Era

BAR CURATIONS

WELCOME TO ERA

Era is an ode to the elegance and allure of mid-century Asian cities, a time when Ritz, Glitz, and Glamour defined the social landscape of old money. Immerse yourself in a captivating journey through the vibrant nightlife of iconic cities like Tokyo, Osaka, Shanghai, Beijing, Seoul, Bangkok, Rangoon, Singapore and Bombay.

Picture yourself in a dimly lit Tokyo bar, where jazz melodies dance in the air, or savoring exquisite cocktails in a Shanghai lounge adorned with fabrics and fine art. Each city offers a unique experience, infused with the rich cultural history of its time.

Our curated menu features classic drinks and dishes that pay homage to the flavors and traditions of these enchanting cities and cultures. Whether you're indulging in the vibrant spices of Bangkok or the refined tastes of Singapore, every bite and sip will evoke the essence of an unforgettable Era.

We are absolutely thrilled to serve you.

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ERA HOUSE SIGNATURE COCKTAILS

Rooted in the spirit of exploration, each creation at Era draws from Asia's diverse cities, landscapes, rich cultures and changing seasons. Inspired by ingredients that have shaped traditions for centuries, we reimagine them in every glass, blending heritage with innovation to craft experiences as truly memorable as the lasting moments themselves.

Aki *595*

Bacardi Carta Blanca, Cranberry, Apple, Spice Saccharum, Lime Juice

Inspired by the richness of Japanese autumn fruits, this creation layers indulgent flavours with warming spices, unfolding depth and gentle sweetness, culminating in a smooth, comforting finish that lingers softly on the palate, inviting slow, thoughtful sips

Samui Sunset *650*

Absolut Vodka, Pineapple, Tender Coconut Water, Vanilla, Coconut Milk, Asian Pandan

Inspired by golden hour in Koh Samui, this cocktail captures the island's calm as day fades to dusk. Silky, serene, and crystal clear, it's a quiet tribute to tropical stillness, where time slows, the breeze lingers, and every sip feels like the sun setting over the sea.

Era of The Geisha *650*

Beefeater Gin, Jasmine Green Tea, Pandan & Jasmine Infused Saccharum, Orange Blossom Water, Lime Juice, Asian Pandan

In the hush of Kyoto's tea gardens, geisha welcomed guests into an era of refined beauty. This cocktail blends jasmine, pandan, and citrus, a modern tribute to those fleeting moments. Fragrant and balanced, it's a sip of tradition, blooming softly like sakura in the morning light.

Summer in Singapore *650*

Absolut Vodka, Fresh Orange Juice, Tender Coconut Water, Yuzu Compote, Sweet & Sour Mix, Kaffir Lime

Born on a sun-drenched terrace overlooking Marina Bay, this cocktail channels the city's tropical ease and electric pulse. Bright orange and kaffir lime mirror bustling gardens, while coconut and yuzu offer cooling calm. It's a golden hour in a glass, a tribute to Singapore's endless summer.

Goan Sundown *650*

Bacardi Carta Blanca, Dark Rum, Triple Sec, Pistachio orgeat, lime, Pineapple

In a breezy 1960s Goan villa, post monsoon skies framed afternoons of childhood sweets, salt kissed winds and swaying palms. Goan Sundown holds that warmth, laughter on shaded verandas and the distant hush of the sea, a sip of sunlit nostalgia.

Saigon Breeze *650*

Beefeater Gin, Infused Lemongrass & kaffir lime, Thai Basil, Spiced Flavoured Tonic water, Fresh Kaffir Lime

Born in the languid heat of a Saigon summer, this cocktail captures the city's most seductive hour, when a slow, sultry breeze drifts through open shutters, carrying the hum of street markets and the perfume of night blooms. It's a sip of warmth and allure, lingering like a whispered promise.

