

OLIVIA

DRINKS MENU

SIGNATURE COCKTAILS

Olivia's Signature Cocktails

Olivia's Negroni **\$30**

Earl Grey Infused Gin, Campari, Sweet Vermouth, Applewood Smoke

Olivia's Tokyo Sour **\$26**

Roku Sakura Bloom, Midori, Fresh Lime, Sugar, Egg White

Smoky Gaviota **\$26**

Código 1530 Mezcal, Fresh Grapefruit, Fresh Lime, Sugar, Salt

S Man's Passion **\$26**

Bombay Sapphire, Passionfruit, Lemon, Lime, Sugar, Egg White

Latina '1953' **\$26**

Maker's Mark, Passionfruit, Fresh Lime, Sugar, Hot Sauce

Tipsy Alexander **\$26**

Código 1530 Mezcal, Cointreau, Fresh Lime, Sugar, Red Wine Float

J Sin's Martini **\$26**

Grey Goose, Passionfruit, Vanilla, Egg White, Fresh Lime, Sparkling Wine

Mediterranean Gin-Tini **\$24**

Bombay Sapphire, Dry Vermouth, Kalamata Olive Brine

Nutty Banana Sour **\$24**

Monkey Shoulder, Maker's Mark, Banana Liqueur, Sugar, Amaretto,
Egg white, Fresh Lemon, Bitters

SIGNATURE COCKTAILS

Olivia's Signature Cocktails

969 Years Old Fashioned

\$24

Matusalem 15, Chocolate Bitter, Angostura Bitter, Vanilla

Soul Plane

\$24

Maker's Mark, Brandy, Sweet Vermouth, Yuzu, Sugar

Pera Blanca

\$24

Roku, Pear Liqueur, Fresh Lime, Sugar

Contemporary Classic Cocktails

Whisky Sour

\$30

The Macallan 12 Double Cask, Fresh Lemon, Fresh Lime, Sugar, Egg White, Bitters

Bourbon Sour

\$26

Maker's Mark, Fresh Lemon, Egg White, Sugar, Bitters

Espresso Martini

\$26

Maker's Mark, Fresh Lemon, Egg White, Sugar, Bitters

Manhattan

\$26

Bullet 95 Rye, Sweet Vermouth, Angostura Bitters

Mai Tai

\$26

Dark Rum, White Rum, Fresh Lime, Cointreau, Pineapple, Orgeat Syrup

SIGNATURE COCKTAILS

Contemporary Classic Cocktails

Aperol or Campari Spritz **\$24**

Aperol or Campari, Sparkling Wine, Soda

Cosmopolitan **\$24**

Grey Goose, Cointreau, Cranberry Juice, Fresh Lime

Moscow Mule **\$24**

Grey Goose Vodka, Fresh Lime, Ginger Beer

Margarita **\$24**

Jose Cuervo Especial, Cointreau, Agave, Fresh Lime

Pisco Sour **\$24**

Barsol Pisco, Egg White, Fresh Lime, Bitters

Old Fashioned **\$24**

Maker's Mark, Vanilla, Bitters

***Sangria (White/Red)** **\$24**

White Rum, Brandy, Wine, Fresh Lemon, Orange Juice

Sangria Pitcher is available upon request

SPIRITS

Whisky

60ml

Bottle

Blended

Monkey Shoulder

\$22

\$198

Single Malt

Laphroaig 10

\$26

\$298

Glenfiddich 15

\$28

\$318

Singleton 15

\$28

\$328

The Macallan 12 Double Cask

\$32

\$328

The Macallan 12 Sherry Oak

\$38

\$398

Balvenie Caribbean 14

\$38

\$398

Lagavulin 16

\$42

\$418

other premium options available

Japanese

Kakubin Original

\$20

\$158

Hibiki 'Harmony'

