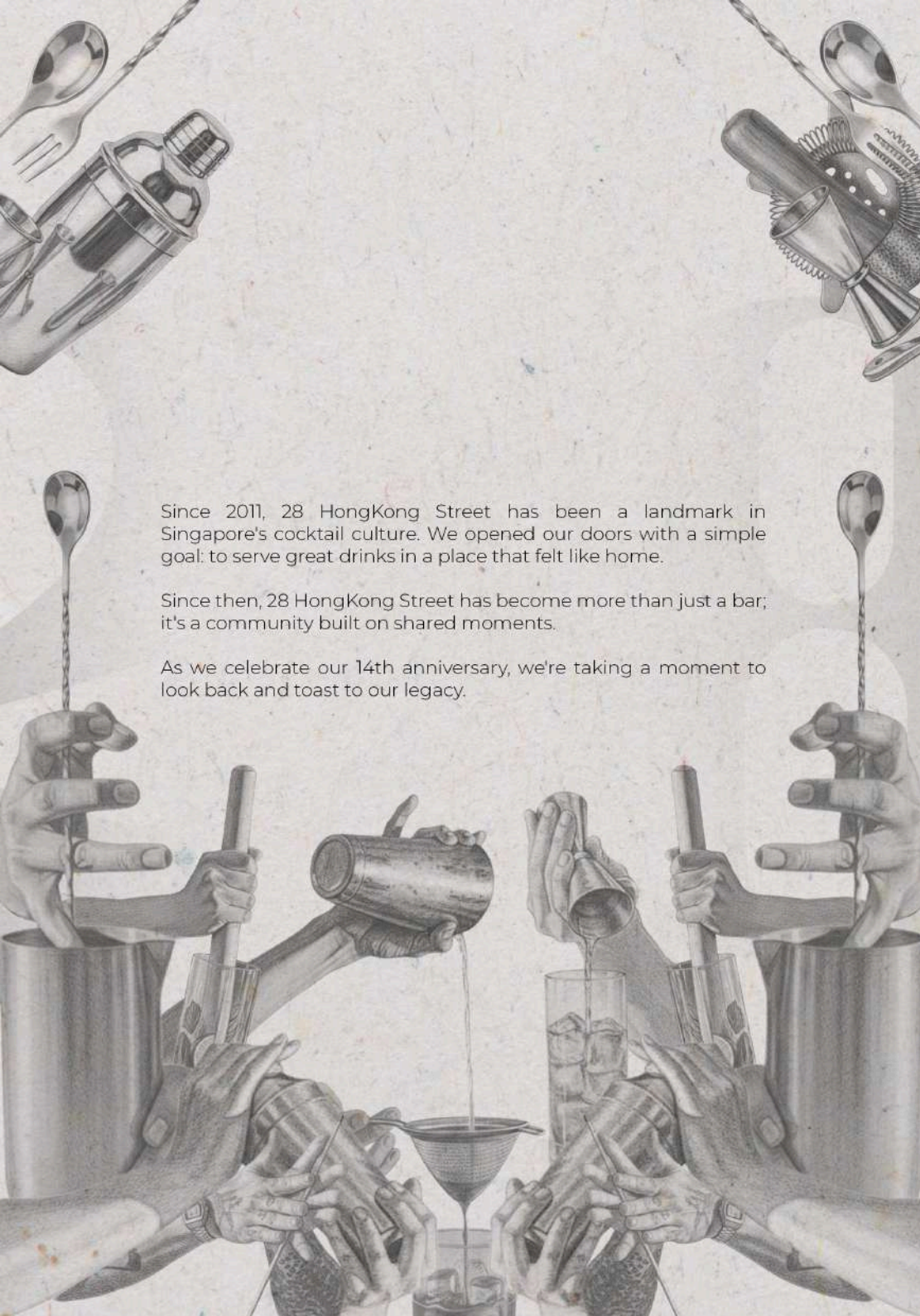


28

HONGKONG ST

Now & Then

Celebrating 14 years of 28 HongKong Street



Since 2011, 28 HongKong Street has been a landmark in Singapore's cocktail culture. We opened our doors with a simple goal: to serve great drinks in a place that felt like home.

