



Guided by the principles of art, every page of the menu is adorned with tastefully minimalist illustrated renditions of the featured cocktail.

DAWN OF ROMANCE



In a world where colors converge despite tribulations, and light breathes vitality into the spirit of life, the Dawn of Romance cocktail (SGD 32) was born. Inspired by the painting San Minn's Age of Full Bloom, this exquisite creation captures the essence of his artistry; adorning the glass is a hand-painted sun, symbolizing his unwavering embrace of life.

With a harmonious blend of rich Cognac, bold Bourbon, aromatic Campari, and velvety house blend Vermouth - this is your gateway to the realm where art and mixology coalesce.

BRIDGE OF GLORY



Experience the epitome of artistry and history with Bridge of Glory (SGD 32), a creation inspired by the esteemed City Hall wing of the National Gallery, a treasure trove of pivotal moments that have shaped our island's history.

Savour a delicate blend of Gin, Tequila, and Plum Sake infused with aromatic shiso leaf - a harmonious combination that pays homage to the rich tapestry of Asian traditions, allowing you to experience the depth and complexity of flavors that have endured throughout the ages.

KISS OF REVIVAL



Step into a world of enchantment and intrigue with Kiss of Revival (SGD 30) libation that transports you into the timeless fairy tale of Snow White. This daring and unconventional cocktail pushes boundaries with its audacious combination of Espolón Blanco tequila, Courvoisier VSOP Cognac, Bols Sour Apple, Cointreau, citrus, and bitters. Like the witch's mischievous brew, it is served in a cauldron-like vessel, with upcycled citrus peel smoke gently wafting from the cauldron, adding an air of mystique to this remarkable concoction.

STICKY FINGERS



In the realm of mixology, where creativity and craftsmanship co-exist, we raise our glasses to the culinary artisans who inspire us daily.

Introducing Sticky Fingers (SGD 28) - a cocktail that pays homage to their relentless pursuit of culinary excellence. Like the beloved sticky date pudding, this libation unveils a harmonious marriage of exquisite ingredients with each velvety sip - Jura 12 Years, a whisky aged to perfection, forms the backbone of this creation, and Havana Club 7, renowned for its smoothness, adds a touch of Caribbean allure to the mix.

These spirits, entwined with the delicate essence of eggs and butterscotch liqueur, converge to create a dreamy dessert experience in a glass.

MORO RHAPSODY



In the heart of the glass, a spirited dance awaits. Moro Rhapsody (SGD 34) is a testament to Mel's cherished Filipino heritage and embodies the grace and vitality of folk dance. Tangy and full-flavored, this tiki-style cocktail unveils a balanced fusion of the finest ingredients.

The smooth Matusalem Rum takes the lead, its subtle sweetness interlaced with the luxurious depth of Hachi Sochu - as the flavors twirl and entwine, a creamy touch of Monkey Shoulder whisky adds a velvety finish, whisking you away to a realm of flavors and memories that will linger long after the last drop.



ROUND & ROUND

Round & Round (SGD 30) encapsulates a kaleidoscope of vibrant hues within its very essence, weaving together a symphony of flavors - blending the rich notes of Kakubin Whisky with the refined elegance of Martell Noblige. Drawing inspiration from the abstract patterns of renowned artist Yayoi Kusama, this cocktail embodies the spirit of Yayoi's art—bold, vibrant, and brimming with life.

LET'S GET INKED



Drawing roots from the rich tradition and cultural significance of tattoos, an ever-growing body art form across the globe, Let's Get Inked (SGD 30) showcases a unique fusion of ingredients associated with the Americas: Michter's Bourbon fat-washed with bacon, chili-infused Flor de Caña 7 year Rum, corn, and lime.

A luscious and velvety twist on the classic New York Sour, celebrate the vivid culture and artistic tapestry that unfolds with every sip.

SAY CHEESE



Toast to the past, revel in the present, and create new memories as you sip on Say Cheese (SGD 34), an ode to the nostalgic charm of Lim Kwong Ling's Photograph of Singapore. This sepia-toned cocktail is a blend of Naked Malt, Monkey Shoulder Smokey Monkey, and bitters, creating a sensory experience that truly captures the essence of the 1970s.

Topping it off, we extend a heartfelt invitation for all guests to become an integral part of Smoke & Mirrors' story - where a cherished moment will be forever frozen in time as a photograph.

A WISH



Inspired by the grandeur of the Trevi Fountain, A Wish (SGD 32) is reminiscent of the rich heritage of baroque art. As the liquid touches your palate, a bitter tang of fermented green tea and Aberfeldy Whisky takes the lead, offering a harmonious balance of earthy and smoky undertones.

A delightful interplay of flavors, this libation transports you to a place where art, history, and the pleasures of the palate converge with the coin-tossing ritual imbuing the experience with a touch of magic.

LIQUID SEDUCTION



Just as pole dancing is an art form that marries strength and sensuality, Liquid Seduction (SGD 32) whispers stories of empowerment, grace, and unabashed pleasure. A carefully orchestrated blend of Mulled Wine, effervescent bubbles, Vodka, and Gin sets the stage, creating a foundation of complexity while the aromatic Lillet Blanc leaves a lingering sensation of allure.

HEARTSTRINGS



Heartstrings (SGD 28) tenderly commemorates the treasured moments shared between loved ones in a poignant ode to the unbreakable connection between parent and child.

Inspired by Ng Eng Teng's iconic bronze sculpture Mother and Child, this cocktail combines Roku Gin, Junmai Sake, distilled coffee, Giffard strawberry, citrus, and milk into a sweetly piquant whirl. As the tender notes of "You are My Sunshine" plays from the music box, it is a testament to Wee Siong's profound love and admiration for his beautiful twins.



LICENSE TO KILL

Highlighting the ever-evolving realm of our favorite art form, Cinema, License to Kill (SGD 28) is an enigmatic and sophisticated version of the classic Gimlet cocktail, embodying the timeless allure of the iconic international spy - James Bond. The drink is a sultry infusion of Oolong-infused Hendrick's Gin, Monkey Shoulder Smokey Monkey Whisky, jasmine rice syrup, and to heighten the experience, an added augmented reality is embedded on a special coaster, transporting guests into cinematic splendor.