

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 20
chamomile whisky, Laphroaig mist, passion fruit, grenadine, mint, spiced bitters

WHISKY HOUSTON 21
whisky, toffee, molasses, barley, coconut water, nutmeg, spiced bitters

SINGAPORE SAZERAC 22
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 20
roselle tequila, watermelon shrub, rosé, soda, kaffir lime, salt, pepper

KOPI CAT 21
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 20
pineapple rum, kaya, fresh basil, citrus, soda

LADY LUCK 21
citrus vodka, roselle gin, honeybush, pineapple shrub, ginger, coconut, lemon oleo saccharum

BARBARELLA 22
hibiscus gin, elderflower, rhubarb, egg white, earl grey

Our wine list showcases a diverse selection of old and new world wines from across the globe. Savour the best of these by the glass or browse the full list to discover fresh new favourites.

We donate all corkage fees to *charity: water*, a non-profit organisation which brings clean and safe drinking water to people in developing countries. 100% of all our donations to *charity: water* are used to this end and we are proud to support this cause.

WINE BY THE GLASS

GLS / BTL

BOIZEL BRUT RÉSERVE Épernay NV Hawthorn, white peach, citrus	25 / 135
VIU MANENT "ESTATE COLLECTION" RESERVA CHARDONNAY Colchagua Valley 2016 Green apple, grapefruit, melon	17 / 75
THE WINERY OF GOOD HOPE CHENIN BLANC Stellenbosch 2016 White peach	18 / 80
WILD WAVES SAUVIGNON BLANC Marlborough NV Grapefruit, gooseberry, orange peel	20 / 90
CEMBRA CANTINA DI MONTAGNA MULLER THURGAU Trentino 2016 Peach, rose, sage	22 / 100
CHÂTEAU DE BERNE TERRES DE BERNE ROSE Côtes de Provence 2016 Apricot, freesia, peach	16 / 70
VIÑA COUSIÑO MACUL CARMÉNÈRE Central Valley 2016 Red & black fruits, herbaceous	17 / 75
PATRICK CLERGET CÔTEAUX BOURGUIGNONS PINOT NOIR Côte de Beaune 2014 Floral & fruity	18 / 80
PROTEA SHIRAZ Franschhoek 2014 Cherry, plum, spice	20 / 90
CHÂTEAU LA ROSE BELLEVUE TRADITION ROUGE Côtes de Blaye 2015 Red fruits, plum, pepper	20 / 90
CUSUMANO NERO D'AVOLA Terre Siciliane 2016 Fleshy dark fruits, savoury herbs	22 / 100

CHAMPAGNE

BTL

BILLECART-SALMON BRUT RÉSERVE

165

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

CHAMPAGNE TARLANT ZÉRO BRUT NATURE

165

Oeuilly | NV | Honey, lemon, mandarin

BILLECART-SALMON BRUT ROSE

185

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

CHARLES HEIDSIECK BRUT RÉSERVE

205

Reims | NV | Vanilla, spice

RUINART BLANC DE BLANCS

245

Reims | NV | Jasmine, white peach, pink peppercorns

POL ROGER BLANC DE BLANCS

255

Épernay | 2008 | Citrus, butter, meringue

PERRIER-JOUËT CUVÉE BELLE ÉPOQUE

315

Épernay | 2007 | Bergamot, orange, lemon peel

KRUG GRAND CUVÉE

355

Reims | NV | Strawberry, warm butter, smoke

WHITE

BTL

FRUITY & FRAGRANT

TABALÍ SAUVIGNON BLANC Limari Valley 2017 Gooseberry, passion fruit	90
RADFORD DALE “THIRST” CLAIRETTE BLANCHE-CHENIN BLANC-VERDELHO Stellenbosch 2015 Green & stone fruits	100
MT. DIFFICULTY “ROARING MEG” RIESLING Central Otago 2015 Peach, citrus	130
HENRI BOURGEOIS “EN TRAVERTIN” POUILLY-FUME Loire Valley 2016 Citrus, melon, mineral	130
TWO PADDOCKS RIESLING Central Otago 2014 Wildflower, pink grapefruit, mango	140
CHÂTEAU DE BEAUCASTEL COUDOULET DE BEAUCASTEL BLANC Southern Rhône 2012 Apricot, white peach	150

LUSH & ELEGANT

RUSTENBERG SAUVIGNON BLANC Stellenbosch 2017 Asparagus, gooseberry, pineapple	100
TYRRELL'S SEMILLON Hunter Valley 2016 Lemon curd, grapefruit, lemongrass	130
FRITZ HAAG BRAUNEBERGER RIESLING KABINETT Mosel 2016 Herbal, smoky, stone fruit	130
CASA FRESCHI LA SIGNORINA WHITE Adelaide Hills 2012 Lychee, grape, lime	140
SCHUBERT TRIBIANCO Martinborough 2016 Floral, stone fruit, orange blossoms	150
LOUIS LATOUR MEURSAULT Côte de Beaune 2015 Floral, almond, hazelnut	170

