

Idlewild

PACK UP, LET'S FLY AWAY

TAKE A TRIP AROUND THE WORLD WITH COCKTAILS INSPIRED BY THE
TRANSATLANTIC ROUTE AND GLOBAL DRINKING CULTURES, EXOTIC
SPIRITS AND ALL THAT JAZZ

A period filled with tales and romance, of daring and bravado, of adventure and unknown. A time when will and desire forged the means to conquer the sky and prove that we could achieve the impossible.



Above: Step through the parlour to the main event: to the left, an exploration of the world through over 250 craft spirits and liqueurs – and over 50 rare and exotic bottles hidden from plain sight – to the right, intimate booths and hidden nooks for romantic evenings, chanced encounters and missed connections.

SINGAPORE, 26 February 2019 – Heels tap against the tarmac, the purring of the engine grows louder, newspaper rustles as someone turns the page. Fasten your seatbelts and prepare to fly across the Atlantic in style courtesy of **Idlewild**, Singapore's newest, most exciting cocktail bar.

Idlewild, the original name of the John F. Kennedy International Airport, was at the heart of the action when the first commercial transatlantic flight took to the skies in the 1940s, heralding three decades of what we would come to know as the Golden Age of air travel as travellers set off to exotic lands in search of untold stories and new adventures.

Says **Head of Operations and Creative, Andy Griffiths**, "We're really looking to tell the story of the Golden Age of air travel and take guests back to that era of glamour and luxury and more importantly, bring back that sense of wonder and joy of venturing into the unknown that permeated these early days. From the moment guests step through our doors, we hope that they feel transported to an exotic, eclectic world and feel open to exploration and inspired to go on their own adventures and create their own stories."

Idlewild

COME FLY WITH ME, LET'S FLY, LET'S FLY AWAY

Inspired by the decadence and romance of air travel's resplendent years, Idlewild takes guests on a journey through the era's greatest hits – popular travel destinations along the transatlantic route, music that defined that generation and the indulgence and luxury that underscored it all. Each element has been interpreted for a modern age from a stellar cocktail programme featuring modern craft spirits infused with influences from around the globe, to a live band playing postmodern tunes. Expect an eclectic mix of music from the late 1940s to 1960s from pulsing, rhythmic funk and soul to booming big band swing sounds and haunting, heart wrenching blues. Smooth, lilting jazz tunes take centre stage this month with London-born singer songwriter Janine Annice in town as the first lead singer at Idlewild accompanied by a four-piece house band.

WHERE THE AIR IS RAREFIED, WE'LL JUST GLIDE STARRY-EYED

Enter Idlewild through a salon style entrance which keeps arrivals discreet and adds to the intrigue and mystery of the space. Something glittering will catch the eye – a Cabinet of Curiosities lined with glistening mirrored tiles; inviting guests on an exploration of the world through over 50 rare and exotic spirits and a plethora of trinkets and drink paraphernalia curated from travels across the globe. Perfectly complementing the main holding of over 250 craft spirits and liqueurs.

The interior is separated into two distinct areas, the Parlour and the Main Room, both characterised by plush furnishing and vibrant accent pieces gently lit by the use of warm, old-world club style lighting that transitions throughout the day, adding a soft, dreamy glow. For something more private, choose one of the raised large bay window booths that provide a secluded spot for a romantic date. Upon departure, immortalise a night at Idlewild with a stop at the Ribbon Wall – a modern day message board – to leave a note or a signed coaster for a friend to discover on their next visit.

COME FLY WITH ME, LET'S TAKE OFF IN THE BLUE

The cocktail programme was inspired by 10 cities along the popular Transatlantic Route – Dublin, Rome, Lima, Lisbon, New York, Casablanca, London, Paris, Mexico City and Havana. 20 signature cocktails (from S\$20++ each) are artfully created using innovative and modern techniques and include a variety of artisanal spirits often sourced from small batch distilleries in each location, and rare vintages. Each location is also represented with a tapas-style bar snack (from S\$15++) including **Atun Chifa**, **Duck Rillettes** and **Avocado Fries** that draw inspiration from respective native cuisines.