Origami *650*

Tequila Blanco, Jalapeno, Yuzu compote, Apple, Mint, Fruit Acid, Simple Syrup

Folded with precision like origami, this cocktail reveals itself in layers, delicate yet structured, unfolding graceful complexity with every sip, where balance, texture and quiet intensity come together in a refined, ever-evolving experience

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Wabi- Sabi *650*

Ballantine's Finest Whiskey, Grated Wasabi, Fresh Ginger, Fruit Acid, Simple Syrup

Embracing the philosophy of wabi-sabi, this cocktail finds beauty in balance and imperfection, where warmth meets subtle spice, unfolding gently with depth, character, and a quiet complexity that lingers with a refined, thoughtful finish

Osaka Ember *650*

Ballantine's Whiskey, Campari, Sweet Vermouth, Yuzu Compote, Lavender Tea, Lime Juice

A slow-burning tribute to Osaka's backstreet jazz bars and neon alleys, where bitter meets sweet and the night lingers long after the last pour. Clarified for poise, yet smoldering with quiet fire, it's a drink that glows beneath the surface like memory, like melody, like ember.

Sakura *695*

Sake, Absolut Vodka, Cherry Cordial, Yuzu, Honey, Lime Juice, Homemade Bitters

Inspired by the beauty of ornamental cherry trees in spring, this cocktail captures the delicate floral sweetness of cherry blossoms, unfolding gently on the palate with soft, fragrant notes in every sip, elegant and refreshing

Aam-Rush *695*

Tequila Blanco, Raw Mango, Spicy Mango House Saccharum, Lime Juice, Red Chilli Dust

Inspired by fleeting summer afternoons in Indian towns, where laughter echoes through narrow lanes and mango-stained hands tell stories of mischief. Aam Rush captures that quiet exhilaration, tart, tender, and unhurried. A tribute to moments that pass too quickly, yet stay with you like sunlight caught on skin.

Garden of Nara *650*

Beefeater Gin, Elderflower Cordial, Lychee, Fresh Cucumber, Asian Basil, Citrus, Sparkling Water

Inspired by the ancient temple gardens of Nara, where silence speaks and seasons drift softly. This cocktail captures the stillness of moss-lined paths and floral air, a delicate balance of herb, bloom, and citrus. Light as a breeze, it lingers like a memory beneath falling cherry blossoms.

Sawayaka *695*

Sake, Absolut Vodka, Clarified Watermelon Juice, Fruit Acid, Tender Coconut Sachharum

A breezy Japanese summer captured in a glass, where juicy watermelon sweetness meets crisp vodka, lifted by gentle coconut whispers and bright acidity, creating a light, refreshing escape that feels vibrant, cooling, and effortlessly indulgent

Spicy Spin *695*

Reposado Tequila, Passion Fruit Compote, Jalapeno, Coriander, Lime Juice, Tabasco, Passionfruit Boba

Born on a blazing summer night where waves kissed the shore and music tangled with the scent of ripe fruit, Spicy Spin is pure adrenaline in a glass. It's the heat of tequila, the seduction of passionfruit, and the playful burn of spice, made for nights that don't end quietly.

Soyokaze *750*

Beefeater Gin, Sake, Yuzu compote, Homemade Bitters, Simple Syrup

A bold winter Negroni where vibrant yuzu brightness meets the warming depth of sake and the sharp bite of gin, finished with aromatic bitters, creating a rich, lingering warmth that unfolds slowly with every sip

*Upgrade your cocktail to the spirit of your choice**
Extra charges will be applicable.

