

## CANAPÉS

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### ORGANIC QUINOA SPHERE

Chia Seeds • Purple Moon • Tomato Jam

### TEMPURA OYSTER

Knickerbocker Infused • Negroni Aioli • Squid Ink Sea Salt

### FREE RANGE CRISPY CHICKEN

Quail Egg • Sweet Onion Fondue

### GOLDEN CAULIFLOWER

Tempura • Blue Cheese • Pomegranate • Pine Tree Nuts • Pistachio • Borage Cress

### MEAT POLPETTONE

Ostrich • Jalapeño • Nashville Hot Sauce

### PULLED PORK BBQ

Slow Cooked Pork • Raisin Bun

### SMOKED BEEF RIB

Louisiana Beef • Caramelized Sweet Corn

## DESSERTS

### NEGRONI & NOIR 75 BON BON

### ALCHERMES & SOUR CHERRY TRUFFLE

### CHURROS WITH RAILEAN WHITE RUM & CHOCOLATE DIP

## MANHATTAN COCKTAILS

### BEST OF 2018

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\$24

### NEW YORK SOUR

Michter's US 1 Straight Bourbon • Ruby Port  
House-made Lavender-Maple Syrup • Lemon  
Plum Bitters • Egg White

### IRON HORSE

Monkey 47 Sloe Gin • Lillet Blanc • Grenadine  
Crème de Cacao • Lemon

### SWITCHEL

Plantation Jamaican Rum • Cocchi Rossa  
Amaro Montenegro • Lemon • Blueberry  
Balsamic Vinegar

### BETTY'S NEGRONI

Botanist Gin • Port Charlotte Peated Mancino Rosso  
Campari • Salt

### MAD MEN

Balvenie 12y Scotch Whisky • St. Germain Elderflower  
Walnut • Champagne

### CAMPINO

Tanqueray Ten Gin • Campari  
Pineapple Syrup • Mozart Bitters

### AMERICAN PIE

Michter's Sourmash Whiskey  
Apple Pie Syrup • Peach  
Angostura Bitters

### THE MANHATTAN

Michter's US 1 Straight Rye • House-made Cherry Brandy  
Mancino Rosso Vermouth • Angostura Bitters

### ANANAS MARGARITA

Ocho Blanco Tequila • Cointreau  
Apple Pie Syrup • Tepache • Lime

### UPTOWN GIRL

Death's Door Gin • St. Germain Elderflower  
Chamomile • Lemon • Simple Syrup • Champagne

### BARREL-AGED AVIATION

Roku Gin • Luxardo Maraschino  
Clarified Lemon • Crème de Violette

### CUBAN OLD FASHIONED

Havana 7Y Rum • Cola-Mint Syrup  
Cherry Tobacco Bitters Syrup

## FLOWING BOWL

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\$390

### REGENT PUNCH

Plantation Jamaican Rum • Monkey 47 Sloe Gin  
Luxardo Apricot Brandy • Regent Tea  
Cinnamon • Star Anise • Cardamon • Lime  
Duval-Leroy Brut Réserve Champagne

Prices are in SGD, subject to 10% service charge and applicable government taxes.

## CHAMPAGNES

BILLECART-SALMON BRUT RÉSERVE	\$140
BOLLINGER SPECIAL CUVÉE	\$250
BOLLINGER GRANDE ANNÉE 2004	\$450
BRUNO PAILLARD BLANC DE BLANCS 2004	\$260
BRUNO PAILLARD LE MESNIL BLANC DE BLANCS 1990	\$490
DOM PÉRIGNON 2002	\$570
DOM PÉRIGNON 1999	\$570
DOM PÉRIGNON 1996	\$870
DOM RUINART 1996	\$690
KRUG GRANDE CUVÉE	\$490
KRUG GRANDE CUVÉE 1995	\$995
KRUG GRANDE CUVÉE 1996	\$1196
LOUIS ROEDERER CRISTAL 2009	\$690
POL ROGER WINSTON CHURCHILL 1996	\$1100
RUINART BLANC DE BLANCS	\$240
SALON 'S' LE MESNIL BLANC DE BLANCS 2002	\$1280
BILLECART-SALMON ROSÉ	\$190
PERRIER-JOUËT BELLE EPOQUE ROSÉ 2006	\$650
DOM PÉRIGNON ROSÉ 1996	\$1200
DOM RUINART ROSÉ 1996	\$1100
BILLECART-SALMON BRUT MAGNUM	\$290
BOLLINGER GRANDE ANNÉE 1999 MAGNUM	\$790
PERRIER-JOUËT BELLE EPOQUE 2007 MAGNUM	\$990



## NEW YEAR'S EVE CELEBRATION AT MANHATTAN

Herald 2019 in glitz and glamour with Manhattan's best of 2018 cocktails and gourmet bar bites, while Leandra Lane sets the mood with live acoustic and soulful modern jazz tunes.

**\$108 per person**

Includes pass around canapés (for entry after 8 p.m.)

Drinks are available à la carte.

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