

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 21
chamomile whisky, Laphroaig mist, passion fruit, grenadine, mint, spiced bitters

OPEN SESAME 21
sesame scotch, pandan montenegro, sweet vermouth

SINGAPORE SAZERAC 23
raisin bourbon, pandan bitters, rye, cognac, absinthe, spiced demerara

THE GOLDEN AGE 25
saffron gin & vermouth, verjus, shoyu, olive tapenade

GODOWN (MID 20TH CENTURY)

Complex, full-bodied cocktails that celebrate the dark underbelly of forbidden distilleries

HAVELOCK HIGBALL 21
amaro montenegro, espresso, orange, coffee bitters

B.B. KING 23
banana whisky, smoked maple syrup, barbecue bitters

FORBIDDEN FRUIT 25
gin, kumquat, pink peppercorn, rum, lemon, orgeat, pink salt

THE WAREHOUSE DISCO (LATE 20TH CENTURY)

Flirty, fun concoctions inspired by The Warehouse Hotel's heady days of aural indulgence

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

DISCO SLING 21
our take on a Singapore Sling – gin, pineapple, citrus, grenadine, kaffir lime

BARBARELLA 23
hibiscus gin, elderflower, raspberry, 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

| | |
|--|----------|
| CHAMPAGNE BOIZEL BRUT RÉSERVE Épernay NV hawthorn, white peach, citrus | 25 / 135 |
| VIU MANENT "ESTATE COLLECTION" RESERVA CHARDONNAY Colchagua Valley 2017 green apple, grapefruit, melon | 18 / 80 |
| THE WINERY OF GOOD HOPE CHENIN BLANC Stellenbosch 2017 white peach | 18 / 80 |
| WILD WAVES SAUVIGNON BLANC Marlborough NV grapefruit, gooseberry, orange peel | 20 / 90 |
| CEMBRA CANTINA DI MONTAGNA, MÜLLER-THURGAU Trentino 2016 peach, rose, sage | 22 / 100 |
| CHÂTEAU DE BERNE TERRES DE BERNE ROSÉ Côtes de Provence 2017 apricot, freesia, peach | 18 / 80 |
| VIÑA COUSIÑO MACUL CARMÉNÈRE Central Valley 2017 red & black fruit, herbaceous | 18 / 80 |
| PATRICK CLERGET COTEAUX BOURGUIGNONS PINOT NOIR Côte de Beaune 2015 floral, fruity | 18 / 80 |
| PROTEA SHIRAZ Franschhoek 2015 cherry, plum, spice | 20 / 90 |
| CHÂTEAU LA ROSE BELLEVUE TRADITION ROUGE Côtes de Blaye 2016 red fruit, plum, pepper | 20 / 90 |
| CUSUMANO NERO D'AVOLA Terre Siciliane 2017 fleshy dark fruit, savoury herbs | 22 / 100 |
| BODEGAS BARBADILLO, PASTORA MANZANILLA PASADA EN RAMA (375ML) Jerez NV green apple, hay, butter | 12 / 50 |
| GRAHAM'S FINE RUBY PORT Douro NV ripe fruit, black cherry | 12 / 100 |
| TSCHIDA "ANGERHOF" AUSLESE Burgenland 2017 white flower, pineapple, yellow apple | 12 / 100 |

SAKE

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|---|-----|
| YOSHINOAWA ECHIGO JUNMAI Niigata +5.0 citrus, spice, subtle | 80 |
| GASANRYU HONJOZO KOKA Yamagata +2.0 fragrant, floral, smooth | 100 |
| YUKI NO BOSHA YAMAHAI HONJOZO Akita +2.0 honey, chestnut, cocoa | 100 |
| IYO KAGIYA MUROKA JUNMAI Ehime +4.0 floral, creamy, vanilla | 120 |
| NIWA NO UGUISU JUNMAI DAIGINJO 50 Fukuoka +4.0 fruity, juicy, smooth | 140 |
| KAMOTSURU TOKUSEN DAIGINJO GOLD Hiroshima +1.5 elegant, smooth, tropical fruit | 160 |
| DASSAI JUNMAI DAIGINJO 50 Yamaguchi +3.0 light, balanced, clean | 160 |

