

POW

THE WAY WE SEE IT



ORIGIN
Bar

POV

*This is continuation of our curious journey
of flavours, which represents our own*

POINT OF VIEW

*in 3 different time frames and how we
want you, our friends and guests to see,
what we do.*

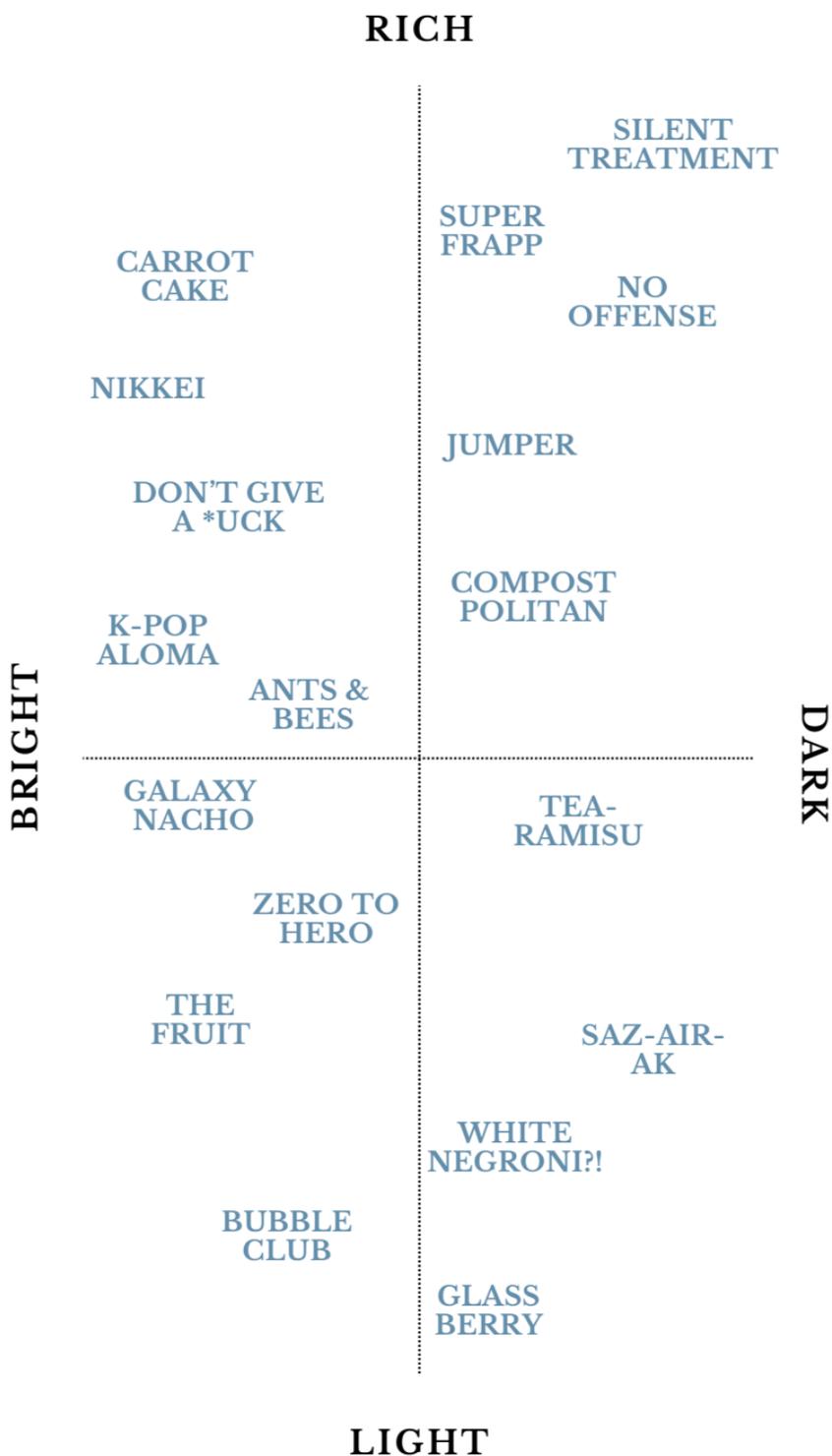
*Our cocktails are classified into 3 groups.
"Reimagined" collection breathes new life
into past inspired cocktails and ideas.
"New Era" addresses today's challenges
and problems and lastly, "Boundless"
explores limitless imagination, crafting
unconventional drinks that invite
exploration.*

