

ATLAS

PRESERVATION OF FIRE

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Chronicles of Bartending:

A Journey Through Time & Techniques

Embark on a captivating exploration through time, where influences and discoveries spanning centuries ignite the flames of inspiration that have fueled generations. Discover the rich tapestry of bartending's history and uncover enduring techniques.

This voyage unveils meticulous techniques that have shaped the craft: from the effervescence of sparkling carbonation and the precision of temperature control to the elegance of skilful washing and the magic of flavour infusion.

This tale is not just about the drinks, but the stories they carry and the connections they forge. Raise a glass to tradition and the lasting legacy of the art of bartending.

" Tradition is not the worship of ashes, but the preservation of fire. "

– *Gustav Mahler*



Carbonation

Various alcoholic beverages, like beer, champagne, cider, and spritzer, acquire their effervescence through natural fermentation. The captivating fizziness in cocktails finds its origins in Joseph Priestley's inventive work, who introduced the carbonation process in England in 1767. This journey reached a milestone in 1835 when beverages were first commercially bottled, ushering in a new era of effervescent drinks

Priestley's Company 28.7%
scottish gin, orange liquer, rosé aperitif, vetiver
bittersweet and invigorating

28

The Exposition 26.4%
mezcal, american bourbon, italian bitter liqueur, angelica, pineapple
robust smoky agave notes, herbal and earthy

28

"Includes a flavourful syrup made from repurposed pineapple husks"

Jubilee Royale 18.8%
champagne, australian shiraz gin, bajan rum, raspberry, black lemon
spiced & bright with luscious dark berry notes

26

Boterismo Fizz 18.7%
cognac, calvados, white port, cacao, vanilla, ginger ale
creamy ripe banana with a hint of vanilla

