

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

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

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

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

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

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

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

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

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

AGAVE

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

RUM

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

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.

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.

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

BAR SNACKS

Available 12pm–10pm daily

BELINJO CRACKERS	9
belachan, kecap manis dip	
INDONESIAN PRAWN CRACKERS	9
belachan, kecap manis dip	
VEGETABLE CHIPS	9
salt & pepper	
PO'S NGOH HIANG	16
crispy beancurd skin wraps with handmade five spice pork filling, lotus root crisps	
GREEN BEAN SALAD ^v	16
snow peas, tomatoes, radish, walnuts, creamy yuzu tofu dressing	
TRADITIONAL KUEH PIE TEE	18
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 	20
pork collar, 24-hour sous vide, barbecued sweet & savoury caramelised finish	
BARRAMUNDI SALAD  GF	20
tangy Singaporean carpaccio with locally farmed raw barramundi, ginger flower, Red Boat fish sauce, chilli, sesame oil	
FERMENTED SHRIMP SOFT-SHELL CRAB	20
crispy umami prawn paste crabs, lime mayo	
CHARCOAL-GRILLED IBERICO SATAY  GF	21
pork skewers, 12-hour spice marinade, freshly grated pineapple & peanut dip	
XO CRAB CARROT CAKE	22
pan-fried with eggs, handpicked fresh flower crab, dried shrimp chilli	

PO'S PICKS 

GLUTEN-FREE ^{GF}

VEGETARIAN ^v

All prices are subject to service charge & GST