



Beast & Butterflies

RESTAURANT AND BAR @ MSOIAL

Beverage Menu

Welcome to Our Beverage Experience

Whether you're a Beast or a Social Butterfly,
savor diverse cocktails and premium wines
under the starry sky, in great company, and embark on
an unforgettable dining adventure.



HIGHLIGHT



The image shows four wine bottles chilling in a bed of crushed ice. From top to bottom, the bottles are: a partially visible bottle with a white label and gold foil; a bottle with a dark label featuring a 'GAYDA' logo and a cross; a bottle with a white label featuring a 'GAYDA' logo and a cross; and a bottle with a red label featuring a 'GAYDA' logo and a cross. The bottles are arranged horizontally, and the ice is finely crushed.

\$55++
on selected bottles of wines
Ask for our latest selection!

Wine of the Month

HIGHLIGHT

From 6:00pm, Wednesday Night

\$6++
Per Glass of Prosecco

Wednesday Ladies Night

HIGHLIGHT

3:00pm - 6:00pm, Monday to Sunday



\$10++

Beer (Tiger Beer)
House M Wine (Red & White)
Truffle Fries
Spam Fries
Salted Egg Chicken Popcorn
Crispy Salt & Pepper White Baits

Happy Hour

H I G H L I G H T

11:30am - 3:00pm,
Every Saturday & Sunday



**KIDS DINE IN
FOR FREE**

with any main course ordered
Kids below 10 years of age dine
for free every Sat and Sun*.

*Only valid for dine in excluding PH.

Weekend Special



Signature COCKTAILS



BUTTERFLIES

\$22

Hendrick's Flora, Pink Guava juice, Lime Juice, Cranberry Juice, Maple Syrup

The floral aromas of this cocktail combine well with tropical fruitiness of Guava, Lime & Cranberries. Delectably sweetened with Maple Syrup.

BEAST \$26

Absinthe Rinse Glass,
Rye Whiskey, Cognac,
Angostura Bitters, Peychaud
Bitter, Green Apple
Tiger Foam, Burnt Sugar Star

Unleash the beast in this deceptively strong cocktail. Using a double duo of rye, cognac, peychaud and Angostura bitters, this drink comes to fruition with the topping of Green Apple Tiger Foam and crowned with a Burnt sugar star sprinkled with some lime zest





Goldy \$22

Plantation Dark, St. Germain,
Suntory Shochu, Lime Juice,
House Tonic Syrup,
Fresh Passion Fruit,
Passion Fruit Granita

*Savor a tropical beachfront afternoon
with a refreshing passion fruit sorbet
atop a shochu tonic cocktail.*



Blossom \$26

Brass Lion Gin Singapore,
Rose-Peppercorn Cordial,
St. Germaine Foam

*Exclusively made with Brass Lion Gin,
This cocktail encapsulates the
beginning of spring and mirrors the
blooming of flowers.*





Hazzly \$23

Hazelnut-washed Wild Turkey,
Cacao Brown, Angostura
Bitters, Caramel Syrup

*Tailored for the monsieur,
Hazelnut chocolate blends with
the old fashion creating a smooth
texture. Together with smoked
osmanthus flower, this is a treat
that's hard to beat.*



Tropical \$18 Trip

Plantation Original Dark,
Lime Juice, Pandan Syrup, Kaya,
Pineapple Juice

*Inspired by most Singaporeans'
favourite breakfast, this cocktail is
served with edible pineapple bubbles.*

Yu & Mee \$56

Los Arcos, Don Ramon,
Triple Tangerine,
Oolong Tea Syrup, Rose Syrup,
Honey Syrup, Lime Bitters,
Montelvini Prosecco,
Cranberry Juice

*The infusion of kaffir leaves and
lemongrass tequila with prosecco
results in a captivating cocktail,
perfect for sharing with loved ones
and friends.*