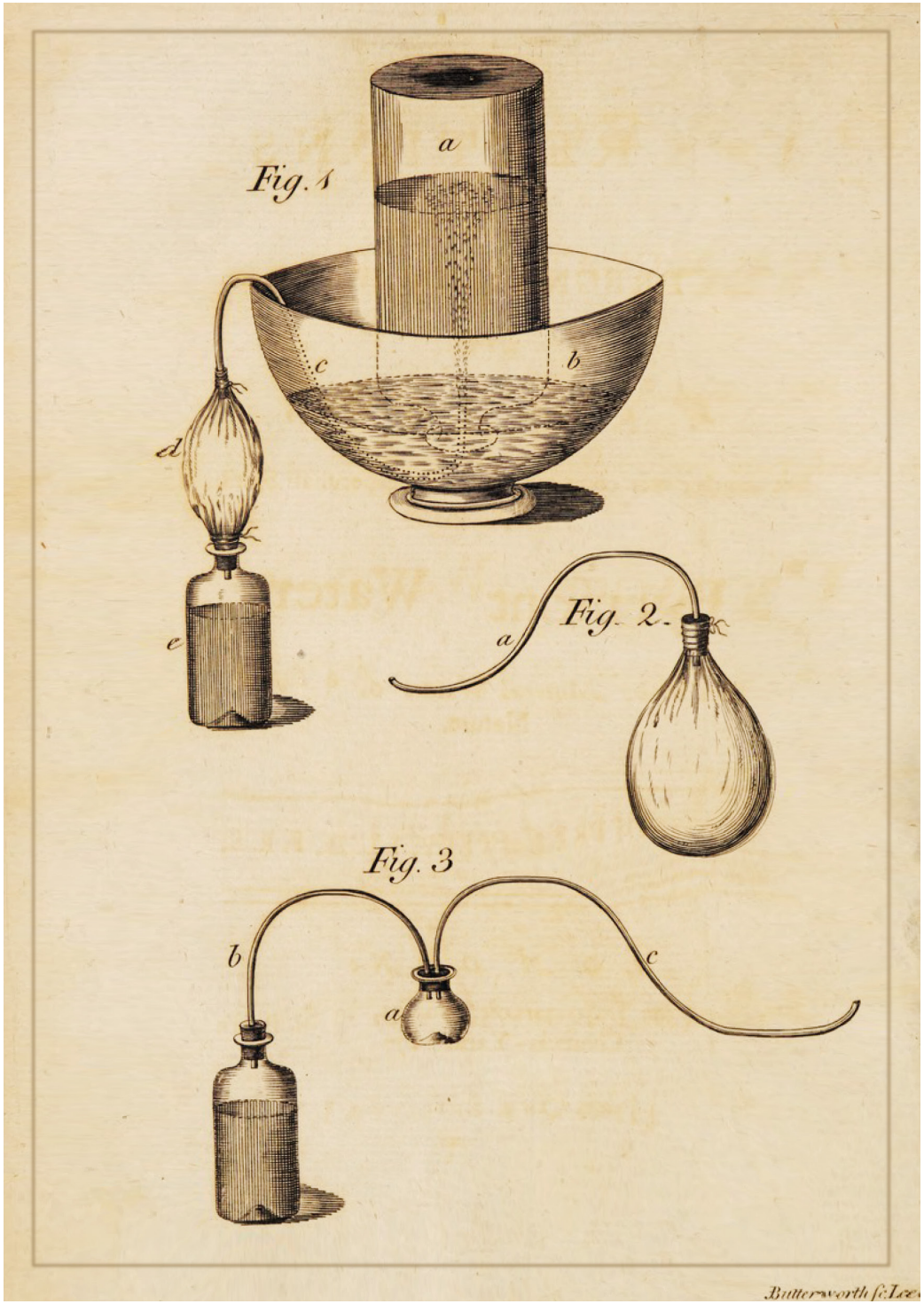
25

Temperance Crusade no alcohol
clarified tomato, rosemary, oyster leaf
savoury, with a hint of ocean spray

18

"Oyster leaf is a coastal herb with blue-green leaves reminiscent of oyster shells, boasting a unique flavour sought after in gourmet cuisine for its briny, mineral-like essence"

Mouthfeel the tactile and textural sensations experienced in the mouth while sipping a drink. It encompasses elements such as the smoothness or viscosity of the drink, the presence of carbonation, the temperature, and the overall weight or body of the cocktail.





Temperature

In antiquity, the Greeks and Romans employed snow for drink cooling. Cold mutes, warmth elevates, unveiling the nuanced palette of each concoction. Temperature takes center stage, influencing sensory impressions and flavour balance. Ice, a cocktail cornerstone, does more than chill—it contributes to dilution. The rate at which ice melts adds a suspenseful element, impacting the strength and balance of a cocktail. Discover how the interplay of temperatures can transform your cocktail experience.

Lombardi's 15.7%
pisco, chili liqueur, capsicum, lime
spiced, subtle sweetness with an herbaceous quality
25 "garnished with a torched mozarella soaked with basil vodka"

The Tribune 21.4%
aged rum, sherry wine, bitter vermouth, bergamot
a contrast of warm and cold on the palate, with enticing bitterness
26

Ravenscroft Remedy 17.8%
champagne, chardonnay vodka, red wine aperitif, olive
savoury with a clean edge, balanced by a hint of smoke
28

Silver Bullet 19.8%

english gin, japanese vodka, rosé verjus, lime, ylang-ylang

fragrant blooming florals, bold and bracing

25 / 120 decanter, serves five

" A variation of the Vesper Martini - a captivating history intertwined with the iconic character James Bond. This cocktail made its debut in Ian Fleming's first James Bond novel, "Casino Royale," published in 1953."

