



MANGO MANHATTAN

Mango Michter's Bourbon /
Vermouth Blend /
White Port / Absinthe

520

BANANA PANCAKE SOUR

Bulleit Rye Whiskey /
Amontillado Sherry /
Salted & Roasted Banana /
Lemon / Punt e Mes

460

SPICED PEAR
& TONIC

Hendrick's Gin / Spiced Pear Cordial /
Extra Dry Madeira / Indian Tonic Water

440

BLACK SESAME
PRESIDENTE

Black Sesame Don Julio Blanco /
Los Siete Misterios Mezcal /
Fino Sherry / Crème de Cacao Blanc /
Kaffir Lime Saccharum

460

MAMA SOUR

Ketel One Vodka / Elderflower Liqueur /
Noilly Prat / Chili Honey /
Lime / Lemon / Tom Yum

400

JACKFRUIT
SPRITZ

Stranger & Sons Gin /
Cynar / Jackfruit
Sauvignon Blanc / Soda

460

SILVER AVIATION

Roku Gin / Maraschino / Violet /
Almond & Lavender Cordial /
Coffee & Walnuts Bitters /
Sparkling Wine

440

PALO SANTO
NEGRONI

Palo Santo Tanqueray Gin /
Campari / Sweet Vermouth

400

THE LIBRE

Appleton 12 Y.O. Rum /
Tamarind Cordial /
Angostura Bitters /
Fernet & Cola Air

420

SPICY BABYCORN
MARGARITA

Grilled Baby Corn Don Julio Blanco /
Jalapeño Cordial / Grapefruit / Lime

440

JUNE BUG
HIGHBALL

Rum Blend / Green Melon Shrub /
Banana / Coconut Protein /
Pineapple Soda

400

TURMERIC COFFEE
OLD FASHIONED

Monkey Shoulder Whisky /
Turmeric / Cognac / Smoked Vermouth /
Mr. Black Coffee Liqueur

480

MIAMI VICE
VESPER

Coconut Tanqueray Gin /
Ketel One Vodka /
Strawberry Dry Vermouth

420

CUMIN
HIGHBALL

Cumin & Coriander Seeds Bulleit Bourbon /
Citric / Sugar / Soda / Red Wine

420

Price is subject to govt. tax and 10% service charge.

PEOPLE OF VESPER

FOOD

Hand cut 42 months-aged
Joselito Ibérico Bellota ham (40 g) 790

Siberian Baerii Caviar (30 g) 4,200
*served with traditional condiments
and blinis*

Mezze trio of dips 350
*(Baba Ganoush / Beetroot & Yoghurt /
Labneh & Za'atar) served with potatoes bread*

Grilled ham & cheese sourdough sandwich 390

Fritto Misto 370
*deep fried calamari, red snapper &
avocado with homemade tartare sauce*

Truffle, sage & Ricotta deep fried balls 380
*with Parmigiano Reggiano fondue
& Italian black truffle*

Lamb meatballs 370
*New Zealand lamb shoulder,
lightly spicy tomato sauce*

NON - ALCOHOL

Like Mama wants you 220
*Lychee / Chilli Honey / Lime /
Lemon / Tom Yum*

Gummy Bear Fizz 220
*Fuji Apple / Flowers & Berry Cordial /
Lemon / Soda*

Spiced Pear Sonic 220
*Spiced Pear Cordial / Coconut Cider Vinegar /
Elderflower Tonic / Soda*

No Fly Zone 220
*Chamomile / Lemon /
Lavender & Almond Cordial*

SPARKLING / CHAMPAGNE

Flocs Pons, Cava Rosé,
Catalunya, Spain NV glass / bottle
540 / 3,200

Billecart Salmon, Brut Reserve,
Champagne, France NV 820 / 4,800

WHITE

Aphros Loureiro, Vinho Verde,
Portugal 2020 glass / bottle
380 / 2,200

Adèle Rouzé, Quincy,
Loire, France 2018 420 / 2,400

L. Tramier & Fils, Pouilly-Fuissé,
Burgundy, France 2017 4,800

RED

Atlan & Artisan, Episteme No. 3,
Yecla, Spain 2017 glass / bottle
460 / 2,700

Domaine de Mauperthuis,
Pinot Noir Grande Réserve,
Burgundy, France 2020 490 / 2,900

Massolino, Barolo DCG,
Piedmont, Italy 2018 4,900

