

TIME

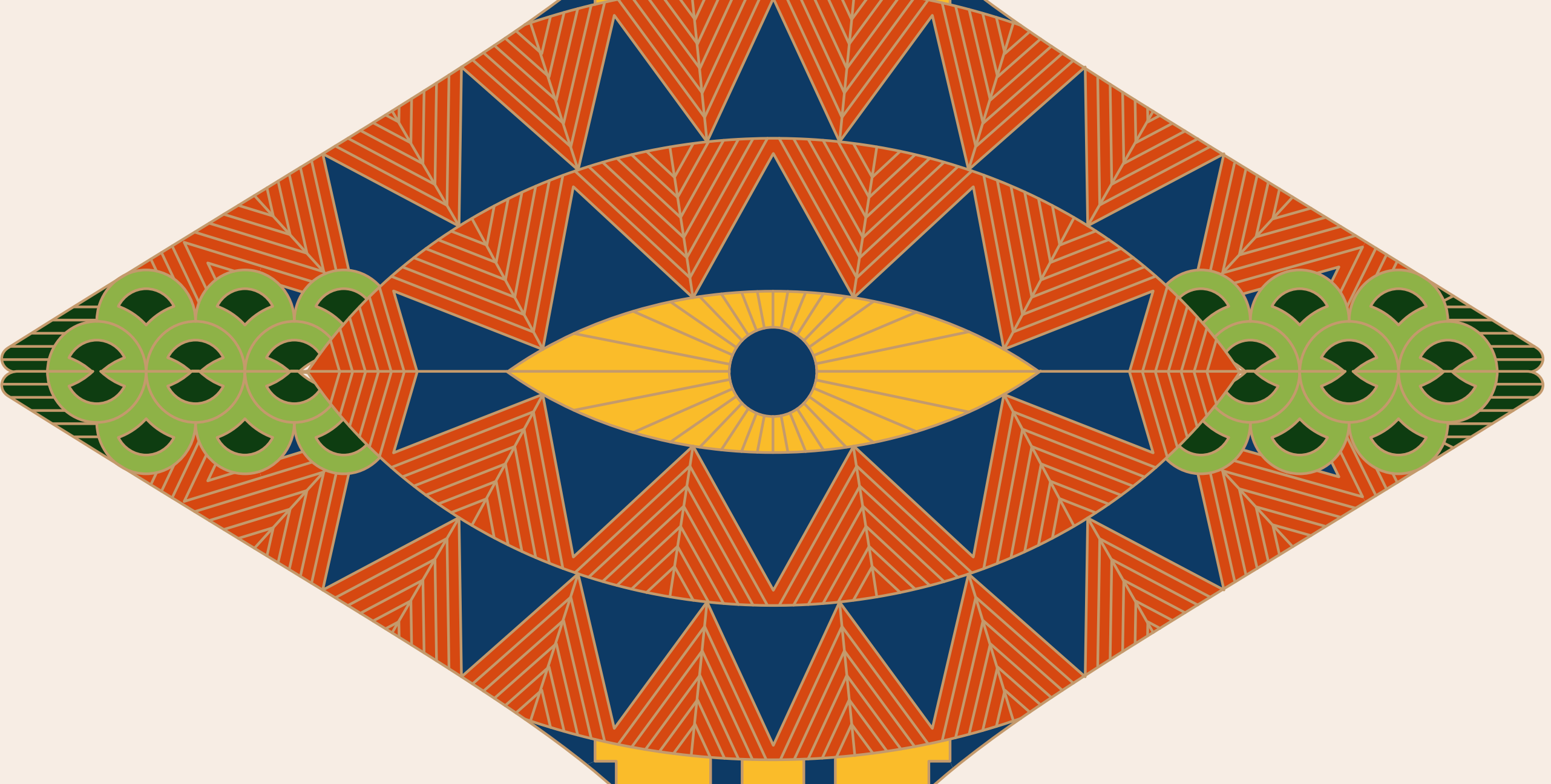
