

**gibson**

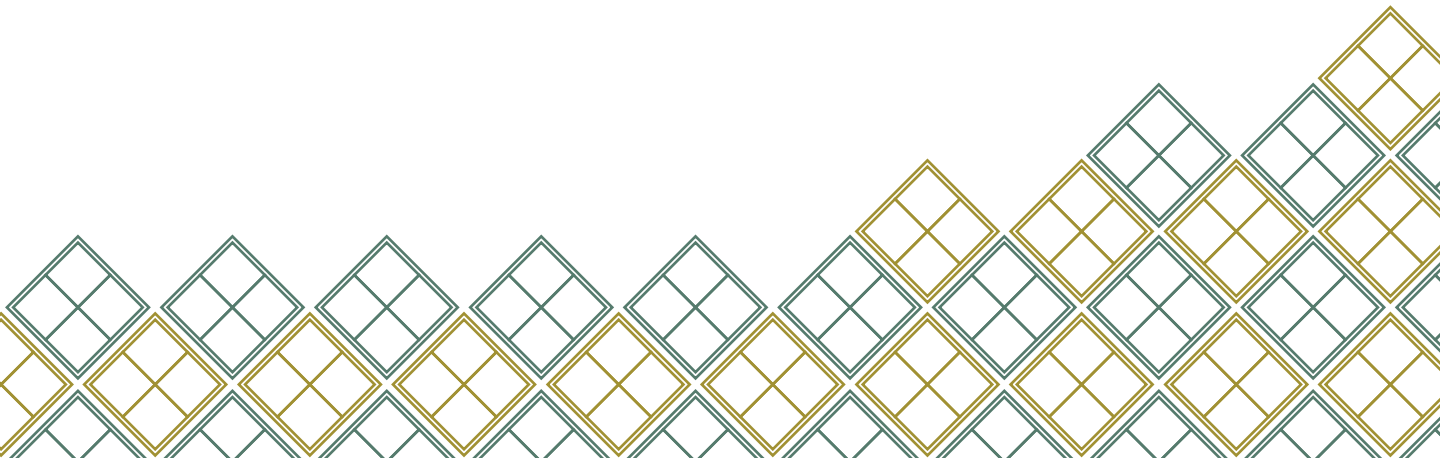
Debuting on our 1<sup>st</sup> Anniversary

## **WORLD COLLABORATION MENU**

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Aki Eguchi x Boo Jing Heng x Charlie Ainsbury x David Rios  
Jerrold Khoo x Michito Kaneko x Neung Ronnaporn  
Rhyse Borland x Stuart Danker x Yao Lu

Ashino x Bird's Eye Studio  
Hounds of the Baskervilles x Mugaritz x Umenoyado





## THE GIBSON



by Aki Eguchi (Gibson), Michito Kaneko (Lamp Bar Nara, Diageo Global World Class Winner 2015), Umenoyado Sake Brewery (Japan) & Sushi Ashino (Singapore).

Simplicity, humility, and perfection. Using Japanese ethos and craftsmanship, this quartet is redefining our bar's namesake classic cocktail. The specially commissioned sake-vermouth uses traditional botanicals (wormwood, elderberry), Japanese ingredients (wasabi, hinoki oak, yuzu peel) and a touch of tropical (pineapple).

Tanqueray No. Ten Gin, Ginjo Sake-Vermouth, trio of condiments (pickled onion, pickled ginger, smoked quail's egg).



## SLING IT BLACK



by Boo Jing Heng (Jigger & Pony, Diageo World Class Singapore Winner 2016) and Neung Ronnaporn (Backstage Bar Bangkok, Diageo World Class Thailand Winner 2014).

This cocktail celebrates the flavours of South East Asia. Jing Heng and Neung have taken familiar local ingredients such as Thai tea, jasmine and coconut, and took on the challenge of creating a cocktail that is greater than the sum of the parts. The addition of charcoal and its cleansing benefit gives it a striking appearance. At once familiar and foreign.

Ketel One Vodka infused with charcoal and jasmine, coconut water, Thai tea tincture, lemon, agave.



## BEACHSIDE BOARDWALK



by Rhyse Borland (Sugarhall), David Rios (Diageo Global World Class Winner 2013), Restaurant Mugaritz (Spain).

A love for the beach forms the common bond for this trio from Australia and The Basque Country. That romance of the beach gets translated into a modern cocktail, complete with the aroma, flavour and texture. Sit back, relax, and find your own beach.

Don Julio Blanco Tequila, Tio Pepe Sherry, watermelon granita, orgeat, dill, edible sand.



## QUICK DRAW



by Stuart Danker (Sugarhall) and Charlie Ainsbury (This Must Be The Place Sydney, Diageo World Class Australia Winner 2014 and 2016).

Sometimes, the quickest idea that comes to mind works best. This spirit-forward cocktail matches the duo's preference for simplicity. The Guatemalan rum character is front & centre, and naturally paired with banana, Guatemala's key fruit produce. A little salt to round out the flavour, and this Quick Draw of cocktail hits the spot.

Ron Zacapa 23, fermented banana wine, Tasmanian sea salt.



## JOURNEY OF THE WEST



by Jerrold Khoo (Flagship), Yao Lu (Union Trading Company Shanghai), Bird's Eye Studio (Singapore), Hounds of the Baskervilles (Singapore).

Yao is an American-born Chinese making a splash in Shanghai, and Jerrold is a bartender born & bred in cosmopolitan Singapore. Eastern & Western influences meld together, creating an Old-Fashioned style cocktail that showcase a depth of flavour matching the makers' multi-dimensional personalities. An oak wood-chip inside each bottle continues to 'age' the cocktail, and tattoo artist Feroze McLeod brands this flavourful journey.

Bulleit Bourbon infused with hōjicha-tea, Guinness reduction, cherry, vanilla, Whiskey Barrel Aged Bitters. Served in a bottle containing French & American oak wood.