

COCKTAIL MENU



Welcome to The Lobby Lounge, a captivating haven where mixology meets the soul of a vibrant district.

We extend our warmest welcome to you, as the art of crafting cocktails becomes an ode to the essence of flavours, colours, and boundless energy that define this lively locale.



THE
LOBBY LOUNGE

Indulge in a journey of tasteful discovery as we entwine tradition and innovation, creating concoctions that pay homage to the spirit of this extraordinary district. Whether you seek a classic libation or a daring fusion of tastes, our cocktails are masterpieces that celebrate the unique essence of The Lobby Lounge.

Here, spirits, stories, and sensations meld into an unforgettable symphony of taste and culture.
Cheers to embracing the journey together.

INTERCONTINENTAL SIGNATURE NEGRONI

Nikka Coffey Gin, Campari, Vermouth Bianco,
Vermouth Rosso, Olive Brine, Jasmine Tea,
Coffee Orange and Chocolate Bitters

28





THE COCKTAIL JOURNEY

Embark on a captivating journey through the heart of Bugis, where the bustling shopping centres and foodie hotspots intertwine with cultural landmarks and a thriving art scene. From dawn to dusk, this neighbourhood exudes excitement at every turn.

Indulge in our handcrafted drinks that effortlessly transport you to the very essence of Bugis, with each beverage thoughtfully paired to complement every part of the day. So sit back, relax, and savour the vibrant spirit of this neighbourhood in every delightful sip.





SULTAN GATE GARDEN

Our cocktail journey commences at the enchanting Sultan Gate Garden, drawing inspiration from the majestic Gelam Trees. As we delve into the spice garden, we pay homage to the resourcefulness of the Orang Laut, who ingeniously utilised every part of the tree to their advantage.

ROYAL ROSALES

Kyrö Gin, Nardini Bitter,
Strawberry Grapefruit, Lemon,
Absinthe, Pink Pepper, Sea Salt

28



WIND FOR THE SAILS

Amrut Fusion, Mekhong Spirit of Thailand,
Amaro Lucano, Date Infused Sweet Vermouth,
Angostura, Candied Date

28





ARAB STREET

In the heart of Singapore, Arab Street is a captivating blend of "first-generation" shophouses, humble two-storey buildings that once hosted Arab, Indian, Bugis, Javanese, and Chinese traders and their thriving businesses.

Today, this vibrant locale remains a hub of cultural richness, where traditional textile and handicraft shops stand side by side with a tapestry of diverse cuisines, welcoming people from all walks of life to savour its culture, colour, and culinary delights.

FLOWER SHOP SOUR

Chalong Bay Spiced Rum, Kaffir Leaf-Infused
Ceylon Arak, Clove Orange Cordial,
Lemon, Chamomile Honey, Orange Bitters

28



BLACK ROSE

Blanton's Original, Pedro Ximenez Sherry,
Orange, Black Tea, Almond Oil

28





HAJJ LANE

With parts measuring just over 4 meters wide, Hajj Lane holds the distinction of being Singapore's reputed narrowest street.

In the 60s and 70s, it provided shelter to travellers on their sacred annual pilgrimage to Mecca. Poetically, the area's nightlife revival was spearheaded by a Middle Eastern-style café, setting the tone for its transformation.

Today, Hajj Lane thrives with an array of independent artists and a lively atmosphere that attracts both locals and tourists alike. The vibrant alleyway teems with life as people revel in the sights and sounds of this bustling cultural hotspot.

HAJI PAJI

Tequila Ocho Plata,
KOCH Elemental Mezcal, Cumin,
Grapefruit, Lime, Absinthe, Soda

28



SPICE LANE OLD-FASHIONED

Doorly's XO, Ginger/Star Anise Cordial,
Aromatic Bitters, Orange Twist

28





ALBERT FOOD CENTRE

Named after the renowned Albert Street, celebrated for its Chinese restaurants, bars, medicine shops, and food stalls, this premier hawker centre and food court stands proudly in the Bras Basah Bugis district.

Presenting a delightful fusion of diverse cultures, Albert Food Centre holds a special place as it showcases the very essence of Singapore through its wide array of local food offerings.

TJENDOL MILK PUNCH

Colombo Gin, Milk Wash, Lemon,
Coconut, Pandan, Gula Melaka

28



SALATA MARTINI

Nikka Coffey Gin, Nikka Coffey Vodka,
Vermouth Dry, Vermouth Blanco,
Umami Bitters

28





INTERCONTINENTAL SINGAPORE

Nestled in the heart of Bugis' cultural precinct, InterContinental Singapore stands as a heritage landmark. Blending a luxurious hotel experience with dining and drinking that pays homage to Singapore's essence and the area's distinctive history, it offers a captivating journey through time. Heritage motifs intertwine with elegant modern influences, creating a unique ambience that awaits your enjoyment at The Lobby Lounge within the hotel's lobby.

LEGACY EIGHTY

Bobby's Gin, Blue Pea -Infused Blanc
Vermouth, Champagne, Tamarind,
Orange Bitters

28



FLAMING TIGHTROPE

Nikka From the Barrel, Toasted Rice,
Basil Syrup, Lemon Juice, Chilli, Soda

28