\$38

\$388

Yamazaki 12

\$68

\$668

SPIRITS

Whisky

60ml

Bottle

Bourbon

Maker's Mark

\$22

\$198

Woodford Reserve

\$30

\$258

Rye

Bulleit Rye

\$22

\$198

Brandy

St. Remy VSOP

\$26

\$258

Martell 'Cordon Bleu'

\$62

\$618

Rum

Matusalem Gran Reserva 15

\$26

\$258

Santa Teresa 1796

\$28

\$258

Flor De Caña

\$30

\$288

Zacappa

\$30

\$318

SPIRITS

Gin

	60ml	Bottle
Nordés	\$28	\$228
GinRaw	\$28	\$228
Hendrick's	\$28	\$228
Botanist	\$28	\$228
Roku	\$28	\$228
Roku Sakura Bloom	\$28	\$228
Monkey 47	\$28	\$228
Strange Nature	\$35	\$318

Tequila

Código 1530 Blanco	\$26	\$218
Código 1530 Rosa	\$29	\$268
Código 1530 Anejo	\$38	\$418
Patron Silver	\$28	\$228
Patron Reposado	\$32	\$258
Patron Anejo	\$35	\$298
Patron El Cielo	\$68	\$779
Clase Azul Reposado	\$88	\$998

SPIRITS

Mezcal

Codigo 1530 Artesanal

60ml

\$30

Bottle

\$238

Vodka

Grey Goose

\$28

\$268

Belvedere

\$30

\$288

Haku

\$30

\$288

BEER

Draft

Estrella Galicia (33cl)	\$18
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Bottle

Estrella Galicia 0.0% (Alcohol Free)	\$15
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Cider

Maeloc 'Apple'	\$18
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LIQUEUR

Vermouth Lillet Blanc	\$18
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Aperol	\$18
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Campari	\$18
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Fernet Branca	\$18
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Baileys	\$18
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Limoncello	\$18
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Cointreau	\$18
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Frangelico	\$18
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Amaretto	\$18
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MOCKTAILS

Yuzu Fizz **\$12**

Yuzu Juice, Elderflower Cordial, Soda

Spanish Sky **\$12**

Passionfruit, Pineapple, Orange, Lime , Blue Curaco

Tropicana **\$12**

Lemon, Passionfruit, Orange, Pineapple, Grenadine

Flor Rosa **\$12**

Yuzu Juice, Strawberry Syrup, Pink Grapefruit Soda

Shirley Temple **\$12**

Fresh Lime Juice, Grenadine, Sprite

SOFTIES

Coke / Coke Zero / Sprite **\$8**

Botanical Tonic **\$10**

Ginger Beer **\$10**

Pink Grapefruit Soda **\$10**

TEA

English Breakfast / Earl Grey Lavender	\$10
Chamomile / Sencha / Mint	\$10

COFFEE

Espresso / Long Back	\$8
Double Espresso	\$10
Latte / Cappuccino / Flat White	\$12

DESSERTS

Olivia's Creamy Homemade Cheesecake* **\$15 | \$50 | \$82**
Cream and Blue Cheese with Almond Sable

Olivia's Chocolate Cheesecake **\$18**
Cocoa Almond Sable, Roasted Hazelnut Praline,
Crunchy Feuilletine, Dark Chocolate Cream, and Sorbet

Rum Citrus Baba **\$15**
Homemade Baba with Aged Rum,
Yuzu-Orange Marmalade and Chantilly

Apple Fine Tarte With Ice Cream **\$15**
Warm Apple Fine Tarte, Toffee and Vanilla Ice-Cream

Spanish 'Torijja' With Ice Cream **\$16**
Homemade Vanilla Brioche, Yoghurt Crumble, Kumquat Confit,
Mandarin Gel, Milk Paper and Vanilla Ice-Cream

Our Selection Cheese Board **\$36**
Four Seasonal Types Of Cheese, Dried Fruits and Toast

**Should you wish to order a whole cake, please inform our staff.*

OLIVIA

@oliviarestaurantsg
www.olivia.sg