CHAMPAGNE

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|---|-----|-----|
| JACQUART BRUT MOSAÏQUE Reims NV candied ginger, honey, lemon zest | 165 | BTL |
| CHAMPAGNE TARLANT ZERO BRUT NATURE Oeuilly NV honey, lemon, mandarin | 165 | |
| CHAMPAGNE BOIZEL BRUT ROSÉ Épernay NV strawberry, cherry, raspberry | 185 | |
| RUINART BLANC DE BLANCS Reims NV jasmine, white peach, pink peppercorn | 245 | |
| POL ROGER BLANC DE BLANCS Épernay 2009 citrus, butter, meringue | 255 | |
| PERRIER-JOUËT CUVÉE BELLE ÉPOQUE Épernay 2007 bergamot, orange, lemon peel | 315 | |
| KRUG GRAND CUVÉE Reims NV strawberry, warm butter, smoke | 355 | |

ROSÉ

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| LES ANIMALS ELÉPHANT ROSE Southern Rhône 2016 floral, grapefruit, lemon | 90 |
| BELONDRADE Y LURTON QUINTA CLARISA Rueda 2017 stone fruit, spice, mineral | 110 |

PORT & SHERRY

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|--|-----|
| EMILIO LUSTAU 'SOLERA RESERVA', DRY OLOROSO "DON NUÑO" (375ML) Jerez NV toasted nuts, smoke, cocoa | 70 |
| BARBADILLO, OLOROSO CUOCO Jerez NV caramel nuts, raisins, cherry | 150 |
| GRAHAM'S SIX GRAPES RESERVE PORT Douro NV ripe plum, cherry | 130 |
| NIEPOORT COLHEITA PORT Douro 2007 candied fruit, plum, fig | 150 |

WHITE

BTL

FRUITY & FRAGRANT

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|--|-----|
| TABALÍ SAUVIGNON BLANC Limari Valley 2018 gooseberry, passion fruit | 100 |
| CHAFFEY BROTHERS "DÜFTE PUNKT" Eden Valley 2016 lychee, mandarin, mineral | 100 |
| MT. DIFFICULTY "ROARING MEG" RIESLING Central Otago 2017 peach, citrus | 130 |
| HENRI BOURGEOIS EN TRAVERTIN POUILLY-FUMÉ Loire Valley 2017 citrus, melon, mineral | 130 |
| TWO PADDOCKS RIESLING Central Otago 2017 wildflower, pink grapefruit, mango | 150 |
| CHÂTEAU DE BEAUCASTEL COUDOULET DE BEAUCASTEL BLANC Southern Rhône 2015 apricot, white peach | 160 |

LUSH & ELEGANT

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| RUSTENBERG SAUVIGNON BLANC Stellenbosch 2017 asparagus, gooseberry, pineapple | 110 |
| WAIPARA WEST "RAM PADDOCK" SAUVIGNON BLANC Waipara 2014 passion fruit, apple, lychee | 130 |
| TYRRELL'S SEMILLON Hunter Valley 2017 lemon curd, grapefruit, lemongrass | 130 |
| FRITZ HAAG BRAUNEBERGER RIESLING KABINETT Mosel 2016 herbal, smoky, stone fruit | 130 |
| SCHUBERT TRIBIANCO Martinborough 2016 floral, stone fruit, orange blossom | 150 |
| RINGENBACH & FILS GEWURZTRAMINER Alsace 2016 floral, citrus, spice | 150 |
| LOUIS LATOUR MEURSAULT Côte de Beaune 2015 floral, almond, hazelnut | 170 |
| DOMAINE YVES CUILLERON, CONDRIEU "LA PETIT CÔTE" Rhône Valley 2017 pineapple, hay, floral | 210 |

