



Classic & Forgotten Cocktails

1 Vieux Carré 220

Martell VSOP Cognac, Bulleit Rye Whisky, Dom Benedictine, Cinzano Rosso, Peychaud's, Angostura

2 Brooklyn 200

Bulleit Rye Whisky, Carpano Dry, Dopo Teatro Amaro, Luxardo Maraschino

3 Vesper Martini 190

Beefeater Gin, Grey Goose Vodka, Cocchi Americano

4 Rosita Negroni 220

Espolòn Blanco, Campari, Cinzano Rosso, Carpano Dry, Angostura, Saline

5 Americano 180

Campari, Cinzano Rosso, Soda

6 Fog Cutter 220

Bacardi Spiced Rum, Martell VSOP Cognac, Beefeater Gin, Lustau Oloroso Sherry, Orgeat, Angostura Orange, Orange, Lemon

7 Clover Club 180

Beefeater Gin, Carpano Dry, Raspberry Gum, Lemon, Albumin

8 Espresso Martini 180

Grey Goose Vodka, Kahlua, Espresso

9 Paloma 190

Espolòn Blanco Tequila, Grapefruit, Lime, Soda

10 20th Century 180

Beefeater Gin, Cocchi Americano, Giffard White Chocolate, Lemon

Snacks & Bites

1 Seoul Sliders 110

Trio bulgogi sliders layered with melted American cheese, fresh kimchi, and house made gochujang aioli. Served with nori shoestring fries. Savory. Tangy. **Bold!**

2 Numb & Crunch 75

Battered cauliflower tossed in mala spice, dried chillies, and Szechuan peppercorn. Fiery, tingly, and fun! A plant-based riot that hits sharp and lingers electric.

3 Umami Butter Noodle 85

Garlic-forward noodle, coated in parmesan cheese and butter. Served with crispy duck skin. Rich. Unapologetically umami. Addictive.

4 Brazilian Cheese Bomb 75

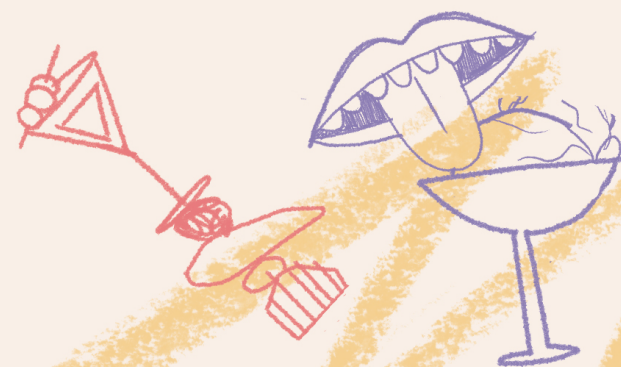
Chewy Brazilian cheese breads. Crisp outside, chewy and cheesy inside. Dip in garlic sauce for depth or hot honey for a sweet kick. No wrong way, only good ones!

5 Vinyl Tinychanga 95

Cunchy mini chimichangas packed with bold filling and melted cheese. Finished with sour cream and chipotle aioli for a messy, irresistible bite. Crisp. LOUD. Repeat.

6 Dutch Satay Fries 65

Crispy fries loaded with peanut sauce, mayo and sharp fresh onion. A Dutch late-night stable reimagined. Rich. Saucy. Dangerous.



*All Price Exclude Tax & Service

REVERB
Echoes
Chapter I

SIDE

A

FERMATA
HIGH PASS

All Price Exclude
Tax & Service (21%)

fermata

195K

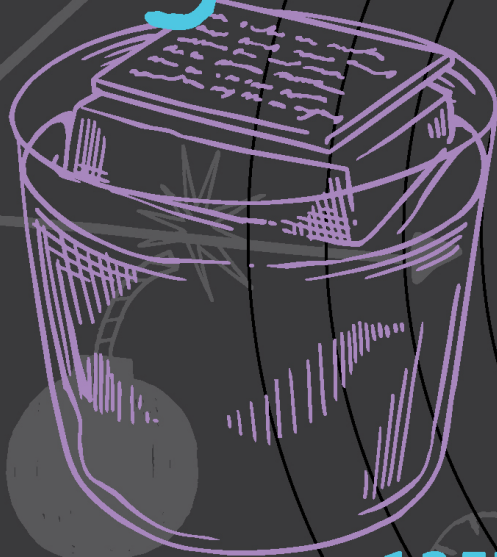
Cognac
Single Malt
Menthol Vermouth
Orange Bitters

high
pass

135K

Vodka
Golden Sorrel
Aloe Vera
Soda

old
soul



135K

Bourbon
Caramel
Kopi ABC
Burnt Cream
Chocolate Bitters

REVERB
Echoes
Chapter I

SIDE

B

OLD SOUL
LOOP

All Price Exclude
Tax & Service (21%)

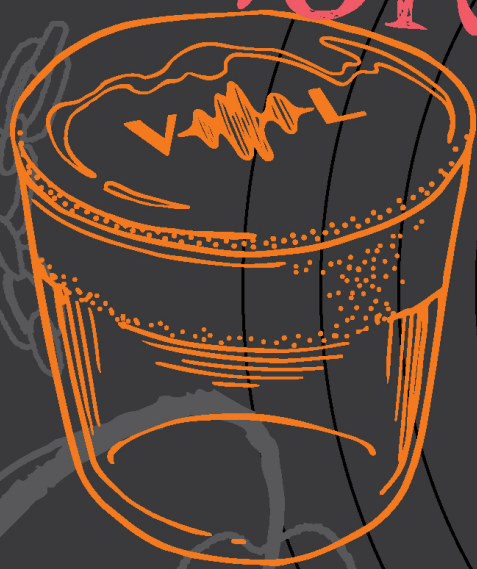


loop

155K

Rye Whisky
Port Wine
Lacto Strawberry
Parmesan

timbre



125K

Rum
Lemongrass
Pandan
Ginger
Nut Foam

RESONANCE
Echoes
Chapter II

SIDE

A

TIMBRE
RITUAL

All Price Exclude
Tax & Service (21%)

ritual



150K

Bourbon
Spiced Rum
Earl Grey
Cream Custard

POP!