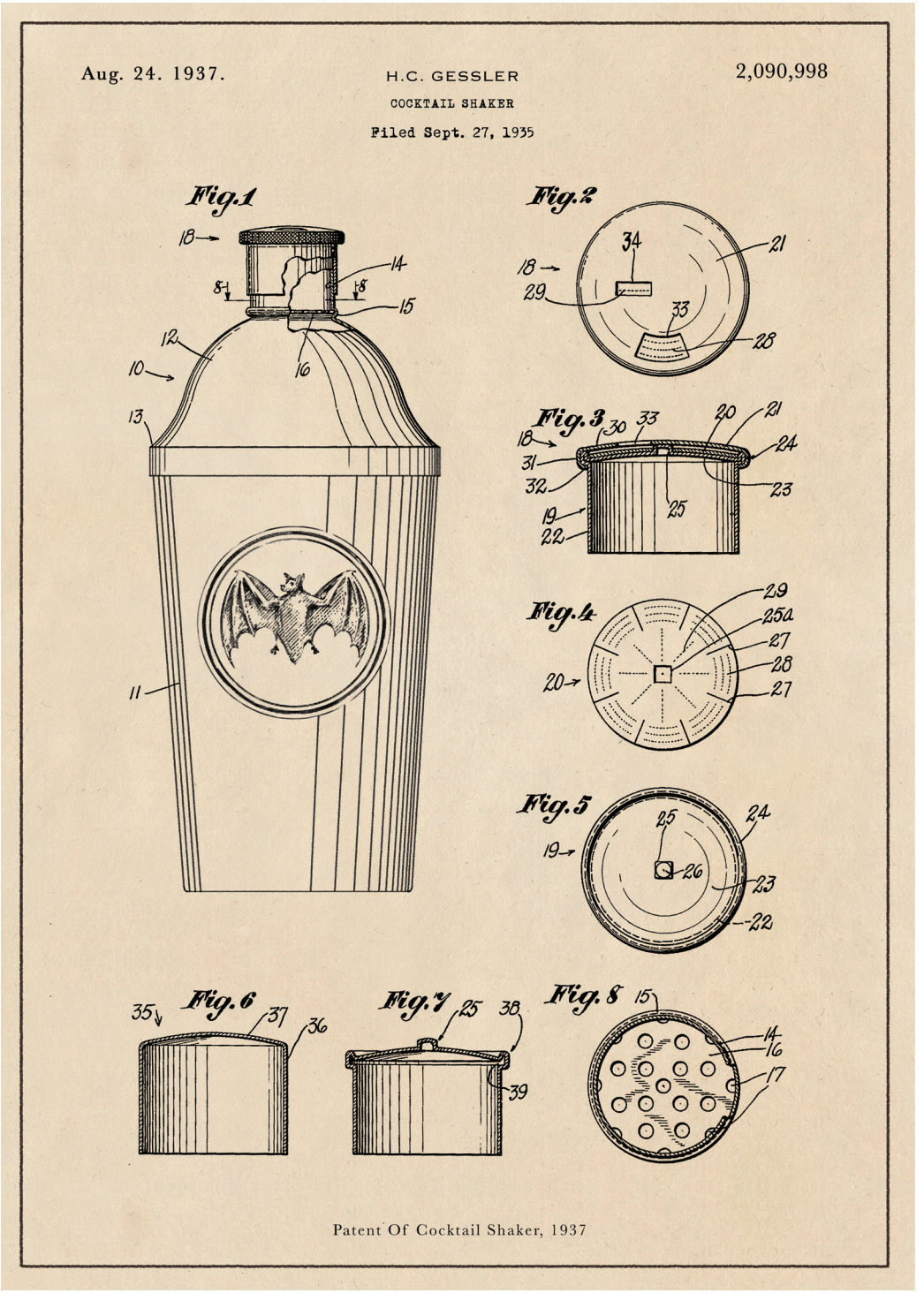
Thirsty First no alcohol

n/a london dry gin, n/a spiced spirit, lemon saccarum, peach oolong

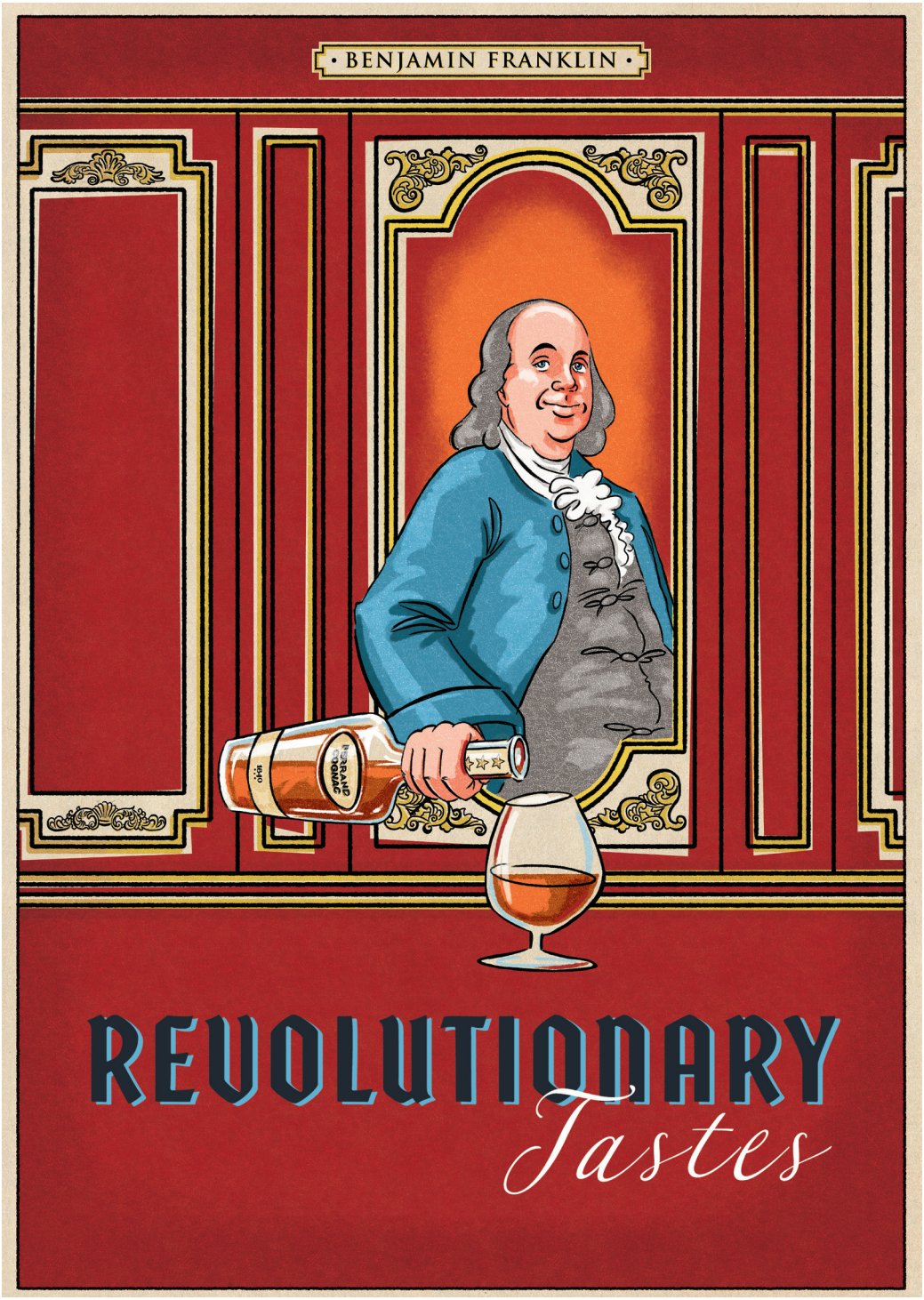
the essence of a gin & tonic, crisp and refreshing

18

To shake or to stir? shaking vigorously combines the elements, chills the drink quickly, and incorporates air, resulting in a light and frothy concoction. On the other hand, stirring gently with ice preserves the character of the liquor, prevents over-dilution, and creates a smooth, velvety mouthfeel.



Patent Of Cocktail Shaker, 1937



Washing

The origins of milk punch trace back to the 17th century, with early variations appearing in British and American households. The process involves adding milk to a cocktail mix, causing the proteins to coagulate. After allowing the mixture to rest, it is strained, resulting in a clear liquid. In the 21st century, a similar process combines fat with a spirit, allowing them to meld before freezing the mixture to solidify the fat. Subsequently, the fat is filtered out, leaving a spirit enriched with its unique flavours.

Golden Scarab 10.3%
english gin, bianco vermouth, clarified almond milk, spiced tea, orgeat
sweet, warming spice with hints of almond

26

Enfleurage 15.3%
vanilla butter washed english gin, vino amaro, jasmine geranium, citrus
a decadent explosion of flavour, bold and floral

27

"Enfleurage, a centuries-old art in perfume-making, akin to an early form of infusion, gently preserves the essence of delicate flowers without heat, crafting a timeless fragrance."

Electric Club 34%
hazelnut clarified butter rum, herbal liqueur, sherry, chocolate
a blend of smouldering oak and sweet caramel

26

"The byproduct resulting from the clarified butter rum is ingeniously repurposed in crafting the caramel fudge garnish."

The Wicked Trio 10.8%
champagne, cognac, strawberry cream clarified milk, black lemon
captivating with a distinct dried fruit character

28

Prohibition Plot no alcohol
clarified avocado milk, mango, agave, lime
a twist of sour, and a whisper of mild pepper

18

Preservation before refrigeration was widely available, the addition of milk served as a preservation method for mixed drinks. The milk's proteins did a little dance, clarifying the drink and making it last on the shelf.

MILK PUNCH *by* MARY ROCKETT



RECIPE

1 ADD two gallons of hot milk to a gallon of brandy, five quarts of water, eight lemons & two pounds of sugar.
2 Let the mixture sit for an hour, then strain it through a flannel bag.



