



THE  
WAREHOUSE  
HOTEL



Our beverage programme features tipples that reflect the rich, nuanced history of The Warehouse Hotel. The cocktails are a taste of the three distinct eras of the warehouse's past, from the frenetic height of the spice trade and the darker underbelly of godown culture to the giddy heyday of disco. These are supported by a selection of Asian craft beers, spirits and fine wines.

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# COCKTAILS

Start your meal with a glass of The Warehouse Hotel's rich, nuanced history. Our alcohol infusions and essences are all made in-house.

## **SPICE TRADE (19TH CENTURY)**

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Sultry, spice-driven cocktails reflecting Singapore's roots as the epicenter of trade

HIGH TEA 19  
chamomile whisky, passion fruit, grenadine, mint, spiced bitters

WHISKY HOUSTON 20  
whisky, toffee, molasses, barley, coconut water, nutmeg, spiced bitters

SINGAPORE SAZERAC 20  
raisin bourbon, pandan bitters, rye, cognac, absinthe, spiced demerara

## **GODOWN (MID 20TH CENTURY)**

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Complex, full-bodied cocktails that celebrate the dark underbelly of forbidden distilleries

MADAME BUTTERFLY 19  
roselle tequila, watermelon shrub, rosé, soda, kaffir lime salt, pepper

KOPI CAT 19  
salted caramel vodka, hazelnut, orgeat, espresso, condensed milk, chocolate, honeycomb

B.B. KING 22  
banana whisky, smoked maple syrup, barbecue bitters

## **THE WAREHOUSE DISCO (LATE 20TH CENTURY)**

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Flirty, fun concoctions inspired by The Warehouse Hotel's heady days of aural indulgence

KAYA LUMPUR 19  
pineapple rum, kaya, fresh basil, citrus, soda

LADY LUCK 19  
citrus vodka, honeybush, apple, pineapple shrub, ginger, coconut, lemon oleo saccharum

BARBARELLA 21  
hibiscus gin, elderflower, rhubarb, earl grey tea



## WINE BY THE GLASS

GLS/BTL

### BOIZEL BRUT RÉSERVE

23 / 140

Épernay | NV | Hawthorn, white peach, citrus

### THE WINERY OF GOOD HOPE CHENIN BLANC

16 / 75

Stellenbosch | 2016 | White peach

### VIU MANENT "ESTATE COLLECTION"

12 / 55

#### RESERVA CHARDONNAY

Colchagua Valley | 2016 | Green apple, grapefruit, melon

### CHÂTEAU DE BERNE TERRES DE BERNE ROSE

16 / 75

Côtes de Provence | 2015 | Apricot, freesia, peach

### PATRICK CLERGET CÔTEAUX BOURGUIGNONS PINOT NOIR

16 / 75

Côte de Beaune | 2014 | Floral & fruity

### VIÑA COUSIÑO MACUL CARMÉNÈRE

14 / 65

Central Valley | 2014 | Red & black fruits, herbaceous

## CHAMPAGNE

GLS/BTL

### BILLECART-SALMON BRUT RÉSERVE

150

Mareuil-sur-Aÿ | NV | Ripe pear, fresh fruit

### CHAMPAGNE TARLANT ZÉRO BRUT NATURE

160

Oeuilly | NV | Honey, lemon, mandarin

### BILLECART-SALMON BRUT ROSE

175

Mareuil-sur-Aÿ | NV | Raspberry, red & citrus fruits

### CHARLES HEIDSIECK BRUT RÉSERVE

195

Reims | NV | Vanilla, spice

### RUINART BLANC DE BLANCS

220

Reims | NV | Jasmine, white peach, pink peppercorns

### POL ROGER BLANC DE BLANCS

230

Épernay | 2008 | Citrus, butter, meringue

### PERRIER-JOUËT CUVÉE BELLE ÉPOQUE

295

Épernay | 2007 | Bergamot, orange, lemon peel

### KRUG GRAND CUVÉE

320

Reims | NV | Strawberry, warm butter, smoke

# WHITE

BTL

## **FRUITY & FRAGRANT**

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TABALÍ SAUVIGNON BLANC	80
Limari Valley   2014   Gooseberry, passion fruit	
RADFORD DALE "THIRST"	90
CLAIRETTE BLANCHE-CHENIN BLANC-VERDELHO	
Stellenbosch   2015   Green & stone fruits	
FAMILLE HUGEL TRADITION MUSCAT	95
Alsace   2010   Oregano, orange zest, mint	
MT. DIFFICULTY "ROARING MEG" RIESLING	115
Central Otago   2014   Peach, citrus	
TWO PADDOCKS RIESLING	130
Central Otago   2014   Wildflower, pink grapefruit, mango	
CHÂTEAU DE BEAUCASTEL	140
COUDOULET DE BEAUCASTEL BLANC	
Southern Rhône   2011   Apricot, white peach	

