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*Wine*

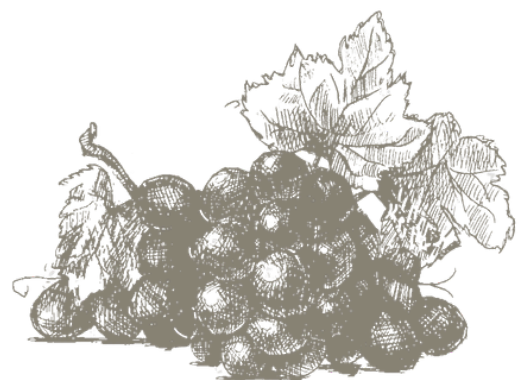
Volume April 2026

Singapore Sommelier Team

Celine Jung  
Charlotte Lim  
Kevin Hsu  
Nancy Huang  
Ray Aw  
Terry Lim  
Zheng Zhe Khor

Malaysia Sommelier Team

Ezra Tan  
Justin Ho





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# Story of the Vines

Our wine list draws inspiration from the **quiet vitality of the grapevine**, arranged thoughtfully by region and grape to showcase the **unique character of each terroir**. Every bottle tells a **story of place and season**, shaped by climate, soil, and the care of those who nurture the vines. Some wines shine with freshness and immediacy, while others reveal layers of depth and complexity over time, reflecting patience and natural rhythm.

As you move through the list, you trace the subtle variations of the vine across landscapes, tasting how environment and grape intertwine to create distinct expressions. **Each selection invites you to savor more than flavor**—to experience connection, craft, and the enduring harmony between vine and earth.

**In every glass, the journey of the vineyard is present, a celebration of nature's quiet power and the artistry it inspires.**

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# By the Glass



<u>CHAMPAGNE</u>	<u>75/150ML</u>	<u>375ML</u>
CH310 Charles Heidsieck, Blanc de Blanc Brut NV <i>Chardonnay / Champagne, France</i>	30	
CH527 Fleur de Miraval, "Petite Fleur" Rosé Brut NV <i>Chardonnay, Pinot Noir / Champagne, France</i>	30	
<u>WHITE</u>	<u>75/150ML</u>	<u>375ML</u>
AU636 Fryer's Cove, "Bamboes Bay" Sauvignon Blanc 2022 <i>Sauvignon Blanc / Cape West Coast, South Africa</i>	25	60
OF359 Domaine Belargus, Anjou "Quarts" 2020 <i>Chenin Blanc / Anjou, Loire Valley, France</i>	28	70
BU4694 La Croix de Brully, Saint-Aubin 1er Cru "La Chatenière" 2022 <i>Chardonnay / Saint-Aubin, Burgundy, France</i>	30	75
SP385 Alma Carraovejas, Viña Meín "O Gran Meín Blanco" 2021 <i>Treixadura Blend / Ribeiro, Spain</i>	33	70
OF318 Domaine des Tours, Vin de Pays de Vaucluse Blanc 2017 <i>Clairette / Vaucluse, Rhône Valley, France</i>	24/48	110
IT1894 Emidio Pepe, Pecorino 2020 <i>Pecorino / Abruzzo, Italy</i>	24/48	110
CH729 André Heucq, Coteaux Champenois "Hula Hoop BIO" 2022 <i>Chardonnay / Champagne, France</i>	28/55	120
<u>ROSE</u>	<u>75/150ML</u>	<u>375ML</u>
OT179 Hokkaido Wine, "Shishido Vineyard" Regent Rosé 2022 <i>Regent / Hokkaido, Japan</i>	23	50

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# By the Glass



<u>RED</u>		<u>75/150ML</u>	<u>375ML</u>
IT2013	G.D. Vajra, Barolo "Albe" 2021 <i>Nebbiolo / Barolo, Piedmont, Italy</i>	25	55
BX1676	Château Carbonnieux 2021 <i>Bordeaux Blend / Pessac-Léognan, Bordeaux, France</i>	25	60
AU685	By Farr, Farrside Pinot Noir 2023 <i>Pinot Noir / Geelong, Victoria, Australia</i>	28	65
RH563	Château de Beaucastel, Châteauneuf-du-Pape 2021 <i>Mourvèdre, Grenache, Syrah / Châteauneuf-du-Pape, Rhône Valley, France</i>	30	70
OT247	Memuro Winery, Kuroda Yoshitsugu 2021 <i>Kiyomai / Hokkaido, Japan</i>	28/55	120
BU4072	Manuel Olivier, Vosne-Romanée "Les Damaudes" 2021 <i>Pinot Noir / Vosne-Romanée, Burgundy, France</i>	30/58	130
AU606	Cloudburst, Cabernet Sauvignon 2019 <i>Cabernet Sauvignon / Margaret River, Australia</i>	55/110	240
<u>SWEET</u>			<u>50ML</u>
OT057	Domaine Huet, Le Haut-Lieu "Cuvée Constance" 2016 <i>Chenin Blanc / Vouvray, Loire Valley, France</i>		28

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# By the Glass



## FORTIFIED

**50ML**

IT2013 André Heucq, Ratafia de Meunier NV  
*Meunier / Champagne, France*

12

## GRAPPA

IT1920 Roagna, Grappa di Barbaresco NV  
*Nebbiolo / Piedmont, Italy*

14

## PORT

PO041 Graham's, "Blend No. 5" White Port NV  
*Malvasia Fina, Moscatel / Douro, Portugal*

12

PO042 Graham's, "Six Grapes" Reserve Port NV  
*Touriga Franca, Touriga Nacional / Douro, Portugal*

13

PO043 Graham's, "20 Year Old" Tawny Port NV  
*Touriga Franca, Touriga Nacional / Douro, Portugal*

25

## SHERRY

SP331 Valdespino, "Inocente" Fino NV  
*Palomino Fino / Jerez, Spain*

10

SP332 Valdespino, "Deliciosa" Manzanilla NV  
*Palomino Fino / Sanlúcar de Barrameda, Spain*

10

SP333 Valdespino, "Tío Diego" Amontillado NV  
*Palomino Fino / Jerez, Spain*

10

SP334 Valdespino, "Solera 1842" Oloroso V.O.S. NV  
*Palomino Fino, Pedro Ximénez / Jerez, Spain*

10



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*Cocktails*

Volume April 2026

By  
Anthony Zhong  
Cassandra Sim





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## *A matter of wine and spirits*

This cocktail programme is a reflection of **Park90's vinous philosophy**, drawing inspiration from the great wine regions of France and reinterpreting them through a modern cocktail lens.