Infusion

The ancient art of infusion, rooted in cultures like China and Egypt, involves extracting flavours by steeping ingredients in a liquid. In the world of gin, botanical infusion has remained at the heart—the masterful blending of juniper berries with other botanicals is central to the spirit's distinct flavours. The possibilities within this technique are as varied as the imaginations of those incorporating herbs, spices, and spirits. Infusion continues to serve as an inexhaustible wellspring of inspiration for bartenders in the realm of cocktails.

Echo of Eras 11.9%
fig infused sherry, mezcal, elderflower, almond, cream
luscious, smokey with strong earthy spirit

26

218 West 22.1%
english gin, melon vodka, red currant infused dry vermouth, cardamom
intricate layers of aromatic spice, with a tart edge

25

The Debutante 7.5%
champagne, cherry infused scottish gin, belgian red ale, absinthe
alluring rouge, complex and multi-layered

25

Lunchtime Cocktail 21.8%
black pepper infused vodka, clarified tomato, bianco vermouth, habanero
dry with robust tomato richness

26

"Imagine a Martini with the bold spirit of a Bloody Mary. an iconic cocktail that emerged in the Roaring Twenties, possibly birthed in the vibrant streets of Paris or the energetic scene of New York."

Age of Discovery no alcohol
raspberry infused n/a aperitif, vanilla passionfruit, citrus
silky sweet, tart and beautifully vibrant

18

Time a paramount factor in the art of infusion - wields a profound influence over the flavour profile of the ultimate spirit or syrup. Short infusions, calibrated for potent elements like spices, execute a swift and intense extraction, while extended infusions, a preferred technique for working with fruits, herbs, or botanicals, grant the necessary time for a leisurely and intricate flavour development.



THE BON VIVANT'S COMPANION

OR

How to Mix Drinks



Professor Thomas Preparing a Gin & Tonic

BY PROFESSOR JERRY THOMAS

Formerly Principal Bartender at the Metropolitan Hotel, New York, and at the Planters' House, Saint Louis

Edited, with an Introduction and Notes, by

HERBERT ASBURY

author of

THE GANGS OF NEW YORK



ALFRED A. KNOPF BORZOI BOOKS PUBLISHER NEW YORK



Gin & Tonics

The peerless G&T. An iconic refresher that evolved from a British colonial staple to a contemporary favourite.

ATLAS G&T 23
ATLAS' very own gin, ATLAS tonic, lemon
a lively and cheerful traditional favourite - reimagined

Gin Tonica 26
modern gin, blood orange & elderflower tonic, grapefruit, rosemary
a fresh, herbaceous ode to spain, where gin and copa reign

ATLAS Orange G&T 27
ATLAS' collaboration orange gin, mediterranean tonic, orange
vibrant and aromatic, with subtle hints of orange blossom

Old Tom & Tonic 28
italian old tom gin, rhubarb tonic, orange, thyme
earthy and adventurous with notes of juniper & citrus

Sloe & Tonic 28
english sloe gin, elderflower & cucumber tonic, lime, juniper berry
tart and bitter, a decadent english interpretation

Barrel-Rested G&T 30
barrel-rested gin, royal botanic tonic, orange, cinnamon
elegantly rich and bold with the warmth of oak

Bartender's Choice G&T
Feeling adventurous or love surprises?
a rotating line-up of highlights curated by our team

starts from 25

Cocktail Compendium

* denotes ATLAS classics

% - alcohol by volume

Priestley's Company 28.7%
gin, orange liquer, rosé aperitif, vetiver
28 | pg 5

Lunchtime Cocktail 21.8%
vodka, clarified tomato, habanero, vermouth, pepper
26 | pg 18

Prohibition Plot no alcohol
clarified avocado milk, mango, agave, lime
18 | pg 14

ATLAS Martini* 31.2%
gin, vermouth, orange bitters, champagne vinegar
27 | pg 25

Jubilee Royale 18.8%
champagne, shiraz gin, rum, raspberry, black lemon
26 | pg 6

ATLAS French 75* 15.5%
gin, lemon, peach, salt, champagne
27 | pg 26

ATLAS Espresso Martini* 22.8%
vodka, coffee liqueur, espresso, cinnamon, cream
26 | pg 25

ATLAS Gimlet* 16.6%
gin, fino sherry, triple citrus cordial, lime, salt
25 | pg 26

Thirsty First no alcohol
n/a gin, n/a spiced spirit, lemon saccarum, peach oolong
18 | pg 10