Supersonic \$18 Gin & Tonic

Tanglin Orchid Gin,
Handcrafted Tonic,
Dehydrated Grapefruit,
Osmanthus Flower,
Luxardo Cherry

*Handcrafted tonic made from
grapefruit and osmanthus flower.
Pairs best with the floral
Tanglin Orchard*





Clear Mezcal Negroni \$22

Made Exclusively with
Don Ramon Mezcal
Goat Milk Clarified Campari,
Vermouth, and Grapefruit Juice

Savor the distinct taste of our exclusive
mezcal blend, garnished with a burnt
grapefruit wedge for a uniquely refined
experience.



Espresso Martini

Classic COCKTAIL

GIN

	GLASS
Negroni	\$18
Gin, Campari, Sweet Vermouth	
Clover Club	\$18
Gin, Raspberry Liqueur, Lemon, Eggwhite, Fresh Raspberries	
Singapore Sling	\$21
Gin, Lime Juice, Pineapple Juice, Cherry Brandy, Triple Sec, Benedictine, Grenadine, Angostura Bitters	

VODKA

	GLASS
Espresso Martini	\$20
Vodka, Kahlua, Espresso, Sugar Syrup	
Cosmopolitan	\$20
Vodka, Cointreau, Lime, Cranberry Juice	
Martini (Gin/Vodka/Dirty)	\$20
Spirit, Vermouth, Olives (optional)	

WHISKY

	GLASS
Whiskey Sour	\$18
Bourbon, Lemon Juice, Sugar Syrup, Egg White, Angostura Bitters	
Old Fashion	\$22
Bourbon, Angostura Bitters, Sugar	
Penicillin	\$22
Bourbon, Honey Syrup, Ginger Juice, Lemon Juice, Islay Whiskey	

TEQUILA

	GLASS
Bloody Maria	\$16
Tequila, Worcestershire Sauce, Lime, Tabasco, Salt, Pepper, Tomato Juice, Celery	
Margarita (Regular/Spicy)	\$21
Tequila, Cointreau, Lime, Sugar Syrup, Jalapeños (Optional)	



Singapore Sling

Classic

COCKTAIL

RUM

Daiquiri

Rum, Cointreau, Lime, Sugar Syrup

Mojito

Rum, Lime, Mint, Soda, Bitters

OTHERS

Mimosa

Orange Juice, Prosecco

Sangria

Wine(Red/White), Berries & Juices

Aperol Spritz

Aperol, Soda, Prosecco

Long Island

Gin, Vodka, Rum, Tequila, Triple Sec,
Lemon Juice, Cola

COGNAC

Side Car

Cognac, Cointreau, Lemon Juice

Vieu Carre

Cognac, Rye Whiskey, Sweet Vermouth,
Peychaud Bitters, Angostura Bitters,
DOM Liqueur

COFFEE

Irish Coffee

Irish Whiskey, Espresso, Sugar,
Whipped Cream

Baileys Coffee

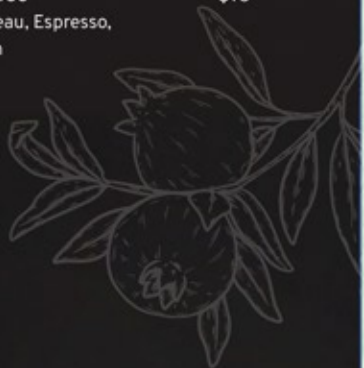
Baileys, Espresso, Whipped Cream

Brazilian Coffee

Cognac, Cointreau, Espresso,
Whipped Cream



Vieu Carre



Natural WINE

RED WINES

	GLASS	BOTTLE
Speak No Evil McLaren Valen Shiraz, Adelaide Hills, Australia 2021	\$15	\$75
Good Intentions "Relatively Red" Shiraz, Mount Benson, Australia 2021	\$20	\$96
Testalonga Baby Bandito "Follow Your Dreams" Carignan, Swartland, South Africa 2019	-	\$140



