

FAVOURITE CLASSICS - HALL OF FAME

THE ROAD *TESS* TRAVELED

*A Menu Celebrating
Friends of Tess
across Asia, and their
Renditions of Classic
Cocktails*

*"In one menu, the paths of a dozen accomplished bartenders converge."
- by the TESS team*

WELCOME TO TESS

Our newest menu

The Road Not Taken

BY ROBERT FROST

Two roads diverged in a yellow wood,
And sorry I could not travel both
And be one traveler, long I stood
And looked down one as far as I could
To where it bent in the undergrowth;

Then took the other, as just as fair,
And having perhaps the better claim,
Because it was grassy and wanted wear;
Though as for that the passing there
Had worn them really about the same,

And both that morning equally lay
In leaves no step had trodden black.
Oh, I kept the first for another day!
Yet knowing how way leads on to way,
I doubted if I should ever come back.

I shall be telling this with a sigh
Somewhere ages and ages hence:
Two roads diverged in a wood, and I—
I took the one less traveled by,
And that has made all the difference.

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Chapter 1

FAVOURITE CLASSIC COCKTAILS

All Cocktails \$24

Prices are exclusive of 10% Service Charge and 8% GST.

Itinerary

- 01 Vijay - Analogue/ Native, Singapore
- 02 Jeff Bell - PDT, New York
- 03 Mark Huang - HIBORU, Taipei
- 04 David Ong - Curator / OTO, Manila
- 05 Michito Kaneko - Lamp Bar, Nara
- 06 Demie Kim - Zest Bar, Seoul
- 07 Devender Sehgal - The Aubrey, Hong Kong
- 08 CK Kho - COLEY, Kuala Lumpur
- 09 Dre Yang - The Odd Couple, Shanghai
- 10 Ronnaporn Kanichivaporn, - Mahaniyom, Bangkok
- 11 Jaime Rhind - Atlantis The Royal, Dubai
- 12 Tim Philips - Global Johnnie Walker Ambassador
- 13 Antonio Lai, Quinary / Room 309, Hong Kong

Bar

Location

Analogue / Native

Singapore



Inspired by



Bartender

Vijay

Variation on the classic cocktail...

Rosita

Cocktail

FULL BLOOM

Milagro Silver Tequila, Bianco Vermouth,
Campari, Amaretto, Sakura Liqueur,
Vanilla Essence, Sakura & Cinnamon

Bar

PDT

Location

New York

Inspired by



Bartender

Jeff Bell

Variation on the
classic cocktail...

Margarita



Cocktail

BELLGARITA

Milagro Silver Tequila, Cointreau,
Fino Sherry, Rhubarb Honey, Lime,
Roasted Yellow Bell Peppers

Bar

HIBORU

Location

Taipei



Inspired by



Bartender

Mark Huang

Variation on the classic cocktail...

Manhattan

Cocktail

YUAN YANG MANHATTAN

Maker's Mark Bourbon, Sweet Vermouth,
Earl Grey Tea, Coffee, Angostura Bitters

Bar

Curator / OTO

Location

Manila

Inspired by



Bartender

David Ong

Variation on the
classic cocktail...

Daiquiri



Cocktail

SHUFFLE TRUFFLE

Bacardi Carta Blanca Rum, Cacao,
Almond, Truffle, Coconut, Lime

Bar

Lamp Bar

Location

Nara



Inspired by



Bartender

*Michito
Kaneko*

Variation on the
classic cocktail...

French 75

Cocktail

NARA 75

Hendrick's Orbium Gin, Peach, Dill,
Yuzu, Sparkling Wine

Bar

Zest Bar

Location

Seoul

Inspired by



Bartender

Demie Kim

Variation on the
classic cocktail...

Gold Rush



Cocktail

NO RUSH, GOLD RUSH!

Monkey Shoulder Blended Malt
Scotch Whisky, Umeshu, Ginger
Honey, Yuzu, Lemon

Bar

The Aubrey

Location

Hong Kong



Inspired by



Bartender

*Devender
Sehgal*

Variation on the
classic cocktail...

Negroni

Cocktail

NIKO NIKO NII

Hendrick's Neptunia Gin, Barley
Shochu, Gentian Liqueur,
Vermouth Blend, Curry Leaves

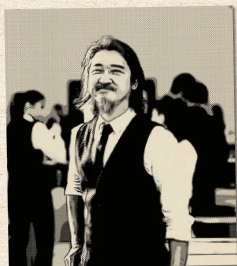
Bar

COLEY

Location

Kuala Lumpur

Inspired by



Bartender

CK Kho

Variation on the
classic cocktail...

Hanky Panky



Cocktail

LET'S GET FRISKY

Sakurao Gin, Sweet Vermouth, Cacao
Nib, Fernet Branca, Mexican Mint, Peach,
Orange Bitters

Bar

The Odd Couple

Location

Shanghai



Inspired by



Bartender

Dre Yang

Variation on the classic cocktail...

Paper Plane

Cocktail

CELERY FOR THE SALARY

Auchentoshan Three Wood Scotch Whisky,
Amaro Montenegro, Ancho Reyes Verde,
Bitter Gourd, Celery, Lemon

Bar

Mahaniyom

Location

Bangkok

Inspired by



Bartender

*Ronnaporn
Kanichivaporn*

Variation on the
classic cocktail...