Since then, 28 HongKong Street has become more than just a bar; it's a community built on shared moments.

As we celebrate our 14th anniversary, we're taking a moment to look back and toast to our legacy.

Now & Then

Celebrating 14 years of 28 HongKong Street

Our new menu, Now & Then, is a timeline that tells our story through the drinks themselves.

Each section pairs a classic "Then" cocktail—a drink that was a staple when we first began—with a modern "Now" creation. These new signature drinks are representing the evolution of our craft, and the entire menu is a celebration that highlights seven fundamental cocktail making techniques.

It's an invitation to see how far we've come and to enjoy the very best of what we have to offer, both then and now.

Now & Then

28 Quick Menu

HONGKONG ST

Now & Then
Celebrating 14 years of 28 HongKong Street

Peach Bum

ABV - Medium
Tart, Botanical & Zesty

Ketel One Vodka, Citrus, Thyme, Peach Sorbet

\$25++

Chimi-Changa

ABV - Medium
Umami, Rich & Spicy

Siete Misterios Doba-Yej Mezcal, El Tequileno Reposado Tequila, Citrus, Tomato, Peppers, Cheese Foam

\$25++

The Island Samurai

ABV - High
Bold, Floral & Zippy

Ichiko Saiten Shochu, Rhum Clement Canne Bleue, Apricot & Peach, Dry Vermouth, Honey

\$25++

Saint & Sinner

ABV - High
Fruity, Bitter & Bold

Roku Gin, Lillet Blanc, Campari, Strawberry, Citrus, Whey

\$25++

Bees in the Trap

ABV - Medium
Sour, Fruity & Refreshing

ABA Pisco, Avallen Calvados, Muyu Vetiver Gris, Citrus, Apple & Pear, Honey

\$25++

Naughty CoCo

ABV - Medium
Nutty, Creamy & Tropical

Planteray Original Dark Rum, Takamaka Extra Noir, Cachaca, Hazelnut, Coffee, Pandan, Coconut

\$25++

Two Degrees North

ABV - Medium
Fresh, Spiced & Fizzy

Maker's Mark Bourbon, Apple Masala Tea, Telmont Reserve Brut Champagne

\$25++

Whiskey Smash

ABV - Medium
Tart, Minty & Citrusy

Maker's Mark Bourbon, Citrus, Mint, Rich Simple

\$26++

Bloody Mary

ABV - Medium
Savory & Spicy

Ketel One Vodka, 28 HKS Bloody Mary Mix, Tomato, Citrus

\$26++

Hanky Panky

ABV - High
Herbal & Bittersweet

Roku Gin, Sweet Vermouth, Fernet Branca

\$28++

Cognac Milk Punch

ABV - Medium
Smooth, Silky & Spiced

Remy Martin VSOP, Tea, Citrus, Whey, Spices

\$28++

Ward 8

ABV - Medium
Citrusy & Tropical

Michter's US-1 Single Barrel Rye, Orange, Lemon, Grenadine, Angostura Bitters

\$28++

Planter's Punch

ABV - High
Tropical, Fruity & Fun

Smith & Cross Traditional Jamaican Rum, Planteray O.F.T.D., 28 HKS Planter's Mix, Citrus, Angostura Bitters

\$28++

Japanese Highball

ABV - Medium
Light & Crisp

Hibiki Harmony Whisky, Soda, Citrus Oil

\$30++

Now

All Cocktail prices exclude GST and 10% service charge.
Please note that 28HKS does not accept cash payments and we do not split bills.

Then

Now & Then

Celebrating 14 years of 28 HongKong Street

SMASHING

We use this technique to purposefully liberate the natural oils and intricate aromas from fresh ingredients. It's a thoughtful process of breaking down cellular structure to unlock the full potential of a flavor.