WHITE WINES

	GLASS	BOTTLE
Kamara Winery Nimbus Ritinitis Retsina Assyrtiko, Thessaloniki, Greece 2020	\$17	\$78
Good Intentions "Ridiculously White" Semillon, South Australia 2020	\$20	\$96

ROSÉ

	GLASS	BOTTLE
Gerhard & Brigitte Pittnauer Rosé by Nature (Organic) Austria 2020	-	\$76

ORANGE

	GLASS	BOTTLE
Gerhard & Brigitte Pittnauer "Perfect Day" (Organic) Austria 2020	-	\$108
Ginglinger GGG Folies - Gewürztraminer (Organic) Alsace, France 2020	-	\$188

SPARKLING

	GLASS	BOTTLE
Anthonij Rupert L'Ormarins Brut Classique Rosé South Africa NV	\$15	\$78
Christopher Hoch 'Kalkspitz' Per Nat (Organic) Austria NV	-	\$78

Prices subject to prevailing GST and service charge.

Red WINE

	GLASS	BOTTLE
M Red Wine Cabernet Sauvignon, Australia	\$12	\$58
Vignobles Nauve & Co Les Esprit "Life" Cabernet Sauvignon & Merlot, Bordeaux, France 2020	\$14	\$70
Speak No Evil McLaren Vale Shiraz, Australia 2021	\$15	\$75
Tyrell's Old Winery Shiraz, Australia 2019	\$15	\$75
Alamos Malbec, Mendoza, Argentina 2022	\$16	\$80
Chateau Moutinot St Estephe Cabernet Sauvignon, Cabernet Franc, Merlot, Bordeaux, France 2018	\$19	\$95
Claus Preisinger Puszta Libre! Zweigelt, St. Laurent & Pinot Noir, Burgenland, Austria	-	\$100
Umberto Cesari Sangiovese Di Romagna Riserva DOC Sangiovese, Emilia-Romagna, Italy 2019	-	\$100
Jean-Marc Burgaud Les Vignes de Lantignié Gamay, Beaujolais Villages, France	-	\$105
Cave de Tain Crozes Hermintage Syrah, Rhône, France 2020	-	\$108
Nicolis "Seccal" Valpolicella DOC Classico Superiore Ripasso Corvina, Rondinella, Molinara & Croatina, Veneto, Italy 2019	-	\$128
Michele Chiarlo Palas Barolo DOCG Nebbiolo, Piedmont, Italy 2018	-	\$158

White WINE

	GLASS	BOTTLE
M White Wine Sauvignon Blanc, Australia	\$12	\$58
Tyrrell's Old Winery Sémillon Sauvignon Blanc, Australia 2021	\$15	\$75
Alamos Chardonnay, Mendoza, Argentina 2022	\$16	\$80
Santa Cristina Delle Venezie IGT Pinot Grigio, Tuscany, Italy 2021/22	\$17	\$85
Domaine Louis Moreau Chablis Chardonnay, Bourgogne, France 2019	\$18	\$90
Domaine Gayda Tair D'Oc Sauvignon Blanc - Languedoc IGP Pays d'OC France 2022	-	\$62
The Winery of Good Hope Bush Vine Chenin Blanc, South Africa 2021	-	\$66
Maison Les Alexandrins Viognier, Rhône, France 2019	-	\$70
Basa Blanco D.O Rueda Verdejo & Viura, Rueda, Spain 2019	-	\$72
Famille Hugel Gentil Muscat, Pinot Gris, Riesling, Sylvaner, Pinot Blanc, Alsace, France 2018	-	\$80
Nautilus Marlborough, New Zealand 2022	-	\$88
Fritz Haag Riesling, Mosel, Germany 2021	-	\$90
Vincent Girardin - Cuvee Saint - Vincent Chardonnay, Bourgogne, France 2020	-	\$92
 Domaine Regis Jouan Sancerre Sauvignon Blanc, Loire, France 2019	-	\$152