155K

Bourbon
Rum
Jasmine Tea
Vanilla
CO2

RESONANCE
Echoes
Chapter II

SIDE

B

POP!
SECOND VOICE

All Price Exclude
Tax & Service (21%)

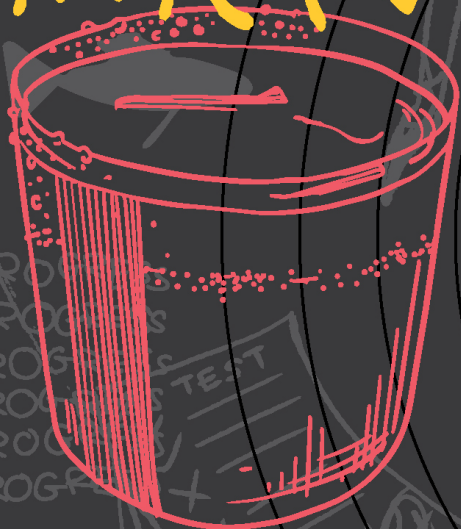


second
voice

155K

Gin
Elderflower
Sparkling Wine
Raspberry Sorbet

the
devil's
interval



135K

Tequila Blanco
Aperitif Wine
Honeydew
Salted Fish

DISSONANCE
Echoes
Chapter III

SIDE



A

THE DEVIL'S INTERVAL
FIRST LESSON

All Price Exclude
Tax & Service (21%)

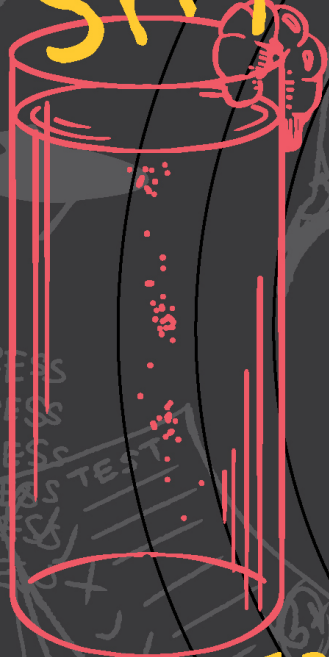


first
lesson

125K

Gin
Turmeric
Grape Buyung Upik
Tamarind

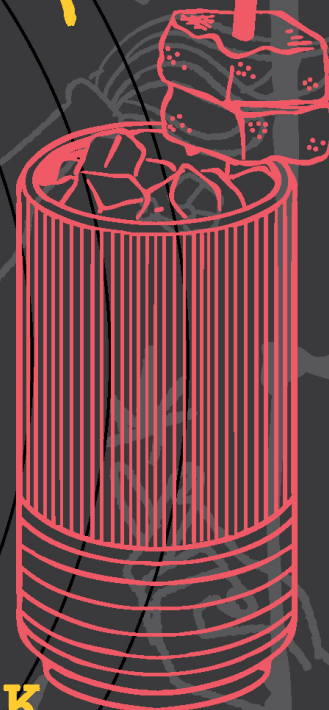
oh, snap!



135K

Rum
Kaffir Lime Leaf
Tom Yum
CO2

micro
tone



135K

Vodka
Guava Beer
Tahini
Cranberry Compote

DISSONANCE
Echoes
Chapter III

SIDE

B

OH, SNAP!
MICROTONE

All Price Exclude
Tax & Service (21%)

sweet
rest



155K

Bourbon
Roasted Sesame
Chocolate
Parmesan
Croissant Foam

SILENCE
Echoes
Chapter IV

SIDE

A

SWEET REST
PIANISSISSIMO

All Price Exclude
Tax & Service (21%)

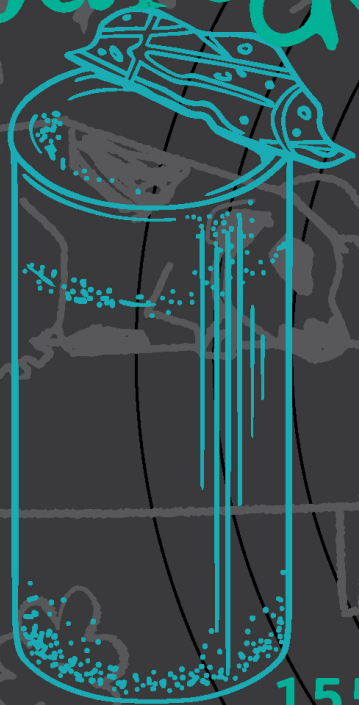


pppp
(pianississimo)

155K

Vodka
Vermouth
Chamomile
Mushroom
Cryo Tomato

paradox



155K

Amaro
Coffee
Black Murbei
Orange

SILENCE
Echoes
Chapter IV

SIDE

B

PARADOX
TANPURA

All Price Exclude
Tax & Service (21%)

tanpura



155K

Turmeric Gin
Dry Vermouth
Orange Curry
Cardamom

