

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)

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)

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, espresso, hazelnut, orgeat, condensed milk, chocolate, honeycomb

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

THE WAREHOUSE DISCO (LATE 20TH CENTURY)

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, roselle gin, honeybush, 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

16 / 75

PINOT NOIR

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

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

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

FRITZ 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

NEWTON JOHNSON FELICITÉ CHARDONNAY 90
Walker Bay | 2015 | White peach, apricot blossom, clementine

MILES FROM NOWHERE 105
“BEST BLOCK” CHARDONNAY
Margaret River | 2014 | Toasty oak, spice, citrus

LOUIS LATOUR GRAND ARDÈCHE 115
Rhône Valley | 2013 | Almond, vanilla, white fruit

CASA LAPOSTOLLE 130
“CUVÉE ALEXANDRE” CHARDONNAY
Casablanca Valley | 2011 | Tropical fruit, floral

SIMONNET-FEBVRE CHABLIS 150
PREMIER CRU “FOURCHAUME”
Chablis | 2014 | Citrus, mint, spice

MAISON JOSEPH DROUHIN 195
CHASSAGNE-MONTRACHET
Burgundy | 2013 | Candied lemon, hazelnut, gingerbread

MAISON JOSEPH DROUHIN PULIGNY-MONTRACHET 265
PREMIER CRU “LES FOLATIÈRES”
Côte de Beaune | 2010 | Honey, dried fruit, spice

DOMAINE CHEVALIER PÈRE 340
& FILS CORTON-CHARLEMAGNE
Côte de Beaune | 2012 | Lavender, melon, vanilla

RED

BTL

SILKY & FRUITY

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

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

RED

BTL

BOLD & ELEGANT

CHATEAU STE. MICHELLE "INDIAN WELLS" 120
CABERNET SAUVIGNON
Columbia Valley | 2012 | Spice, vanilla, plum

BODEGAS EMILIO MORO 130
Ribera del Duero | 2014 | Red fruit, toast

CASA LAPOSTOLLE 130
"CUVÉE ALEXANDRE" CARMÉNÈRE
Colchagua | 2012 | Liquorice, plum

TABLAS CREEK "CÔTES DE TABLAS" 140
Paso Robles | 2011 | Red & black fruits, underbush, floral

PRUNOTTO "COSTAMIOLE" BARBERA D'ASTI 155
Piedmont | 2010 | Plum, cacao, cherries

JIM BARRY "THE MCREA WOOD" SHIRAZ 175
South Australia | 2010 | Mint, chocolate, smoky

DOMAINE DE LA JANASSE "CUVÉE CHAUPIN" 220
CHÂTEAUNEUF-DU-PAPE
Rhône | 2011 | Red & black fruits, liquorice, spice

YALUMBA "THE OCTAVIUS" OLD VINE SHIRAZ 245
Barossa | 2008 | Kirsch, dried plum, smoky

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	13
Beefeater 24	14
The Botanist	15
Hendricks	15
Monkey 47	15
Paper Lantern	15
G'Vine	15
Tanqueray 10	16

VODKA

Wyborowa	13
Absolut Elyx	15
Grey Goose	15
Belvedere	17

TEQUILA

Cimarrón Blanco	13
Don Julio Blanco	14
Ocho Reposado	15
Tapatio Reposado	17
Fuerteseca 7 Yrs	24

RUM

Havana Club 3 Yrs	13
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

Chivas Regal 12 Yrs	13
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

Bulleit	13
Blanton's Original	14
Willet 6 Yrs Single Barrel	15
Sonoma Rye	17

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

BELINJO CRACKERS 9
belachan, kecap manis dip

INDONESIAN PRAWN CRACKERS 9
belachan, kecap manis dip

KALE CHIPS 9
togarashi, sea salt

MALAY-STYLE WINGS 17
spicy turmeric marinade, crispy curry leaves

FERMENTED SHRIMP SOFT-SHELL CRAB 19
crispy umami prawn paste crabs, spicy sambal belachan dip

TRUFFLE & DUCK PIE TEE 19
canapé cups with braised pulled duck, burdock salad & truffle mash filling

TRADITIONAL KUEH PIE TEE 16
canapé cups with stewed pork, shrimp & root vegetable filling

CHARCOAL-GRILLED IBERICO SATAY 🌿 20
pork skewers, 12-hour spice marinade, freshly grated pineapple & peanut dip

PO'S NGOH HIANG 15
crispy beancurd skin wraps with handmade five spice pork filling, lotus root crisps

BARRAMUNDI SALAD 🌿 19
tangy Singaporean carpaccio with locally farmed raw barramundi, ginger flower, Red Boat fish sauce, chilli, sesame oil

SQUID INK CALAMARI 16
crispy squid ink batter, salted duck egg sauce, crispy curry leaves, bird's eye chilli

KUROBUTA CHAR SIEW 🌿 19
pork collar, 24-hour sous vide, barbecued sweet & savoury caramelised finish

All prices are subject to service charge & GST