



VOL. 7

MODERN LOCALISM

**M
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B A R

MODERN LOCALISM
THE CITY OF ART



This menu unfolds like the diary of a wandering journalist in Singapore. A notebook of impressions, encounters, and tastes gathered from each place visited. Every drink is not only a recipe but also a memory, a reflection of the city's spirit captured in liquid form.

Mandarin Oriental, Singapore
Level 3, 5 Raffles Ave, Singapore 039797

@mobarsg @mo_singapore

SIFR FIZZ 26

Grey Goose Vodka, Sifr's Hydrosol, St-Germain, Saffron, Bubble



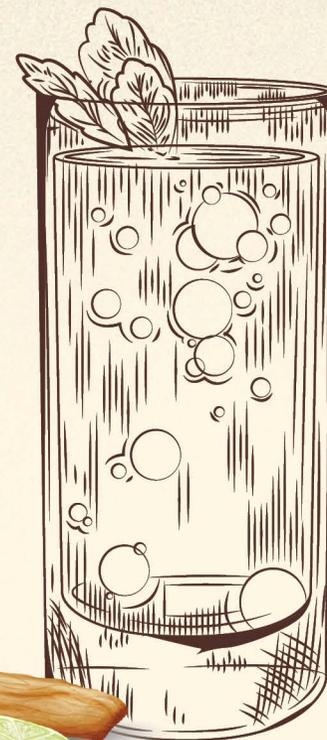
Sifr Aromatics

A tribute to Sifr (1933), this cocktail distills their signature blend of heritage and modern scent-making into a graceful expression of aroma and elegance.

Address
42 Arab Street, Singapore 199741

Contact
+65 6392 1966

Website



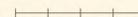
STRENGTH:



RICHNESS



SMOOTHNESS



FLAVOUR:
Aroma



FOREST FIRE 27

Monkey Shoulder Blended Whiskey, Los Siete
Misterios Mezcal, Pala & Cengkeh Amaro, Lapsang



National Gallery Singapore

Inspired by Raden Saleh's *Boschbrand (Forest Fire)* (1849) from the collection of National Gallery Singapore, this cocktail channels smoky depth and quiet transformation, reflecting the evolving narrative of Southeast Asian heritage. *This work has been adopted by Yong Hon Kong Foundation. Image courtesy of the National Heritage Board, Singapore.*

Address

1 St Andrew's Road, Singapore 178957

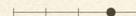
Contact

+65 6271 7000

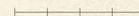
Website



STRENGTH:



RICHNESS



SMOOTHNESS



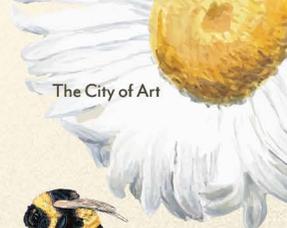
FLAVOUR:

Smoky



VELOUR KISS 26

Hendrick's Gin, Bee Pollen, Chamomile, Extra Virgin Olive Oil, Lemon



La Dermalogique

Crafted in the spirit of La Dermalogique's blend of scientific precision and natural care, this cocktail offers a refined harmony of softness, balance, and understated elegance.

Address
371 Beach Rd, #01-48, Singapore 199597

Contact
+65 8187 4556

Website

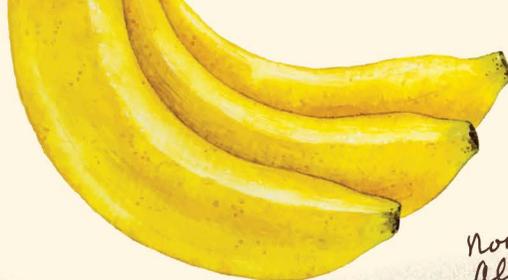


FLAVOUR:
Bright, Umami

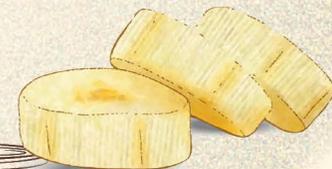
THE ARTIS 22

Banana Tibicos, Pandan, Rice, Coconut Salt, Umami Bitter

SEArA Vodka alcoholic option available at 26



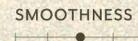
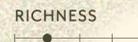
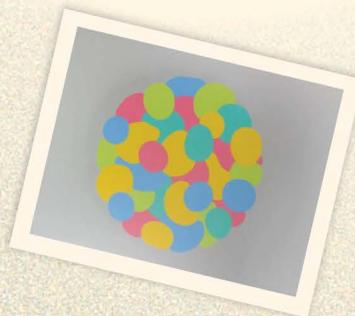
Non-alcoholic



Hans Tan

Reflecting Hans Tan Studio (2007) and its reinterpretation of heritage through ceramics and pattern design, this cocktail celebrates modern craftsmanship through refined structure and creativity.