WHITE

BTL

OPULENT & BOLD

| | |
|---|-----|
| MILES FROM NOWHERE BEST BLOCKS CHARDONNAY Margaret River 2017 toasty oak, spice, citrus | 110 |
| CÉRVOLES CELLER COLORS BLANC Costers del Segre DO 2018 tropical fruit, pineapple, melon | 110 |
| LOUIS LATOUR "ARDÈCHE" CHARDONNAY Côte de Beaune 2015 green apple, peach, vanilla | 110 |
| JURTSCHITSCH GRÜNER VELTLINER TERRASSEN Kamptal 2018 citrus, apple, pepper spice | 130 |
| PIEROPAN CALVARINO Soave 2017 elderflower, lemon, cherry | 130 |
| CASA LAPOSTOLLE "CUVÉE ALEXANDRE" CHARDONNAY Casablanca Valley 2011 tropical fruit, floral | 130 |
| MARCHESI ANTINORI BRAMITO DEL CERVO, CHARDONNAY Umbria IGT 2016 white flower, citrus, straw | 150 |
| RAFAEL PALACIOS "LOURO DO BOLO" Valdeorras 2016 peach, pear, mineral | 150 |
| SIMONNET-FEBVRE CHABLIS PREMIER CRU "FOURCHAUME" Chablis 2015 citrus, mint, spice | 170 |
| DOMAINE ALAIN GRAS SAINT-ROMAIN BLANC Burgundy 2016 nuts, vanilla, toast | 170 |
| LES HÉRITIERS DU COMTE LAFON VIRÉ-CLESSÉ Mâconnais 2016 stone fruit, citrus | 190 |
| TOLPUDDLE CHARDONNAY Tasmania 2018 citrus, white flower, peach | 230 |
| DOMAINE JEAN-JACQUES CONFURON "LA MONTAGNE" Côte de Nuits 2015 apple, pear, honeysuckle | 250 |

| RED | BTL | RED | BTL |
|---|-----|---|-----|
| SILKY & FRUITY | | BOLD & ELEGANT | |
| LUCIANO SANDRONE DOLCETTO D'ALBA BAROLO | 110 | CÉRVOLES CELLER "GARNATXA" | 130 |
| Piedmont 2015 plum, blackberry, cassis | | Costers del Segre DO 2017 red berries, citrus, spice | |
| ISOLE E OLENA CHIANTI CLASSICO | 130 | BODEGA CATENA ZAPATA MALBEC | 130 |
| Tuscany 2016 cherry, fennel, blueberry | | Mendoza 2017 black cherry, violet | |
| MT. DIFFICULTY "ROARING MEG" PINOT NOIR | 150 | CHÂTEAU STE. MICHELLE "INDIAN WELLS" | 130 |
| Central Otago 2017 black forest fruit, dried herbs | | CABERNET SAUVIGNON | |
| DOMAINE YVES CUILLERON | 150 | Columbia Valley 2015 spice, vanilla, plum | |
| SAINT-JOSEPH "LES PIERRES SÈCHES" | | BODEGAS EMILIO MORO TEMPRANILLO | 150 |
| Northern Rhône 2015 white pepper, blackberry, oak | | Ribera del Duero 2016 red fruit, toast | |
| CHATEAU PUECH-HAUT | 150 | TABLAS CREEK "CÔTES DE TABLAS" | 150 |
| PIC SAINT-LOUP "LA CLOSIERE" | | Paso Robles 2012 red & black fruit, underbush, floral | |
| Languedoc-Roussillon 2016 strawberry, raspberry, white flower | | AZIENDA AGRICOLA COS | 150 |
| SHAW + SMITH PINOT NOIR | 170 | Cerasuolo di Vittoria 2016 red fruit, leather, anise | |
| Adelaide Hills 2018 cranberry, redcurrant, violet | | PRUNOTTO COSTAMIÒLE BARBERA D'ASTI | 170 |
| DOMAINE DROUHIN ROSEROCK PINOT NOIR | 190 | Piedmont 2015 plum, cacao, cherry | |
| Oregon 2014 rose, berries, black fruit | | MUSELLA AMARONE DELLA VALPOLICELLA DOCG | 190 |
| MATURE & LUSH | | Veneto 2013 cherry, red fruit, liquorice | |
| DOMAINE DU VISSOUX | 130 | JIM BARRY "THE MCRAE WOOD" SHIRAZ | 210 |
| LES CHAMPS-GRILLÉS SAINT-AMOUR | | South Australia 2013 mint, chocolate, smoke | |
| Beaujolais 2018 cherry, blackberry, raspberry | | STAG'S LEAP "HANDS OF TIME" | 210 |
| ANTHONIJ RUPERT "OPTIMA" | 150 | Napa Valley 2014 boysenberry, tobacco, black tea | |
| Franschhoek 2013 plum, blueberry, sweet spice | | DOMAINE DE LA JANASSE "CUVÉE CHAUPIN" | 250 |
| REMELLURI RESERVA | 150 | CHÂTEAUNEUF-DU-PAPE | |
| Rioja 2011 red fruit, vanilla, cinnamon | | Rhône 2013 red & black fruit, liquorice, spice | |
| RADFORD DALE "FRANKENSTEIN" PINOTAGE | 170 | YALUMBA "THE OCTAVIUS" OLD VINE SHIRAZ | 250 |
| Stellenbosch 2015 carnation, blackberry, cherry | | Barossa 2014 kirsch, dried plum, smoke | |
| DOMAINE ANDRÉ BRUNEL "LES CAILLOUX" | 170 | RÉSERVE DE LA COMTESSE | 270 |
| CHÂTEAUNEUF-DU-PAPE | | Pauillac 2014 cherry, red plum, spice | |
| Southern Rhône 2014 red berries, spice | | DOMAINE DUPONT-TISSERANDOT, | 390 |
| MARCHESI ANTINORI TIGNANELLO | 250 | CHARMES-CHAMBERTIN | |
| Tuscany 2015 olive, red cherry, truffle | | Grand Cru 2012 dark fruit, spice, mineral | |