**This is not applicable for pre-batched cocktails*

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CRAFT BEERS & CIDERS
330ml

Japanese Rice Lager *375*
Belgian Witbier *375*
Wild Berry Cider *375*
Mango Cider *375*
Lychee Apple Cider *375*

PINT
330ml

Kingfisher Ultra *395*
Budweiser *425*
Budweiser Magnum *450*
People's Lager *450*
Corona *525*
Hoegaarden *525*
Breezer Flavours *395*

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BLENDED SCOTCH
30ml

The Glenwalk *295*
Ballantine's Finest *350*
Dewar's White Label *350*
JW Red Label *350*
Black & White *375*
Teacher's Highland *375*
Teacher's 50 *425*
Ballantine's 7 American Barrel *425*
Dewar's 12 Y.O *495*
Chivas Regal 12 Y.O *525*
JW Black Label *525*
Monkey Shoulder *595*
JW Double Black *650*
Chivas Regal 18 Y.O *850*
Royal Salute *2250*
JW Blue Label *2400*

SINGLE MALT
30ml

Paul John Nirvana *550*
Indri Trini *650*
Talisker 10 Y.O *675*
Aberfeldy 12 Y.O *695*
The Glenlivet 12 Y.O *695*
The Singleton 12 Y.O *695*
Glenfiddich 12 Y.O *695*
Laphroaig 10 Y.O *895*
The Singleton 15 Y.O *895*
The Glenlivet 18 Y.O *1550*

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IMPORTED WHISKEY & MALT

30ml

Jameson *(Ireland) 395*
Jim Beam *(USA) 395*
Jack Daniels No.7 *(USA) 495*
Tenjaku *(Japan) 575*
Suntory Toki *(Japan) 650*
Yamazaki Single Malt *(Japan) 1500*

GIN

30ml

Greater Than *295*
Nicobar *295*
Beefeater *350*
Stranger & Sons *375*
Tanqueray *375*
Bombay Sapphire *395*
Jaisalmer Indian Craft Gin *425*
Hapusa Himalayan Dry Gin *425*
Tanqueray No. 10 *525*
Hendrick's *675*
Roku *675*
Monkey 47 *725*

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VODKA
30ml

Skyy *295*
Absolut *350*
Absolut Flavours *350*
Ketel One *350*
Grey Goose *675*
Belvedere *695*
Beluga Noble *950*

TEQUILA
30ml

Camino Blanco *395*
Camino Gold *395*
Mexicat Blanco *395*
Mexicat Gold *395*
Jose Cuervo Silver *450*
1800 Anejo *850*
1800 Reposado *850*
Patron Silver *895*
Patron Reposado *895*
Don Julio Blanco *895*
Creyente Mezcal *950*

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RUM
30ml

Bacardi Dark Rum *250*
Bacardi Carta Blanca *295*
Bacardi Flavours *295*
Malibu White Rum *325*
Diplomatico Mantuano *495*

LIQUEUR
COGNAC
30ml

Sambuca *275*
Lillet Rosé *325*
Six Brothers Mahura *325*
Kahlua *325*
Aperol *350*
Campari *350*
Baileys Irish Cream *425*
Absente 49 *525*
Jagermeister *550*
Cointreau *650*
Hennessy VS *750*
Hennessy VSOP *1450*

SHOTS

Kamikaze *450*
B52 *Kahula, Baileys, Triple Sec* *495*
Jager Bomb *650*
Soju Bomb *Soju, Rice Lager* *650*