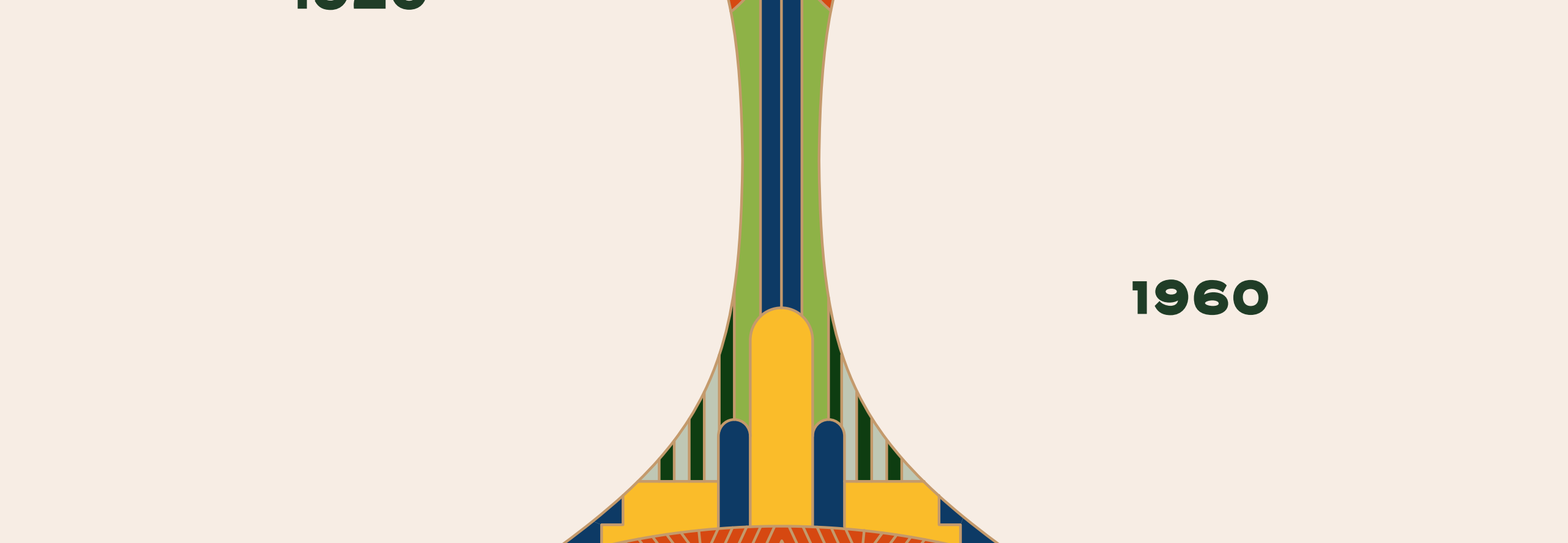


