

THIS BOOK IS PROPERTY OF

Jungle Ballroom

IN CASE OF LOSS, PLEASE RETURN TO:

Mondrian Singapore Duxton

#03-03

16A Duxton Hill

Singapore 089970



A Cocktail Odyssey:

Adrian and Akmal's Asian Sojourn

What started as a vision for Jungle Ballroom has evolved into a vibrant celebration of Asia. Inspired by a desire to deepen our connection with the region, we set out to uncover hidden spirits and forgotten flavours and ingredients that would shape the new cocktail menu.



Adrian



Akmal

Each cocktail on this menu reflects a piece of that adventure — a blend of cultures, traditions, and experiences. Now, join us on this extraordinary journey. With every sip, let the essence of our travels transport you to far-off lands and immerse you in the rich tapestry of their adventure.

Welcome to the Jungle Journeys.

Tall?

Mumbai 
Spiced and Refreshing

Seoul 
light & fruity

Penang 
Dessert-y
& Tropical

Bangkok 
Fruity & Tropical

Jakarta 
Savoury & Bubbly

Singapore 
Bold and Perfumey

Melaka 
Spicy & Nutty

Manila 
Toasted & Candied

Low
ABV

High
ABV

Goa 
Tropical
& Refreshing

Hyderabad 
Spiced & Fruity

Macau 
Nutty & Citrus-y

Bali 
Bold and Citrus-y

Pampanga 
Nutty & Creamy

Ho Chi Minh 
Savoury
& Spiced

Okinawa 
Salty Umami

Siem Reap 
Smoky & Herbaceous

Short?

Each cocktail
at \$28

TRIP 1

Bangkok

- ☒ Mango Sticky Rice
- ☐ Visit temples
- ☒ Eat good street food
- ☒ Shopping!!
- ☒ Try silkworm with Nicks

Siem Reap

- ☒ Organic farm, essential oil and distillery tour
- ☒ Visit temples (Angkor Wat, Ta Prohm etc)
- ☒ 3 Day ~~Ex~~ Guest Shift at Asana Wooden Bar
- ☒ Visit Local Markets in Siem Reap

LET'S
GO!!!

Ho Chi Minh

- ☒ Iconic local food with Will,
- ☒ guest-shift at Enigma bar
- ☒ Seafood and local beer with Tee
- ☒ Visit Ben Thanh Market

Macau

- ☒ Rush to airport after work
- ☒ Dimsum with Stefano, legendary wine and dine with Davidei
- ☒ Must try almond cookie and egg tart
- ☒ Guest shift at Vida Rica Bar
- ☒ Visit San Malo
- ☐ Find the Dragon?

Bangkok

Mango Sticky Rice

Pandan

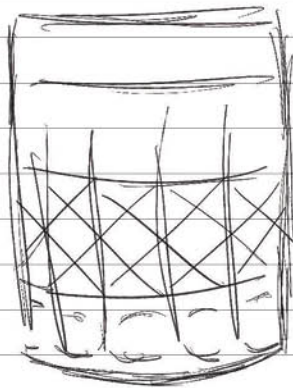
Chivas 12

Longan

Coconut

Mango

Milk



While Mondrian is still in construction, let's go to Bangkok!

We visited a mango sticky rice shop recommended by locals. Inspired by the creamy dessert, we crafted a cocktail blending Chivas 12 with mango, coconut, pandan, longan, and milk, capturing the essence of this traditional Thai treat in a glass.



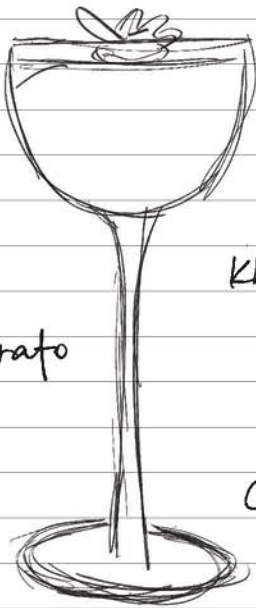
best mango sticky rice ever!



Siem Reap

Started our cultural exchange with a 3 day guest shift at Asana Wooden Bar using the vibrant flavours of Siem Reap's local markets, Lil Pari cocktail is inspired by the organic farm at the Mezcal, infused with fresh herbs and local botanicals.

