

# *Tess' Flavour Odyssey*

COCKTAIL MENU





Kombu Raspberry Gin  
Fizz  
Omija Derby  
Daun Pisang Penicillin  
Jicama Fresca  
Elder Diablo  
Kaffir Margarita  
Feta Alexander  
Geranium Gimlet  
Maize Bee's Knees  
Lapsang Souchong  
Manhattan  
Tomato Gibson  
Maqaw Sazerac  
Kombu Raspberry Gin  
Fizz  
Omija Derby  
Daun Pisang Penicillin  
Jicama Fresca  
Elder Diablo  
Kaffir Margarita  
Feta Alexander

tess  
BAR & KITCHEN

*In an adventure of a lifetime, Tess presents a collection of carefully curated ingredients from all over the globe, distilled in a symphony of twelve signature cocktails.*

*From the tartness of Korea's Omija berries and the smoky depth of China's Lapsang Souchong tea, to the crisp freshness of Mexico's jicama - we invite you to explore flavours that transcend borders.*

*Join us on the epic journey we call:  
Tess' Flavour Odyssey.*





### KOMBU RASPBERRY GIN FIZZ

ABV: 14% / \$25++

London No.3 Dry Gin, Raspberry,  
Kombu, Citrus, Soda Water



### DAUN PISANG PENICILLIN

ABV: 18% / \$25++

Monkey Shoulder Blended Whisky,  
Smokey Monkey Whisky, Citrus,  
Banana Leaf, Ginger, Sugar



### ELDER DIABLO

ABV: 13% / \$25++

Volcan Blanco Tequila, Oloroso  
Sherry, Elderberry, Citrus, London  
Essence Ginger Beer



### OMIJA DERBY

ABV: 17% / \$25++

Woodford Reserve Bourbon,  
Makgeolli, Omija Berry



### JICAMA FRESCA

ABV: 16% / \$25++

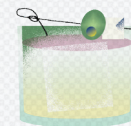
Codigo Artesenal Mezcal,  
Mexican Chili Liqueur, Jicama,  
Pineapple, Citrus, Sugar



### KAFFIR MARGARITA

ABV: 18% / \$25++

Patron Silver Tequila,  
Bergamot Liqueur, Kaffir Lime  
Leaf, Citrus, Sugar



### FETA ALEXANDER

ABV: 20% / \$25++

Diplomatico Reserva Rum, Oloroso  
Sherry, Crème de cacao, Feta  
Cheese, Sugar, Milk Wash



### MAIZE BEE'S KNEES

ABV: 20% / \$25++

Roku Gin, Baby Corn,  
Salted Caramel, Citrus, Honey,  
Butter Washed



### TOMATO GIBSON

ABV: 25% / \$27++

Bombay Sapphire Gin, Dry  
Vermouth, Pickled Tomato, Salt



### GERANIUM GIMLET

ABV: 16% / \$25++

Hendrick's Gin, Eldoria Elderflower,  
White Wine Verjus, Geranium,  
Citrus, Aromatic Bitters



### LAPSANG SOUCHONG MANHATTAN

ABV: 24.7% / \$27++

Macallan 12yr Double Cask  
Whiskey, Wild Turkey Rye Whisky,  
Sweet Vermouth, Amaro, Lapsang  
Souchong Tea, Aromatic Bitters



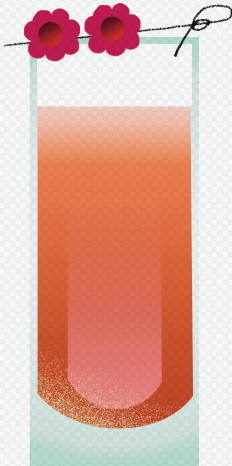
### MAQAW SAZERAC

ABV: 25% / \$27++

Auchentoshan Three Wood Whisky,  
Maple Syrup, Maqaw Pepper, Orange  
Bitters, Peychaud Bitters



Konbu (konbu or kombu) is edible kelp mostly from the family Laminariaceae and is widely eaten in East Asia.



KOMBU RASPBERRY  
GIN FIZZ

ABV: 14% / \$25++

London No.3 Dry Gin, Raspberry, Kombu,  
Citrus, Soda Water



GIN FIZZ

ABV: 10% / \$24++

Gin, Citrus, Sugar,  
Foam, Soda Water



CLOVER CLUB

ABV: 15.8% / \$24++

Gin, Dry Vermouth,  
Raspberry, Citrus,  
Sugar, Foam

In an adventure of a lifetime, Tess presents curated ingredients from all over the globe, distilled in twelve signature cocktails. Join us on the epic journey we call: Tess' Flavour Odyssey.

Omiya, also known as Schisandra 5-flavor berry, has been used in Korean medicine for many years. It's known for its unique taste which combines five flavours salty, sweet, sour, spicy, and bitter.