AFTER



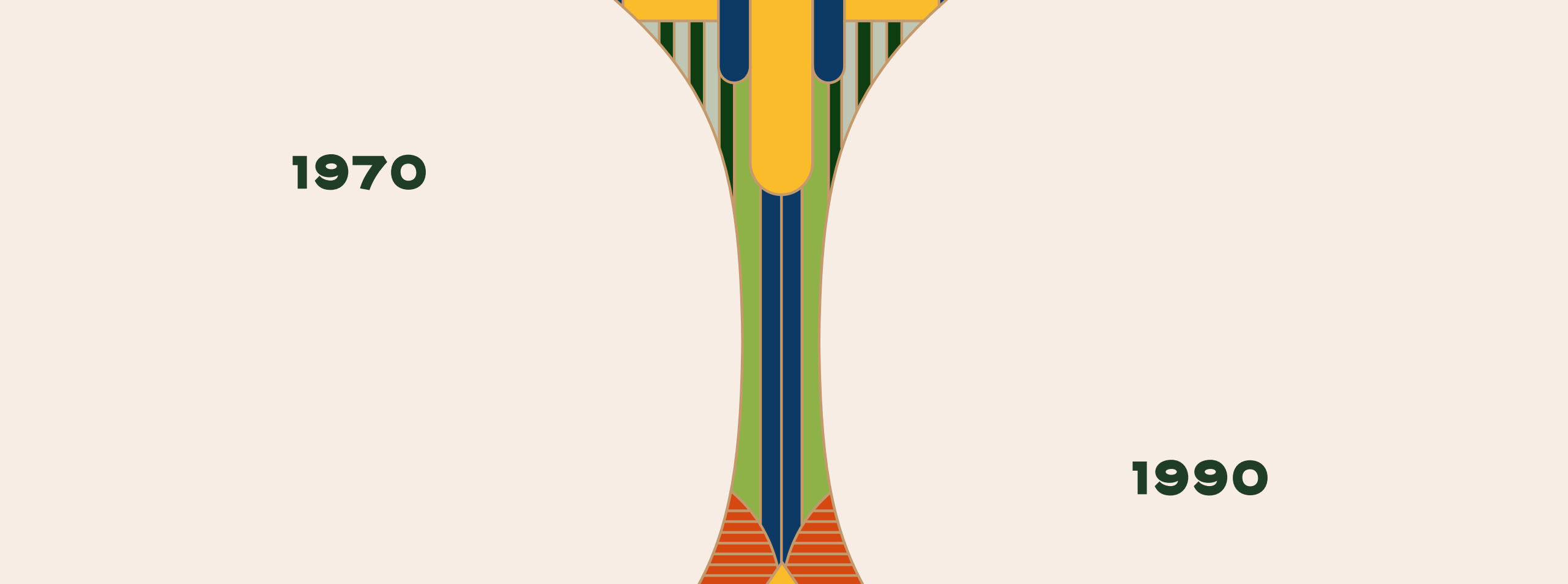
1920

1960

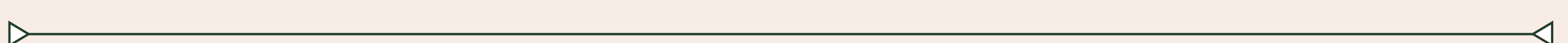


1970

1990



TIME



# TIME AFTER TIME

At The St. Regis Bar Singapore, Time After Time invites you into two cities across five eras, where Singapore's thriving evolution and New York City's cultural milestones unfold side by side. More than a retrospective, it is a transportive lens of past, present, and future visions. Each cocktail reimagines a crystallised moment, mirrored by its dual city and alive with contrasting identities and sensations.

Welcome to Time After Time, where worlds collide and flavours spark.

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Singapore dazzled as a popular stopover for sports and entertainment globetrotters in its Peranakan golden years, while New York City roared with speakeasies of the Roaring Twenties' Jazz Age. Our Singapore serve riffs on the fruit-forward Sling while New York City's counterpart celebrates Manhattan's Orchard Street, where immigrant grit danced with the city's rush toward Art Deco modernity.

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***MERLION SLING* | 28 SGD**

Roku Gin | Pineapple Tepache | Cointreau |  
Cherry Heering | Bénédictine | Citrus |  
Fever Tree Ginger Beer