Lil Pari



Khulen Gin

Martini Ambrato

Lemongrass
Vetiver

Codigo
Mezcal

JUNGLE BALLROOM ADVENTURES

SIEM REAP

View Adrian's experience
around Siem Reap



สแกนเพื่อดู
การผจญภัย
Scan to view
the adventure



distillery trip

สมุนไพร: ฝรั่ง, ฝรั่ง, ฝรั่ง, ฝรั่ง
Darwin peas, black
citronella, white c
borage, coriander, gi
juniper (import),
green orange, tur

สุก คีร คุเลน
GIN
HERBAL KULEN
TROPICAL SAVANNA BOTANICALS
40 % alc. / vol.

ปริมาณ: 500 ML | SMALL BATCH 4912210
ผู้ผลิต: BENG MEALEA-SIEM REAP-KH | herbalkulen.com



beautiful sunrise

Ho Chi Minh

Gibson Pho

Beef

Mancino
Sesso

Spices

Bombay Sapphire



Born from an unforgettable night at Enigma bar and the team's warmth and exceptional hospitality set the stage for an extraordinary experience. We were introduced to authentic local food and culture. Inspired by the iconic national food Pho, we created this cocktail, capturing the spirit of Vietnam in every sip — a blend of flavours celebrating the vibrant culinary heritage and culture.



the team!!

Cửa ra máy bay đóng 15 phút trước giờ khởi hành - Boarding gate closes 15

REMARKS

HO CHI MINH

PORE

NAME MBINA

XE CHỖ CARRIER

Jet Air.com

BOARDING GRO

GHẾ/SEAT
25-B

CỬA/GATE
G13

QUYỀN

JUNGLE BALLROOM ADVENTURES
HO CHI MINH



Scan to watch
Adrian's &
Akmal's The
Enigma Bar
takeover

QUÉT ĐỂ XEM ADRIAN VÀ AKMAL
TIẾP QUẢN THE ENIGMA BAR



me and Tee
in action

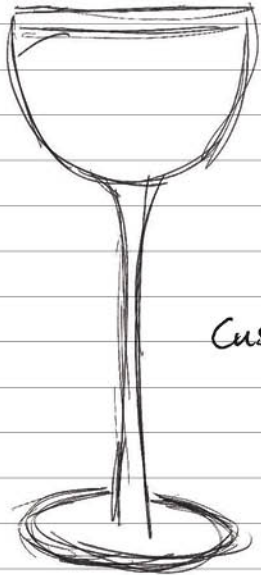
Macau

On a Macau adventure, Adrian fell for the city's iconic almond cookies during his guest shift at Vida Rica. Back in his lab, he transformed the flavours into the ~~San Mato~~ the Dragon — a nutty, citrusy drink with a caramelised sugar twist. Each sip is a bold adventure in a glass!

- Akmal

~~San Mato~~

The Dragon



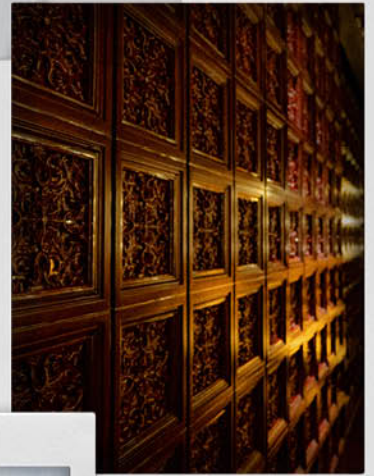
Johnnie
Walker Gold

N.I.P Exotic
City Gin

Custard

Disaronno
Amaretto

Almond



gorgeous
ornaments



ruins of Saint Paul's



Macau Tower
(from a distance)



streets of Sain Malo



delicious sweets



Sain Malo

dragons are prevalent
in a Chinese culture
we see them quite a lot
as we move about