Orange Blossom Martini* 28%
gin, vermouth, chocolate bitters, mint
28 | pg 25

Ravenscroft Remedy 17.8%
champagne, chardonnay vodka, red wine aperitif, olive
28 | pg 9

The Wicked Trio 10.8%
champagne, cognac, black lemon, strawberry cream clarified milk
28 | pg 14

GIN & TONICS - pg 21

Electric Club 34%
hazelnut clarified butter rum, herbal liqueur, sherry, chocolate
26 | pg 14

ATLAS Old Fashioned* 23.6%
blended scotch, whiskey, px sherry, riesling, orange bitters
28 | pg 26

Lombardi's 15.7%
pisco, chili liqueur, capsicum, lime
25 | pg 9

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fig infused sherry, mezcal, elderflower, almond, cream
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cognac, calvados, white port, cacao, vanilla, ginger ale
25 | pg 6

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Martini Classics

Ernest Hemingway once wrote, "I've never tasted anything so cool and clean... They make me feel civilised." At its core, the Martini is gin (or vodka), vermouth, and a dash of bitters finished with a twist. This deceptively simple elixir has been a point of fascination and an invitation for innovation for generations of bartenders.

ATLAS Martini 31.2%
ATLAS' very own gin, ambrato vermouth, orange bitters, champagne vinegar
strong, cold, floral, with a little lick of the wild
27

Orange Blossom Martini 28%
ATLAS' collaboration orange gin, blanc vermouth, chocolate bitters, mint
herbaceous with hints of chocolate and orange
28

ATLAS Espresso Martini 22.8%
french vodka, coffee liqueur, espresso, cinnamon, cream
creamy, bold, with a lift of caffeine
26

An ATLAS Suite

Enjoy all three modern adaptations of the iconic Martini in one flight

three petite martinis
42

Classics

The enduring popularity of these cocktails lies in their adaptability, inviting bartenders to showcase creativity while honouring the foundational principles of cocktail craftsmanship. Classics such as the French 75, crafted to mark the end of World War I, the 19th-century Old Fashioned, with its roots in the gentlemen's club of old, and the naval-rooted Gimlet stand as a testament to the skill of bartending.



ATLAS French 75 15.5%
london dry gin, lemon, peach, salt, champagne
bright, elegant and vivacious, a stone fruit twist on the classic
27



ATLAS Gimlet 16.6%
scottish gin, fino sherry, triple citrus cordial, lime, salt
refreshingly tart with a dash of saline
25



ATLAS Old Fashioned 23.6%
blended scotch, smokey whiskey, px sherry, riesling, orange bitters
a smokey, spiced tribute
28





ATLAS Vintage

A tale of a bygone age of glamour, enjoy the finest vintage spirits from the ATLAS collection in timeless cocktails. Celebrate gin antiquity, infused with the contemporary soul of ATLAS.

Vintage Martini
gin from the decade of your choice, mixed to your specifications
travel back in time to taste gins from the dawn of the 20th century, through the interbellum and into modern times

1910s	275	**1940s**	175	**1970s**	100
1920s	250	**1950s**	150	**1980s**	75
1930s	200	**1960s**	125	**1990s**	60

Vintage Negroni 250
1930s london dry gin, italian sweet vermouth, vintage campari
a spirited iteration of count camillo negroni's cocktail of choice

Vintage White Lady 200
1960s london dry gin, vintage cointreau, lemon
a delicate spectre, that packs a citrus punch

"The charm of history and its enigmatic lesson consist in the fact that, from age to age, nothing changes and yet everything is completely different."

– *Aldous Huxley*

ATLAS Gin Tower

From Medicinal Elixir to Iconic Spirit

TO BEGIN YOUR GIN JOURNEY,
PLEASE ASK FOR THE ATLAS COLLECTIONS MENU

Navigate the Gin & Tonic wheel on the following page, and pair your tonic with a gin that perfectly complements your distinguished taste.