*medium | comforting | lion city icon*

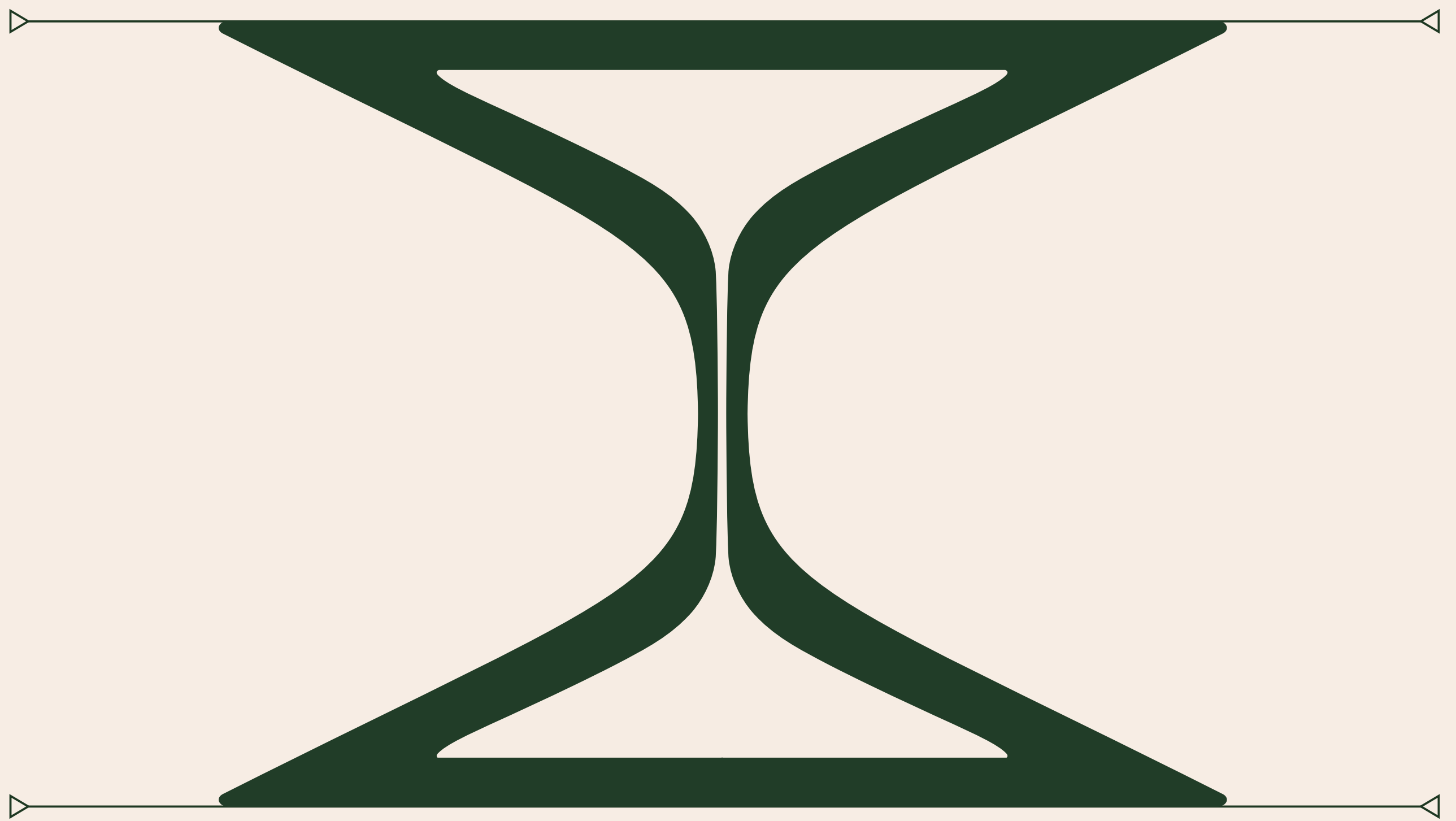
***MIDNIGHT ORCHARD* | 28 SGD**

Maker's Mark | Cocchi Americano Bianco Aperitif |  
Apples | Lustau Amontillado Sherry

*strong | bold | manhattan*



Opulent glamour and freeform expression defined the 1960s in both cities, where chart-topping hits lit up Singapore's tea dances and supper clubs, while New York City's "mad men" advertising world amplified culture and lifestyle, indulging in three-martini executive lunches and mid-century island escapism in a tropical tiki craze. Our Singapore Highball channels the playful spirit of those vibrant lush nights, while our Mai Tai delivers a rum-soaked fantasy once found in Midtown and the Theatre District.