*The POV menu stands as our legacy,
a canvas upon which we create something
fresh, different, and exhilarating, yet easy
to understand.*

*We are here to show you our interpretation
of flavours through a variety of concepts.
What may seem straightforward to many is
viewed through a different lens by us,
culminating in the creation of 18 cocktails
and 5 mocktails. It's all about,*

THE WAY WE SEE IT.

FLAVOUR PROFILE



EASY PICKS

GLASSBERRY

*Strawberry, Sake, Vermouth,
Gin* \$25

BUBBLE CLUB

*Pink Guava, Ume, Lychee,
Vodka* \$25

WHITE NEGRONI?!

*Seasonal Melon, Bitter Melon,
Herbs, Gin* \$27

SAZ-AIR-AK

*Absinth, Peach, Citrus Oils,
Rye Whiskey* \$27

THE FRUIT

*Sun-dried Tomato, Vitamin C,
Sherry, Gin*..... \$25

ZERO TO HERO

*Hazelnut, Toasted Milk,
Maple, Whisky* \$27

TEA-RAMISU

*Thai Tea, Cocoa, Calamansi,
Cognac* \$25

GALAXY NACHO

*Olive Oil, Yuzu, Nachos,
Mezcal* \$27

★ ANTS & BEES

*Burned Honey, Vanilla,
Verjus, Shochu* \$25

K-POPALOMA

*Kimchi, Grapefruit, Soda,
Mezcal* \$27

COMPOST-POLITAN

*Left Citrus, Hibiscus, Orange,
Vodka* \$25

★ DON'T GIVE A *UCK

*Roasted Apple, Coriander,
Plum, Whisky* \$27

★ NIKKEI

*Passionfruit, Wasabi, Ancho,
Tequila* \$25

★ CARROT CAKE

*Ginger, Orange, Crumble,
Bourbon* \$27

NO OFFENSE

*Popcorn, Apricot, Pimento,
Rum* \$25

JUMPER

*Pistachio, Cocoa Cream,
Matcha, Tequila* \$27

★ SUPER FRAPP

*Coffee, Coconut, Chestnut,
Vodka* \$25

SILENT TREATMENT

*Pomegranate, Walnut, Amaro,
Whisky* \$27

★ *Available as a non-alcoholic version at \$16.*

% STRONG

INTRIGUING



CLEAN

FRUITY

GLASSBERRY

Distilled Strawberry | Fords Gin | Sake |
Vermouth | Drunken Strawberry

Strawberry flavour without sweet or sour? Dry and powerful to confuse your brain of what to think. It is the sweetness that gives us the pleasure or is it the real flavour of the ingredient? Your exploration starts here. Distilled strawberries with dash of sake, dry vermouth and drunken strawberry, all this with a flavour enhancer on side.

“BOUNDLESS”

\$25

BUBBLE CLUB

Distilled Guava | Umeshu | Lychee |
Belvedere Vodka | Bubbles

A playful celebration of our favourite shape of fruits. 3 ball shaped fruits to create this ballsy high ball. Distilled pink guava with lychee, natural and rare umeshu, carbonated to add an extra layer of crispiness and served with popping lychee balls.

