



T H E H O U S E B A R

Across the hallway, House Bar is a home away from home for the discerning after dark audience. It specialises in artisan sake, craft cocktails, fine spirits and Japanese bar dining in a stylish, intimate space. The playful mix of dishes and cocktails are ideal for gatherings in the main bar, alcove or private dining room.

HIGHBALL

茶

綠 Gyokuro

Johnnie Walker Black | Angostura Bitter |
Carbonated Gyokuro Tea

麥 Mugicha

Mitcher's American Whisky | Orange Blossom Water |
Carbonated Roasted Barley Tea

烏 Oolong

Naked Malt | Carbonated Japanese Oolong Tea

原 Origin

Monkey Shoulder | Carbonated Fiji Water

SIGNATURE

必

清 Clear Cut

No.3 Gin | Campari | Tropical |
Sweet Vermouth | Cream Clarified

氣 Fizz

Milagro Blanco | Japanese Cucumber |
Basil | Carpano Dry | Celery Bitter

稻 Rice Field

Ki No Tea | Amazake | Genmaicha | Lemon

島 Kagoshima

Haku Vodka | Passion Fruit | Sake
Lime | Orange Blossom Water

日 Circle Of The Sun

Mitcher's Rye | Campari |
Grapefruits | Salted Honey | Lime

圃 Orchard

Shochu | St- Germain | Grapefruit | Carbonate

梅 Ume

Remy Martin VSOP | Umeshu |
Sweet Vermouth | Hinoki Bitter

竹 Bamboo

Shochu | Fino Sherry | Punt E Mes | Orange Bitter

CLASSIC

古

Vesper

Haku Vodka | Tanqueray No.10 | Cocchi Americano

Hanky Panky

Hendrick's | Sweet Vermouth | Fernet Blanca | Orange Bitter

Negroni

Ki No Bi | Campari | Sweet Vermouth

Whisky Sour

Naked Malt | Lemon | Sugar | Egg White

Last word

Tanqueray No.10 | Green Chartreuse | Maraschino | Lime

Spumoni

Campari | Grapefruits | Tonic