



Beast & Butterflies

RESTAURANT & BAR

BEVERAGE MENU

**Beast &
Butterflies**

RESTAURANT & BAR

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.

Signature COCKTAILS



BUTTERFLIES

\$23

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

Gin, Pink Guava Juice, Lime Juice, Cranberry Juice, Maple Syrup

BEAST

\$23

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

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



Signature COCKTAILS



GOLDY

\$21

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

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

HAZZLY

\$24

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

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



Signature COCKTAILS



TROPICAL TRIP \$21

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

Dark Rum, Lime Juice, Pandan Syrup, Kaya, Pineapple Juice

SUPERSONIC GIN & TONIC \$18

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

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





Classic COCKTAILS

GIN

NEGRONI

Gin, Campari, Sweet Vermouth

GLASS

\$18

CLOVER CLUB

Gin, Raspberry Liqueur, Lemon,
Eggwhite, Fresh Raspberries

\$20

SINGAPORE SLING

Gin, Lime Juice, Pineapple Juice, Cherry Brandy,
Triple Sec, Benedictine, Grenadine, Angostura Bitters

\$23



WHISKY

WHISKEY SOUR

Bourbon, Lemon Juice, Sugar Syrup, Egg White,
Angostura Bitters

GLASS

\$20

OLD FASHION

Bourbon, Angostura Bitters, Sugar

\$23

Classic COCKTAILS

TEQUILA

BLOODY MARIA

Tequila, Worcestershire Sauce, Lime, Tabasco, Salt, Pepper, Tomato Juice, Celery

GLASS

\$20

MARGARITA (Regular/Spicy)

Tequila, Cointreau, Lime, Sugar Syrup, Jalapenos (Optional)

\$23

RUM

DAIQUIRI

Rum, Cointreau, Lime, Sugar Syrup

GLASS

\$22

MOJITO

Rum, Lime, Mint, Soda, Bitters

\$20

Classic COCKTAILS

COFFEE

GLASS

IRISH COFFEE

\$16

Irish Whiskey, Espresso, Sugar, Whipped Cream

BAILEYS COFFEE

\$16

Baileys, Espresso, Whipped Cream

BRAZILIAN COFFEE

\$18

Cognac, Cointreau, Espresso, Whipped Cream

OTHERS

GLASS

MIMOSA

\$16

Orange Juice, Prosecco

SANGRIA

\$16

Wine (Red/White), Berries & Juices

APEROL SPRITZ

\$18

Aperol, Soda, Prosecco

LONG ISLAND

\$18

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



Red WINE

M RED WINE

Merlot Cabernet Sauvignon, France

GLASS BOTTLE

\$14 \$58

TYRRELL'S OLD WINERY

Shiraz, Australia 2021

\$15 \$75

CHATEAU MOUTINOT ST ESTEPHE

Cabernet Sauvignon, Cabernet Franc, Merlot,
Bordeaux, France 2018

\$19 \$95

White WINE

M WHITE WINE

Chardonnay, France

GLASS BOTTLE

\$14 \$58

TYRRELL'S OLD WINERY

Sémillion Sauvignon Blanc, Australia 2021

\$16 \$75

SANTA CRISTINA DELLE VENEZIE IGT

Pinot Grigio, Tuscany, Italy 2021/2022

\$18 \$85

Rosé WINE

CHÂTEAU DE L'ESCARELLE LES DEUX ANGES

Provence, France NV

BOTTLE

\$136

Sparkling WINE

PROSECCO DOC EXTRA DRY MONTELVINI

Veneto, Italy NV

GLASS

BOTTLE

\$14

\$58

SCAVI & RAY MOSCATO SPUMANTE

Veneto, Italy NV

BOTTLE

\$60

ALL Beer

ON TAP



TIGER

HEINEKEN SILVER

KIRIN

GUINNESS STOUT

PINT

1/2 PINT

\$15

\$12

\$15

\$12

\$18

\$14

\$18

\$14

\$18

BOTTLE

CORONA

ASAHI

\$12

\$12



Spirits

GIN

GLASS

BOMBAY SAPPHIRE

\$15

HENDRICKS

Classic

\$17

Neptunia

\$18

Grand Cabaret

\$18

MONKEY 47

\$17

CITADELLE

Old Tom

\$18

BLENDED SCOTCH

GLASS

CHIVAS REGAL

Chivas Regal 12

\$18

Chivas Regal 18

\$20

MONKEY SHOULDER

\$22

Spirits

TEQUILLA

	GLASS
LOS ARCOS	\$14
DON JULIO REPOSADO	\$18

VODKA

	GLASS
STOLICHNAYA	\$14
BELVEDERE	\$16
GREY GOOSE	\$18

Spirits

RUM

GLASS

PLANTION

Pineapple

\$16

XO

\$20

Ron Zacapa

\$18

COGNAC

GLASS

HENESSEY VSOP

\$18

Spirits

SINGLE MALTS

GLASS

GLENGRANT

Glengrant 12 \$22

Glengrant 18 \$24

GLENFIDDICH

Glenfiddich 12 \$20

Glenfiddich 15 \$24

BOURBON

GLASS

MAKERS MARK

\$16

JACK DANIEL

\$15

Mocktails

GLASS

MELON BRAMBLE

\$12

FRUITY AND REFRESHING

Melon Syrup, Soda, Melon Slice

TROPICAL SOUR

\$12

SOUR AND TROPICAL

Pineapple Juice, Lemon, Egg White, Lychee Syrup

SUMMER FRESH

\$12

REFRESHING

Cucumber, Lime, Mint, Tonic, Sugar

FUSION FRENZY

\$12

FRUITY AND FRESH WITH A TOUCH OF SPICE

Cranberry, 5 Spices syrup, Lemon, Soda Water

IN-HOUSE TONIC

\$9

SUPER SONIC TONIC

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



ESPRESSO

\$7

AMERICANO

\$8



ESPRESSO MACCHIATO

\$8



LATTE

\$8

CAPPUCCINO

\$8

MOCHA

\$8

CHOCOLATE

\$8

TEA

HOT

COLD

CHAMOMILE

\$8

EARL GREY

\$8

ENGLISH BREAKFAST

\$8

AFRICAN ROOIBOS

\$8

UJI SENCHA

\$8

YUNNAN PU'ER

\$8

MASALA TEA

\$8

ICE LEMON TEA

\$8

Non-Alcoholic

JUICES

COLD



FRESH JUICE OF THE DAY

\$9

Watermelon / Apple / Orange

SOFT DRINKS

COLD



PEPSI ZERO SUGAR

\$7

7UP ZERO SUGAR

\$7

TONIC WATER

\$7

7UP

\$7

PEPSI

\$7

DRY GINGER ALE

\$7



SODA WATER

\$7

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OUR SOCIALS!**



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