ROSÉ

	GLASS	BOTTLE
Château de l'Escarelle Provence IGP Méditerranée France NV	\$16	\$80
 Château de l'Escarelle Les Deux Anges Provence, France NV	-	\$136



Sparflings

WINE

	GLASS	BOTTLE
Piccini Prosecco Veneto, Italy NV	\$11	\$50
Montelvini Prosecco Doc Extra Dry Veneto, Italy NV	\$11	\$50
Scavi & Ray Moscato Spumante Veneto, Italy NV	\$12	\$60
Bollé Rosé Brut Spumante Veneto, Italy NV	\$15	\$75
Bisol 1542 Belstar Prosecco Veneto, Italy NV	-	\$75
Château de Champteloup Crémant de Loire Brut France NV	-	\$78

CHAMPAGNE

	BOTTLE
Camille Bonville Grand Cru Blanc de Blancs France NV	\$188
Laurent-Perrier Cuvée Rosé France NV	\$216
 Laurent-Perrier Brut France NV	\$296
Laurent-Perrier Grand Siècle France NV	\$456
 Laurent-Perrier Cuvée Rosé France NV	\$576



All BEER

ON TAP

PINT

Tiger	\$14
Lucky Hibiscus	\$14

Exclusive House Brew Beer

Heineken	\$15
Kirin	\$16
Guinness	\$16

BOTTLE

Corona	\$11
Asahi	\$12
Erdinger Weissbier	\$16
Dunkel	\$16





LUCKY Hibiscus

Exclusive House Brew Beer

BREWED WITH HIBISCUS.
PALE ALE WITH FLORAL,
TROPICAL FRUIT NOTES, CRISP
AND REFRESHING, BALANCED
WITH HOPPY BITTERNESS.
UNIQUE AND EXOTIC TASTE.

HALF PINT:

\$12⁺⁺

PINT:

\$14⁺⁺



SPIRITS

GIN

Bombay Sapphire

GLASS

\$14

Hendricks

Classic

\$15

Flora

\$16

Neptunia

\$16

Tanglin Gin

Singapore

\$14

Triple Tangerine

\$14

Moonshine

\$14

Orchid

\$15

Black Powder

\$22

Brasslion

Classic

\$16

Butterfly Pea

\$16

Four Pillar Olive

\$16

Monkey47

\$16

Citadelle

Old Tom

\$16

Classic

\$18

Jardin

\$18

Rouge

\$18

London No.1

\$18

Never Never Gin

Oyster Bay

\$20

Ginache

\$22



TEQUILLA/MEZCAL

Los Arcos

GLASS

\$12

Altos Reposado

\$18

Herradura

Plata

\$15

Reposado

\$16

Arquitecto

\$18

Alipius

\$20

Don Ramon

\$16

VODKA

Stolichnaya

GLASS

\$12

Coco Shot

\$13

Ketel One

\$13

Tried and Tru

\$14

Belvedere

\$15

Grey Goose

\$16



SPIRITS

RUM

Cachaca 51

GLASS

\$14

Yaguara

\$14

Plantion

3 Stars

\$14

Original Dark

\$14

Pineapple

\$14

XO

\$18

Diplomatico

\$16

Ronzacapa

\$18

JAPANESE

The Chita

GLASS

\$18

Iwai

\$19

Akashi

\$19

Nikka

\$22

Kamiki

\$22

RYE

Rebel

GLASS

\$16

Mitchers

\$18



COGNAC

Courvoisier

GLASS

\$14

Hennessy VSOP

\$16

Pierre Ferrand

\$20

SINGLE MALTS

Glengrant

GLASS

Glengrant Arborealis

\$13

Glengrant 10

\$14

Glengrant 12

\$16

Glengrant 18

\$30

Auchentosan

Auchentosan 12

\$18

Auchentosan Three Wood

\$20

Glenfiddich

Glenfiddich 12

\$16

Glenfiddich 15

\$18

Laphroig Quartercask

\$22



Prices subject to prevailing GST and service charge.

