Welcome to the World of Smoke & Mirrors!

The origins of most Classic Cocktails as we know them, despite copious research and studies, remain debatable even today. What is clear though is as mixology evolved over the years, so has the flavours of these classics along with the progression of their recipes.

Taking inspirations from Classic Cocktails and combining art, artistry and chemistry, “Illusion of Flavours” was invented to excite and intrigue our senses. Placing strong emphasis on flavours, these innovations are the results of endless experimentations using a wide array of ingredients as well as modern tools and techniques.

As the name suggests, there is more than meets the eye with “Illusion of Flavours”. A sensorial surprise awaits every cocktail signature in this menu. Take a sip and join me in my imaginative world filled with flavours, aromas, fun and complexity.

Jorge A. Conde
Head Bartender of Smoke & Mirrors
EX-WINE BARREL AGAVE SPIRIT
QUINUNE APERITIF
The Heart of Vincent
Scan to experience the making of
The Heart of Vincent
ROCK ICE
SEASALT
PURSLANE
ROCK ICE
SEASALT
PURSLANE
Fizzy & Elegant

The Heart of Vincent

EX-WINE BARREL AGAVE SPIRIT | SEA SALT | QUININE APERITIF | BUBBLES | PICKLED PURSLANE

“The heart of man is very much like the sea. It has storms, it has its tides, and, in its depths, it has its pearls too” - Vincent van Gogh

acidic, earthy & savoury

Le Paix 75

LONDON DRY GIN | LOCALLY SOURCED DOG FENNEL | BUBBLES | GREEN OLIVES

“Make love, not war” - John Lennon

botanical, herbaceous & savoury
BLEND OF MALTS
BLACK SESAME
BLACK RICE
BUTTER
RICE VINEGAR
AQUAFABA

The Japanese Gang is Still Alive
Scan to experience the making of
Sour & Neat

The Japanese Gang is Still Alive

BLEND OF MALTS | BLACK SESAME | BLACK RICE | RICE VINEGAR | BUTTER | AQUAFABA

An experimental twist on the “Whisky Sour” made using Asian ingredients such as the black sesame and black rice.

sour, savoury, earthy & rich

Between The F1

TORONTEL GRAPE | RUM | PINEAPPLE | CITRICS | BAMBOO CHARCOAL

Inspired by two classic cocktails, “Between The Sheets” and its precursor, the “Sidecar” as well as the annual Formula 1 Grand Prix.

fruity, botanical & citrusy

She Uses Cilantro for Everything

PECHUGA | CILANTRO | TEPACHE | CHILI OIL

“She’s from Mexico, Señores, and she is lovely to look at, exciting and provocative”
- Esquire 1953

herbaceous, savoury, smoky & citrusy
Long & Refreshing

Robbery At The Museum

LOCAL GIN | SOUR CHERRY | LOCALLY SOURCED HERBS | FERMENTED PINEAPPLE | FIZZY FOAM

Singapore Sling was created sometime between 1899 and 1915 by Chinese-born Ngiam Tong Boon at the Long Bar. Here at Smoke & Mirrors, we put a different spin to the old signature.

fruity & herbaceous

Bossa Nova

CACHAÇA | LEMONGRASS | LOCAL LEMON BALM | VINHO DO PORTO | FIZZ

A trendy rendition of the classic mojito, we swapped out the mint and lime for local and Asian ingredients.

herbaceous & fizzy

Just a Thai Spritz

THAI TEA SPIRIT | PRESERVED LEMON | BIANCO | APRICOT | BUBBLES

"Keep calm and have a spritz!" - Jorge Conde

An ode to the spritzer and a drink that will never go out in style!

floral, earthy & acidic
HERBAL WINE
BLEND OF MALTS
BURNT ARTICHOKE
BURNT ROSEMARY
BACON FAT

Scan to experience the making of Dali’s Self Portrait
Strong & Neat

Dali’s Self Portrait

BLENDOF MALTS | BACON FAT | HERBAL WINE | ARTICHOKE | BURNT ROSEMARY

“There’s a method to my madness, and a madness to my method” - Salvador Dalí

herbaceous, savoury & bittersweet

La Fumata Bianca

RAICILLA | GENTIAN | BIANCHISSIMO | GRAPEFRUIT AROMA | TARTUFO BIANCO

La Fumata Bianca which means “The White Smoke” signifies the new appointment at the helm.

fruity, earthy, sour & aromatic

You Make Me Feel Young

WHEAT SPIRIT | INDONESIA LAMPUNG COFFEE | DULCE DE LECHE | CARDAMOM

“You make me feel so young, you make me feel like spring has sprung” - Frank Sinatra

fruity, spiced & creamy
ROCK ICE
OLEO SACCHARUM
TOPIE
APPLE VINEGAR
SHERRY WINE
Tonic
Picasso’s Pencil
Scan to experience the making of Picasso’s Pencil
Fruity & Punchy

Picasso’s Pencil

Tobalá | Sherry Wine | Apple Vinegar | Oleo
Saccharum | Tonic | Pencil Aroma

“The hidden harmony is better than the obvious” - Pablo Picasso

Fruity and oaky

Jack of The Jungle

Sugar Cane Spirit | Blend of Spices |
48H fermented Agave | Jackfruit

“Here I am, lost in the wilderness with a jungle man” - Ursula, George of The Jungle

Fruity, spicy, smoky & citrusy

Smoke & Mirrors #4

Blend of Agaves | Strawberry | Cacao | Pure Milk
Vodka | Bamboo Charcoal | Salt & Pepper

“Don’t trust everything that you see. Even salt tastes like sugar” - Jorge Conde

Fruity, smoky & full of spice
ROCK ICE
LONDON DRY GIN
OLIVE OIL
BANANA
MISO

Peel & See
Scan to experience the making of
Savoury & Umami

Peel & See

LONDON DRY GIN | BANANA | MISO | QUININE APERITIF | OLIVE OIL

"The idea is to not live forever, but to create something that will" - Andy Warhol.

fruity, savoury, spiced & umami

The Farm is Burnt

FERMENTED TOMATO | CELERY | SPICES | RADISH BRINE | CHIPOTLE | CHINO AGAVE | CITRIC ASH BASIL OIL

A smoky take on the bloody mary we all know.

smoky, umami & spicy
Like A Virgin

Not My Fault (low abv)
DI TORINO | GENTIAN ROOT | SOUR CHERRY | BUBBLES

Bitter-sweet aperitif style drink for your perfect morning!

You Are Nuts (low abv)
ALMOND | MANZANILLA SHERRY | TORONTEL GRAPE | TONIC

Chamomile notes combined with aromatic grapes.

Red Tongue (zero alcohol)
PRESERVED STRAWBERRY | GINGER | APPLE VINEGAR | FIZZ

fruity, sour & spiced

Uncle Frog (zero alcohol)
FERMENTED HONEYDEW MELON | CITRICS | TONIC

fruity, savoury & earthy

Monthly Specials
Ask our friendly staff to find out more
To Be Continued...