WHITE

BTL

OPULENT & BOLD

MILES FROM NOWHERE "BEST BLOCK" CHARDONNAY Margaret River 2017 Toasty oak, spice, citrus	110
LOUIS LATOUR GRAND ARDÈCHE CHARDONNAY Rhône Valley 2014 Almond, vanilla, white fruit	120
PIEROPAN CALVARINO Soave 2014 Elderflower, lemon, cherry	130
CASA LAPOSTOLLE "CUVÉE ALEXANDRE" CHARDONNAY Casablanca Valley 2011 Tropical fruit, floral	140
JURTSCHITSCH LOISERBERG KAMPTAL GRÜNER VELTLINER Kamptal 2016 Kumquat, mineral, chamomile	150
SIMONNET-FEBVRE CHABLIS PREMIER CRU "FOURCHAUME" Chablis 2015 Citrus, mint, spice	160
DECELLE-VILLA SAINT AUBIN 1ST CRU SUR GAMAY Burgundy 2012 Ripe fruit, nuts, spice	190
MAISON JOSEPH DROUHIN CHASSAGNE-MONTRACHET Burgundy 2014 Candied lemon, hazelnut, gingerbread	210
TOLPUDDLE CHARDONNAY Tasmania 2015 Citrus, white flowers, peach	230
MAISON JOSEPH DROUHIN PULIGNY-MONTRACHET PREMIER CRU "LES FOLATIÈRES" Côte de Beaune 2013 Honey, dried fruit, spice	270

ROSÉ

BELONDRADE Y LURTON 'QUINTA CLARISA' Rueda 2015 Stone fruit, spice, mineral	100
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RED

BTL

SILKY & FRUITY

LUCIANO SANDRONE DOLCETTO D'ALBA BAROLO Piedmont 2014 Plum, blackberry, cassis	105
CLOS MARIE L'OLIVETTE PIC SAINT LOUP Languedoc-Roussillon 2011 Dark fruit, leather, olive	115
SOLE E OLENA CHIANTI CLASSICO Tuscany 2014 Cherries, fennel, blueberry	125
MT. DIFFICULTY "ROARING MEG" PINOT NOIR Central Otago 2016 Black forest fruits, dried herbs	125
DOMAINE YVES CULLERON SAINT-JOSEPH "LES PIERRES SÈCHES" Northern Rhône 2015 White pepper, blackberry, oak	145
SHAW + SMITH PINOT NOIR Adelaide Hills 2016 Cranberry, redcurrant, violet	165
DOMAINE DROUHIN ROSEROCK PINOT NOIR Oregon 2014 Roses, berries, black fruit	195

MATURE & LUSH

REMELLURI RESERVA Rioja 2010 Red fruit, vanilla, cinnamon	145
CASA FRESCHI LA SIGNORA RED South Australia 2006 Cherries, aniseed, rose	155
DOMAINE ANDRE BRUNEL "LES CAILLOUX" CHÂTEAUNEUF-DU-PAPE Southern Rhône 2014 Red berries, spice	175
MARCHESI ANTINORI TIGNANELLO Tuscany 2014 Olives, red cherries, truffle	255
DOMAINE DUPONT TISSERANDOT CHARMES CHAMBERTIN GRAND CRU Côte de Nuits 2012 Dark fruits, spices, minerals	425

BOLD & ELEGANT

BODEGA CATENA ZAPATA MALBEC Mendoza 2015 Black cherries, violet	115
CHATEAU ST. MICHELLE “INDIAN WELLS” CABERNET SAUVIGNON Columbia Valley 2014 Spice, vanilla, plum	125
BODEGAS EMILIO MORO TEMPRANILLO Ribera del Duero 2015 Red fruit, toast	135
TABLAS CREEK “CÔTES DE TABLAS” Paso Robles 2012 Red & black fruits, underbush, floral	145
AZIENDA AGRICOLA COS Cerasuolo di Vittoria 2014 Red fruit, leather, anise	155
PRUNOTTO “COSTAMIOLE” BARBERA D’ASTI Piedmont 2010 Plum, cacao, cherries	165
JIM BARRY “THE MCREA WOOD” SHIRAZ South Australia 2013 Mint, chocolate, smoky	195
STAG’S LEAP “HANDS OF TIME” Napa Valley 2014 Boysenberry, tobacco, black tea	215
DOMAINE DE LA JANASSE “CUVÉE CHAUPIN” CHÂTEAUNEUF-DU-PAPE Rhône 2011 Red & black fruits, liquorice, spice	235
YALUMBA “THE OCTAVIUS” OLD VINE SHIRAZ Barossa 2013 Kirsch, dried plum, smoky	255
RÉSERVE DE LA COMTESSE Pauillac 2014 Cherry, red plum, spice	285

BOTTLED BEERS

Asahi	15
RedDot Summer Ale	15
Singapore Blonde Ale	17
Tropical Pale Ale	17
Hitachino Nest White Ale	19
Echigo Koshihikari Lager	21