Website



FLAVOUR:
Tangy

BUKIT KEMAS 26

Ryukyu Baijiu, Lotus Lillet Blanc, Roasted Corn,
Choice of Garnish



Forbidden Hill

Inspired by Forbidden Hill (2016), a jewellery house uniting Southeast Asian motifs with modern artistry, this cocktail expresses modular elegance and timeless individuality.

Address

23 Bukit Pasoh Road, Level 2, Singapore 089837

Contact

+65 6909 5160

Website



STRENGTH:



SMOOTHNESS



RICHNESS



FLAVOUR:
Aromatic

KOPI PUMPTINI 26

Roasted Barley Michter's Bourbon, Kopi-O, Pumpkin



Bettr Barista

Honouring Bettr Barista (2011), this cocktail blends the warmth of coffee with quiet resilience, a graceful toast to empowerment and community.

Address
151 Lorong Chuan #05-06, Singapore 556741

Contact
+65 6383 5030

Website



STRENGTH:



SMOOTHNESS



RICHNESS



FLAVOUR:
Toasty

B.T.B (Bean to Bar) 26

Maker's Mark Bourbon, Cacao Nibs Kombucha, Wolfberry, Chocolate

Non-alcoholic option available at 22



Lemuel Chocolate

Paying homage to Lemuel Chocolate (2017), this cocktail reimagines the bean-to-bar philosophy through transformation, craftsmanship, and the beauty of second life.

Address

1 Vista Exchange Green, #01-04/05, Singapore 138617

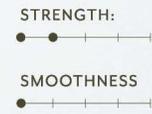
Contact

hello@lemuelchocolate.com

Website



Non-alcoholic



DOPA? DOPA! 26

Salted Butter Hennessy VSOP, Pistachio Kunafa,
Darjeeling Black Tea, Cream, Cheese Tuile



Dopa Dopa

Echoing Dopa Dopa Creamery (2018) and its joy of natural indulgence, this creamy creation turns sweetness, play, and texture into pure delight.

Address

29 South Bridge Road #01-01, Singapore 058665

Contact

+65 6535 3539

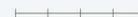
Website



STRENGTH:



SMOOTHNESS



RICHNESS



FLAVOUR:

Creamy

RECLAIMED SLING 3.0

27

No.3 Gin, Singapore Sling, Lollipop



MO BAR

An evolution of the classic Singapore Sling, reimagined by the MO BAR team into a symbol of creativity, unity, and modern identity.

Address
Level 3, 5 Raffles Ave, Singapore 039797

Phone
+65 6885 3500

Website



JO-HWA (和谐) 27

Matsutake Mushroom, Roku Gin, Fino Sherry,
Verjuice, Pear



Anju

Inspired by Anju (2021), built around the idea of anju, where food and drink are enjoyed together, this cocktail embodies harmony and connection, served with a small amuse-bouche to complete the pairing.

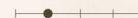
Address
62 Tras Street, Singapore 079001

Phone
+65 6612 1172

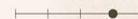
Website



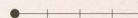
STRENGTH:



SMOOTHNESS



RICHNESS



FLAVOUR:
Savoury

JUKULELES 26

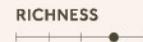
Código Mezcal, Yuzu Marmalade, Tulasi, Happiness, Angostura



Jukuleles

Celebrating The Jukuleles, a Singapore band of four friends—Wan, Farhan, Zi, and Oli—this cocktail captures their joy, rhythm, and togetherness in every sip.

Learn more



FLAVOUR:
Tiki Tropical

PINE-DUSTRY 26

Cold Distilled Pineapple, Patrón Silver Tequila, White Wine Reduction, Coconut



An ode to Singapore's bar culture and its creative camaraderie, this cocktail expresses freedom, connection, and the shared spirit of bartenders across the city.

Learn more



The City of Art

STRENGTH:



RICHNESS



SMOOTHNESS



FLAVOUR:
Tropical



M.O. WHISKEY SOUR 27

Angel's Envy Bourbon, "Exceptionally Singapore" Tea Blend, Lemon, Sugar, Meringue

A redefined classic infused with the "Exceptionally Singapore" tea blend, embodying MO BAR's pursuit of depth, texture, and balance in every sip.



MANDARIN MARTINI 27

MO BAR Edition No.1 Gin, Noilly Prat Dry, Mandarin Bitters, Caper Berry

Inspired by Mandarin Oriental, Singapore (1987), this martini balances heritage and clarity, inviting guests to savour its refined brightness and elegance at their own pace.



ORIENTAL HERITAGE 38

Macallan Double Cask 12, Hennessy XO, Osmanthus, Devilwood, Pimento Dram

A tribute to the timeless grandeur of Mandarin Oriental, Singapore, uniting aged spirits and rich botanicals in a luxurious expression of craftsmanship and legacy.