SMASHING



Our Signature

Peach Bum



ABV - Medium

Tart, Botanical & Zesty

Ketel One Vodka, Citrus, Thyme, Peach Sorbet

\$25++

A cocktail that's simultaneously a throwback and a high-five. We took sun-kissed Vodka, crushed it with fresh Thyme, and froze the whole damn thing into an irresistible homemade peach-thyme sorbet. This ain't your grandma's sno-cone; this is a full-flavor face-smash. Smash and grab yours.

The Classic

Whiskey Smash



ABV - Medium

Tart, Minty & Citrusy

Maker's Mark Bourbon, Citrus, Mint, Rich Simple

\$26++

The Whiskey Smash, a simple and refreshing cocktail, has roots in 19th-century America. It's a julep-style drink with muddled mint and lemon, shaken with whiskey. Jerry Thomas, a renowned bartender, first documented a "Smash" recipe in his 1862 book, *How to Mix Drinks*. This drink became a more approachable, citrusy alternative to the julep.

Now & Then

Celebrating 14 years of 28 HongKong Street

ROLLING ROLLING ROLLING

A gentle form of mixing, this technique is used to achieve a homogeneous blend with minimal aeration. It's a method for when we need to combine ingredients delicately, preserving their subtle notes without bruising them.



ROLLING ROLLING ROLLING



Our Signature

Chimi-Changa



ABV - Medium

Umami, Rich & Spicy

Siete Misterios Doba-Yej Mezcal, El Tequileno Reposado
Tequila, Citrus, Tomato, Peppers, Cheese Foam

\$25++

Had a long night? Need a new one? Skip the Gatorade and saddle up with this. Our alternative to the usual savory pick-me-up is a fun, exciting Agave Spirit banger that's built to quench. We're rolling, not stirring or shaking, to nail that perfect texture. It's got that salty, spicy, funky something-something you didn't know you needed. Roll with it.

The Classic

Bloody Mary



ABV - Medium

Savory & Spicy

Ketel One Vodka, 28 HKS Bloody Mary Mix, Tomato, Citrus

\$26++

The Bloody Mary, a savory vodka cocktail, has a debated origin, with one theory crediting Fernand Petiot at Harry's New York Bar in Paris in the 1920s. He refined a simple vodka and tomato drink by adding spices and flavorings. Its name may have been inspired by Queen Mary I of England or a New York waitress named Mary.

Now & Then

Celebrating 14 years of 28 HongKong Street

STIRRING

This is a meditative and controlled action, where the primary objective is to chill and dilute a spirit-forward drink without adding any air. The goal is to preserve the drink's clarity and its intended silky viscosity.



STIRRING



Our Signature

The Island Samurai



ABV - High

Bold, Floral & Zippy

Ichiko Saiten Shochu, Rhum Clement Canne Bleue, Apricot & Peach, Dry Vermouth, Honey

\$25++

We love a classic, but this one's for the purists and the curious. A proper, ice-cold Martini-style cocktail that's unexpectedly friendly. Inspired by the OG Asian comfort food, Mango Sticky Rice, we're stirring down a tropical take that's complex, elegant, and cuts through the noise. It's a study in cold, clean flavour.

The Classic

Hanky Panky



ABV - High

Herbal & Bittersweet

Roku Gin, Sweet Vermouth, Fernet Branca

\$28++

The Hanky Panky was created by Ada Coleman, one of history's most famous female bartenders, at the Savoy Hotel in London around the early 1900s. She invented it for actor Sir Charles Hawtrey. The drink, a mix of gin, sweet vermouth, and a few dashes of Fernet-Branca, got its name when Hawtrey exclaimed, "By Jove! That is the real hanky panky!"

Now & Then

Celebrating 14 years of 28 HongKong Street

STRAINING & CLARIFYING CLARIFYING

Clarification uses milk to strip a cocktail of its solids and tannins, yielding a perfectly clear and pure liquid. This process refines the drink's texture and flavor, making it smoother and more stable for a longer shelf life.



