

*About*  
**SAMUEL KWOK**



*Balanced - Classic - Adventurous*

*Samuel Kwok is an unconventional figure in the cocktail world, recognised as a World Class champion who excels at crafting perfectly balanced concoctions. His recipes may evoke a sense of nostalgia, yet his artistic flair imbues iconic classic cocktails with mischievous twists. Where others see limits, Samuel finds only possibility, ceaselessly sculpting surprises from even the most timeworn of templates.*

*About*  
**ANTONIO LAI**



*Theatrical - Experimental - Dynamic*

*Antonio Lai, a pioneer of multisensory mixology since the launch of the award-winning bar Quinary in 2012, is celebrated as one of the most influential world-class mixologists. While his early ventures explored sensory boundaries, his mixology approach at The Opposites reflects a mature artistic sensibility, seamlessly blending sophistication with his mixology creativity.*

# SON OF PIMM'S *\$130*

PIMM'S NO.1 | MOUNTAIN BEGONIA |  
LYCHEE | STRAWBERRY & SHISO |  
CUCUMBER



*Pimm's Cup*

# SELLING SEASHELL *\$130*

PIMM'S NO.1 | TOMATO WATER |  
STRAWBERRY CAVIAR | CUCUMBER AIR



*Pimm's Cup*

Garibaldi

Garibaldi



# GREEN GOBLIN

\$130

DILL BIANCO VERMOUTH |  
GREEN APPLE & LIME | 100 HERBS AMARO |  
BITTER BIANCO | ABSINTHE | WASABI

# SWEET BAIT

\$140

ORANGE & GRAPEFRUIT SORBET |  
TWO MOONS CALAMANSI GIN |  
OSMANTHUS VERMOUTH | DRY SHERRY | SAGE

# SOYA SOUR *\$150*

PISCO | TOFU & GINGER |  
PASSION FRUIT & LIME |  
MATCHA & GREEN CARDAMOM



*Pisco Sour*

# SCOOP ME UP *\$150*

PISCO | CENTRIFUGED PINK GUAVA |  
WHITE TEA | CAMELLIA |  
KAFFIR LIME LEAF | LIME



*Pisco Sour*

Charlie Chaplin

Charlie Chaplin



# MODERN TIMES

\$140

N.I.P. DRY GIN | ROOIBOS & HIBISCUS TEA |  
PEAR & PEACH | LIME & COCONUT MILK |  
MALA SPICES | MILK WASHED

# A DAY WITHOUT CHARLIE

\$150

ROKU GIN | REDISTILLED BLACKCURRANT & LAVENDER |  
APRICOT | RHUBARB | LIME

# BOMBAY MARY *\$150*

N.I.P. EXOTIC CITY GIN |  
BUTTER CHICKEN SPICES | TOMATO |  
MANGO & TAMARIND | POBLANO CHILI

# MISS GAZPACHO *\$140*

WASABI REDISTILLED VODKA |  
CHERRY TOMATO | KIMCHI |  
REDISTILLED TABASCO | SPICES



*Bloody Mary*

*Bloody Mary*

Boulevardier

Boulevardier



# LA SOCIALITES

\$150

BANANA BOURBON | HOJICHA VERMOUTH |  
CACAO NIBS AMARO | BITTER APERITIF |  
WALNUT & CHOCOLATE BITTERS

# PB & J

\$160

PEANUT BUTTER REDISTILLED BOURBON |  
STRAWBERRY JAM VERMOUTH |  
COFFEE APERITIF | CLARIFIED BANANA

*Choice of Smoked/ Non-Smoked*

# OLD WORLD CHARM *\$150*

BARLEY SPIRIT TRIO | DRY VERMOUTH |  
FRENCH APERITIF | PANDAN COCONUT WATER  
ROSE | ABSINTHE | SEAWEED



*Sazerac*

# UTOPIA *\$150*

RASPBERRY CENTRIFUGED RYE WHISKEY |  
WATERMELON | FIG LEAVES INFUSED ABSINTHE |  
ORANGE BLOSSOM | COCONUT WATER



*Sazerac*





# HOUSE OF SAINTS

\$160

RYE WHISKEY | CALVADOS |  
OLOROSO SHERRY | FRENCH APERITIF |  
ORANGE BITTERS

# GOT MELON?

\$150

PISTACHIO CENTRIFUGED RYE WHISKEY |  
COCONUT CHIP INFUSED CALVADOS |  
DOM BENEDICTINE | BIANCO VERMOUTH |  
JASMINE | PINEAPPLE | MILK WASHED

# SPIRIT-FREE SIPS



## *First*

### **BEETROOT WATERMELON SALAD**

Watermelon, Beetroot, Orange Shrub, Ginger, Dill

### **THAI POMELO SALAD**

Pomelo, Peanut Butter, Thai Lime, White Vinegar, Fish Sauce



## *Next*

### **CANTO-BRAISE**

Dealcoholised Wine, Cacao, Smoked Plum, Raspberry, Spices



## *After*

### **APPLE CUSTARD PIE**

Spiced Apple, Lemon, Maple, Custard Foam

***\$120 / GLASS***

*\*Alcoholic version available +\$30  
please ask our team for recommended spirits  
Subject to 10% service charge*

## *Food Menu*

### **“HOT WAVE” FRIES \$90**

hot & spicy seasoning, Typhoon Shelter aioli

### **BLACK GARLIC WHITE MEAT RICE PAPER ROLLS \$90**

rice paper, sliced pork belly, cabbage, black garlic sauce

### **SALTED FISH BABA GANOUSH \$100**

rice crackers

*\*Vegetarian option available*

### **CURRY COD CROQUETTES \$100**

Chiuchow chilli oil mayo

### **“KONG” DOG (2pcs) \$90**

Chinese fried dough, mini hot dog, sweet & sesame sauce

### **MINI DONGBO GRIDDLE (2pcs) \$90**

griddle cakes, braised “Dongbo” pork belly, sweet soy caramel

### **FISH KATSU \$120**

Sichuan pickled cabbage dip

### **WAGYU CHEESEBURGER GYOZA \$130**

bloody mary chutney

### **LOBSTER DAN DAN MAC N’ CHEESE \$120**

peanuts, pickled mustard, Sichuan pepper, parmesan cheese

*\*10% service charge applies*