



**NUTMEG  
&  
CLOVE**

*An Exploration of Japanese Shochu with Shelley Tai*

*Welcome Back Home*



The DNA of this bar is Singapore in essence; it's as simple as that. The team, helmed by General Manager Shelley Tai, is proud of the country's heritage and history and strives to reinterpret Singaporean and Asian flavours into progressive cocktails. They will often use familiar local ingredients in a way that tells the stories of Singapore's background.

**\*\*\* Cocktails \*\*\***

<b>Golden Charm</b>	160
<i>Sweet Potato Shochu, Pomelo, Chamomile, Ginger Beer</i>	
<b>Michael Jackson's Punch</b>	160
<i>Fernet Branca, Braulio, Pandan, Vanilla, Clarified Soy Milk</i>	
<b>Can Bubblegum</b>	160
<i>Mezcal, Barley Shochu, Strawberry, Distilled Tabasco, Bubblegum Air</i>	

*Prices are in Hong Kong dollars and subject to 10% service charge.*