



ORIGIN

FOREWORD

Our menu is inspired by Singapore's illustrious history of bountiful trade, colonial charm and tropical splendour.

Inspired by six key districts of Singapore, every cocktail reflects their colours, flavours and historical anecdotes - thoughtfully distilled in a glass. Let our cocktails be your compass as you taste your way through flavours and ingredients unique to Singapore, reminiscent of the colonial era through exploration, growth, and trailblazing modernity. Teetotalers can also enjoy the tropical voyage through non-alcoholic cocktails that celebrate local botany and fruits - from refreshing citrus to the aroma of freshly roasted coffee beans.

All on board? Your voyage begins here.

ORCHARD



BALESTIER



CHINATOWN



LITTLE INDIA



BOAT QUAY



MARINA BAY



CLASSICS

with an Origin touch

SUPER VESPER | \$24

The Botanist Gin, Vodka, Mancino Bianco, touch of Yuzu

LA LOUISIANE | \$23

Michter's Rye Whisky, Mancino Rosso Amaranto Vermouth, Benedictine, Bitters & Absinthe

ROYAL SBAGLIATO | \$26

Barrel Aged Campari & Mancino Rosso, Veuve Clicquot Champagne

AIR MAIL | \$25

Havana Club Rum, Honey, Lime, Veuve Clicquot Champagne

NEGRONI | \$23

Origin House Gin, Campari, Mancino Rosso Amaranto Vermouth

EL PRESIDENTE | \$24

Bacardi Superior, Mancino Secco, Pomegranate Molasses, Cointreau

PENICILIN | \$23

Chivas Regal 12 Years Whisky, Ardbeg, Pickled Ginger & Honey, Citrus

MULE | \$23

Plantation Stiggins' Fancy Pineapple Rum, Lime, Ginger Beer



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Prices are subject to 10% service charge and 7% GST.

COCKTAILS

ALMOND ROSÉ

ALCO \$23, NON-ALCO \$14

Rose, Orange Flower, Cardamom, Almond,
Diplomatico Planas Rum



NASHI & MATCHA

ALCO \$23, NON-ALCO \$14

Caramel, Nashi Pear, Tonic Water, Matcha, Roku Gin



CRYSTAL MOJITO | \$23

Cold Distilled Mint & Lime, Sugar Cane, Soda,
Havana Club Rum



BANANA BALL | \$20

Banana, Herbs, Soda, Vitamin C,
Mancino Bianco Ambrato Vermouth



ORCHID FIFTY FIFTY | \$24

Brass Lion Singapore Gin, Orchid, Vermouth,
Torch Lily



KILL THE PAIN | \$24

Clarified Coconut, Black Tea, Bergamot, Plantation
Rum O.F.T.D & Pineapple



STRAWBERRIES & CO. | \$22

Strawberries, Coconut Wash, Citrus,
Altos Plata Tequila



MINERALS | \$22

Apple, Sea Salt, Milk Wash, Peat, Jameson Whiskey



HONG | \$25

Hawthorn, Hibiscus, Reyka Vodka, Champagne



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COCKTAILS

PANTELLERIA

ALCO \$24, NON-ALCO \$14

Capers Cordial, Red Grapes, Verjus, Hendrick's Gin



FEELING OF THE HEALING

ALCO \$23, NON-ALCO \$14

Goji, Ginger Shrub, Mandarin,
Monkey Shoulder Whisky



I.D. PLEASE | \$24

Yuzu, Lemongrass, Cacao White, Chalong Bay Rum



JAMMU | \$23

Mango, Saffron, Citrus,
Michter's Small Batch Bourbon



URBAN JUNGLE | \$24

Baked Pineapple, Nutmeg, Fermented Pepper,
Samai Gold Rum



BONSHŌ | \$23

Bell Pepper, Umami Mix, Lime,
Espolón Blanco Tequila



TROPEZ | \$24

Buddha's Hand, Chocolate Matusalem 7yo Rum,
Mancino Rosso Amaranto, Smoke



DIRTY BREW | \$23

Cardamom Cream, Spiced Mr. Black Amaro,
The Lovers Rum, Spiritual Coffee



SAZ-MEI | \$24

Smoked Plum, Origin Absinthe, Bitters,
Remy-Martin V.S.O.P



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