



LONELY COCKTAILS

REFRESHING AND APPROACHABLE



PERILLA POP

17

a light refreshing highball with a herbaceous pop from the perilla leaf
vodka, tio pepe fino sherry, perilla leaf, coconut soda, tonic, co2



WAKU WAKU

18

bright and crushable with a harmonious blend of tropical, fresh flavours and subtle heat.

reposado, daiyame sweet potato shochu, cucumber, pineapple, lime, wasabi



REVITALIZER

19

a floral, perfumed and slightly spicy highball with a lasting finish

pisco, cachaca, st germaine, galangal, grapefruit, eucalyptus, lemongrass, co2



HAW YEAH

18

a whimsical play on a classic Zombie cocktail with deep flavours taking inspiration from Hawflakes

rum blend, amaro meletti, pernod, hawflakes, high octane black sugar falernum, mulberry grenadine, lime

ADVENTUROUS AND CONTEMPLATIVE



BOHEMIAN RASPBERRY

19

a playful contrast of fresh, tart raspberries and decadent cheese foam with a slightly smoky and funky undertone

profesor mezcal, pineau des charentes, guerra dry vermouth, fermented raspberry, lemon oleo, banana milk cheese foam



FORBIDDEN FRUIT

18

a polarizing but exciting soy milk punch showcasing an ingredient not often found on cocktail menus, inspired by durian cake

planteray 3 star rum, baijiu, durian, honeydew, lemon, soy milk



INTO THE MYSTIC

19

an elegant and layered sipper with delicate tannins and vibrant aromatics

dill infused nikka yoichi, green chartreuse, reisling, genmaicha, black cardamom, celery bitters



SPIRIT FORWARD AND STURDY



UMAMI MARTINI

19

a rich, umami, savoury riff on a dirty martini. Can be made filthy upon request.
gin, dry vermouth, black garlic & tomato brine, tao jiew, thai seasoning



LUCKY NUMB-ER 8

19

a playful riff on a white negroni, with South East Asian flavours and a subtle numbing sensation
gin, pomello & lemongrass gentian, cocchi americano, dry vermouth, sichuan peppercorn tincture



GOCHU ON MY MIND

18

a savoury, spirit forward whisky concoction with an expressive nutty character and endearing warmth
bearface whisky, smith and cross, oloroso sherry, sesame, gochugaru, black vinegar

NON-ALCOHOLIC



LONELY MULE

14

tropical, refreshing & zesty with mild spice kick
cucumber, lime, pineapple syrup, gochugaru, topped with ginger beer



CAFE SCARLET

14

a slightly funky, rich highball with an expressive tartness and saline undertone
fermented coffee, fermented raspberry, lemon oleo saccharum, soda

BEERS



Rorschach Rice Lager

9

Hitachino White Ale

10

LONELY SNACKS

LOTUS ROOT CHIPS

8

with wasabi sour cream and chive dip

SHRIMP SHISHITOS

13

served with dijon mayo

SESAME BABY CORN

11

sichuan chili powder, sesame sauce, garlic cream, green onions and feta

SHRIMP NORI BITES

12

cold shrimp salad on crispy nori chips

STRACHIATELLA TOAST

15

with chili oil, blistered tomatos, soy beans, dill, served with sourdough

BETEL LEAF SLIDERS (2)

12

seasoned beef and pork wrapped in betel leaf with pickled veggies and fish sauce jam (+1 slider \$6)

CAVIAR FISH FILET

22

battered fried cod sandwich with yuzu tartar sauce and osetra caviar

please inform your server of any allergies