



Club 5

Locally Inspired with a Modern Twist

CLUB 5

Where the city's stories are told through cocktails

Welcome to a collection of flavours, aromas and inspirations drawn from the streets that surround us. Each cocktail and dish is shaped by heritage recipes, local ingredients and the everyday stories of the people who bring these districts to life. In every creation you will find a nod to the city's rich tapestry – familiar yet surprising, authentic yet reimagined with a modern touch.

Like wandering through the lanes and markets of Singapore, each page reveals a new discovery, from bold interpretations of local favourites to inventive pairings that spark curiosity and conversation. Together they form a map of taste that connects you to the culture, history and energy of the city.

With genuine hospitality, music that sets the mood and an atmosphere alive with elegance and vibrancy, Club 5 is more than a cocktail bar. It is a place to explore, to savour and to discover Singapore one neighbourhood, one story and one sip at a time.

All prices are in Singapore Dollars (SGD) and subject to prevailing government taxes and 10% service charge. Food items may contain traces of nuts or shellfish. Please inform our associates if you have any special dietary requirements, food allergies or food intolerances.

TASTING FLIGHT

(\$)

Discover the spirit of Singapore in a curated flight of locally inspired cocktails **78**

Chicken Rice Tini

Chicken Rice Vodka, Dry Vermouth, Ginger, Chilli

Tea House Reverie

Gin, Muyu Jasmine, Lychee, Pomegranate

Merlion Breeze

Chardonnay Vodka, Sugarcane, Cointreau, Pineapple, Citrus, Orange Bitters

Spiced Satay Fizz

Peanut Butter Rum, Turmeric, Ginger, Lemongrass, Citrus, Soda

Spice Market Sour

Rum, Pineapple, Turmeric, Citrus

HAPPY HOUR

(\$)

Evenings made easy 4.00pm to 9.00pm, Mondays to Saturdays **10**

Tiger Draught

5%, Singapore

Peroni

4.7%, Italy

Housepour Red Wine

Housepour White Wine

Astoria Prosecco

Aperol Spritz

Eldoria Spritz

Earl Grey Pandan

Earl Grey Tea, Pandan, Citrus, Soda



Calm Water

Pineapple, Citrus, Galangal, Thai Ginger Beer



Chicken Rice Tini

Chicken Rice Vodka, Dry Vermouth,
Ginger, Chilli

Tea House Reverie

Gin, Muyu Jasmine, Lychee, Pomegranate

NEW BRIDGE ROAD

First laid in 1842 to link with Coleman Bridge, New Bridge Road grew into a lively street lined with shophouses, theatres and clan associations. Known for its food heritage, from Hainanese chicken rice and kaya toast to smoky bak kwa, it remains a street rich with flavour and story.

This selection of cocktails takes inspiration from that legacy, reimagining the tastes and spirit of New Bridge Road in the glass.

(\$)

COCKTAILS

Bak Kwa Old Fashioned 24

Blended Whisky, Bak Kwa Cinnamon, Aromatic Bitters, Orange Bitters

Kaya Pandan Toast 22

Kaya Rum, Cointreau, Aromatic Pandan, Citrus

Chicken Rice Tini 22

Chicken Rice Vodka, Dry Vermouth, Ginger, Chilli

Tea House Reverie 22

Gin, Muyu Jasmine, Lychee, Pomegranate

Hotpot Mary 20

Vodka, Fresh Tomato, Passionfruit, Sichuan Pepper, Chilli, Citrus

MOCKTAILS

Earl Grey Pandan 12

Earl Grey Tea, Pandan, Citrus, Soda



Cloud Garden

Banana Bread Rum, Lychee Liqueur,
Coconut Water, Citrus



Merlion Breeze

Chardonnay Vodka, Sugarcane, Cointreau,
Pineapple, Citrus, Orange Bitters



DOWNTOWN CORE

Once the financial, administrative and commercial heart of early Singapore, the Downtown Core traces its roots to 1823, when Sir Stamford Raffles laid out the city's plan. His vision created spaces like Commercial Square (today's Raffles Place) and the European Town, setting the foundation for a district that would shape Singapore's growth.

This selection of cocktails draws from that legacy of commerce and connection, blending history with flavour to reflect the energy of the city's centre.