SPIRITS

BLENDED SCOTCH

	GLASS
Macintosh	\$12
Johnny Walker	
Red Label	\$12
Black Label	\$18
Chivas Regal	
Chivas Regal 12	\$12
Chivas Regal 18	\$18
Monkey Shoulder	\$22

BOURBON

	GLASS
Wild Turkey	\$12
Makers Mark	\$18
Jack Daniel	\$18
Jack Daniel Single Barrel	\$22
Jack Daniel Fire	\$18
Buffalo Trace	\$18
Woodford Reserve	\$20

LIQUEUR

	GLASS
Bols	\$10
Aperol	\$12
Campari	\$12
Lillet	\$12
Southern Comfort	\$12
Drambule	\$12
Pimms	\$12
Galliano	\$12
Tio Pepe	\$12
St. Germaine	\$12
DOM	\$12
Mathilde	\$12
Poire	
Pêche	\$12
Cass	\$12
Framboise	\$12
Cinzano	\$12
Martini	\$12
Baileys	\$14
Cointreau	\$14
Disaronno	\$14
Luxardo	
Maraschino	\$14
Limoncello	\$14
Sambucca	\$14
Yagermeister	\$15
Fernet	\$16
Calvados	\$16



Prices subject to prevailing GST and service charge.

MOCKTAILS

D 12+

Melon Bramble

Fruity and Refreshing

Melon Syrup, Soda, Melon Slice

GLASS

\$12

Tropical Sour

Sour and Tropical

Pineapple Juice, Lemon, Egg White, Lychee Syrup

\$12

Summer Fresh

Refreshing

Cucumber, Lime, Mint, Tonic, Sugar

\$10

Fusion Frenzy

Fruity and Fresh with a Touch of Spice

Cranberry, 5 Spices syrup, Lemon, Soda Water

\$12

IN-HOUSE TONIC

Super Sonic Tonic \$9

Hand Crafted Tonic with Grapefruit, Osmanthus Flower, Pomegranate & Gentian Roots, Fresh with a Touch of Bitterness.

Homemade Tonic Syrup (Grapefruit, Osmanthus Flower), Soda

NON-ALCOHOLIC

COFFEE

		HOT	COLD
A 0% sugar	Espresso	\$4	-
	Americano	\$6	\$7
B 4% sugar	Espresso Macchiato	\$5	-
	Latte	\$7	\$8
C 8% sugar	Cappuccino	\$7	\$8
	Mocha	\$8	\$9
	Chocolate	\$8	\$9

ADD ON

Espresso shot	+\$1
Soya Milk	+\$1
Almond Milk	+\$1
Oat Milk	+\$1

TEA

		HOT	COLD
	Chamomile	\$7	-
	Earl Grey	\$7	-
	English Breakfast	\$7	-
	Grand Jasmine	\$7	-
	Moroccan Mint	\$7	-
	Masala Tea	\$7	-
	Ice Lemon Tea	-	\$6
	<i>Assam Tea Leaf, Lemon</i>		

SOFT DRINKS

		COLD
B 0% sugar	Tonic Water	\$5
	Pepsi Zero Sugar	\$5
	TUP Zero Sugar	\$5
B 5% sugar	Pepsi	\$5
	TUP	\$5
C 8% sugar	Dry Ginger Ale	\$5

JUICES

		COLD
	Fresh Juice Of The Day	\$8
	<i>Orange / Apples / Watermelon</i>	
	RIPE Fruit Juice	\$6
	<i>Apple / Orange / Lime / Pineapple / Mango / Cranberry / Pink Guava</i>	

Prices subject to prevailing GST and service charge.

SCAN FOR MORE