I

Decode Your Desire

select your preferred flavour profile

II

Choose Your Tonic

discover the perfect fizz to fuel your gin excursion

III

Select Your Gin Profile

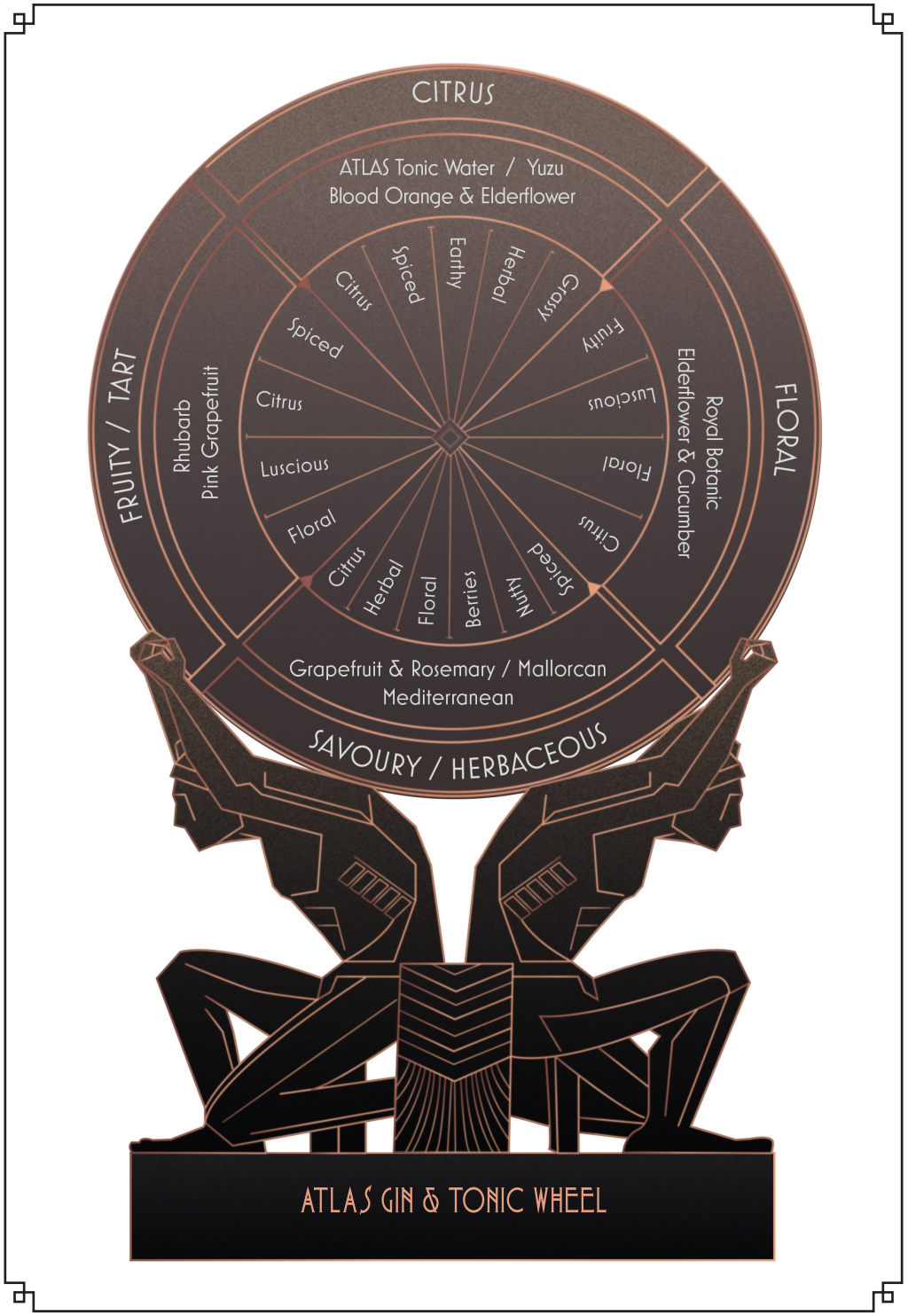
delve into the ATLAS gin collection

GIN TOWER EXPERIENCE

Journey up the ATLAS Gin Tower for an up-close look at the remarkable ATLAS Gin Collection. Led by one of our talented bartenders as your intrepid guide, you will handpick a gin of your choice - enjoy a tasting and presentation of your chosen gin, followed by a custom paired G&T.

starts from 100 per guest, two guest minimum

limited availability, reservations encouraged
for more information, please approach a member of our team



The Culture of Drinking:
Toasts, Cheers, and Revelry

The tradition of raising glasses and toasting likely originated as a symbolic act to ensure the safety and goodwill of those partaking in the drink.

Early traces of the tradition back to ancient Rome, where hosts would drink first to demonstrate that the drink was not poisoned. This act of mutual trust evolved into a social custom, with the clinking of glasses becoming a way to exchange a small amount of each drink to ensure no foul play.