SAKE

Sawanotsuru Ginjo Zuicho (300ml)	55
Mizubasho Junmai Ginjo (300ml)	75
Sawanotsuru Tokubetsu Junmai Yamada Nishiki (720ml)	95
Dassai Junmai Daiginjo 50 (720ml)	125
Nabeshima Junmai Ginjo Yamada Nishiki (720ml)	145

NON-ALCOHOLIC

HONEYBUSH TEA	11
honeybush, pineapple, ginger, coconut, hibiscus	
HOMEMADE ICED LEMON TEA	11
ceylon, fresh lemon, sugar	
EARL GREY PASSION FRUIT	11
earl grey, passion fruit, mint	
FRESHLY SQUEEZED JUICE	11
orange / grapefruit	
SOFT DRINKS	9
coke / coke light / sprite / ginger ale / ginger beer	
FRESH COCONUT	10
imported from Thailand	

SPIRITS

GLS / BTL

GLS / BTL

ASIAN CRAFT

Ceylon Arrack (LK)	15 / 278
Phraya Gold Rum (TH)	16 / 288
Chalong Bay 'Thai Sweet Basil' Rum (TH)	16 / 288
Nikka Coffey Vodka (JP)	17 / 298
Ki No Bi Gin (JP)	17 / 298
Paper Lantern Gin (SG)	15 / 258

GIN

Beefeater	13 / 188
Beefeater 24	15 / 278
G'Vine	15 / 268
Colombo No.7	15 / 278
Monkey 47	15 / 278
The Botanist	16 / 288
Hendricks	16 / 288
Tanqueray 10	17 / 298

VODKA

Wyborowa	13 / 188
Grey Goose	15 / 278
Absolut Elyx	16 / 288
Belvedere	17 / 298

TEQUILA

Cimarrón Blanco	13 / 188
Ocho Reposado	15 / 248
Don Julio Blanco	15 / 278
Tapatio Reposado	17 / 268
FuenteSeca 7 Yrs	24 / 368

RUM

Havana Club 3 Yrs	13 / 188
Havana Club 7 Yrs	15 / 278
Nusa Caña	15 / 258
Plantation Pineapple	15 / 278
Diplomatico Exclusiva Reserva	16 / 288
El Dorado 15 Yrs Special Reserve	16 / 288
Plantation Original Dark Overproof	17 / 298
Ron Zacapa 23 Yrs	18 / 318

COGNAC

Martell VSOP	15 / 278
Martell Cordon Bleu	32 / 688

JAPANESE WHISKY

Kakubin Suntory	13 / 188
Hakushu Distiller's Reserve	19 / 348
Yamazaki Distiller's Reserve	21 / 388
Togouchi 12 Yrs	22 / 368
Hibiki Harmony	23 / 388
Akashi Malt	29 / 238
Nikka 12 Yrs	29 / 468
Nikka Taketsuru 12 Yrs	29 / 468
Togouchi 18 Yrs	31 / 538
Nikka Taketsuru 17 Yrs	35 / 648
Hakushu 18 Yrs	45 / 888

WHISKY

Chivas Regal 12 Yrs	13 / 188
Monkey Shoulder	13 / 208
Laphroaig 10 Yrs	15 / 268
Deanston 12 Yrs	16 / 288
Kavalan Port Cask	16 / 288
Dalmore 15 Yrs	18 / 348
Lagavulin 16 Yrs	20 / 328
Old Pulteney 17 Yrs	22 / 388
Caol Ila 17 Yrs	23 / 438
Balvenie 14 Yrs Caribbean Cask	25 / 488
Dalmore 18 Yrs	25 / 488
Talisker 18 Yrs	27 / 468
Springbank 18 Yrs	29 / 508
Port Askaig 19 Yrs	31 / 548

WHISKEY

Bulleit Bourbon	13 / 188
Bulleit Rye	13 / 188
Blanton's Original Bourbon	15 / 278
Four Roses Single Barrel Bourbon	15 / 278
Sonoma Rye	17 / 308

SPECIALTY 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 one of the most aromatic grape varieties in the world. Features white tea, lemongrass, apricot, lemon myrtle, lily & jasmine	
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.

BLACK	5
WHITE	6
MOCHA	7
HOT CHOCOLATE	8
Extra shot / Iced +2	

BAR SNACKS

Available 12pm-10pm only.

BELINJO CRACKERS	9
belachan, kecap manis dip	
INDONESIAN PRAWN CRACKERS	9
belachan, kecap manis dip	
FERMENTED SHRIMP SOFT-SHELL CRAB BAO	20
crispy umami prawn paste crabs, lime mayo	
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 	21
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	
SAMBAL TIMUN	16
dried shrimp & pork belly roulade, marinated cucumbers	
KUROBUTA CHAR SIEW 	19
pork collar, 24-hour sous vide, barbecued sweet & savoury caramelised finish	

All prices are subject to service charge & GST