STRAINING &
CLARIFYING
CLARIFYING



Our Signature

Saint & Sinner



ABV - High

Fruity, Bitter & Bold

Roku Gin, Lillet Blanc, Campari, Strawberry, Citrus, Whey

\$25++

Duality, people. It's why you're here. This is a booze-forward spiritual battle: pure, bright, clarified Strawberry versus the dark, boozy gravity of a Cardinale. It's indulgent but refined, complex but familiar. Served with a homemade biscotti and strawberry coulis, because every saint deserves a little sin. See-through and see what happens.

The Classic

Cognac Milk Punch



ABV - Medium

Smooth, Silky & Spiced

Remy Martin VSOP, Tea, Citrus, Whey, Spices

\$28++

The Clarified Milk Punch is a cocktail with a history dating back to the 17th century. This drink is a testament to the old-world technique of "clarification," where milk is added to a mixture of spirits and citrus. The milk curdles, and when strained, it leaves behind a crystal-clear liquid. This process makes the drink exceptionally smooth and shelf-stable.

Now & Then

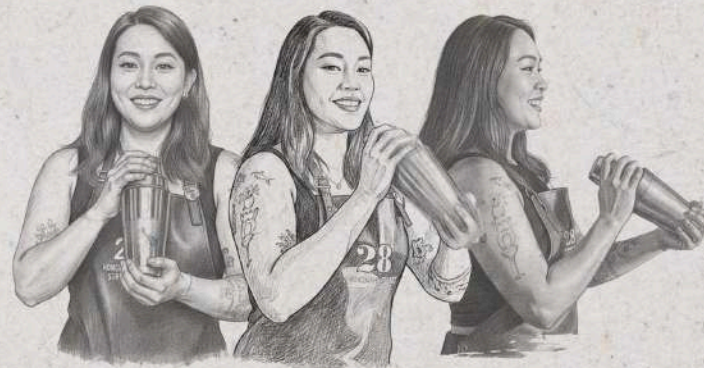
Celebrating 14 years of 28 HongKong Street

SHAKING

This is a precise act of aeration and chilling, designed to perfectly integrate ingredients and create a desired texture in the final liquid. The energy is not random; it's a focused motion to achieve an ideal level of dilution and emulsification.

28
HONGKONG STREET

SHAKING



Our Signature

Bees in the Trap



ABV - Medium

Sour, Bitter & Refreshing

ABA Pisco, Avallen Calvados, Muyu Vetiver Gris, Citrus,
Apple & Pear, Honey

\$25++

A playful, buzz-worthy riff on the legendary Pisco Punch. We're talking pure, liquid mayhem, where Pisco and crisp Calvados lay a juicy foundation for layers of pear liqueur and apple honey. That earthy hum in the background? That's the Vetiver doing its shady work. It's fresh, it's floral, it's a little dangerous. Shake it 'til you make it.

The Classic

Ward 8



ABV - Medium

Citrusy & Tropical

Michter's US-1 Single Barrel Rye, Orange, Lemon,
Grenadine, Angostura bitters

\$28++

The Ward 8 cocktail originated at the Locke-Ober Café in Boston in 1898. It was created to honor the election of a local politician, Martin Lomasney, who was running for a seat in the Massachusetts House of Representatives in Boston's Ward 8. This whiskey sour variation is a balance of rye whiskey, lemon and orange juice, and a touch of grenadine.

Now & Then

Celebrating 14 years of 28 HongKong Street

SWIZZLING

This is an elegant and rhythmic way to introduce air and achieve an even chill within the serving glass itself. It's a method for those cocktails that benefit from a slow, deliberate dilution without the violent agitation of a shaker.

SWIZZLING



Our Signature

Coco Naughty



ABV - Medium

Nutty, Creamy & Tropical

Planteray Original Dark Rum, Takamaka Extra Noir, Cachaca, Hazelnut, Coffee, Pandan, Coconut

\$25++

This is a loud, unapologetic Swizzle banger. Forget subtle, we're dropping a flavor bomb: Sugarcane Spirit, Coffee, Toffee, and aromatic Pandan. It's the kind of fun you shouldn't be having on a school night. We're keeping it cold and fast by swizzling, because sometimes you just need to swizzle things up.