Begin your journey in England at one of London's finest entertainment establishments – the **Shaftesbury Theatre** – where some of the most famous musicals including *The Phantom of the Opera*, *Rent* and *West Side Story* once played. Its elegant, enduring nature is encapsulated in the cocktail of its namesake – a blend of London Dry Gin, dry vermouth, Chartreuse Genepi and black lemon bitters – a classic drink for a modern age.

Next, perhaps a pitstop in Cuba with a **Passage to Havana**, a rich, dry blend of house Cuban rum, Amontillado and Pedro Ximénez sherries and Foro Amaro for a herbal hint, with the addition of tobacco tincture for a tickle of heat at the back of the throat. A layover in Mexico follows with the **Sugarloaf**, a heady blend of pineapple rum and cognac, shaken with house-fermented pineapple skin tepache, tamarind, lime and sugar – complete with a mini 'taco' hand-rolled from pineapple leather and pickled watermelon rind.

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At the halfway point – New York – be greeted by none other than **The Big Apple**, where we take the classic Star Cocktail into the 21st century with apple brandy, small batch American bourbon and Bianco Vermouth.

For a shot of caffeine after a long journey back across the Atlantic to Dublin, try a **Caife** – cold drip coffee with Irish Whisky, Guinness reduction and cider concentrate served hot with a generous dollop of 'Irish' cream.

Journey of Limun is a visit to Rome and its sun-kissed vineyards – a combination of Bianco Vermouth and bittersweet Bruto Americano, topped off with prosecco and a rich house lemon and strawberry sherbet – the perfect end to a Roman holiday.

Skirt around the Mediterranean to Paris for **The French Cook** – a combination of French Gin, fresh lemon, chardonnay and Chartreuse Genepi lightly carbonated for a playful tingle on the tongue, topped with wormwood jelly to recreate the look of the classic 1940s Parisian Absinthe – a drink reminiscent of a stroll down the Champs-Élysées on a fresh spring day.

Then, **The Last Crusade**, Never Never Gin is lashed with Portuguese spice infused lime cordial and finished with salted, fried curry leaf for a surprising twist on the classic seafarer's drink of choice. Round off the final leg of your trip in Casablanca with the **Berbere Smash** – a heady mix of bourbon and classic Moroccan flavours like mint and cardamom with a hint of salt from the addition of preserved lemon – a moreish, refreshing end to a journey around the world.

Idlewild will also offer larger format *Cocktails La Cérémonie* that celebrate ritualistic serves native to different parts of the world, ideal for large groups, a party or something to get you going after a long day. Just enter through the glass doors, pick your next destination and take flight.

**MAKE IT ONE FOR MY BABY
AND ONE MORE FOR THE ROAD**

IDLEWILD

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OPENING HOURS

Tuesday to Thursday, Sunday & Public Holiday	5.00pm to 1.00am
Friday, Saturday & Eve of Public Holiday	5.00pm to 2.00am
Closed on Monday	

Live Music with The Wild Ones:

Wednesday & Thursday: 8.30pm to 11.30pm

Friday & Saturday: 8.30pm to 12.45am



ABOUT IDLEWILD

Idlewild is a sophisticated, retro-luxe cocktail bar that harkens back to the Golden Age of air travel in a celebration of the worldly escapism and sheer indulgence that took to the skies through the 1940s to 1960s. Now grounded in the heart of Singapore's vibrant art and cultural district, Idlewild delivers an immersive experience backed by world-class cocktails, energetic live entertainment, warm hospitality and intriguing design. Led by Head of Operations and Creative Andy Griffiths, the dynamic beverage programme explores unlikely provenances, exotic flavours and drinking cultures found along the transatlantic route and back. Globetrotting cocktails are expertly updated for contemporary palates, matched with a well-curated list of craft beers, refined wines, celebratory champagne and a curious collection of rare and exotic spirits hidden away from public eye.

For more information or high resolution images, please contact:

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