“BOUNDLESS”

\$25

% LIGHT

HAPPY

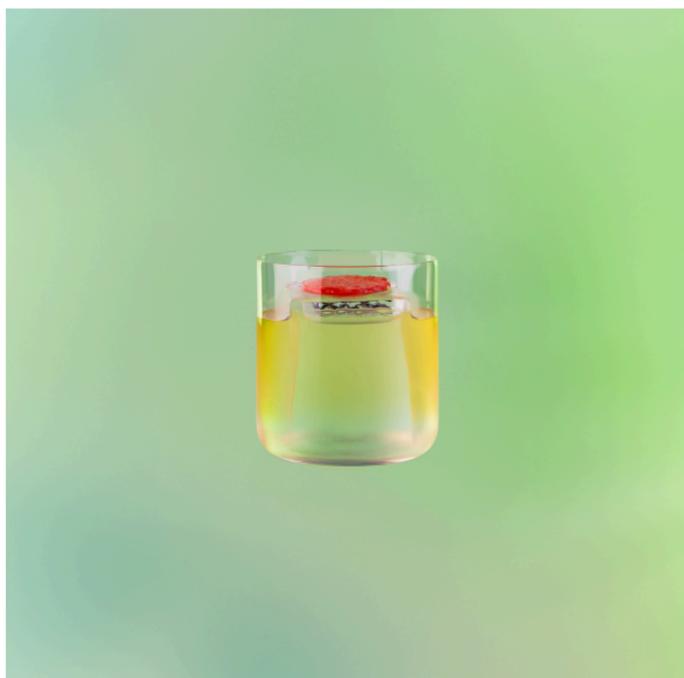


CARBONATED

FRUITY

% MEDIUM

GENTLE



BITTER

SWEET

WHITE NEGRONI?!

**Seasonal Melon | Bitter Melon |
Mancino Bianco Vermouth | No.3 Gin**

We're always reimagining how to transform a simple drink like the Negroni into something completely new - while keeping its essence intact.

Bitter, sweet, spirit-forward and endlessly exciting. This evolving cocktail changes with the seasons, featuring a variety of melons like honeydew, galia, or cantaloupe, paired with bitter melon, white vermouth and gin.

"REIMAGINED"

\$27

SAZ - AIR - AK

Absinthe Air | Peach | Lemon Oils |
Michter's Rye Whiskey | Bitters

Our thought process here was: "What if the one ingredient with the smallest presence in a classic Sazerac becomes the star of the show?!" Absinthe to take the main stage and shine like never before. Absinthe air with a pour over of rye whiskey, lemon oleo saccharum, peach and bitters.

"REIMAGINED"

\$27

% STRONG

POWERFUL



HERBAL

SMOOTH

% STRONG

ACCEPTING



ACIDIC

FRUITY

THE FRUIT

**Sun-dried Tomato | Hendrick's Gin |
Amontillado & Fino Sherry | Vitamin C**

After years of treating tomatoes as vegetables, the truth is out – they are fruits by definition! This cocktail gives tomatoes the spotlight they deserve. Creating a non-traditional fruity cocktail with umami notes. Gimlet style, with sun-dried tomatoes, tomato oil, mixture of two types of sherry and vitamin C cordial.

“NEW ERA”

\$25

ZERO TO HERO

Hazelnut | Maple | Toasted Milk |
Apple | Monkey Shoulder Whisky

From tiny acorn to a mighty tree. From a single drop to layers of flavours of all the fruits of majestic trees. Growing in the concrete jungle, from within. This clean milk punch combines maple, hazelnut, apples and blended whisky, and all of it clarified using toasted milk.

“BOUNDLESS”

\$27

% MEDIUM

COMFORTABLE



CLEAN

NUTTY

% MEDIUM

EASY-GOING



FRAGRANT

SILKY

TEA-RAMISU

Thai Tea | Calamansi | Cacao |
Mascarpone | Hennessy VSOP

Taking over the traditional dessert of Italy and fusing it with the flavours of Thailand in our new reimagined way as a cocktail. Strong and sweet Thai tea with local citrus calamansi, cognac infused with dry cacao and all clarified with mascarpone cream and condensed milk.

“REIMAGINED”

\$25

GALAXY NACHO

Olive Oil | Yuzu | Corn |
Montelobos Mezcal | Nacho Powder

Nachos meets Margarita. Can't get more Mexican, but those who know us, know we won't miss the opportunity to add in few surprises in to the mix. Olive oil washed mezcal with a touch of corn, olive brine, yuzu, and served with corny sour salty rim on the glass.