As we skip through time to medieval England, the term “toast” takes on a literal twist. Spiced or charred bread was placed in drinks to enhance flavour, and this “toast” was lifted and eaten after the beverage was consumed.

In its evolution through the 17th and 18th centuries, toasting became a more elaborate affair, complete with formal ceremonies and specific incantations for every occasion. The sound of clinking glasses also took on significance, with the notion that it drove away evil spirits and invited good fortune.

The tradition continued to evolve across cultures and eras, adapting to social customs and etiquette. Cheers to the ages, where every drink tells a tale!

“We'll drink to the friends who will
us well,
So fill to the brim and toast 'em;
And if there be those who wish
us ill—
Why, now is the time to roast 'em”

– A toast from the early 20th century



BARLEY & HOPS

A sharp selection of classic beers, a mix of the old and the new.

Pilsner Urquell from the Tap 4.4% *fragrant with flowery, herbal hop aromas*	450 ml	18
Jaipur IPA 5.9% *enticing bitterness with a slight sweetness*	330ml	20
St. Bernardus Wit 5.5% *spiced, fruity, and a touch of sweet orange*	330ml	22
Duchesse de Bourgogne 6.0% *ruby red hue, sweet with dark berry fruit*	330ml	24
Saltaire Triple Chocolate Stout 4.8% *clean and rich with a chocolate kick*	500ml	25
St. Bernardus Tripel 8.0% *complex and rich, blonde with velvety-soft head of froth*	330ml	25

"BEER, IF DRANK WITH MODERATION, SOFTENS THE TEMPER, CHEERS THE SPIRIT, AND PROMOTES HEALTH."

– Thomas Jefferson

SODAS, TONICS & FRUITS

Perfect companions to our spirits or refreshing on their own.

SOFTS

Coca Cola Original / Light / Zero	7
East Imperial Ginger Beer / Thai Dry Ginger Ale	8
London Essence Soda Water	8
Sprite	7

TONICS

East Imperial ATLAS Tonic Water / Yuzu / Royal Botanic	8
Ekobryggeriet Rhubarb	8
Fever Tree Mediterranean	8
Franklin & Sons Elderflower & Cucumber / Mallorcan	8
London Essence Grapefruit & Rosemary / Blood Orange & Elderflower	8
Thomas Henry Pink Grapefruit	8

JUICE

Fresh pressed Orange / Grapefruit / Pineapple / Apple	10

MINERAL WATER

Perrier, 750ml	11
Aqua Panna, 750ml	11

ATLAS WATER

Committed to reducing our carbon footprint, our in-house filtered water is pure and mineral-rich. Enjoy free-flow still and sparkling water for $2 per guest, with a portion donated to local & global charities.

LEAVES, OOLONGS & TISANES

A selection of classic and exotic teas from around the world.

The ATLAS Art Deco Blend *blended just for us, a fine black tea incorporating dry gin botanicals*	10
Royal English Breakfast *a vibrant blend of milima, kenilworth and assam dejoo*	8
Regal Earl Grey *premium mild tea blended with organic vanilla & bergamot*	8
Aromatherapy In A Cup *an infusion of flowers and mint with sweet lemon balm*	8
Red Rooibos *natural sweet and earthy tones, rooibos and delicate lemon verbena*	8
Hojicha Green *toasty, malty notes with a hint of caramel on the palate*	8
Lychee Rose Black *a lively blend of lychee and ceylon black tea, with fruity and floral notes*	12
Peach Green Oolong *a blend of green tea and peach notes with overtones of hibiscus*	12
Milk Oolong *a tea cultivar with delicate aromas of milk, without the dairy*	12

BEANS, CHAI & CHOCOLATE

Proudly roasted in Singapore by Liberty Coffee, the "Speakeasy" blend is full-bodied with a dark chocolate base note and complex bittersweetness.

Espresso	5
Long Black	5
Piccolo Latte	6
ATLAS Gibraltar	6
Flat White	7
Latte	7
Cappuccino	7
Mocha Latte	8
Iced Long Black	6
Iced White	7
Iced Mocha	8
Hot Chocolate	8
Seven Spice Chai Latte	8

Additional Espresso Shot +2

Soy or Oat Milk +1

YOU'VE COME TO THE END

THE WALLS HAVE EARS

MAY THEY HEAR NOTHING HERE
BUT LOUD LAUGHTER