Macau's mythical
creature



we see lotuses
alot around Macau

symbolises
everlasting prosperity

IDEA: design on rice paper,
on the drink? yeaay

TRIP 2

Mumbai

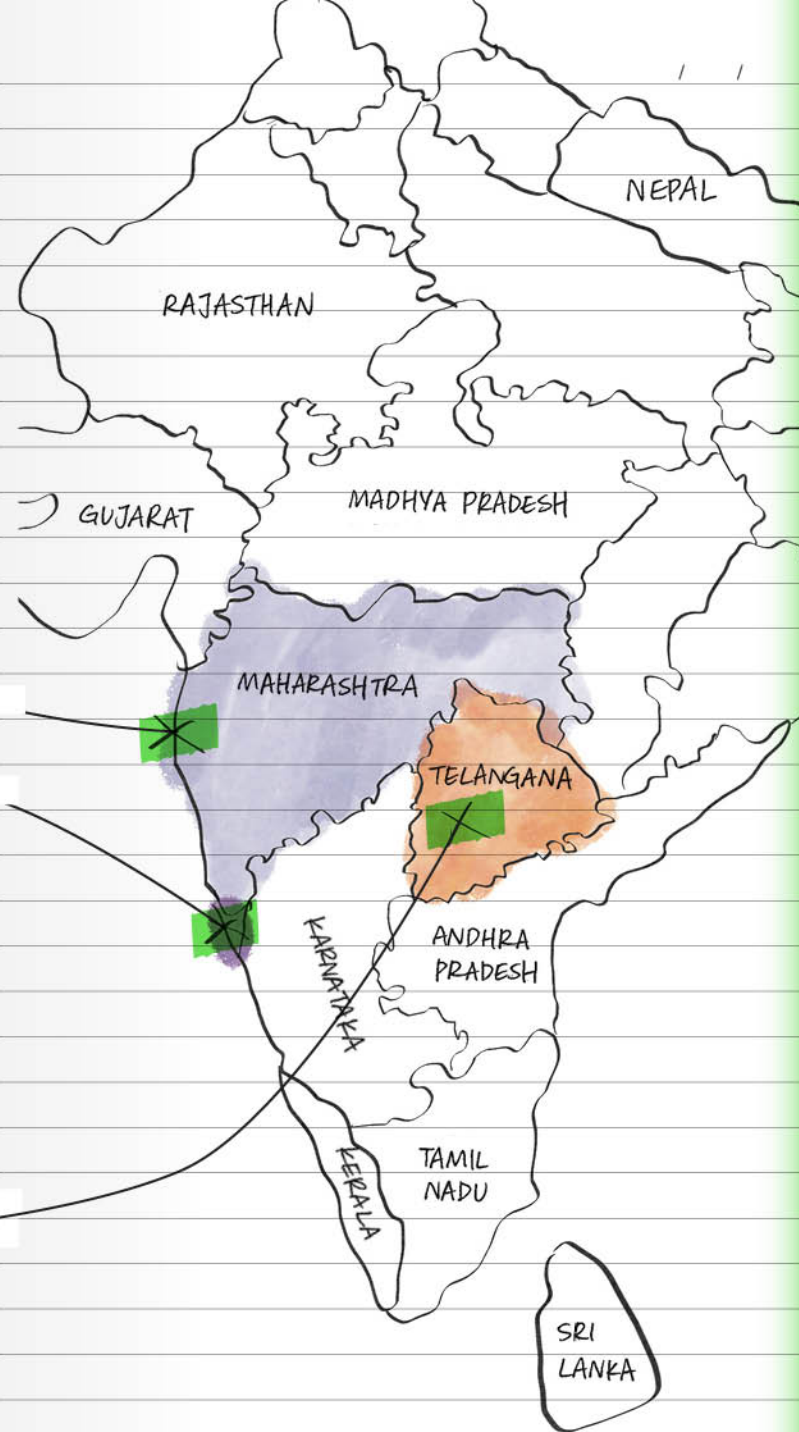
- Experience local drinking and tried chicken 65
- Experience night life of Mumbai
- Shift at Waikiki
- Visit the street where they film Slum Dog Millionaire

Goa

- Mangaal Farm House
- Cazulo Feni Distillery
- Natural Tie Dye
- Dirty Daiquiri Challenge at Hideaway
- Meet the Bose

Hyderabad

- Rohaan with the energy drinks picking us up at the airport
- Slide on the busy 12 day itinerary of Karl Fernandes
- Must try Biryani
- Guest shift at Bar Kin Ru
- Scenery of their Boulders
- Bid farewell to Rahul and Gautav



