

mitzo

At Mitzo, we take our drinks seriously. cocktails and service are given the same attention to detail. The produce and herbs are carefully sourced and procured fresh daily.

The cocktail experience at Mitzo nurtures innovation and honours tradition, pleasing the classic connoisseur as much as the modern maestro.



COCKTAILS

The menu is divided into three sections, featuring classics re-imagined with modern sensibility, inspiration artfully applied through the incorporation of signature Chinese elements and a collection of bespoke cocktails inspired by our extensive travels.

ASIAN INSPIRATION

Encompassing Asian herbs and spices, as well as hints of Traditional Chinese Medicine, these cocktails do not only taste great but are also cherished for their health-giving benefits. Expect the unexpected as you enjoy this menu.

CLASSIC UPDATED

Creative interpretations of the old classics using unexpected ingredients that brings forth new tastes and experiences.

MITZO CREATIONS

A collection of original creations from the Mitzo team of globetrotters who represent a multitude of cultures. These cocktails represent flavours and textures from their collective travel experiences. Expect an eclectic mix of fruity flavours, floral undertones, creamy textures and some stronger, drier drinks.

In addition, our friendly bar staff will gladly make any classic cocktail or create a bespoke drink to your specifications.

We have also put together a collection of your favourite spirits, straight up, on the rocks, or with premium mixers.
(All spirit measures are a standard 45ml)



NON-ALCOHOLIC MOCKTAILS

PSEUDO COCKTAIL (NON-ALCOHOLIC) 12

Let our friendly bartenders concoct up a bespoke mocktail according to your taste preference.

Choose from:

Fruity, Sweet, Sour, Fizzy, Herbal, Refreshing or "Surprise me"!

ASIAN INSPIRATIONS

GARDEN OF EDEN 21

Floral and revitalising cocktail with a Chinese herbal flower mix, which cools the body & invigorates the soul

Eight Treasure tea infused Milagro tequila, maraschino liqueur, lemon juice, chrysanthemum syrup, jasmine water, egg white

BITTERSWEET SYMPHONY 21

A perfect harmony between the sharpness of ginseng-infused vodka & fruitiness of fresh passionfruit.

Ginseng-infused Reyka vodka, Becherovka, lime juice sugar syrup, fresh passionfruit & ginger beer

MONKEY AFFAIR 21

A playful & herbal rendition of the classic Collins

Monkey Shoulder whisky, orange peel-infused Chartreuse, lime juice, goji berry syrup & herbal soda

CAMILLO ISLAND 21

A mesh up between the iconic Singapore Sling & Negroni

Hendrick's Gin, longan-red date tea infused Campari & Antica Formula sweet vermouth, hibiscus water, pineapple soda, & Benedictine D.O.M. fragrance



ASIAN INSPIRATIONS

EMPRESS SOURS

21

Simple yet captivating for all classic Whisky Sour fans. Mitzo remixes the old classic with Chrysanthemum infused cognac

Chrysanthemum tea infused Pierre Ferraud cognac, Abuelo rum, Licor 43, aphrodite bitters, lemon juice, egg white & goji berry syrup

CLASSIC UPDATED

ORIENTAL JULEP

21

A fruit-forward twist to the timeless Mint Julep

Buffalo Trace bourbon whiskey, Chambord, aphrodite bitters, mint leaves, sugar syrup, fresh blackberry, lime juice & herbal tea

SMOKY PINA

21

An original twist to Tiki cocktail with characteristics of a smoky mezcal

Chai-tea infused Alipus Mezcal, Cyna, orange curacao, chocolate bitters, lime juice & pineapple juice

SHE-SO-FINE

21

The quintessential mojito underwent a makeover using fresh Shiso leaves instead of fresh mint

Osmanthus infused Sailor Jerry rum, shiso liqueur, orange bitters, lime juice, sugar, ginger ale & shiso leaf



CLASSIC UPDATED

SOUR FACE 21

A harmonious fusion between Pisco & Midori Sour

Butterfly pea flower infused pisco, Midori, China China, lavender bitters, lemon juice, sugar syrup & egg white

JALISCO HEAT 21

Essentially margarita with a kick

Milagro tequila, Aperol, lime, mango juice, chili padi infused agave syrup, basil leaves & sea salt foam

MACGREGOR'S OPERETTA 21

Mitzo's take on Rob Roy

Glenfiddich 12 years, Cyna, Campari, Grapefruit bitters, chocolate bitters, gojiberry syrup

MITZO CREATIONS

SUMMER BOTANIC 21

An ode to Singapore's garden city and a refreshing quencher for its sunny climate

Chamomile tea infused Grant's whisky, Apricot brandy, rose & apple syrup, lemon juice, peach bitters, cranberry soda & kaffir lime leaves

