

SMOKE &
MIRRORS

Cocktail Menu

Our Story

Perched on the rooftop of the National Gallery Singapore with a stunning sculptural bar that exudes a magnetic intimacy, Smoke & Mirrors is known for its spectacular panoramic views of Singapore's skyline and creative cocktails.

Expect innovative menu concepts driven by modern techniques and unique flavour combinations to artfully challenge perceptions. Nothing brings us wider smiles than shaking things up behind the bar.

Here, it's always a pleasure.

TIPPLES & CHILL

Happy Hour | 3pm to 5pm

Refresh your day with our 1-for-1 cocktails

APERITIF COCKTAIL SELECTION

Aperol Spritz \$24

Campari Orange \$22

GIN & TONIC SELECTION

 Botanist \$26

Brass Lion \$26

Roku \$28

Hendrick's \$24

Monkey 47 \$32

Oxley \$30

Citadelle \$29

Peddlers \$31

Jin Jiji \$28

Subject to 10% service charge and prevailing GST

MARTELL'S STANDOUT SWIFT



META ORANGE

Martell VSOP

Quinine & Rhubarb | Lemon | Sugar | White Cacao

A vibrant orange cocktail with an edgy appeal – inspired by Martell's Standout Swift *Cheryl Allison Lim (@cherzinga)*, a voice in the gaming community. Her cocktail has a bittersweet flavour profile that reflects her determination and valour.

\$25

Subject to 10% service charge and prevailing GST

5TH
ANNIVERSARY

CAPSULE COLLECTION

Art and space inspired libations



OVER THE HORIZON

Champagne | Clarified Colada

\$26

Inspired by the momentous public unveiling of Singapore's national flag at the City Hall steps in 1959.



BY THE PADANG

Aged Rum | Apple Brandy | Spice | Bitters

\$25

Inspired by the Padang, the only constant surrounded by a changing landscape in the heart of our civic district since 1822.



BANANAS IN A GLASS

Barrel-aged Banana Cognac | Vermouth | Bitters

\$26

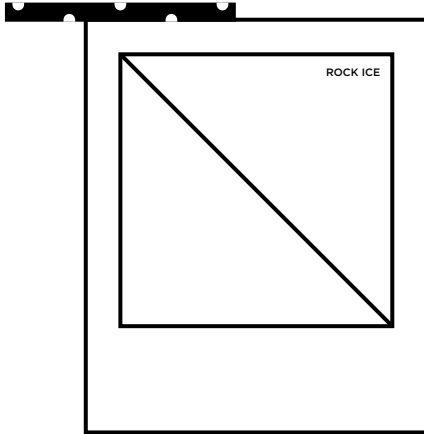
Inspired by iconic Singaporean artist Georgette Chen's oil on canvas, *Bananas in a Basket*, c. 1953-1955.

Subject to 10% service charge and prevailing GST

Conscious Cocktails

In partnership with **Flor de Caña**
for **Zero Waste Month**

CANDIED-BANANA



PEEL & SIP

Strong & Complex

Flor de Caña Rum 12 Yrs Old

Banana Oleo-Saccharum | Manzanilla Sherry | Bitters

This cocktail is prepared using banana peels that would have otherwise been discarded. Through an overnight process of maceration, our peels in a sugar and salt mixture come together to form an oil-sugar syrup known as oleo-saccharum to brighten the mix. Finally, we dehydrate the remains to create an edible candied-banana garnish.

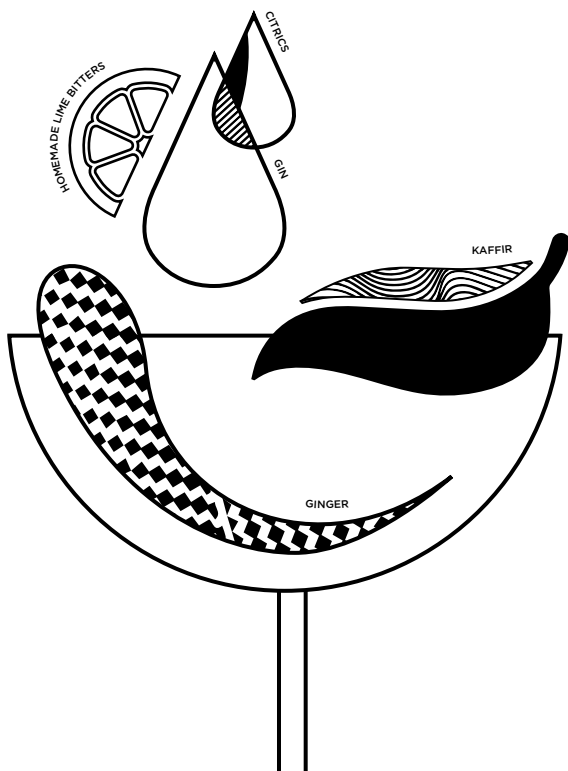
Bananas, all in, 100%. *#zerowastecocktail*