OMIJA DERBY

ABV: 17% / \$25++

Woodford Reserve Bourbon, Makgeolli, Omiya Berry



BROWN DERBY

ABV: 16.7% / \$24++

Bourbon, Grapefruit,  
Honey



WHISKY SOUR

ABV: 17% / \$24++

Bourbon, Citrus,  
Sugar, Foam



Banana leaves or Daun Pisang are leaves produced by banana plants. Banana leaves in Indonesian cuisine have a major role as a supporting decoration, complement, and packaging of food ingredients.



## DAUN PISANG PENICILLIN

ABV: 18% / \$25++

Monkey Shoulder Blended Whisky, Smokey Monkey Whisky,  
Citrus, Banana Leaf, Ginger, Sugar



### PENICILLIN

ABV: 18.8% / \$24++

Blended Scotch Whisky,  
Peated Whisky / Citrus,  
Honey, Ginger



### GINGER SCAFFLOW

ABV: 17.5% / \$24++

Rye Whisky, Dry Vermouth,  
Citrus, Honey, Ginger

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Jicama is a root vegetable native to Mexico, known for its crisp, sweet, and nutty flavour - also called a Mexican turnip, yam bean, or Mexican potato.



## JICAMA FRESCA

ABV: 16% / \$25++

Codigo Artesenal Mezcal, Mexican Chili Liqueur,  
Jicama, Pineapple, Citrus, Sugar



### MEZCAL MARGARITA

ABV: 21.4% / \$25++

Mezcal, Citrus, Triple Sec



### MEZCAL MARTINEZ

ABV: 27.9% / \$27++

Mezcal, Sweet Vermouth,  
Cherry Liqueur,  
Aromatic Bitters



Elderberry, the fruit of the *Sambucus nigra* plant, is a common ingredient in Scotland. They are readily found in hedgerows and woodland areas throughout Scotland, making it a popular ingredient for foragers.



ELDER DIABLO

ABV: 13% / \$25++

Volcan Blanco Tequila, Oloroso Sherry, Elderberry, Citrus, London Essence Ginger Beer



EL DIABLO

ABV: 12% / \$24++

Tequila, Crème de Cassis, Citrus, Ginger Beer

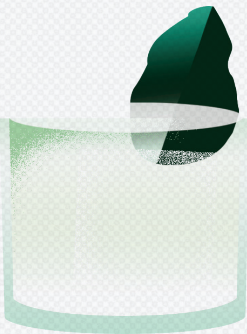


PALOMA

ABV: 10.6% / \$24++

Tequila, Grapefruit, Citrus, Soda

Kaffir Lime originates from areas in Southeast Asia such as Laos, Burma (Myanmar). The leaves have a citronella-like aroma, reputed to have calming and anti-inflammatory effects.



KAFFIR MARGARITA

ABV: 18% / \$25++

Patron Silver Tequila, Bergamot Liqueur, Kaffir Lime Leaf, Citrus, Sugar



TOMMY'S MARGARITA

ABV: 16% / \$24++

Tequila, Citrus, Agave



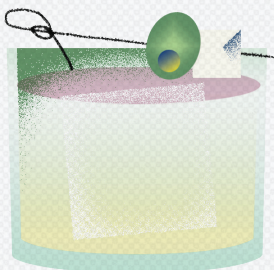
NAKED AND FAMOUS

ABV: 21.5% / \$27++

Tequila, Herbal Liqueur, Aperitivo, Citrus



Feta cheese is a white, crumbly, brined cheese originating from Greece, typically made from sheep's milk. Milk washing is a cocktail-making technique of curdling milk with an acidic ingredient like citrus juice, then straining the curds to produce a clear and smooth drink.



## FETA ALEXANDER

ABV: 20% / \$25++

Diplomático Reserva Rum, Oloroso Sherry, Crème de cacao, Feta Cheese, Sugar, Milk Wash



## BRANDY ALEXANDER

ABV: 18% / \$24++

Cognac, Crème de Cacao, Cream



## RIGHT HAND

ABV: 21.8% / \$25++

Rum, Sweet Vermouth, Bitter Liqueur, Chocolate Bitters

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"Geranium" is derived from Greek word géranos or 'crane', is a flower found in Mediterranean regions. Geranium are typically five-petaled and white to purple. The leaves are palmate, divided into narrow, pointed segments.



## GERANIUM GIMLET

ABV: 16% / \$25++

Hendrick's Gin, Eldoria Elderflower, White Wine Verjus, Geranium, Citrus, Aromatic Bitters



## GIMLET

ABV: 17.6% / \$24++

Gin, Citrus, Sugar



## CORPSE REVIVER #2

ABV: 20% / \$25++

Gin, Bianco Vermouth, Triple Sec, Citrus, Absinthe Spray



Baby corn is a cereal grain taken from maize, harvested early while the stalks are still small. "Butter washing" or "fat washing" is a cocktail technique used to infuse alcohol with flavours from fats or oils, like butter or bacon fat.