Goa

Feni

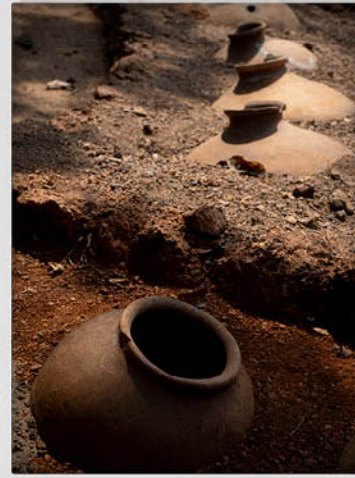
Passionfruit

Basil

Carzulo
Cashew
Feni

Arallen
Calvados

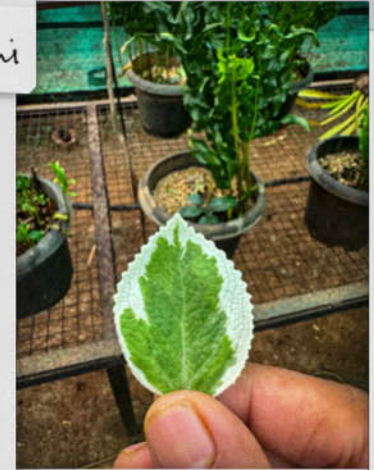
Mango



fermenting to make feni



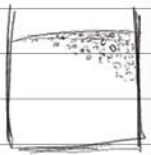
this is the ~~nut~~ fruit?



indigenous leaf



bio dye



good feni
= retain bubbles

In Goa, Akmal and I were inspired by a lush farmhouse and vibrant wildlife. We discovered Feni, made from cashew apples. We then combined it with Calvados, passionfruit, and mango to craft the Tropical Sour — a drink that captures the essence of our wild and flavourful adventure.

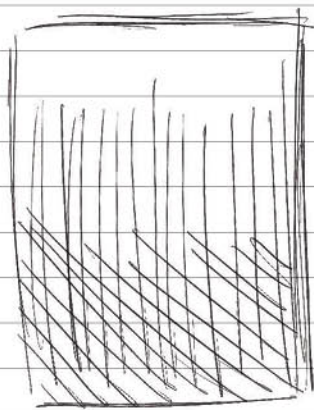
Hyderabad

It is said that Biryani originated in the heart of Hyderabad, and during our journey, we sought out a local Biryani spot that instantly transported us to the familiar flavours of Singapore. This nostalgic experience sparked the idea for our unique Biryani cocktail. We've infused Patron Silver with exotic spices and papaya syrup, adding a touch of elderflower to craft this drink that beautifully marries the vibrant culture of Hyderabad with a modern twist.

Akmal's Biryani

St. Germaine

Patron
Silver



Banana

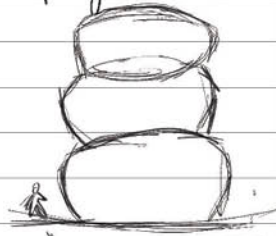
Jungle
Ballroom 7
spice Blend

Papaya



Biryani

ancient stones
of Hyderabad



must have biryani

Nutmeg Star
Anise

Bay leaves Saffron

cloves



team RÜ!



Mumbai

Luxardo Apricot

Homemade
Caramel
Spiced Soda

Kinobi Gin

Veve
Cliquot
Vinegar

Tamarind
Shrub

Cumin

Captain Beach Bum

In Mumbai's lively streets, Akmal's quest for a sweet soda revealed the city's cumin obsession. During our shift at Waikiki we met familiar faces and a new friend "the Captain Beach Bum", Kinobi Gin infused with tamarind and cumin for a refreshing fiki twist. It's a vibrant, cooling sip that embraces Mumbai's spice scene.

-Adnan



blessed with flowers
from team



waikiki bar!