\$24

Subject to 10% service charge and prevailing GST

Conscious Cocktails

Sustainable-focused cocktails
for responsible drinking



GREEN GIMLET

Clean & Citrusy

Gin | Homemade Lime Bitters | Kaffir | Ginger | Citrics

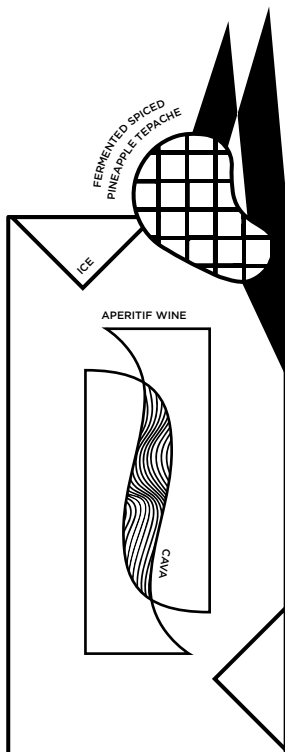
We are proud to partner with ecoSPIRITS, a zero-waste solution to spirits packaging, to reduce our carbon footprint. This cocktail's spirits pour saves an average of 30 grams of carbon emissions.

\$24

Subject to 10% service charge and prevailing GST

Conscious Cocktails

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for responsible drinking



PASS THE PINEAPPLE

Tropical & Refreshing

Cava | Aperitif Wine | Fermented Spiced Pineapple Tepache

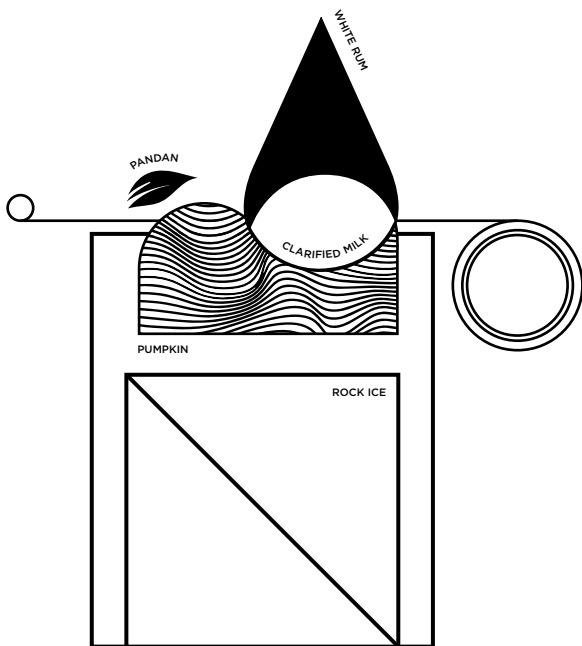
We use every bit of pineapple for this tipple. Rinds are repurposed into a tepache by fermenting it with spices, and remains dehydrated into pineapple candy for the garnish.

\$24

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Conscious Cocktails

Sustainable-focused cocktails
for responsible drinking



GOT MILK?

Fragrant & Smooth

Bourbon | White Rum | Clarified Milk | Pandan | Pumpkin

The clarification process purifies and extends the shelf-life of our milk and lemons for zero-waste! Leftover strained curds is then made into a light pumpkin pudding to top off this cocktail.

\$24

Subject to 10% service charge and prevailing GST

Classic Cocktails

TOMMY'S MARGARITA

Tequila | Agave | Lime

VIEUX CARRÉ

Maker's Mark Bourbon | Cognac |
Rosso | Dom Benedictine | Bitters

OLD FASHIONED

Michter's Bourbon | Bitters | Gomme | Orange Zest

SIDECAR

Rémy Martin VSOP | Cointreau | Lemon | Sugar

FOG CUTTER

Sailor Jerry Rum | Rémy Martin VSOP
Gin | Almond | Citrus | Sherry

FANCY WHISKY COCKTAIL

Monkey Shoulder | Cointreau | Bitters

HEMINGWAY DAIQUIRI

Havana Rum 3 Years | Grapefruit | Cherry Liqueur

FRENCH 75

Oxley Gin | Lemon | Bubbles

CLOVER CLUB

Botanist Gin | Raspberry | Egg | Citrus

HANKY PANKY

Monkey 47 Gin | Vermouth | Bitters

\$25 each

Subject to 10% service charge and prevailing GST

Signature Mocktails

A non-alcoholic series to imbibe
without the hangover.

VINCENT'S MUSE

Cold Brewed Chamomile
Marigold Distilled Peas
Apple Concentrate English Botanicals

SPRING PALETTE

Cold Brewed Earl Grey
Distilled Barks & Spices
Jasmine & Rose Essence | Lychee Concentrate

BRUSHWORK

Lemongrass Infused Tea
Citrus | Black Pepper | Sugar

ABSTRACT ROUGE

Raspberries | Citrus | Pomegranate | Soda

\$14++ each

Subject to 10% service charge and prevailing GST

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Member Tiers



MEMBER



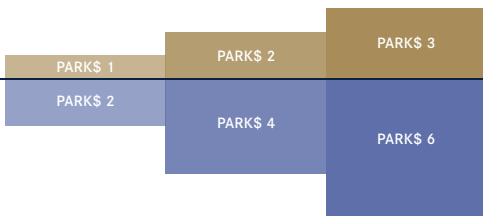
INSIDER



AMBASSADOR

PARK\$ earned with every qualified SGD 1 spent on **stays**

PARK\$ earned with every qualified SGD 1 spent on **dining**



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