	(\$)
COCKTAILS	
Merlion Breeze	24
<i>Chardonnay Vodka, Sugarcane, Cointreau, Pineapple, Citrus, Orange Bitters</i>	
Riverfront Glow	24
<i>Tequila, Yuzu, Elderflower Liqueur, Orange Liqueur, Citrus</i>	
Supertree Grove	22
<i>Tequila, Jackfruit, Citrus, Malibu, Butterfly Pea</i>	
Spiced Satay Fizz	22
<i>Peanut Butter Rum, Turmeric, Ginger, Lemongrass, Citrus, Soda</i>	
Cloud Garden	22
<i>Banana Bread Rum, Lychee Liqueur, Coconut Water, Citrus</i>	
MOCKTAILS	
Calm Water	12
<i>Pineapple, Citrus, Galangal, Thai Ginger Beer</i>	



Spice Market Sour

Rum, Pineapple, Turmeric, Citrus

Kopi C Tini

Vodka, Coffee Liqueur, Espresso,
Home-made Cream

HAJI LANE

Once a quiet street lined with shophouses, Haji Lane has evolved into one of Singapore's most colourful and eclectic destinations. Its narrow passageways are now alive with murals, indie boutiques, cafés and bars, making it a symbol of creativity and reinvention.

This cocktail selection celebrates that spirit of diversity and expression, bringing together playful tastes and unexpected pairings that reflect the vibrancy of Haji Lane.

	(\$)
COCKTAILS	
Sultan's Garden <i>Gin, Elderflower, Pomegranate, Citrus</i>	24
Nasi Lema'rgarita <i>Coconut Tequila, Citrus, Aromatic Pandan, Orange Liqueur, Cucumber, Ikan Billis</i>	22
Spice Market Sour <i>Rum, Pineapple, Turmeric, Citrus</i>	22
Kopi C Tini <i>Vodka, Coffee Liqueur, Espresso, Home-made Cream</i>	22
Royal Chai <i>Dark Rum, Black Tea, Condensed Milk, Citrus</i>	20
MOCKTAILS	
Guava Blossom Spritz <i>Guava, Elderflower, Citrus, Soda</i>	12





Spirits of Singapore

SHOTS

(\$)

SPIRITS OF SINGAPORE

15 per shot

A revolving showcase of flavours inspired by the city's heritage and stories

Pandan

Pandan, Rum, Citrus

Banana

Banana, Gin, Soda

Malibu

Pineapple, Malibu, Soda

Bandung

Bandung, Vodka, Milk

Cherry

Cherry, Pineapple, Citrus

Blueberry

Blueberry, Vodka, Citrus

Kahlua

Kahlua, Espresso

Cranberry

Cranberry, Tequila

Mango

Mango, Vodka

Guava

Guava, Rum

Yuzu

Yuzu, Gin, Soda

Choco

Choco, Vodka, Soda

12 Spirits Of Singapore

65

Choice of any 12 flavours

6 Spirits Of Singapore

33

Choice of any 6 flavours



Spicy Chai, India

JW Black Label, Spiced Chai, Smoke



WONDERS OF THE WORLD

	(\$)
Glitters Of Kyoho, Japan <i>Belvedere, Kyoho Grapes, Elderflower</i>	25
Nutella Baklava, Turkey <i>Hennessy VSOP, Pistachio, Honey, Nutella</i>	24
Spicy Chai, India <i>JW Black Label, Spiced Chai, Smoke</i>	22
Ensalada De Frutas, Spain <i>Volcan Bianco, Passionfruit, Osmanthus</i>	22
Blooming Jasmine, Thailand <i>Glenmorangie, Jasmine, Apple Soda</i>	20

CLUB 5

JUNIPER

Glass (\$) Bottle (\$)
45ml

Ki No Bi	46%, Japan	22	300
Botanist	46% Scotland	22	250
Brass Lion Singapore Dry Gin	40%, Singapore	22	240
Suntory Roku	43%, Japan	22	230
Hendrick's	44%, United Kingdom	22	220
Malfy Con Limone	41%, Italy	22	220
Malfy Gin Rosa	41%, Italy	22	220
Sui Gin	40%, Japan	14	150

POTATO

Glass (\$) Bottle (\$)
45ml

Discarded Chardonnay Vodka	40% United Kingdom	22	260
Suntory Haku	40%, Japan	22	250
Michel Adam Fashion Vodka	40% Poland	22	220
Belvedere	40% Poland	22	200
Grey Goose	40%, France	18	180
Zubrowka Vodka	38%, Poland	14	150

All prices are subject to prevailing government taxes and 10% service charge.