## **LUSH & ELEGANT**

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RUSTENBERG SAUVIGNON BLANC	95
Stellenbosch   2015   Asparagus, gooseberry, pineapple	
DOMAINE YVES CUILLERON	110
"LES VIGNES D'À CÔTÉ" MARSANNE	
Chavanay   2015   Stone fruits, citrus, almonds	
FRTZ HAAG BRAUNEBERGER RIESLING KABINETT	125
Mosel   2014   Herbal, smoky, stone fruit	
CASA FRESCHI LA SIGNORINA WHITE BLEND	130
Adelaide Hills   2010   Lychee, grape, lime	
LOUIS LATOUR MEURSAULT	165
Côte de Beaune   2014   Floral, almond, hazelnut	



# WHITE

BTL

## OPULENT & BOLD

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NEWTON JOHNSON FELICITÉ CHARDONNAY Walker Bay   2015   White peach, apricot blossom, clementine	90
MILES FROM NOWHERE "BEST BLOCK" CHARDONNAY Margaret River   2014   Toasty oak, spice, citrus	105
LOUIS LATOUR GRAND ARDÈCHE Rhône Valley   2013   Almond, vanilla, white fruit	115
CASA LAPOSTOLLE "CUVÉE ALEXANDRE" CHARDONNAY Casablanca Valley   2011   Tropical fruit, floral	130
SIMONNET-FEBVRE CHABLIS PREMIER CRU "FOURCHAUME" Chablis   2014   Citrus, mint, spice	150
MAISON JOSEPH DROUHIN CHASSAGNE-MONTRACHET Burgundy   2013   Candied lemon, hazelnut, gingerbread	195
MAISON JOSEPH DROUHIN PULIGNY-MONTRACHET PREMIER CRU "LES FOLATIÈRES" Côte de Beaune   2010   Honey, dried fruit, spice	265
DOMAINE CHEVALIER PÈRE & FILS CORTON-CHARLEMAGNE Côte de Beaune   2012   Lavender, melon, vanilla	340

# RED

BTL

## **SILKY & FRUITY**

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LUCIANO SANDRONE DOLCETTO D'ALBA 100  
Piedmont | 2013 | Plum, blackberry, cassis

ISOLE E OLENA CHIANTI CLASSICO 120  
Tuscany | 2013 | Cherries, fennel, blueberry

NEWTON JOHNSON "ELGIN" PINOT NOIR 135  
Walker Bay | 2011 | Smoky, currants, raspberry

DOMAINE YVES CUILLERON 140  
SAINT-JOSEPH "LES PIERRES SÈCHES"  
Northern Rhône | 2014 | White pepper, blackberry, oak

SHAW + SMITH PINOT NOIR 145  
Adelaide Hills | 2013 | Cranberry, redcurrant, violet

## **MATURE & LUSH**

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BODEGA CATENA ZAPATA MALBEC 110  
Mendoza | 2013 | Black cherries, violet

REMELLURI RESERVA 140  
Rioja | 2009 | Red fruit, vanilla, cinnamon

CASA FRESCHI LA SIGNORA 150  
South Australia | 2006 | Cherries, aniseed, rose

DOMAINE LES CAILLOUX CHÂTEAUNEUF-DU-PAPE 165  
Southern Rhône | 2013 | Red berries, spice

DOMAINE YVES CUILLERON 195  
CÔTE-RÔTIE MADINIÈRE  
Northern Rhône | 2013 | Cassis, liquorice

MARCHESI ANTINORI TIGNANELLO 225  
Tuscany | 2012 | Olives, red cherries, truffle

DOMAINE DAVID DUBAND CLOS VOUGEOT 265  
Côte de Nuits | 2008 | Red fruit, raspberry

**BOLD & ELEGANT**

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CHATEAU STE. MICHELLE "INDIAN WELLS" CABERNET SAUVIGNON Columbia Valley   2012   Spice, vanilla, plum	120
BODEGAS EMILIO MORO Ribera del Duero   2014   Red fruit, toast	130
CASA LAPOSTOLLE "CUVÉE ALEXANDRE" CARMÈNÈRE Colchagua   2012   Liquorice, plum	130
TABLAS CREEK "CÔTES DE TABLAS" Paso Robles   2011   Red & black fruits, underbush, floral	140
PRUNOTTO "COSTAMIOLE" BARBERA D'ASTI Piedmont   2010   Plum, cacao, cherries	155
JIM BARRY "THE MCREA WOOD" SHIRAZ South Australia   2010   Mint, chocolate, smoky	175
DOMAINE DE LA JANASSE "CUVÉE CHAUPIN" CHÂTEAUNEUF-DU-PAPE Rhône   2011   Red & black fruits, liquorice, spice	220
YALUMBA "THE OCTAVIUS" OLD VINE SHIRAZ Barossa   2008   Kirsch, dried plum, smoky	245

# BEERS & SAKE

## BEER

Asahi	13
RedDot Summer Ale	15
Coedo Shiro Hefeweizen	17
Hitachino Nest White Ale	19
Echigo Koshihikari Lager	21