“BOUNDLESS”

\$27

% MEDIUM

FUNKY



CLEAN

NUTTY

% MEDIUM

SURPRISING



FLORAL

FRESH

ANTS & BEES

Iichiko Saiten | Burnt Honey | Vanilla |
Verjus | Amazonian Ants Chocolate

The hard work of bees, the detailed work of ants.

We are inspired by these two species.

*Caramelised honey infused with vanilla, mixed
it Japanese shochu and for acidity we add white
verjus which is unfermented juice made from
pressing of unripe grapes. All served with high
cocoa content chocolate with lemon ants.*

“BOUNDLESS”

\$25 / \$16 ★

K-POPALOMA

Distilled Kimchi | Grapefruit Reduction |
Perrier | Los Siete Misterios Mezcal

It's like cracking open a Mexican piñata, it's full of surprises. This time, it is full of Korean flavours. When the world is divided, we decided to merge. Distilling kimchi spices and mezcal with caramelised pink grapefruit juice reduction, topped with soda. Finishing with a brush stroke of homemade lacto-fermented chilli sauce.

“NEW ERA”

\$27

% MEDIUM

BRIGHT



REFRESHING

SAVOURY

% MEDIUM

ADAPTABLE



FRAGRANT

CITRUSY

COMPOST-POLITAN

Left Citrus | Dry Orange | Hibiscus |
Rice | Discarded Grape Skin Vodka

Sustainability meets Cosmopolitan. This ever-evolving cocktail addresses the pressing challenges of our time, the issue of high waste. We've transformed it into a low-waste cocktail by infusing vodka with leftover daily citrus. To enhance acidity, we add hibiscus, which is then combined with leftover rice that is crafted into a rice cracker to accompany this cocktail.

“NEW ERA“

\$25

DON'T GIVE A *UCK

Roasted Apple | Plum | Coriander |
Akvavit | The Macallan 12 Double Cask

Peking duck taking centre stage here and we use it as a canvas of base ingredients for our new cocktail. Charcoal roasted apples turned into cordial with savoury plum sauce, coriander, a touch of bergamot, spices from akvavit and all shakened with single malt scotch whisky, served over the rocks with toasted baby apple.

“REIMAGINED”

\$27 / \$16 ★

% MEDIUM

LAID-BACK

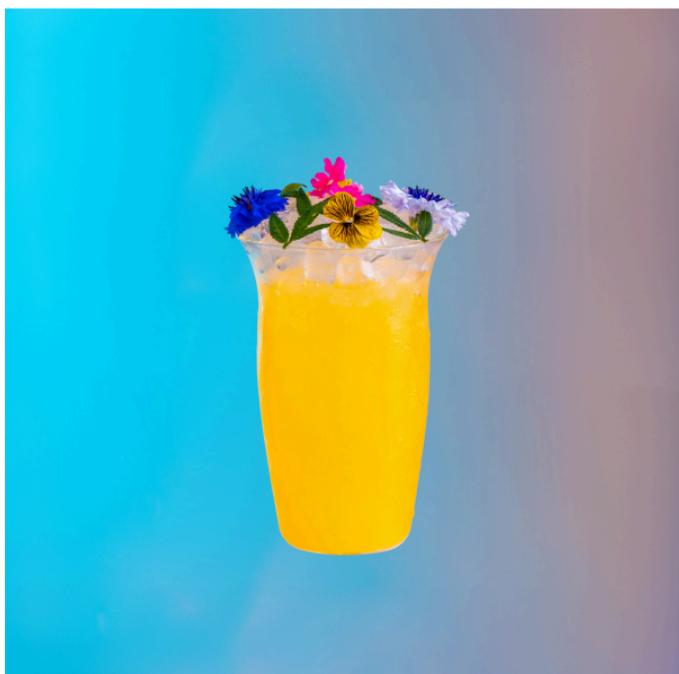


ROUNDED

FRESH

% MEDIUM

CAPTURING



SPICY

REFRESHING

NIKKEI

**Passionfruit | Wasabi | Pisco |
Green Ancho Reyes | Espolon Tequila**

Nikkei cuisine popularised by Japanese influence on Peruvian food. Here is the smash of this two cultures with bit of agave spirit, breaking the ice with a multi-cultural mash up. Fresh passionfruit with wasabi, green ancho reyes chilli, a dash of pisco and loads of tequila. Finished with passionfruit marigold and flowers.