The Classic

Planter's Punch



ABV - High

Tropical, Fruity & Fun

Smith & Cross Traditional Jamaican Rum, Planteray O.F.T.D., 28 HKS Planter's Mix, Citrus, Angostura Bitters

\$28++

Planter's Punch is a historic rum cocktail with roots in the Caribbean, likely Jamaica, during the 19th century. Its name alludes to the "planters" who worked on the sugar plantations. The cocktail's simple formula was famously described by a rhyme: "One of sour, two of sweet, three of strong, four of weak," referring to lime, sugar, rum, and water, respectively.

Now & Then

Celebrating 14 years of 28 HongKong Street

BUILDING BUILDING

This is a direct and honest method that respects the individual integrity of each ingredient. We layer components directly in the glass, allowing them to naturally interact and reveal their character.



**BUILDING
BUILDING**



Our Signature

Two Degrees North



ABV - Medium

Fresh, Spiced & Fizzy

Maker's Mark Bourbon, Apple Masala Tea, Telmont Reserve
Brut Champagne

\$25++

A simple, yet phenomenal flavour collision. We're building a transatlantic highball with rich, caramel Bourbon and aromatic, far-out Masala Spice, all topped with fizzing Champagne. The name's a nod to the longitudes—the distance between Kentucky's whiskey and India's spice—proving that sometimes, the best things come from unexpected unions. Built to last, sip by sip.

The Classic

Japanese Highball



ABV - Medium

Light & Crisp

Hibiki Harmony Whisky, Soda, Citrus Oil

\$30++

The Japanese Highball rose to prominence in Japan after World War II, thanks to a marketing push by Suntory, a major Japanese distillery. The Japanese perfected this simple mix of whiskey and soda water by focusing on precision. They use very cold, high-quality whiskey and highly carbonated water, stirred just once to preserve its effervescence, making it a cornerstone of Japanese drinking culture.



Mint Julep

ABV - Medium

Maker's Mark Bourbon, Fresh Mint, Rich Syrup | \$26++

Adonis

ABV - Low

Amontillado & East India Sherry, Sweet Vermouth, Orange Bitters | \$26++

Cuzco

ABV - Medium

ABA Pisco, Aperol, Grapefruit, Lemon, Kirsch | \$26++

Twelve Mile Limit

ABV - Medium

Planteray 3 Star Rum, Michter's US-1 Single Barrel Rye, Remy Martin VSOP, Lemon, Grenadine | \$27++

Knickerbocker

ABV - High

Planteray 3 Star Rum, Cointreau, Raspberry, Lime | \$26++

Toronto

ABV - High

Michter's US-1 Single Barrel Rye, Fernet Branca, Demerara, Angostura Bitters | \$28++

Fogcutter

ABV - High

Planteray Original Dark Rum, Remy Martin VSOP, Roku Gin, Cointreau, Amontillado Sherry, Lemon, Orgeat | \$28++

Silver Fizz

ABV - Medium

Tanglin Black Powder Gin, Rich Syrup, Lemon, Egg White, Soda | \$28++

Oaxaca Old Fashioned

ABV - High

Motel Mezcal, El Tequileno Reposado Tequila, Agave Nectar, Angostura Bitters | \$28++

Lion's Tail

ABV - Medium

Maker's Mark Bourbon, Allspice, Demerara, Lime, Angostura Bitters | \$26++

Grape Mint Smash

Seedlip Grove, Red Grapes, Mint, Lemon, Alpen Blanc | \$20++

Zapplin'