Paloma



Cocktail

"PORN"STAR PALOMA

Montelobos Mezcal, Charred Grapefruit Cordial,
Taiwanese Salted Plum, Soda

Bar

Atlantis The Royal

Location

Dubai



Inspired by



Bartender

*Jaime
Rhind*

Variation on the
classic cocktail...

Dark & Stormy

Cocktail

NEVER TOO DARK & STORMY!

Black Tears Spiced Rum, Spiced Ginger Shrub,
Malibu, Lime, Soda

Background

Global Johnnie Walker Brand Ambassador

Inspired by



Bartender

Tim Philips

Variation on the
classic cocktail...

Highball



Cocktail

GOLDEN BLACK HIGHBALL

Johnnie Walker Gold Label Whisky,
Campari, Cold Brew Coffee, Soda

Bar

Quinary / Room 309

Location

Hong Kong



Inspired by



Bartender

Antonio Lai

Variation on the
classic cocktail...

Martini

Cocktail

REINCARNATION

Roku Gin, Fino Sherry, Elderflower,
Earl Grey Tea, Lemon

Chapter 2

TESS' HALL OF FAME

All Cocktails \$24

Prices are exclusive of 10% Service Charge and 8% GST.



Moshi Moshi

Hendrick's Gin, Nigori Sake, Cucumber Cordial, Lemon, Dark Grapes



Sangria #38

Courvosier VSOP Cognac, Shiraz, Cointreau,
Passion Fruit & Apple Cordial, Lemon



Full Of Passion

Sailor Jerry Spiced Rum, Calpis, Vanilla & Passion Fruit Cordial, Lime



Earl Grey Negroni

Roku Gin, Campari, Cinzano Rosso, Earl Grey Tea

Espresso Martini

Bacardi Oro Rum, Espresso, Kahlua, Vanilla, Aquafaba

Bar Hopping Thonglor

Haku Vodka, St Germain, Thai Green Cordial, Lemon

Afternoon Tea In London

Hendrick's Gin & Smokey Monkey Shoulder, Butter,
English Breakfast & Guinness Syrup, Vanilla Tincture

Yuzu Thyme Martini

Maker's Mark Bourbon, Yuzu, Lemon, Angostura Bitters, Aquafaba

Singapore Sling

Roku Gin, Cointreau, Peter Heering, Benedictine, Pineapple,
Lemon, Grenadine, Angostura Bitters, Soda Water



Chapter 3

AWARD- WINNING COCKTAILS

All Cocktails \$24

Prices are exclusive of 10% Service Charge and 8% GST.

Harley Quinn Martini

2022, The Four Pillars Orange Hour, Justin Xu
Four Pillars Gin, Butterfly Pea Vermouth, Spiced Orange Cordial

Brown Grouse Old-Fashioned

2019, Naked Grouse Cocktail Challenge, Christyne Lee
Naked Malt Whisky, Pedro Ximénez Sherry, Brown Butter, Roasted
Almonds, Chocolate Bitters

Boulevardier Sourz

2018, Behind the Barrel Singapore, Bell Paradee
Wild Turkey Bourbon, Cinzano Rosso Vermouth, Campari, Lemon,
Aquafaba, Angostura Bitters

Morning Glory Fizz

2018, Ultimate Bartender Championship, (UBC), Christyne Lee
Monkey Shoulder Whiskey, Hendrick's Absinthe, Lemon, Lime,
Sugar, Soda Water

Le Prince #2

2017, Giffard West Cup, Christyne Lee
G'vine Floraison Gin, Sauvignon Blanc, Lemon, Rose, Grapefruit,
Crème de Cassis

ÉDM - Étoile De Mer

2017, Giffard Singapore Cup, Christyne Lee
G'vine Floraison Gin, Nigori Sake, Blue Curacao, Green Melon,
Lemon, Sour Plum

Clergyman Martini

2016, World Class Singapore, Boo Jing Heng
Tanqueray 10 Gin, Grapefruit Bitters, Tonic Reduction, Lime Cordial

Guatemalan Old-Fashioned

2016, World Class Singapore, Boo Jing Heng
Ron Zacapa 23 Rum, Pedro Ximénez Sherry, Chocolate Bitters

Queen Of Club

2015, World Class Singapore, Boo Jing Heng
Johnnie Walker Black Label Whisky, Soursop, Mascarpone Cheese,
Orange, Lemon

SCAN HERE
for our Full Menu



Happy Hours
Sakes, Beers, Wines, Spirits
Small Plates, Mains, Sweets

THE ROAD *tess* TRAVELED

At our previous location, we have hosted a number of accomplished Guest Bartenders from across Asia, who we have the honour of calling Friends of Tess. Through a compilation of some of their signature cocktails, we want to thank them for the friendship and support they have given us through the years.

*Join us in The Road Tess Traveled,
through the cities of Asia (and beyond), where we:*

*Explore Friends of Tess' renditions of classics
from the Margarita to the Martini, in Chapter 1:*

Favourite Classic Cocktails

Enjoy our tried-and-true signatures, in Chapter 2:

Tess' Hall of Fame

*Savour winning cocktails of global championships,
in the final chapter:*

Award-Winning Cocktails

tess
BAR & KITCHEN

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tessbar.com



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