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RED WINE

By Glass / Bottle

Grover La Réserve Red *India* *550 / 2650*

The Source Cabernet Sauvignon *India* *650 / 3250*

Jacob's Creek Merlot *Australia* *850 / 4250*

AG 47 Shiraz Melbec *Argentina* *4750*

Luis Felipe Edwards *Chile* *4750*

Folonari Merlot *Italy* *4750*

Duprais Rouge Bordeaux *France* *5250*

Folonari Pinot Noir *Italy* *5950*

Yellow Tail Shiraz *Australia* *6250*

Charles Rousseau Cab Sauvignon *France* *6500*

Châteauneuf-du-Pape *France* *18500*

WHITE WINE

By Glass / Bottle

Grover La Réserve Blanc *India* *550 / 2650*

The Source Sauvignon Blanc *India* *650 / 3250*

Jacob's Creek Chardonnay *Australia* *850 / 4250*

AG 47 Chardonnay *Argentina* *4750*

Luis Felipe Edwards Sauvignon Blanc *Chile* *4750*

Grand Louis Bordeaux *France* *5950*

Folonari Pinot Grigio *Italy* *5950*

Yellow Tail Chardonnay *Australia* *6250*

Charles Rousseau Sauvignon Blanc *France* *6500*

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ROSÉ WINE

By Glass / Bottle

The Source Granache Rosé *India* *650 / 3250*

Jacob's Creek Crisp Rosé *Australia* *850 / 4250*

Luis Felipe Edwards Rosé *Chile* *4750*

Mateus Rosé *Portugal* *5950*

Charles Rousseau Grenache Rosé *France* *5950*

SPARKLING WINE & CHAMPAGNE

Sula Brut *India* *3950*

Sula Rosé Sparkling *India* *3950*

Jacob's Creek Sparkling *Australia* *5950*

Chandon Brut *India* *6500*

Chandon Rosé *India* *6500*

Möet & Chandon Impérial *France* *18500*

Dom Pérignon *France* *55000*

SAKE

Koimari Saki Ginjo *4250* *300ml*

Mikadomatsu Meihin *4250* *300ml*

SOJU

Chamisul Soju *2450* *360ml*

Grapefruit Soju *2450* *360ml*

Green Grape Soju *2450* *360ml*

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NON ALCOHOLIC COCKTAILS

Passionfruit Ice Tea *295*

Kankitsurui *295*
Fresh orange juice, coconut water, kaffir lime, yuzu, lime juice

Mango & Thai Basil Cooler *295*
Mango puree, fresh Thai basil, citrus, lime juice, mango juice

Oh! So Berries *295*
Fresh raspberry, strawberry puree, peach, pineapple juice, lime juice

Yuzu Galangal Mojito *295*
Yuzu, Thai ginger, lime, mint leaves, soda

BEVERAGES

Red Bull *295*
Red Bull *(Sugar Free) 295*
Himalayan Still Water *240*
Fresh Lime Water / Soda *180*
Aerated Drink By Glass *180*
Diet Coke / Coke Zero *180*
Canned Juice By Glass *180*
Himalayan Sparkling Water *180*
Soda *150*

Rénao Cranberry Tonic *195*
Rénao Bitter Lemon Tonic *195*
Rénao Indian Tonic *195*
Rénao Ginger Ale *195*
Umami Coffee Orange Kombucha *320*
Umami Ginger Ade Kombucha *320*

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HOT BEVERAGES

- Double Espresso *195*
- Americano *195*
- Cappuccino *240*
- Caffè Latte *240*
- Caffè Mocha *275*
- Salted Hot Chocolate *350*
- Hot Matcha Latte *350*

Choice of milk:
Dairy +0 / Oat +75 / Almond +75

Syrup add on:
Hazelnut +0 / Caramel +0 / Vanilla +0

Coffee: 100% Arabica Medium Roast
Matcha: Premium Japanese Ceremonial

WHOLE LEAF TEAS

- Japanese Jasmine Whole Leaf Tea *240*
- Lavender Green Tea *(Whole leaf) 240*
- Chinese High Mountain Oolong Tea *(Whole Leaf) 240*

COLD BEVERAGES

- Iced Americano *195*
- Iced Latte *240*
- Iced Mocha Latte *275*
- Cold Matcha Latte *350*
- Berry Matcha Latte *375*

FRAPPÉ & SMOOTHIES

- Cold Coffee Frappé *325*
- Mocha Frappé *350*
- Berry Yogurt Smoothie *350*
- Dry Fruit Yogurt Smoothie *350*

COLD PRESS JUICES

- Malta Orange *350*
- Watermelon *295*
- Apple, Beetroot, Carrot *295*
- Beetroot, Carrot, Ginger, Celery *295*

**Beverage menu applicable till 8pm*

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