SPIRITS

ASIAN CRAFT

| | GLS / BTL |
|---|-----------|
| Ceylon Arrack (LK) | 15 / 258 |
| Brass Lion Singapore Gin (SG) | 15 / 258 |
| Paper Lantern Gin (TH) | 15 / 258 |
| Brass Lion Butterfly Pea Gin (SG) | 17 / 288 |
| Phraya Gold Rum (TH) | 17 / 288 |
| Chalong Bay 'Thai Sweet Basil' Rum (TH) | 17 / 288 |
| Nikka Coffey Vodka (JP) | 19 / 298 |
| Ki No Bi Gin (JP) | 19 / 298 |

GIN

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|--------------|----------|
| Beefeater | 14 / 188 |
| Never Never | 15 / 258 |
| G'Vine | 15 / 268 |
| Colombo No.7 | 17 / 288 |
| Monkey 47 | 17 / 288 |
| The Botanist | 17 / 288 |
| Hendricks | 17 / 288 |
| Tanqueray 10 | 19 / 298 |

VODKA

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|--------------|----------|
| Wyborowa | 14 / 188 |
| Grey Goose | 17 / 288 |
| Absolut Elyx | 17 / 288 |
| Belvedere | 19 / 298 |

AGAVE

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|------------------|----------|
| Cimarrón Blanco | 14 / 188 |
| Don Julio Blanco | 17 / 288 |
| FuenteSeca 7 Yrs | 24 / 368 |

RUM

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|----------------------------------|----------|
| Havana Club 3 Yrs | 14 / 188 |
| Havana Club 7 Yrs | 15 / 278 |
| Diplomatico Exclusiva Reserva | 17 / 288 |
| El Dorado 15 Yrs Special Reserve | 17 / 288 |
| Plantation Double Aged Dark | 19 / 298 |
| Plantation Dark Overproof 69% | 19 / 298 |
| Ron Zacapa 23 Yrs | 21 / 318 |

COGNAC

| | |
|---------------------|----------|
| Martell VSOP | 17 / 288 |
| Martell Cordon Bleu | 32 / 688 |

JAPANESE WHISKY

| | |
|------------------------------|----------|
| Kakubin Suntory | 15 / 188 |
| Hakushu Distiller's Reserve | 19 / 348 |
| Yamazaki Distiller's Reserve | 21 / 388 |
| Hibiki Harmony | 23 / 388 |
| Nikka 12 Yrs | 29 / 468 |
| Nikka Taketsuru 12 Yrs | 29 / 468 |
| Nikka Taketsuru 17 Yrs | 35 / 648 |
| Hakushu 18 Yrs | 45 / 888 |