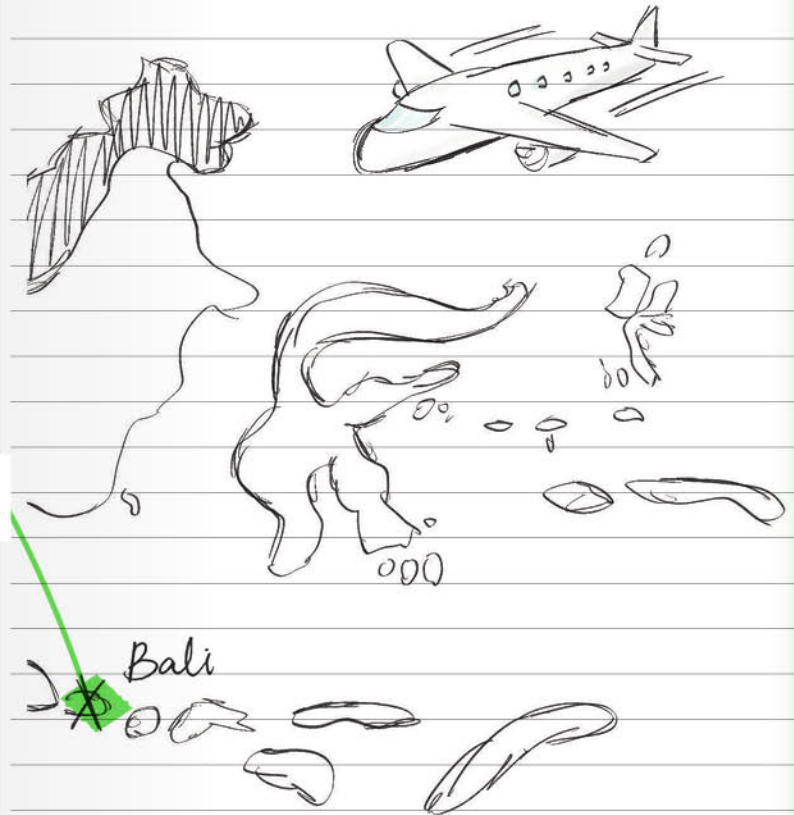
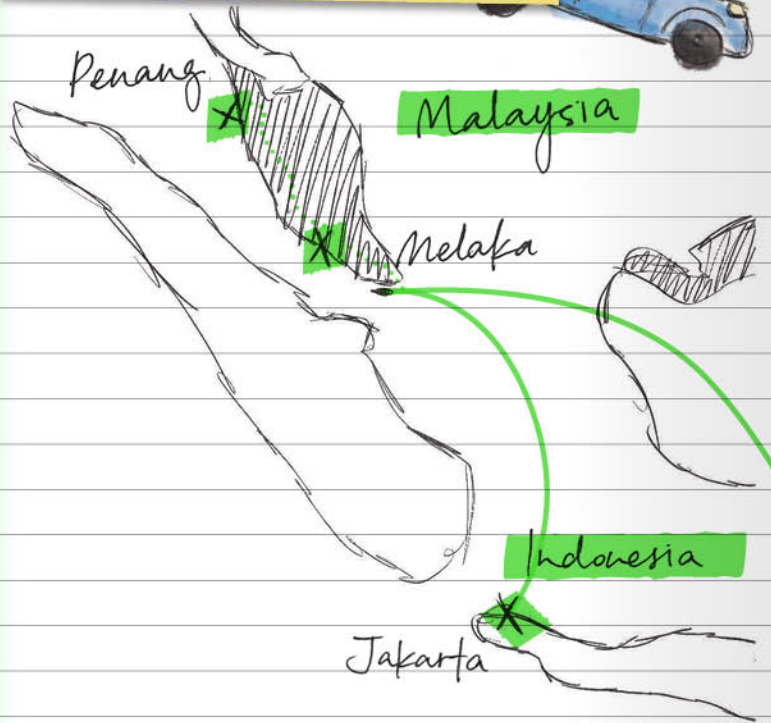


TRIP 3

Melaka guest shift at Bundi Bar
Penang guest shift at Nomad Bar

Jakarta guest shift at St Regis Bar
Bali visit Spice Islands
Distilling Co.

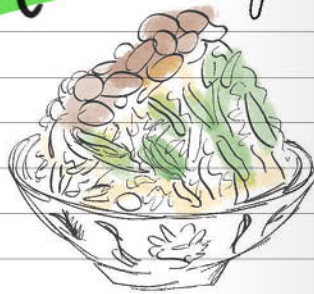
we're finally back from
our 2 weeks in India.
I miss my bed and I'm
just leaving my luggage
like that. We're leaving
for Penang in ~~2 weeks~~
days.



Penang Chendol

yums!!

Coconut

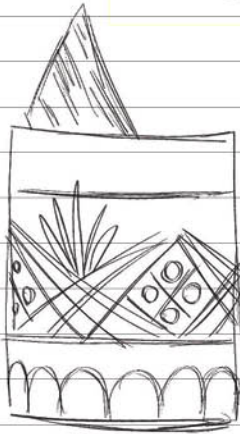


Gula
Melaka

Pandan

Jura 12

Cream



Our good friends, Harry and Ryan, got us on a food coma during our guest shift at the first ever Penang cocktail week. After trying all the local delicacies, Chendol cocktail it is! Coconut cream fat washed Jura 12 Whiskey, pandan, and gula melaka to showcase the sweet and lively streets of Penang with every sip.