***SINGA SUPPER CLUB | 26 SGD***

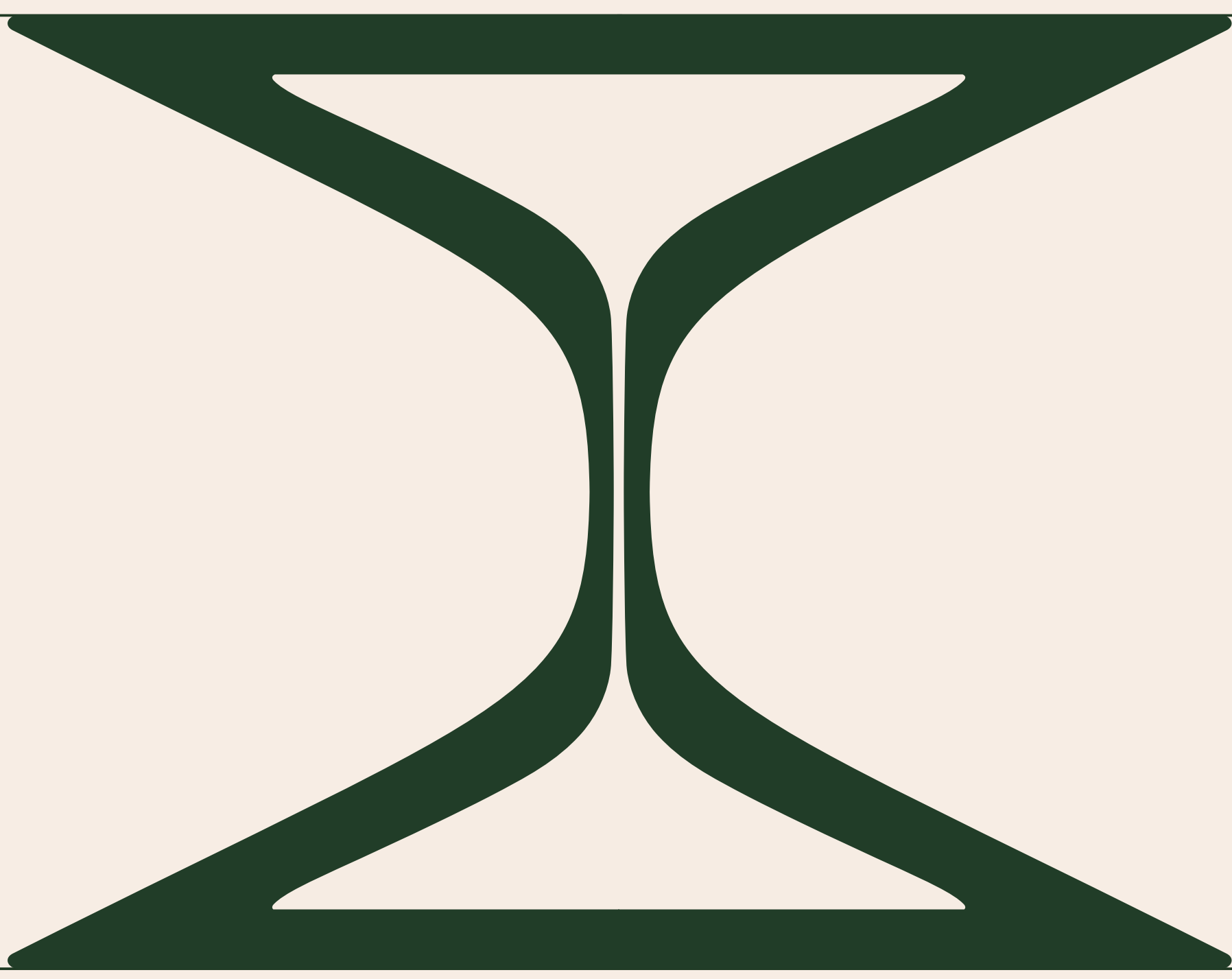
Ocho Reposado Tequila | Jackfruit |  
Bacardi Reserva Ocho Rum | Cantaloupe | Suze |  
Calamansi Lime | Coconut Water  
*light | tart | carbonated*

