

Cocktails



RHUBARB FALL

Briottet Rhubarb, Absolut Vanilla, Cointreau, cranberry, lemon, strawberry, lemon bitters, rhubarb tonic 16.00

APPLE SPICE

Maker's Mark, Avallen Calvados, Martell VS, apple, lemon, winter spice syrup 16.00

WINTER BERRY MARTINI

Absolut Vodka, Kahlua, Creme de Mure, Les Vignes Merlot, cranberry, coffee 16.00

AUTUMN BREEZE

Plymouth Sloe, Creme de Mure, Manzana Verde, cranberry, lemon, winter spice syrup, ginger ale

ORCHARD HARVEST

Havana Spiced, King's Ginger, DOM Benedictine, pear pure, apple, lime, grenadine 16.00

CHOCOLATE SUNSET

Mozart Chocolate, Briottet Creme de Cacao, Cointreau, Havana 7, sugar, chocolate bitters, orange bitters 16.00

MID SUMMER

Absolut Vodka, Passoa, apple, lemon, passion fruit syrup, rasberry & orange blossom soda

16.00

WINTER WARMER

Calvados, Noilly Pratt, Manzana Verde, peach liqueur, lemon bitters, Angostura Bitters 16.00



FALL TEA

Chamomile Tea, Funkin Pear Puree, lemon, Monin Cinnamon Syrup 11.00

SPICED BERRY

Cranberry, apple, lime, Winter Spice syrup, Ginger Beer 11.00

Soft Drinks

Still / Sparkling 330ml	3.70
Still / Sparkling 750ml	5.00
SOFT DRINKS	
Coca-Cola 200ml	4.50
Diet Coke 200ml	4.50
Selection of Fever Tree tonic & mixers from	4.45
JUICE	4.75
Cranberry, Tomato, Apple, Pineapple, Pink Grapefruit, Orange,	
Passion Fruit	

WATER



WINTER SPICE

Chivas 12, Drambuie, Antica Formula, Monin Cinnamon Syrup, Angostura Bitters 19.00

THE BEEKEPER

Remy Martin VSOP, cherries soaked in champagne, honey infused chamomile, chocolate, meringue, edible gold leaf
20.00

GODSEND

Coconut oil washed Ron Zacapa Centenario 23, Kvass, St-Germain, vanilla extracts, raspberry 22.00

Premium Shots

SPEECHLESS

Flat Prosecco Rose syrup, Passoa, Grand Marnier, red caviar served on a mini spoon.

10.00

GOOD OLD MEMORIES

Don Julio Blanco, spent coffee syrup
10.00

Beer & Cider

DRAFT	1/2PINT	PINT
Heineken	5.25	8.15
Birra Moretti	5.25	8.35
Brixton Reliance	5.25	8.35
BOTTLES		330ML
Heineken		7.00
Birra Moretti		7.30
Heineken (0.0%)		6.05
BUCKET DEALS		
Bucket of 6 beers available from		37.50
OLD MOUT		500ML
Kiwi & lime		8.15
Strawberry & apple		8.15



CHAMPAGNE	125ML	BOTTLE
Moët & Chandon Impérial Brut NV	18.00	96.00
Moët & Chandon Rosé Impérial NV	22.00	122.00
Moët & Chandon Impérial Brut NV Magnum		192.00
Moët & Chandon Rosé Impérial NV Magnum		244.00

Sparkling wine

SPARKLING	125ML	BOTTLE
Prosecco Extra Dry, Ca' di Alte, Veneto, Italy, NV	11.00	54.00
Prosecco Rose, Ca' di Alte, Veneto, Italy, NV	12.00	60.00
Simpsons Classic Cuvee Brut, Kent, England, NV	15.50	82.00
Chandon Garden Spritz	11.00	62.00

Wine

WHITE	175ml	Bottle
Molinico Loco Macabeo, Murcia, Spain, 2023	12.00	38.00
Ponte Pietra Trebbiano, Veneto, Italy, 2023	13.00	42.00
Sanama Sauvignon Blanc, Cachapoal, Chile, 2023	16.00	50.00
Terrazas de los Andes Chardonnay, Mendoza, ARG, 2022	17.00	58.00
ROSÉ	175ml	Bottle
Pale Rose, Château d'Esclans, Provence, France, 2022	16.00	50.00
Whispering Angel Rose, Château d'Esclans, Provence, France 2023	17.50	64.00
RED	175ml	Bottle
Molinico Loco Monastrell, Murcia, Spain, 2022	12.00	38.00
Pergolino Corvina, Veneto, Italy, 2022	13.00	42.00
Les Vignes de L'Eglise Merlot, Languedoc, France 2022	16.00	50.00
Terrazas de los Andes Malbec, Mendoza, ARG, 2022	17.00	58.00