PENANG
COCKTAIL
WEEK
2023

PCW

HELLO AKMAL! WELCOME TO PENANG!
WE'RE SO HAPPY TO HAVE YOU BE PART
OF PENANG'S VERY FIRST COCKTAIL
FESTIVAL! WE HOPE YOU SOAK IN THE SUN,
THE FOOD, AND OF COURSE, THE BARS
AND ALL THEY HAVE TO OFFER.
LET THE FESTIVITIES BEGIN!

— SHEN

JUNGLE BALLROOM ADVENTURES
PENANG

View Adrian's & Akmal's
experience in Nomad Bar

IMBAS UNTUK
MELIHAT
PETUALANGAN
Scan to view
the adventure



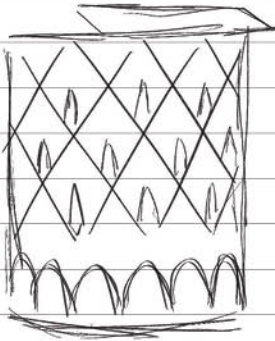
peranakan shophouses

Melaka

After a shift at Budi Bar, the bar owner treated us to the best Rojak we've ever tasted. Inspired by their inventive food - inspired drinks, we crafted our own Rojak cocktail, blending vibrant flavours into a refreshing tribute to Melaka.

Rojak

Chalong Bay
Lemongrass



Rojak
paste

Bombay Sapphire



Nyonya Lemak



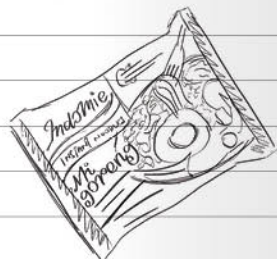
most famous
Prawn Mee & Laksa

Jakarta

No Paloma

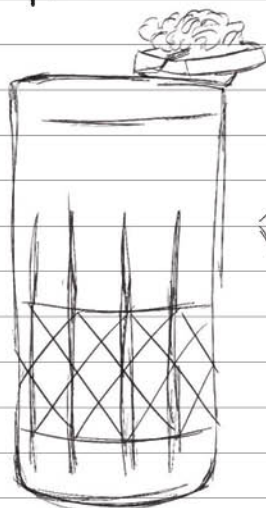
The Lost Explorer
Espadin

Indomie



Tomato

Volcan
Blanco



Inspired by the warm local hospitality and the current trending classic "Paloma" at the local bars, we realised that grapefruits in Jakarta are not cheap and wanted to make a tribute to the drinking culture.

This blend of Volcan Tequila and Mezcal is savoured by a hint of tomato, adding a distinctive twist.

—Akmal

no grapefruit
how to make Paloma?

86



Adrian
in action



always about
the team!



Dear Mr. Hergim,

Warm welcome to The St. Regis Jakarta!

It is a pleasure to have you with us and we wish you a most enjoyable stay.

If I can be of any assistance to make your stay more comfortable, please feel free to contact me

Sincerely,
Hery S

Bali

A Bali trip where we didn't even see the beach, instead we visited Spice Island Distillery, sacred temples, and rice fields that inspired this citrusy bitter creation, Java — a unique twist on the espresso martini. Blending East Indies Pink Pomelo Gin with cold brew coffee, it captures the invigorating essence of our Balinese journey.