Seedlip Garden, Apple Masala, Grapefruit, Alpen Rose | \$20++

Cha Cha

Seedlip Spice, Sour Plum, Lime, Seasn Dark, Soda | \$20++

Mango - Tango

Seedlip Grove, Mango, Coconut, Lime, Seasn Dark | \$20++

Kitty Sour

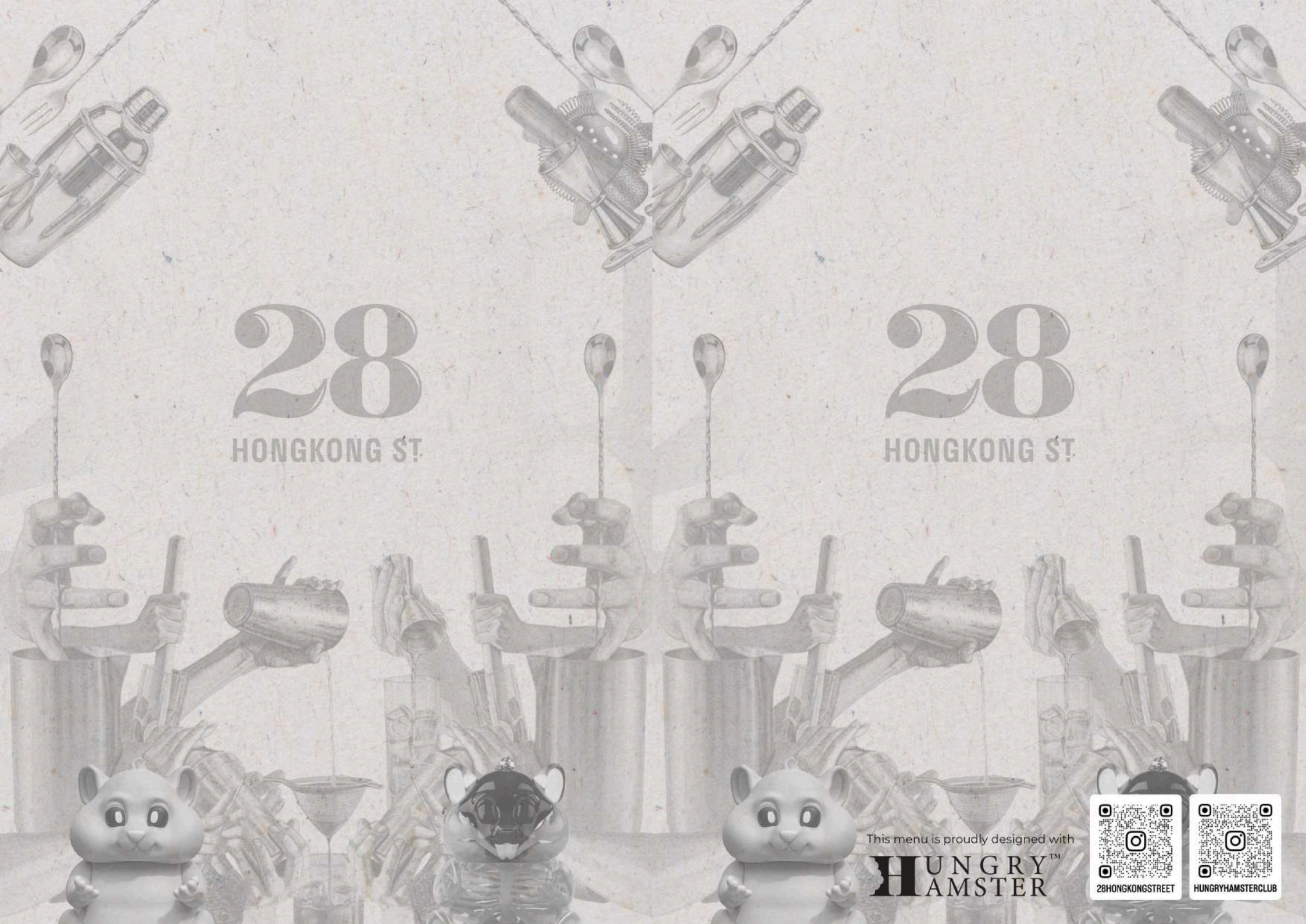
Seedlip Spice, Strawberry Balsamic, Pineapple, Grapefruit, Lime, Seasn Light, AER | \$20++

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Thank you for your kind consideration.*

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Now & Then

Celebrating 14 years of 28 HongKong Street