***ETERNAL TROPICALIA | 28 SGD***

Diplomático Reserva, Mount Gay Black Barrel &  
Bacardi Carta Blanca Rums | Lime |  
Candlenut Orgeat | Giffard Crème de Cacao  
*strong | lively | mai tai*

1 • 9 • 7 • 0 • S

The Seventies shimmered with disco fever and neon hedonism in New York City, while the Red Dot raced through rapid urbanisation, fusing East and West in an emerging bar scene and glittering nightlife. Our Singaporean Spritz layers tea with stone fruit and berry notes, crowned with flirtatious bubbles, while New York City's Grasshopper spins a soda fountain treat into a frothy favourite from a decade obsessed with sweet, colourful cocktails with a glitzy edge.



*DISCO -TEA- QUE | 30 SGD*

Suntory Haku Vodka | Lapsang Souchong |  
Giffard Apricot & Cassis | Rachelle the Rabbit Teh-O |  
Ruinart Brut Champagne  
*medium | crisp | sparkling*

*VELVET UNDERGROUND | 28 SGD*

Remy Martin VSOP Cognac |  
Giffard Menthe-Pastille & Crème de Cacao |  
Fernet Branca | Salted Ice Cream  
*light | creamy | grasshopper*

**SGP** ▷ ◁ **NYC**

*All cocktails are hand-crafted using freshly squeezed juices.  
All prices are subject to service charge and prevailing government taxes*

19

# *Timeline*

90

High culture bridged subculture in the Nineties, as downtown “club kid” cool ignited late nights in New York City’s Meatpacking District, while Singapore’s craft cocktail wave surged to new heights with a retro, underground chic. Our inventive Sour and the essential Espresso Martini capture the era’s nightlife boom and its electrifying mix of style and rebellious attitude.