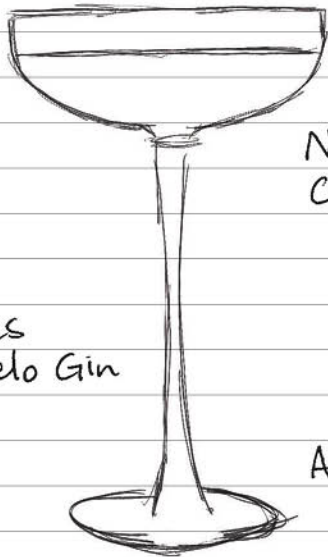
Java

Orange

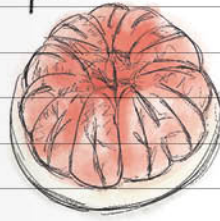
Nusantara
Cold Brew

East Indies
Pink Pomelo Gin

Amaro
Lucano



pomelo



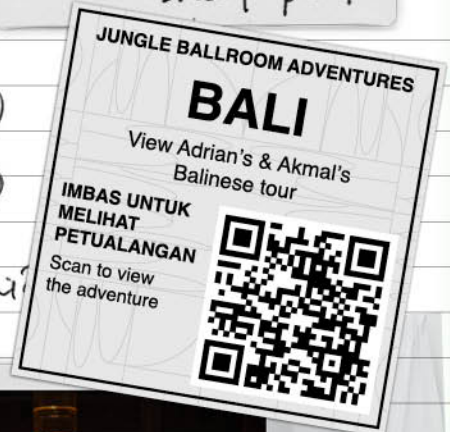
we have
too much coffee



espresso martini

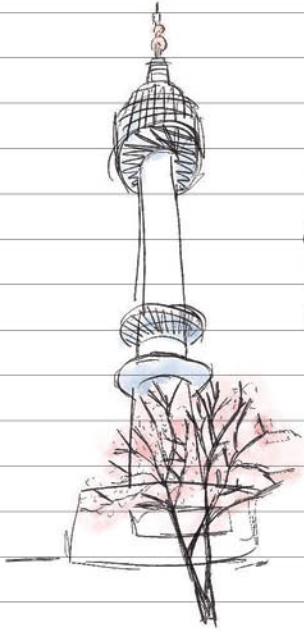


distillery
sheak peak



#TEAMEASTINDIES

TRIP 4



Seoul

skyscrapers
and cold weather

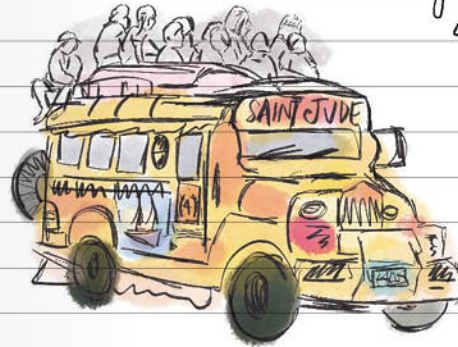
Okinawa

known for its
bluest oceans and
vibrant cultures



Philippines

Adrian's hometown,
always nice
come home!



Singapore

our vibrant shophouse
and architecture



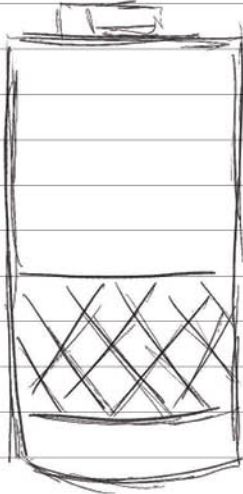
Seoul

Tokki Soju
Black

Bonjee
Botanical
Relax Ribena
Kombucha

Grey
Goose

Strawberry



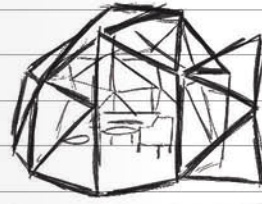
means to gather
from afar

in Korean

광장
시장

To Gather

Inspired by Korea's vibrant bar scene and flavours of Gwangjang market, the highball named "To Gather" — a direct translation of Gwangjang — includes both Grey Goose Vodka and Tokki Soju. This lively concoction features a refreshing mix of black tea kombucha, ginger, and strawberry.



night market



knife cut noodle
auntie



deep thoughts,
delicious food



Okinawa

The crazy itinerary of distilleries, sceneries and foraging led me to discover the most unique spirit I had ever tasted, the Awamori. Inspired by its flavour and the beauty of Okinawa, I decided to curate this flavour bomb.

Every sip makes you feel like you're in Okinawa.