WHISKY

| | |
|--------------------------------|----------|
| Chivas Regal 12 Yrs | 14 / 188 |
| Monkey Shoulder | 15 / 258 |
| Laphroaig 10 Yrs | 15 / 268 |
| Deanston 12 Yrs | 17 / 288 |
| Kavalan Port Cask | 17 / 288 |
| Lagavulin 16 Yrs | 20 / 328 |
| Dalmore 15 Yrs | 21 / 348 |
| Old Pulteney 17 Yrs | 23 / 388 |
| Caol Ila 17 Yrs | 24 / 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

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|----------------------------------|----------|
| Bulleit Bourbon | 14 / 188 |
| Bulleit Rye | 14 / 188 |
| Blanton's Original Bourbon | 17 / 288 |
| Four Roses Single Barrel Bourbon | 17 / 288 |
| Sonoma Rye | 19 / 308 |

GLS / BTL

BOTTLED BEERS

ASAHI (JP) 15
crisp, refreshing, clean finish | 330ml

REDDOT SUMMER ALE (SG) 15
golden, malty, refreshing | 330ml

BREWLANDER "JOY" SESSIONS PALE ALE (SG) 17
grapefruit, pine, tropical fruit | 330ml

BREWLANDER "RESPECT" PORTER (SG) 17
coffee, cacao, caramel | 330ml

HITACHINO NEST WHITE ALE (JP) 19
coriander, nutmeg, orange | 330ml

ECHIGO KOSHIHIKARI LAGER (JP) 21
smooth, dry, crisp | 500ml

NON-ALCOHOLIC

HONEYBUSH TEA 11
honeybush, pineapple, ginger, coconut, hibiscus

HOMEMADE ICED LEMON TEA 11
ceylon, fresh lemon, sugar

EARL GREY PASSION FRUIT TEA 11
earl grey, passion fruit, mint

BEETROOT COCONUT LATTE 13
beetroot, grapefruit, coconut cream, mint

ICED BANANA COFFEE 13
espresso, milk, banana, agave

FRESHLY SQUEEZED JUICE 11
orange / grapefruit

COLD PRESSED JUICE* 11
summer sunshine / dynamic detox / green goodness

FRESH COCONUT* 10
imported from Thailand

SOFT DRINKS 9
coke / coke light / sprite / ginger ale / ginger beer

*subject to availability

SPECIALTY TEA

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.

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|---|----|
| 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 | |

CAFFÈ

This blend is the result of century-long experience and a thoughtfully selected connoisseurs' range of the finest coffees, each roasted separately to perfection. With their own ancient recipes, the coffee is blended in a way that guarantees a balanced and constant level of quality, ensuring an exceptional cup of coffee with the same distinctive features is made time after time.

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|---------------|---|
| BLACK | 5 |
| WHITE | 6 |
| MOCHA | 7 |
| HOT CHOCOLATE | 8 |
| Extra shot +2 | |

BAR SNACKS

Available 12pm-11.30pm (last order).

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| BELINJO CRACKERS | 9 |
| belachan, kecap manis dip | |
| INDONESIAN PRAWN CRACKERS | 9 |
| belachan, kecap manis dip | |
| VEGETABLE CHIPS | 9 |
| salt & pepper | |
| PO'S NGOH HIANG | 15 |
| crispy beancurd skin wraps with handmade five spice pork filling, lotus root crisps | |
| GREEN BEAN SALAD | 16 |
| snow peas, tomatoes, radish, walnuts, creamy yuzu tofu dressing | |
| TRADITIONAL KUEH PIE TEE | 16 |
| canapé cups with stewed pork, shrimp & root vegetable filling | |
| TRUFFLE & DUCK PIE TEE  | 19 |
| canapé cups with braised pulled duck, burdock salad & truffle mash filling | |
| KUROBUTA CHAR SIEW | 19 |
| pork collar, 24-hour sous vide, barbecued sweet & savoury caramelised finish | |
| BARRAMUNDI SALAD  | 19 |
| tangy Singaporean carpaccio with locally farmed raw barramundi, ginger flower, Red Boat fish sauce, chilli, sesame oil | |
| FERMENTED SHRIMP SOFT-SHELL CRAB | 19 |
| crispy umami prawn paste crabs, lime mayo | |
| CHARCOAL-GRILLED IBERICO SATAY  | 21 |
| pork skewers, 12-hour spice marinade, freshly grated pineapple & peanut dip | |

All prices are subject to service charge & GST