

ERA HOUSE SIGNATURE COCKTAILS

"Rooted in the spirit of exploration, each creation at Era draws from the legendary cities, storied coastlines, and vibrant regions of Asia, places where flavour is woven into history. Inspired by ingredients that have shaped cultures for centuries, we reimagine them in every glass, blending tradition with innovation to craft experiences as memorable as the destinations themselves."

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Era House Signature Cocktails	SAMUI SUNSET 595	Era
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Ingredients <i>Vodka, Pineapple Juice, Tender Coconut Water, Vanilla Syrup, Coconut Milk, Pandan, Pre Batched, aged and Clarified</i>	History <i>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.</i>
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Ingredients

Cognac, Infused Rose & Hibiscus Cordial, Lychee, Jasmine Green Tea, Angostura Bitters, Home Made Chocolate Bark

History

Born in the heart of old Hong Kong, this cocktail channels the romance of rain-slicked streets and crimson lanterns. With whispers of cognac, rose, and lychee, it's a tribute to timeless elegance, a drink that lingers like a memory, delicate yet bold, from the city that never forgets



Ingredients

*Vodka, Fresh Orange Juice,
Tender Coconut Water,
Yuzu Puree, Simple Syrup,
Fresh Lime Juice, Kaffir
Lime*

History

*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.*



Ingredients

*Gin, Jasmine Green Tea,
Pandan & Jasmine Infused
Syrup, Orange Blossom
Water, Lime Juice, Fresh
Pandan*

History

*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.*



Ingredients

*White Rum, Dark Rum,
Triple Sec, Pistachio orgeat,
lime juice, Pineapple, Pre
Batched and Clarified*

History

*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.*



Ingredients

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

History

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.

Era House Signature Cocktails	AAM-RUSH 650	Era
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Ingredients <i>Tequila Blanco, Raw Mango, Spicy Mango House Syrup, Lime Juice, Red Chilli Dust</i>	History <i>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.</i>
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Ingredients

*Gin, Elderflower Cordial,
Lychee Juice, Fresh
Cucumber, Asian Basil,
Lime Juice, Sparkling
Water*

History

*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.*



Ingredients

*Japanese Whiskey,
Campari, Sweet Vermouth,
Yuzu Puree, Lavender Tea,
Lime Juice, Pre Batched
and Clarified*

History

*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.*



Ingredients

*Gin, Fresh Cucumber, Fresh
Mint, Lime Juice, Pre
Batched and Clarified*

History

*A tribute to Bali’s golden hours, sun-warmed skin, salt-
laced air, and the gentle hush of waves meeting the shore.
Clarified for pure stillness yet alive with cucumber, mint,
and lime, it moves like a lazy tide. Cool, clean, and kissed
by the island’s unhurried rhythm, it’s summer in its most
serene form.*



Ingredients

*Gin, Jasmine Tea,
Homemade Honey Syrup,
Jasmine cordial, Angostura
Bitters, Lime Juice, Silky
Vegan Foam*

History

*A tribute to the ancient roads that once wove empires
together, carrying scent, sound, and silk across shifting
sands. This drink evokes the hush of desert evenings, the
elegance of distant courts and the soft mystery of
faraway lands. A timeless journey in one serene pour.*



Ingredients

*Japanese Whiskey, Shiitake
Mushroom, Shimeji,
Umami, Sesame Oil, Sake
Honey Syrup, Pre Batched
and Aged*

History

*Beneath Tokyo’s neon skyline lie hidden bars where
tradition meets the avant-garde. This cocktail channels that
underground spirit. Smoky, earthy, and quietly opulent. A
drink for hushed conversations, velvet shadows, and stories
told in half-light. It lingers like jazz through shoji screens,
subtle, complex, and distinctly Tokyo.*



Ingredients

*Reposado Tequila,
Passionfruit Puree,
Jalapeno, Coriander, Lime
Juice, Tabasco, Passionfruit
Boba*

History

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.



Ingredients

Tequila Blanco, Bird’s Eye
Chilli, Lemongrass, Fresh
Kaffir Lime, Coconut
Water, Lime Juice

History

Inspired by golden evenings in northern Thailand, where
heat clings to the air and time slows between shadows and
spice. Na Ding Heat balances fire and calm. Sharp, sultry,
and quietly electric. A sip of contrast, where lemongrass
cools, chili stings, and memory lingers like dusk on your
lips.



Ingredients

*Green Apple Soju, Gin,
Campari, Fresh Grapes,
Lime Juice, Peach Syrup*

History

*A playful nod to Seoul’s electric nights and hazy memories,
‘Seoul’ful captures the spirited mischief of rooftop
confessions and neon dreams. Inspired by Korea’s love
affair with soju and the charm of getting a little lost in
translation.*

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