SUGARCANE

		Glass (\$) 45ml	Bottle (\$)
◆			
Diplomatic Reserva	40%, Venezuela	22	230
Discarded Banana	38%, United Kingdom	22	220
Razel's Peanut Butter	38%, Germany	20	200
Razel's Choco Brownie	38%, Germany	20	200
Razel's Banana Bread	38%, Germany	20	200
Samai Kampot Pepper	41%, Cambodia	20	200
Australia 2015 TCRL	48%, Australia	18	220
Bacardi Carta Blanca	38%, Puerto Rico	14	150

All Bespoke Cocktail add SGD4

All prices are subject to prevailing government taxes and 10% service charge.

CLUB 5

GRAINS

Glass (\$) Bottle (\$)
45ml

The Macallan 18 Years Double Cask	43%, Speyside, Scotland	90	1308
The Macallan 15 Years Double Cask	43%, Speyside, Scotland	32	450
Glenfiddich 18 Years	40%, Speyside, Scotland	30	380
Hakushu Distiller Reserve	43%, Japan	30	380
Lagavulin 16 Years	43%, Islay, Scotland	30	350
Glenfiddich 15 Years	40%, Speyside, Scotland	26	320
The Macallan 12 Years Double Cask	40%, Speyside, Scotland	26	300
Glenlivet 15 Years	40%, Speyside, Scotland	26	300
Kirin Fuji Single Grain	40%, Japan	26	300
Balvenie 14 Years Caribbean Cask	43%, Speyside, Scotland	26	300
Woodford Reserve Rye	45%, Kentucky, USA	24	280
Glenlivet 12 Years	40%, Speyside, Scotland	22	260
Laphroaig 10 Years	40% Islay, Scotland	22	250
Kirin Fuji Single Blended	40%, Japan	22	250
Balvenie 12 Years	40%, Speyside, Scotland	22	250
Glenfiddich 12 Years	40%, Speyside, Scotland	22	240
Chita Suntory	43%, Japan	22	190
Glenmorangie 10 Years	40% Highland, Scotland	20	220
Makers Mark	45%, Kentucky	20	220
Monkey Shoulder	40%, Blended, Scotland	18	190
Suntory Kakubin	40%, Japan	18	180

All prices are subject to prevailing government taxes and 10% service charge.

GRAINS

		Glass (\$) 45ml	Bottle (\$)
◆			
Jack Daniel's Tennessee	40%, Tennessee, USA	18	180
Black Label 12 Years	40%, Blended, Scotland	18	180

AGAVES

		Glass (\$) 45ml	Bottle (\$)
◆			
Montelobos Pechuga	48%, Mexico	30	340
Patron Silver	40%, Venezuela	22	240
Volcan Bianco	40%, Mexico	22	240
Sierra Tequila Agave Azul	48%, Mexico	18	180
Jose Cuervo	40%, Mexico	14	150

GRAPES

		Glass (\$) 45ml	Bottle (\$)
◆			
Hennessy VSOP	40%, France	26	320
St. Remy Brandy	40%, France	15	160

All Bespoke Cocktail add SGD4

All prices are subject to prevailing government taxes and 10% service charge.

SPICES AND SWEET

Glass (\$)
45ml

Chartreuse Yellow	40%, France	19
Aperol	11%, Italy	18
Campari	25%, Italy	18
Eldoria Elderflower	20% Netherlands	18
Luxador Maraschino	32%, Italy	18
Dom Benedictine	40%, France	18
KwaiFeh Lychee	40%, Netherlands	16
Malibu	21%, Barbados	16
Di Saronno Amaretto	28%, Italy	15
Cointreau	40%, France	15
Mancino Ross Amaranto	16%, Italy	15
Fernet Branca	39%, Italy	13
Averna Amaro	29%, Sicily	12
Baileys Irish Cream	17%, Ireland	12
Kahlua	20%, Mexico	12

All Bespoke Cocktail add SGD4

All prices are subject to prevailing government taxes and 10% service charge.

CLUB 5


MALTS

Glass (\$)

◆			
	Guinness Draught 500ml	4.2%, Ireland	16
	Tiger Draught 500ml	5%, Singapore	14
	Heineken 330ml	5%, Holland	12
	Peroni 330ml	5.1%, Italy	10

COFFEE

Glass (\$)

◆			
	Espresso		7
	Flat White		7
	Café Latte		7
	Cappuccino		7
	Extra Shot		1

TEA

Glass (\$)

◆			
	English Breakfast		6
	Earl Grey		6
	Chamomile		6
	Green Tea		6
	Matcha Latte		7

Add Ons

Glass (\$)

◆			
	Iced		2

All prices are subject to prevailing government taxes and 10% service charge.