## *GOLDEN SAND SOUR | 28 SGD*

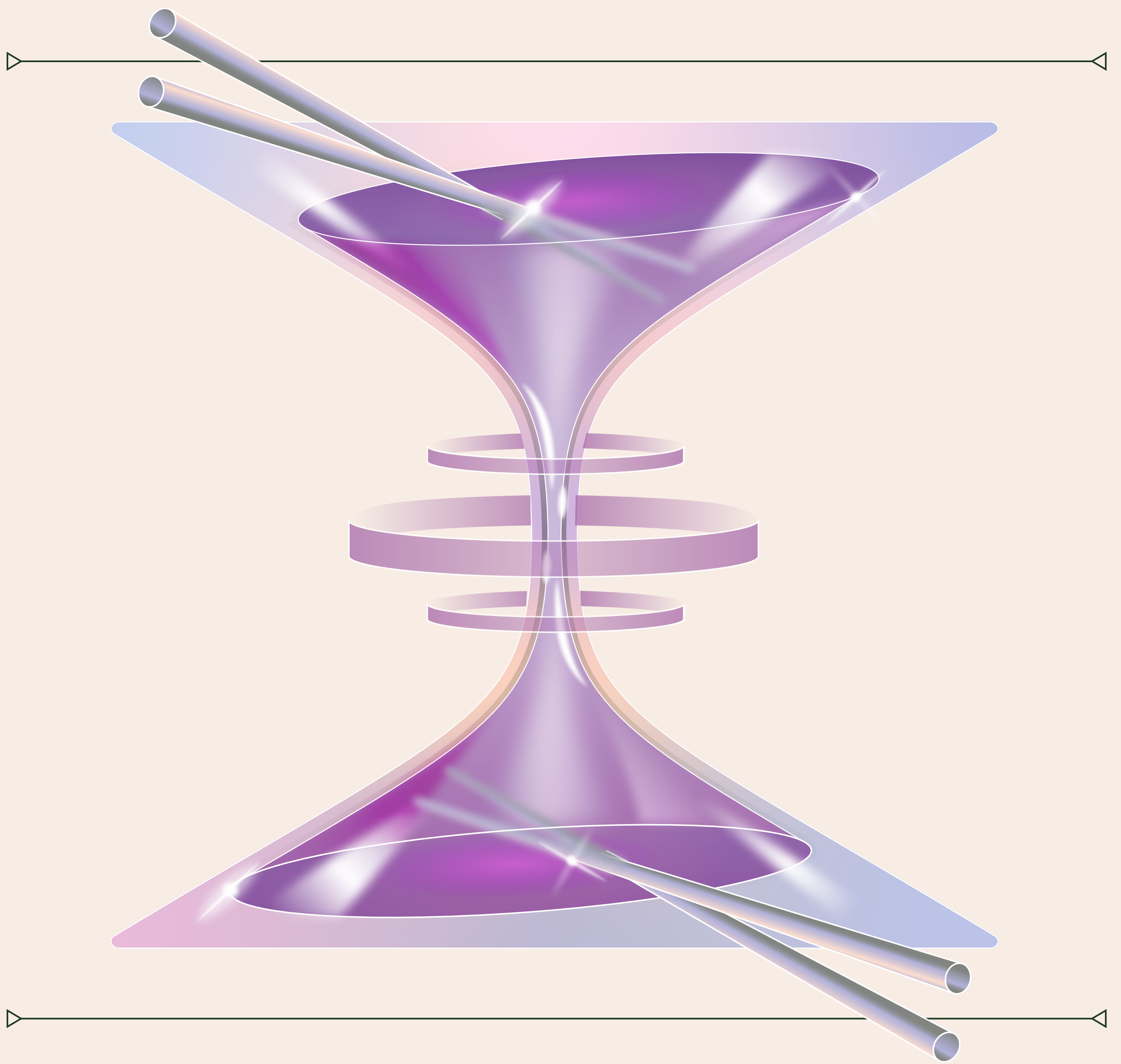
Glenfiddich 12 Years | Salted Egg Yolk |  
Lustau Amontillado Sherry | Lemon | White Miso |  
Vanilla Yoghurt | Egg White  
*medium | savoury | fluffy*

## *CLUB KID ESPRESSO | 28 SGD*

Ketel One Vodka | Espresso | Coconut | Hazelnut  
*medium | velvety | espresso martini*

# FUTURE

A visionary wave powered by dreams, technique, intentional sustainability, and elements both surprising and sublime. Experimental, hyper-local drinks push boundaries, inspired by New York City's melting pot diversity and Singapore's leadership on the global stage.



## *DOF.01 | 30 SGD*

Woodford Reserve Bourbon |  
Lustau Pedro Ximénez Sherry | Toasted Rice |  
Taylor's Port | Balsamic Soy | Bittersweet Chocolate  
*strong | smoky | old-fashioned*

