

Cocktail . Wine . Barfood

Welcome to **The Lounge Bar**  
Singapore's only French Cocktail Bar.

Inspired by the lush greenery and luxurious landscapes in Savoie, France, **40 indigenous herbs** are thoughtfully selected from the region then exclusively flown into Singapore. Herbs are playfully incorporated into cocktails to tease and excite the senses.

The artisanal approach at **The Lounge Bar** is evident in every detail of the bar; From the custom stone work created locally, to the small batch selection showcased, to the homemade vinegars & syrups and the custom glasswork from Kimura, Japan, it is the attention to all the small details that communicate who **The Lounge Bar** is.

We hope you enjoy our expression of this philosophy.

### Small Plates

**Crosne - \$28**

*angelique\*, black truffle*

**Beef Tartare - \$28**

*sesame, spring onion, grainy mustard, bread chips*

**Farcon Savoyard - \$16**

*potato, bacon, hazelnut, serpolet\*, hyssop\*, french bacon  
chips, baby romaine lettuce*

**Hokkaido Scallop Tempura - \$28**

*acchilée\*, chervil root*

### Large Plates

**Westholme Australian Wagyu (250g) - \$88**

*beef jus, home pickled vegetables, dijon mustard*

**Croque Monsieur - \$32**

*ham parisienne, gruyere, emmental, raclette*

**Croque Salmon - \$26**

*home smoked salmon, ricotta, baby spinach & wasabi  
puree, black pepper*

**Braised Smoked Parsnip - \$15**

*asperule odorante\* butter, toasted bread*

**Vegetarian Risotto - \$18**

*basil pesto, braised shallots, roasted almond, shaved  
vegetables*

**Assiette du Jardinière - \$26**

### Sweet Plates

**Dark Cocolate & Truffle - \$20**

**Grapefruit & Agastache\* - \$16**



*Prevailing taxes and service charge applies*

## Our Herb Inspired Cocktails - \$18

### **Menthe Poivrée**

*smokehead, montenegro, branca mentha, campari, carpano antica formula, angostura bitters*

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### **Hyssop**

*infused rum, st germaine, peychaud bitters, egg white, lime juice, simple syrup*

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### **Agastache**

*infused barsol pisco, pierde almas mezcal, aperol, egg white, lemon juice, grapefruit bitters, simple syrup*

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### **Thilleuil**

*suze gentiane, umeshu kanjuku ume, jasmine green tea, lemon juice, soda*

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### **Sapin**

*infused vodka, blueberry puree, lime juice, maraschino syrup, prune eau da vie, eggwhite*

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### **Surreau**

*pierre ferrand cognac, champagne, raspberry puree, surreau eau da vie, lemon juice, simple syrup*



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## Our Herb Inspired Mocktails - \$14

### **Sage**

*merlot juice, grapefruit juice, lime juice, salt  
sage\* syrup, vigne gentiane orange, soda*

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### **Thym Citron**

*tym citron tea, raisin rose juice  
lemon juice, simple syrup*

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### **Acchilée**

*acchilée tea, orange juice, lime juice  
chardonnay juice, simple syrup*



*Prevailing taxes and service charge applies*

## The Classics - \$18

### French 75

*le gin, lemon juice, simple syrup,  
lanson champagne*

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### Corpse Reviver #2

*le gin, lillet blanc, cointreau, lemon juice, absinthe*

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### Negroni

**classic** - *le gin, campari, carpano antica formula*  
**white** - *le gin, suze gentiane, lillet blanc*

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### Old Fashioned

*bulleit bourbon, angostura bitters,  
orange bitters, raw sugar*

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### Sazerac

*bulleit rye, peychaud bitters, absinthe,  
raw sugar*

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### Whiskey Sour

*bulliet rye, lemon juice, simple syrup, egg white*

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### Nespresso Martini

*black cow vodka, espresso, espresso liqueur*

*With your choice of coffee:*

*Kazaar*

*Caramelito*

*Vanilio*

*Ristretto decaffeinato*



*Prevailing taxes and service charge applies*

## Whiskey

### American Whiskey

Bulleit Rye	\$17
Sazerac Rye	\$26
Sonoma Rye	\$25
Sonoma 2nd Chance Wheat	\$25
Woodford "Reserve Bourbon"	\$24
Bulleit Bourbon	\$17

### Japanese Whiskey

Nikka Coffey Grain	\$28
Yoichi	\$33

### Ireland Whiskey

Red Breast 15 yrs	\$26
Red Breast 21 yrs	\$40
Teeling Revival 15 yrs	\$30
Teeling Stout Cask	\$17

### Blended Scotch Whiskey

Johnnie Walker "Blue Label"	\$60
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### Islay Whiskey

Bruichladdich "Port Charlotte"	\$23
Caol Ila 12 yrs	\$23
Smokehead	\$26

### Speyside Whiskey

Singleton 18 yrs	\$31
Tamdhu 10 yrs	\$26

### Lowland Whiskey

Auchentoshan 12 yrs	\$26
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### Highland Whiskey

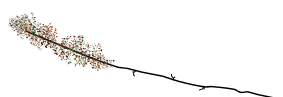
Ben Nevis 10 yrs	\$19
Clynelish 14 yrs	\$24
Dalwhinnie 15 yrs	\$22

## Tequila & Mezcal

Espolon Blanco	\$17
Ocho Reposado	\$17
Pierde Alamas Espadin	\$23
Purasangre Anejo	\$24

## Rum

Appleton Estate Pure Blend 12 yrs	\$22
Gosling "Black Seal"	\$17
Mahiki Black and White	\$17
Plantation "Pineapple"	\$17
Plantation White	\$17
Ron Zacapa Solera 23	\$20
Clairin Sajous	\$17



*Prevailing taxes and service charge applies*

## Vodka

Aylesbury Duck	\$17
Black Cow	\$19
Nikka Coffey	\$20

## Gin

Citadelle "Cherry Blossom"	\$21
Edinburgh "Seaside" Gin	\$20
Forest Dry Gin Autumn	\$24
Four Pillars "Navy Strength"	\$24
Iron Balls	\$20
Kinobi	\$22
Kozue	\$24
Le Gin	\$17
Leopold Sloe Gin	\$17
Ransom "Old Tom"	\$19
Savoie	\$22
Hapusa	\$22
Greater Than Dry Gin	\$22
Monkey 47	\$22
Nikka Coffey	\$22

## Cognac & Armagnac

Audry Mémorial	\$60
Pierre Ferrand Original 1840	\$18
L'encantada 25 yrs	\$21
Darroze Bas-Armagnac	
Domaine de Lamarquette 1986	\$40

## Aperitif

Aperol	\$17
Campari	\$17
Lillet Blanc	\$17
Lillet Rosé	\$17
Lillet Rouge	\$17
Ricard	\$17

## Vermouth

Carpano Antica	\$17
Carpano Bianco	\$17
Carpano Extra Dry	\$17

## Calvados

Chateau du Breuil	\$17
Christian Duorin 15yrs	\$25

## Grappa

Capovilla Grappa Di Pesche	\$30
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## Cachaca

Cachaca 61	\$19
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## Pisco

Barsol Pisco	\$17
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