CLUB 5

SOFT DRINKS AND JUICES

Glass (\$)

SOFT DRINK

6

Coke, Coke Zero, Sprite, Tonic, Soda, Ginger Ale

CHILLED JUICE

6

Orange



Pineapple



Cranberry



WATER

Bottle (\$)

WATER

7

Acqua Panna 750ml

San Pellegrino 750ml

All prices are subject to prevailing government taxes and 10% service charge.



WINES

Glass (\$) Bottle (\$)
45ml

SPARKLING

Taittinger Brut Reserve	Champagne, France	28	138
Bisot Bel Star Prosecco DOC NV	Veneto, Italy	-	75
Astoria Prosecco Rose	Veneto, Italy	16	70
Astoria Lounge Prosecco	Veneto, Italy	14	65

WHITE

Simonnet Febvre Chablis 2021	Burgundy, France	-	130
Montes Alpha Chardonnay 2020	Casablanca Valley, Chile	-	120
Lawson's Dry Hills Sauvignon Blanc 2022	Marlborough, New Zealand	-	90
Saint Clair Vicars Choice Sauvignon Blanc	Marlborough, New Zealand	16	85
Astoria Alisa Pinot Grigio 2023	Delle Venezie, Italy	16	80
Alto Los Romeros Varietal Chardonnay	Colchagua Valley, Chile	13	65

RED

Arzuaga Crianza 2019/2020	Ribera Del Duero, Spain	-	150
Misha's Vineyard Cantata Pinot Noir 2019	Central Otago, New Zealand	-	130
Mitolo Jester Shiraz 2019/2020	McLaren Vale, Australia	-	120
Domaine De La Solitude Cote Du Rhone Rouge 2021	Rhone Valley, France	-	90
Velonosi Montepulciano D Abruzzo 2022	Abruzzo, Italy	16	80
Alto Los Romeros Varietal Cabernet Sauvignon	Colchagua Valley, Chile	13	65

All prices are subject to prevailing government taxes and 10% service charge.

BAR NIBBLES

A modern interpretation of classic heritage fare, Executive Chef Vincent Aw draws on the rich flavours and spices of Southeast Asia, reimagining them with a contemporary touch.

(\$)

Octopus Tentacle with Sambal Mayo

22

Freshly Fried Octopus Tentacle Paired with a Spicy Sambal Mayo Dip

Traditional Hainanese Grilled Satay (Half Dozen)

20

Grilled Chicken Chunks Marinated in Spices, Served with Rich Peanut Sauce, Accompanied by Rice Cake, Cucumbers and Red Onions

Nachos

20

Tortilla Chips Topped with Cheesy Dipping, Guacamole and Tomato Salsa

Korean Fried Soy Garlic Chicken

18

Juicy Fried Chicken Glazed in a Sweet, Savoury Soy-Garlic Sauce

Signature Har Cheong Chicken Wings (Half Dozen)

18

Crispy Prawn-Paste Wings Marinated for 36 Hours, Served with Chili and a Tangy Tamarind Sauce

Sichuan Chicken Bites

18

Tender Chicken Chunks Wok-Tossed with Bold, Fiery Sichuan Spices

Truffle Fries

18

Golden Fries Tossed in Aromatic Truffle Oil and Parmesan

Crispy White Bait

14

Golden Fried White Bait Tossed with Zesty Fresh Lime

DELECTABLE MAINS

A celebration of Singapore's diverse ethnicities and food cultures, the mains by Executive Chef Vincent Aw showcase the city's best-loved dishes, crafted to reflect both tradition and innovation.

	(\$)
Classic Wagyu Cheese Burger <i>Char-Grilled Australian Wagyu Beef Patty Layered with Cheddar Cheese, Lettuce, Tomatoes and Onions</i>	28
Classic Beef Bolognese <i>Slow-Cooked Ground Beef with Fresh Tomato Sauce and Cheese Served over Spaghetti</i>	26
Crispy Chicken Burger <i>Crispy Boneless Chicken Leg Topped with Cheddar Cheese, Lettuce, Nyonya Acar and Sambal Mayo</i>	24
Margherita Pizza <i>Classic Italian Pizza with Tomatoes, Mozzarella Cheese, Garlic, Fresh Basil</i>	22
Ginger Club Sandwich <i>Slow-Cooked Chicken Breast with Sliced Turkey Ham, Lettuce, Fried Egg, Mayonnaise and Cheese</i>	18