## SAKE

Sawanotsuru Ginjo Zuicho	45
Mizubasho Junmai Ginjo	65
Sawanotsuru Yamada Nishiki Tokubetsu Junmai	85
Dassai Junmai Daiginjo 50	115
Nabeshima Yamada Nishiki Junmai Ginjo	135

# SPIRITS

## GIN

Beefeater 24	14
The Botanist	15
Hendricks	15
Monkey 47	15
Paper Lantern	15
G'Vine	15
Tanqueray 10	16

## VODKA

Absolut Elyx	15
Grey Goose	15
Belvedere	17

## TEQUILA

Don Julio Blanco	14
Ocho Reposado	15
Tapatio Reposado	17
FuenteSeca 7 Yrs	24

## RUM

Havana Club 7 Yrs	14
Nusa Caña	14
Plantation Pineapple	15
Plantation Original Dark Overproof	15
El Dorado 15 Yrs Special Reserve	16
Diplomatico Exclusiva Reserva	16
Ron Zacapa 23 Yrs	18

## JAPANESE WHISKY

Kakubin	13
Kavalan Port Cask	16
Yamazaki Distiller's Reserve	19
Hakushu Distiller's Reserve	21
Nikka Yoichi 10 Yrs	22
Hibiki Harmony	23
Togouchi 12 Yrs	27
Nikka 12 Yrs	27
Nikka Taketsuru 12 Yrs	29
Akashi	29
Togouchi 18 Yrs	31
Nikka Taketsuru 17 Yrs	35
Hakushu 18 Yrs	45

## WHISKY

Monkey Shoulder	14
Laphroaig 10 Yrs	15
Deanston 12 Yrs	16
Dalmore 15 Yrs	18
Lagavulin 16 Yrs	20
Old Pulteney 17 Yrs	21
Caol Ila 17 Yrs	23
Balvenie 14 Yrs Caribbean Cask	25
Talisker 18 Yrs	27
Springbank 18 Yrs	29
Port Askaig 19 Yrs	31

## WHISKEY

Blanton's Original	14
Willet 6 Yrs Single Barrel Sonoma Rye	15

## A.MUSE PREMIUM TEA SELECTION

The very best teas of the East & West, curated by local specialty tea company A.muse Projects. Inspired by the simple beauty and subtle elegance of tea, they hope to share their passion for tea by creating a distinct experience through high quality handcrafted tea blends.

PEKOE 10  
Single estate Ceylon black tea

EARL GREY 10  
The Western World's most popular scented black tea.  
Features citrus, lemon & malt notes

CARAMEL MACCHIATO 12  
Buttery caramel flavour with hints of vanilla. Featuring a blend of oolong, rooibos, almond, vanilla & coffee beans

EMERALD MINT 10  
An Asian twist to the well-known Moroccan Mint tea. Features organic jasmine green tea, organic peppermint & organic spearmint

RIESLING 12  
Inspired by light bodied Rieslings, one of the most aromatic grape varieties in the world. Features white tea, lemongrass, apricot, lemon myrtle, lily petals & jasmine flowers

CHAMOMILE (CAFFEINE-FREE) 10  
The classic, soothing herbal brew

THE BOUQUET (CAFFEINE-FREE) 10  
Floral and naturally sweet. Featuring rooibos, vanilla & rose petals

PINA COLADA (CAFFEINE-FREE) 12  
The taste of sunbathed paradise. Featuring hibiscus, pineapple & honeybush

## PAPA PALHETA COFFEE

Our beans are supplied by local independent coffee boutique Papa Palheta. Their micro roasting methods ensure each batch of coffee is made with care. The beans are sourced from the Americas, Brazil and Asia, then blended and cupped to perfection.

ESPRESSO 7

WHITE/BLACK/MOCHA 8

HOT CHOCOLATE 8

## BAR SNACKS

<b>BELINJO CRACKERS</b> belachan, kecap manis dip	12
<b>MALAY-STYLE WINGS</b> spicy turmeric marinade	17
<b>FERMENTED SHRIMP SOFT-SHELL CRAB</b> har jeong crabs, a twist on a local classic	19
<b>TRUFFLE &amp; DUCK PIE TEE</b> 🍷 crisp cups filled with braised pulled duck, burdock salad & truffle mash	19
<b>KUEH PIE TEE</b> traditional Peranakan canapés, crisp cups filled with stewed pork, shrimp & hand-cut root vegetables	16
<b>CHARCOAL-GRILLED IBERICO SATAY</b> 🍷 12 hour spice marinade, freshly grated peanut & pineapple dip	22
<b>TRUFFLED SHRIMP DUMPLINGS</b> spicy shellfish bisque, XO chilli, black truffle	16
<b>PO'S NGOH HIANG</b> crispy beancurd wrap, handmade pork filling	15
<b>BARRAMUNDI SALAD</b> 🍷 locally farmed thick-cut raw barramundi salad, chilli, citrus, sesame oil	19
<b>SQUID INK CALAMARI</b> squid ink batter, salted duck egg sauce	16
<b>KUROBUTA CHAR SIEW</b> 24 hour sous vide barbecued pork collar	19