Spirits

VODKA		RUM	
Absolut Blue	10.50	Havana 3YRO	10.50
Absolut Elix	18.00	D.M.F Coconut	12.00
Ciroc	16.00	Goslings Black	12.00
Belvedere Pure	18.00	Havana 7YRO	12.00
Grey Goose	18.00	Havana Club Spiced	12.00
		Abelha Cachaca	16.00
GIN		Diplomatico Exclusiva	18.00
Beefeater	10.50	Zacapa 23YRO	22.00
Beefeater Pink	10.50		
Whitley Neill Blackberry	16.00	COGNAC & BRANDY	
Whitley Neill Rhubarb & Ginger	16.00	Martell VS Cognac	12.00
Malfy Arancia	16.00	Martell VSOP	18.00
Malfy Rosa	16.00	Remy Martin	18.00
Malfy Limon	16.00		
Plymouth Sloe	16.00	MANAGE	
Plymouth	16.00	MIXERS	from 4.45
Hendrick's	16.00		
Sipsmith	16.00		
Tanqueray 10	18.00		
Monkey 47	18.00		

TEQUILA & MEZCAL Olmeca Silver Blanco

Olmeca Altos Reposado

Don Julio Blanco

Don Julio Anejo

Don Julio Reposado

A discretionary service charge of 13.5% will be added to your bill after 6pm. All prices include VAT. Please note that we serve 50ml measures as standard. If you would prefer a 25ml measure please ask your server. Food allergies and intolerances: Please speak to a member of staff about your requirements. Allergens are present in our bars and kitchens so we can not guarantee drinks and dishes are 100% allergen free.

12.50

17.00

18.00

18.00

21.00

Spirits

AMERICAN WHISKE	Y	IRISH WHISKEY	
Maker's Mark	12.50	Jameson	12.25
Buffalo Trace	12.50		
Jack Daniel's N°7	12.50	LIQUEUR & APÉRI	TIF
Bulleit Bourbon	12.50	Aperol	11.00
Bulleit Rye	16.00	Campari	11.00
Woodford Reserve	18.00	Disaronno Amaretto	10.50
		Drambuie	11.00
SCOTCH & SINGLE	MALT	Sambuca Ramazotti white	10.50
Johnnie Walker Black Label	12.50	Bailey's	11.00
Chivas Regal 12YRO	12.00	Luxardo Limoncello	10.50
Talisker 10YRO	18.00	Luxardo Maraschino	12.00
Aber Falls	18.00	Plymouth Fruit Cup	12.00
Laphroaig 10YRO	18.00	Cointreau	12.00
Glenmorangie 10YRO	18.00	Chambord	12.00
Chivas Mizunara	21.00	Wagar Pisco	16.00
Oban 14YRO	22.00	Italicus	18.00
Lagavulin 16YRO	26.00		
Johnnie Walker Blue Label	48.25		
		MIXERS	from 4.45
JAPANESE WHISKY			

BOTTLES AVAILABLE UPON REQUEST, FROM 170.00

18.00

25.50

Nikka from the Barrel

Yamazaki Distiller's Reserve



BREAKFAST SANDWICHES

Smoked streaky bacon, Monteray Jack & smoked ketchup muffin	7.00
Vegan sausage, smoked tomato relish & vegan cheese muffin	7.00
Honey roast gammon, mustard, pickle & three cheese toastie	8.00
Tomato, pesto, chilli chutney & vegan mozzarella toastie (ve)	8.00

BREAKFAST PASTRIES & MUFFINS

Dark chocolate muffin (v)	4.00
Blueberry muffin (v)	4.00
Croissant (v)	3.75
Pain au chocolat (v)	3.75
Vegan raspberry croissant (ve)	3.75

BREAKFAST POTS

Greek yoghurt, berry compote & granola pot (v)	4.00
Overnight coconut chia, date & pistachio	4.00
Mixed fruit pot (v)	4.00



HOT LUNCHES

Margherita pizza slice (v)	7.50
Pepperoni pizza slice	8.00
Thai green curry jasmine rice	10.00
Roast squash & sage soup (ve)	6.00

SANDWICHES & SALADS

Honey roast gammon, mustard, pickle & three cheese toastie	8.00
Tomato, pesto, chilli chutney & vegan mozzarella toastie (ve)	8.00
Falafel wrap, tahini, shredded gem lettuce, cucumber, coriander, mint & zhoug (v)	8.00
Chilli Beef Brisket wrap, shredded lettuce, rice & pickled red onion	8.00
Goi Ga Vietnamese spiced chicken & noodle salad	8.50
Masala spiced garden salad. Roasted squash, chickpeas, roasted peppers, mint & lentis	6.60

SOMETHING SWEET

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Treacle tart & cream	4.50
Oreo doughnuts	3.50
Caramel slice	4.50
Alabama chocolate fudge cake (gf)	5.50
Red velvet cake	5.50
Chocolate brownie (v)	4.00
Lemon Cake (ve)	5.50

(v) = Vegetarian (ve) = Vegan



Keep it Social



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