## *NEW YORK OR NOWHERE | 28 SGD*

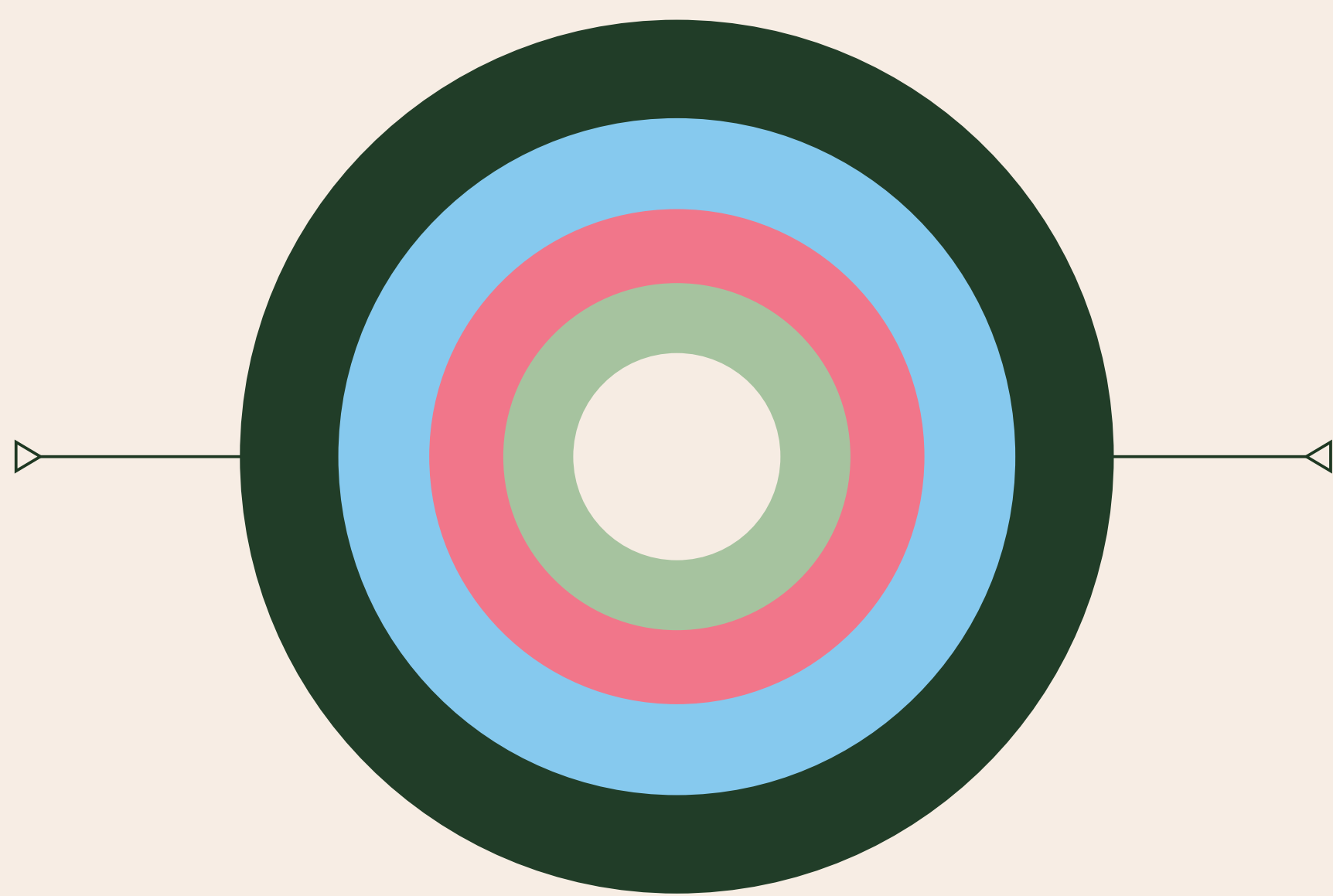
Patron Reposado Tequila & Código 1530 Mezcal  
Artesanal Ensamble | Pastrami | Pickle |  
Yellow Mustard | Lime | Agave | Milk  
*medium | adventurous | clarified milk punch*

**SGP** **NYC**

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# ZERO PROOF

Our trio of free-spirited specials echoes the time travel theme with clarified teas, tropical ferments, and house cordials that weave herbs, spices, and native flavours with upcycled ingredients that showcase creativity without compromise.



## *PAST PERFECT* | 18 SGD

Seedlip Garden 108 | Strawberry | Verjus |  
Fever Tree Elderflower Tonic | Salt & Soy  
*botanical | sharp | fizzy*

## *QUANTUM LEAP* | 18 SGD

Seedlip Spice 94 | Mandarin Orange |  
Passionfruit | Spiced Pineapple | Honey  
*bright | complex | clarified yoghurt*

## *TIME CAPSULE* | 18 SGD

Lyre's Aperitif Rosso | Roasted Oolong |  
Blackcurrant | Peppercorn | Calamansi Lime |  
Fever Tree Ginger Beer  
*fruity | fragrant | sangria-like*