“NEW ERA”

\$25 / \$16 ★

CARROT CAKE

**Ginger | Orange | Cinnamon Crumble |
Pecan Nuts | Woodford Reserve Bourbon**

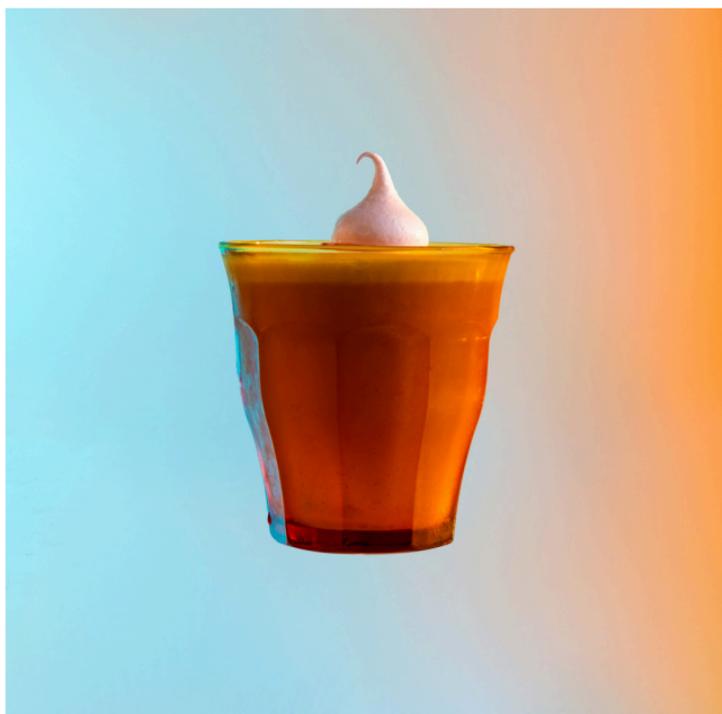
Our love for good desserts and dessert inspired cocktails runs deep. Picture this: Carrot cake crashing a whiskey sour. Homemade syrup made of pie crumble, roasted pecan nuts, ginger and cinnamon with hints of orange and massive pour of bourbon. One slice is not enough.

“REIMAGINED”

\$27 / \$16 ★

% MEDIUM

NOSTALGIC

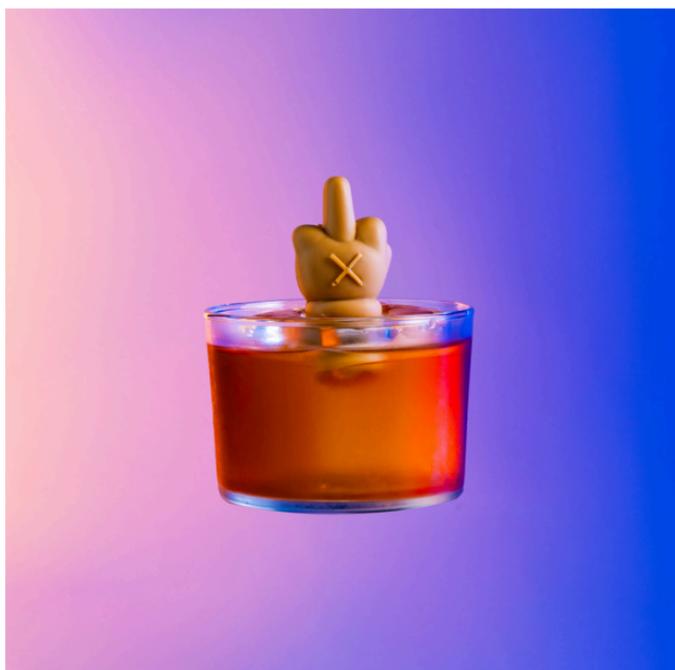


BALANCED

ZINGY

% STRONG

SARCASTIC



PUNCHY

ROUNDED

NO OFFENSE

**Popcorn | Apricot | Origin Pimento |
Orientalist Imperial Rum**

Deal with it! We are all so special and so easily offended. By ordering this cocktail, you agree not to be offended by it in any way. Brace for impact. Popcorn infused dark rum stirred down with homemade pimento dram made of candied ginger, allspice, lime zest and apricot coming in with a very offensive serve.