MAIZE  
BEE'S KNEES

ABV: 20% / \$25++

Roku Gin, Baby Corn, Salted Caramel, Citrus,  
Honey, Butter Washed



BEE'S KNEES

ABV: 18% / \$24++

Gin, Citrus, Honey



WHITE LADY

ABV: 21.4% / \$25++

GIN, Triple Sec, Lemon,  
Sugar, Foam

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Lapsang souchong is a black tea originating from China consisting of Camellia sinensis leaves smoke-dried over a pinewood fire.



LAPSANG SOUCHONG  
MANHATTAN

ABV: 24.7% / \$27++

Macallan 12yr Double Cask Whiskey, Wild Turkey Rye Whisky,  
Sweet Vermouth, Amaro, Lapsang Souchong Tea, Aromatic Bitters



MANHATTAN

ABV: 27.3% / \$25++

Rye Whisky, Sweet  
Vermouth,  
Aromatic Bitters



VIEUX CARRE

ABV: 26.4% / \$27++

Rye Whisky, Cognac, Sweet  
Vermouth, Herbal Liqueur,  
Aromatic Bitters



The cherry tomato is believed to be a genetic mix between wild currant-type tomatoes and domesticated garden tomatoes. Pickling is a food preservation method where foods are submerged in a brine or vinegar.



## TOMATO GIBSON

ABV: 25% / \$27++

Bombay Sapphire Gin, Dry Vermouth,  
Pickled Tomato, Salt



### DRY MARTINI

ABV: 28.5% / \$25++

Gin, Dry Vermouth



### TUXEDO #2

ABV: 26.4% / \$25++

Gin, Dry Vermouth, Maraschino  
Cherry Liqueur, Orange Bitters,  
Absinthe Spray

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Maqaw, also known as mountain pepper, is a unique Taiwanese spice with a distinctive flavour profile. On the nose, you get notes of lemon and lemongrass fragrances with ginger, and herbal undertones.



## MAQAW SAZERAC

ABV: 25% / \$27++

Auchentoshan Three Wood Whisky, Maple Syrup,  
Maqaw Pepper, Orange Bitters, Peychaud Bitters



### SAZERAC

ABV: 27.8% / \$27++

Rye Whiskey, Brown Sugar,  
Orange Bitters, Peychaud  
Bitters, Absinthe



### LA LOUISIANE

ABV: 27.8% / \$27++

Bourbon Whisky, Sweet  
Vermouth, Herbal Liqueur,  
Aromatic Bitters, Peychaud  
Bitters, Absinthe



Featuring cocktails that has been tested through time.  
These cocktails are the crowd favourite and will for sure  
tingle your taste buds.

**MOSHI MOSHI**

Monkey 47 Gin, Nigori Sake, Cucumber  
Cordial, Citrus, Dark Grapes

**BAR HOPPING IN THONGLOR**

Greygoose Vodka, Eldoria Elderflower  
Liqueur, Lemongrass, Citrus

**YUZU THYME MARTINI**

Chivas 13yr Mizunara Cask, Yuzu, Thyme,  
Citrus, Bitters, Vegan Foamer

**LE PRINCE #2**

Forty Spotted Gin, White Wine, Crème de  
Cassis, Rose, Grapefruit, Citrus

**FULL OF PASSION**

Discarded Banana Rum, Calpis, Vanilla,  
Passionfruit, Citrus

**AFTERNOON TEA IN LONDON**

Singleton 15yr Whisky, Hendrick's Gin,  
Butter, English Breakfast & Guinness  
Syrup, Vanilla Tincture



Scan here for our Full Menu

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

We have taken our favourite classics and added a twist of our own.  
These cocktails are simple yet done differently. We always believe  
that classic cocktails are the best way to start your drinking journey.

**SANGRIA #36**

Hennessy VSOP, Red Wine, Triple Sec,  
Passionfruit, Apple, Citrus

**SPICED MAITAI**

Bacardi Ocho 8yr Rum, Overproof Rum,  
Spiced Liqueur, Triple Sec, Apricot, Citrus

**BOULEVARDIER SOUR**

Hibiki Harmony, Sweet Vermouth, Bitter  
Aperitivo, Citrus, Sugar, Vegan Foamer

**ESPRESSO MARTINI**

Bacardi Quatro 4yr Rum, Coffee Liqueur,  
Espresso, Vanilla

**SINGAPORE SLING**

Roku Gin, Triple Sec, Cherry Brandy, Herbal  
Liqueur, Pineapple, Citrus, Grenadine, Soda Water

**EARL GREY NEGRONI**

Bombay Sapphire Gin, Sweet Vermouth, Bitter  
Aperitivo, Earl Grey Tea

**GUATEMALAN OLD FASHION**

Ron Zacapa 23 Rum, Pedro Jimenez Sherry,  
Chocolate Bitters

**BROWN BUTTER GODFATHER**

Aberfeldy Whisky 12yr, Almond Liqueur, Brown  
Butter, Roasted Almonds, Chocolate Bitters





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BAR & KITCHEN

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