- Akmal

Blue Ocean

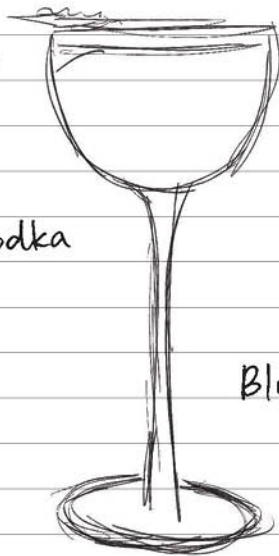
Martini
Ambrato

Sea Ra Vodka

Dashi

Okinawa Gin
Recipe no.1

Blue Spirulina



THE JAPANESE CRAFT GIN

okinawa GIN

まさひろオキナワジン

RECIPE 01



Shekwasha Juniper Berries Guava leaves

原材料 泡盛、シークワーサー、ジュニパー、ローゼル(ハイビスカス属)

スピリッツ 品名 ジン

アルコール分 47%

内容量 700ml

製造者 まさひろ酒造株式会社
沖縄県糸満市西崎町5-8-7 電話098-941-1111

※お酒は20歳を過ぎてから。※お酒は適量を。※
期の飲酒は、胎児・乳児の発育に影響するおそ

PRODUCT OF OKINAWA
MASAHIRO SHUZO CO., LTD.
SINCE 1888

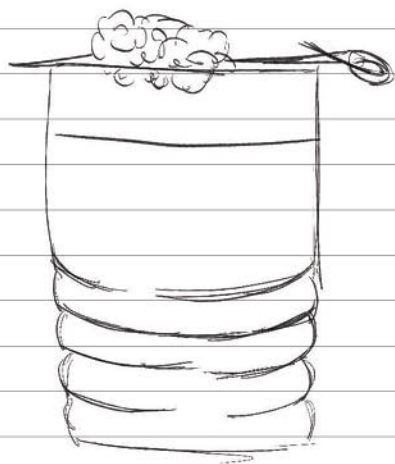


signed bottle by
master distiller



the bluest seas,
↳ gorgeous sunsets & whales

Manila



Bacardi
Cacha
Negra

Chocolate

Popcorn

Salted
Caramel
Banana

Kanto

My Manila adventure led me on a nostalgic dive back to childhood. Inspired by local street food, I crafted Kanto — a Rum Old Fashioned with toasted caramel banana and salted popcorn notes. This cocktail honours my favourite childhood treats, blending rummy warmth with candied sweetness while celebrating Manila's vibrant street food scene.

the beloved STREET FOOD!!!



these got me
through college



banana skewers!!



you can buy alot
with just 20 pesos!

Pampanga

A visit to my hometown Pampanga, gave inspiration to the UBE cocktail. Blending ube liqueur, Belvedere Vodka, jackfruit syrup, and coconut cream, this cocktail captures the nutty, creamy essence of ube desserts from my youth. It's a sip of Pampanga's vibrant culture and stunning landscapes.

— Adrian

Ube

Belvedere Vodka

Jackfruit

Coconut

Ube
Cream



never tired of these landscapes



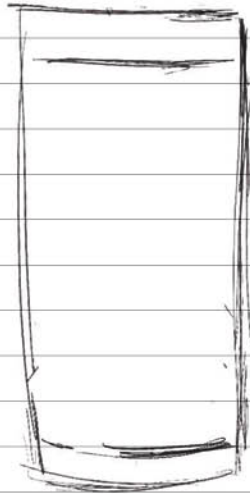
many desserts
using ube



halo halo
before bye bye

Duxton Hill

Hennessy
VSOP



Nutmeg

Breakfast
Martini
Vermouth
Blend

Brass Lion
Pearl Jasmine

From its humble beginnings as a nutmeg farm, Duxton Hill has evolved into a bustling metropolis and nightlife hotspot. Inspired by this fusion of history and modernity, we crafted a cocktail that embodies the area's rich heritage, blending past and present in every sip.

Nutmeg

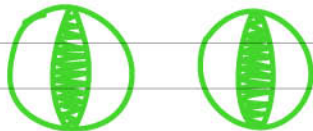


let me share this
with the world!



MONDRIAN SINGAPORE DUXTON
#03-03 15A DUXTON HILL
SINGAPORE 089970

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@JUNGLEBALLROOM



JUNGLE BALLROOM DRAWS FROM
SURROUNDING NATURE IN THE SPARKS
AND FLASHES OF DYNAMIC COLOURS,
INGREDIENTS, AND PATTERNS FOUND IN
ASIA. FROM THE UPPER REACHES OF
THE TALLEST TREES TO THE ANCIENT
VINES OF THE JUNGLE FLOOR, JOIN US
ON OUR TREK THROUGH THE WILDS.