SLOE-LY BUT SURELY 21

A delicious cocktail that will sweep you off your feet, slowly but surely

Raisin & cinnamon infused Rebel Yell whiskey, Sipsmith sloe gin, angostura bitters & apple soda



MITZO CREATIONS

FLORAISON SPRITZ 21

The definitive floral and bubbly cocktail

Laird's Applejack, St. Germain Elderflower liqueur, hibiscus water, grapefruit juice, chrysanthemum syrup & prosecco

THE BEACON 21

Light up your night with this tropical concoction served in a lightbulb vessel

Roselle flower infused Yaguara cachaca, lychee liqueur, lime juice, guava juice, sugar syrup & thyme

TOTAL RECALL 21

Awaken your senses with this aromatic cocktail

Diplomatico rum, Galliano, tawny port, sugar syrup & coffee foam

OLD & NEW 21

A fusion of old & new gin-distillation techniques with delicate fruit flavours of pear and kiwi

Hendrick's Gin, butterfly pea-infused Poire William pear brandy & kiwi coulis, elderflower tonic water

**SPIRITS
& BEERS**



GIN

	<u>Btl</u>	<u>Gls</u>
Hayman's Dry Gin	220	15
Monkey 47	220	16
G'Vine	220	16
Hendricks	260	18
Tanqueray 10	260	19
Copperhead ^(500ml)	220	18

VODKA

	<u>Btl</u>	<u>Gls</u>
Tito's Handmade	220	15
Ketel One	220	16
Reyka	240	17
Belvedere	260	19

TEQUILA & MEZCAL

	<u>Btl</u>	<u>Gls</u>
Milagro Silver	220	16
Don Julio Reposado	220	16
Alipus Mezcal	240	17
Don Julio Anejo	260	19
Patron Silver	280	21

RUM & CACHACA

	<u>Btl</u>	<u>Gls</u>
Abuelo Anejo	200	15
Don Q Cristal	200	15
Yaguara Cachaca	220	16
Gosling's Dark Rum	240	17
Sailor Jerry	240	17
Diplomatico Reserva	260	19
Plantation Original Overproof	260	19
El Dorado 15 ^{YRS}	280	21
Ron Zacapa Sistema Solera 23	300	22
Appleton Estate 21 ^{YRS}	320	25



BOURBON & RYE

	<u>Btl</u>	<u>Gls</u>
Rebel Yell Rye	220	15
Maker's Mark	240	17
Buffalo Trace	260	18
Woodford Reserve	280	20
Knob Creek	300	22

BLENDED WHISKY

	<u>Btl</u>	<u>Gls</u>
Grant's Family Reserve	220	15
John Jameson	220	15
Monkey Shoulder	240	17
Hibiki Harmony	280	20
Johnny Walker Platinum	300	22

SINGLE MALT WHISKY

	<u>Btl</u>	<u>Gls</u>
Glenfiddich 12 ^{yrs}	260	18
Macallan 12 ^{yrs}	280	20
Balvenie 12 ^{yrs}	280	20
Yamazaki Distiller's Reserve	300	22
Balvenie 14 ^{yrs} Caribbean Cask	300	22
Auchentoshan 3 wood	300	22
Glenfiddich IPA	320	25
Glenlivet 15 ^{yrs}	320	25
Ardbeg Uigeadail	320	25
Glenfiddich Project XX	330	26
Talisker 18 ^{yrs}	340	27

BRANDY, COGNAC, ARMAGNAC

	<u>Btl</u>	<u>Gls</u>
Laird's Applejack	240	17
CAVALDOS Daron Fine	240	17
Pierre Ferrand 1840	240	17
Cerbois VSOP Bas Armagnac	240	17
Hennessy VSOP	260	18
Martell VSOP	260	18
Cerbois XO Bas Armagnac	280	20
CAVALDOS Daron XO	280	20
Martell Cordon Bleu	450	38
Hennessy XO	480	40



**APERITIF, DIGESTIVE,
LIQUEURS, VERMOUTH**

	<u>Btl</u>	<u>Gls</u>
Aperol	150	15
Amaro Montenegro	150	15
Baileys Irish Cream	150	15
Benedictine DOM	150	15
Becherovka	150	15
Cynar	150	15
China China	150	15
Campari	150	15
Fernet Branca	150	15
Lillet Blanc	150	15
Licor 43	150	15
Pastis	150	15
Pimms No.1	150	15
Sandeman Port	150	15
Carpano Antica Formula	170	15
Amaretto Disaronno	180	16
Cocchi Grappa	220	18
Patron XO Cafe	280	22

DRAUGHT BEERS - 330ML

	<u>Gls</u>
Asahi Super Dry <i>5% ABV</i>	15

BOTTLED CRAFT BEERS

	<u>Btl</u>
Hitachino Nest White Ale <i>5.5% ABV</i>	18
Lost Coast Indica IPA <i>6.5% ABV</i>	18