“NEW ERA”

\$25

JUMPER

Pistachio | Cocoa Butter | Cream |
Matcha | Volcan Tequila

The real jumper between countries, continents and cultures. Taking inspiration from the Grasshopper cocktail and reimagining it to this new banger which collects a few of our favourite ingredients around the world. Cocoa butter tequila with vanilla, pistachios, matcha, heavy cream and hints of fernet. It's a paradise and you just got the ticket.

“REIMAGINED”

\$27

% MEDIUM

SOOTHING



CREAMY

NUTTY

% STRONG

COMFORTABLE



FROZEN

NUTTY

SUPER FRAPP

**Chestnut | Roasted Coconut | Oats |
Mr Black Coffee | Orientalist Vodka**

We all love some good frozen cocktail and Espresso Martinis, so we thought we do this frappuccino really SUPER. Layers of flavours opening up, intriguing crunch of roasted coconut in your mouth with chestnut and oats. Cold brew coffee and vodka blended with ice to frozen deliciousness.

“BOUNDLESS”

\$25 / \$16 ★

SILENT TREATMENT

Pomegranate | Green Walnut | Amaro
Lucano | Ratafia Rossi | Highland Park 12

*Facing current problems of oppression when we
get the silent treatment from our “better half”.*

*Here is one for it. Forced to get into deep
thoughts and think of what have you done.
Combining ingredients which support brain
function like walnut, pomegranate with some
ginko biloba leaf.*

“NEW ERA”

\$27

% STRONG

SPECULATING



DEEP

SMOKEY

THE RULES

1

“REGULAR”

Coming to Origin on a daily basis doesn't make you an alcoholic, it makes you our regular.

2

“DIE ANYWAY”

Eat well, stay fit, die anyway. Enjoy every cocktail on the menu while you can.

3

“ONE MORE”

There is always one more cocktail you can count on.

4

“PLAY NICE”

A person who is nice to you but rude to our staff, is not a nice person.

5

“BEHAVE”

Your true friends love you anyway. Our bartenders are not your true friends. Behave!

6

“AI”

Artificial intelligence is no match for natural stupidity. Know your drinking limits.

7

“PRICE”

If you want it, ask us about it. Everything has a price, so does this menu. Take POV with you for SGD30.

AFTERWORD

This is far from an ending; there are more stories to share and exciting cocktails to craft.

Our team has put together an afterword to express how our team work as one entity to create this menu and what it means to them.

Origin Bar showcases our team's exceptional talent for discovering unique and intriguing flavours, making them both fascinating yet very approachable. We aim to simplify things on this menu for you and emphasise on the flavour. We, as a team are evolving, so does our cocktails. We simplify, we recreate, we aim, we overthink and we did what we love the most, creating moments and opportunities.

We have looked through a lens into the intricate world of flavour, allowing you simple enjoyment of what you love. We have explored stories, individuals, products and places connected to the drinks, as well as the way we layer flavours using our own point of view. This is an opportunity for you to connect with people around you while enjoying our drinks, without overthinking what we have prepared. Unless you are one of our geeky guests who want to know all the details behind our creations, we are more than happy to share those stories with you.

*Kindly note,
not all ingredients are listed in our menu as our
cocktails are made in house, and contain many in-house
made liqueurs, spirits and cordials to create complex
cocktails with layers of flavours while we don't want you
overthink the final product.*

*If you have any food allergy or intolerance,
please inform your team before placing your order. A
full list of all allergens contained in each drink is
available upon request.*

*Please contact a member of the bar if you would like
further information.*



ORIGINBARSG



ORIGINBARSG



WWW.ORIGINBAR.SG



designed and written by
ADAM BURSIK



cocktails by

ORIGIN BAR TEAM

Niza, Aki, Cherry, Rishi, Adam

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

POINT OF VIEW

