' igt 2015
studio by miraval rosé 2020
pilsner urquell



Queens Park Swizzle
diplomatico esclusiva reserva rum,
lime, mint, bitters

G&T SUITE

GIN

citadelle gin
hayman's old tom gin

TONIC WATER

ATLAS burma | old world | yuzu
royal botanic | mediterranean
bitter orange & elderflower
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

NIBBLES

ARTISAN BREAD

baguette, grissini, sesame lavosh

CURED AND SMOKED

saucisson, pate, country pork terrine,
sardines with pickled onions dressed in chili oil & chives,
rosetta salami, duck rilette

DIPS

roasted onion, artichoke
with crudités

EUROPEAN CHEESES

brie, bleu d'auvergne, comté, goats chèvre, munster
with quince paste, fig jam

PICKLES AND NUTS

cornichons, basque peppers, sundried tomatoes,
provincial olives, nuts

DESSERT

macarons, lemon meringue tart



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

ATLAS

www.atlasbar.sg