Each creation **thoughtfully incorporates elements of wine**; Port, Champagne, Cognac, and dessert traditions, brought together with the finest ingredients we source. Every cocktail is composed with intention: fresh juices, seasonal fruits, and carefully selected spirits, balanced to **express both structure and nuance**.

In the spirit of true hospitality, each drink may also be tailored to your preference. We invite you to trust our bartenders to refine and create **not just a cocktail, but a moment crafted just for you**.

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**Anthony Zhong,**  
Shin Gi Tai Consultant

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# Cocktails



## 90 POINTER

\$28

*Malbec, Bourbon, Fresh lemon juice, Homemade pomegranate syrup*

A New York Sour at its base—crisp, refreshing, with a gentle pomegranate sweetness.

## 90 ABOVE

\$28

*Malbec, Roku gin, Cassis, Fresh Lemon Juice*

A bold harmony of wine and florals, with a botanical, fruit-led finish.

## BOND OR ME

\$28

*Chardonnay, Roku gin, lillet, orange bitters*

A Vesper, reimagined—dry Chardonnay, gin, and aperitif, finished with a clean, bitter edge.

## RIGHT BANK

\$28

*Cognac, port, kyoho grape liqueur, fresh orange juice*

A twist on the Old Fashioned, with subtle fruit and a gentle sweetness, finishing as a digestif.

## POP MY CHERRY

\$28

*Hibiki harmony, Noble Rot Chenin Blanc reduction, chocolate bitters*

A rich interplay of Japanese whisky and Sauternes, unfolding in honey, vanilla, and raisin, with chocolate on the nose and a delicate crackling finish.

## EIFFEL TOWER

\$28

*Champagne, Fresh Japanese Momo (peach), Homemade pomegranate syrup.*

A classic cocktail that brings together Champagne and Japanese peach—balancing brightness with gentle fruit expression.

## ELEGANT FIZZ

\$28

*Pinot noir, Champagne, Fresh Strawberry*

Gentle yet tannic, with a refreshing strawberry sweetness—dry, crisp, and finely bubbled.

## MONT BLANC

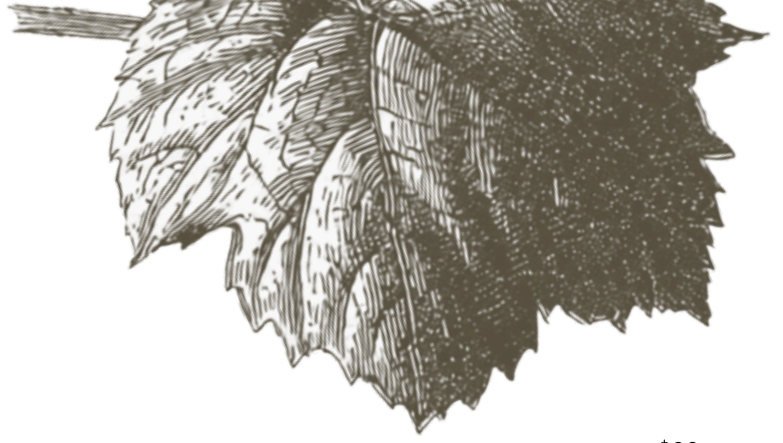
\$28

*Cognac, brown chocolate liqueur, Averna, Butterscotch Liqueur, chestnut puree*

A dessert classic, reimagined—crafted with real chestnuts.

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# Classics



GIN MARTINI	\$22
VODKA MARTINI	\$22
NEGRONI	\$22
BOULEVARDIER	\$24
ESPRESSO MARTINI	\$22
MANHATTAN	\$22
WHISKY SOUR	\$22
MARGARITA	\$22
SIDECAR	\$25
GIMLET	\$22
DAIQUIRI	\$24
MIMOSA	\$24
OLD FASHIONED	\$22
MOSCOW MULE	\$22
AVIATION	\$24
TOM COLLINS	\$22
MOJITO	\$24

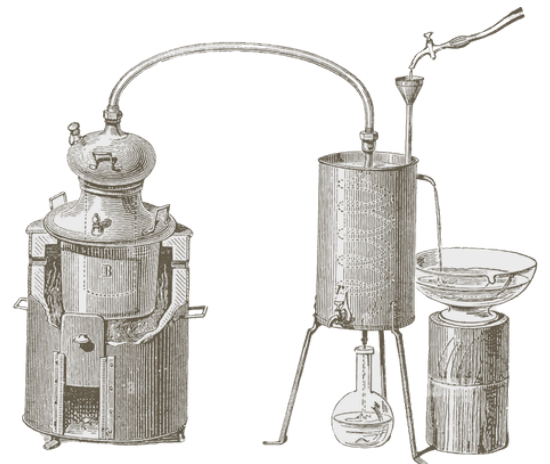


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*Spirits*

Volume April 2026

By  
Nabil Fikri



# PARK%

## SPIRIT

<i>Whisky</i>		45ML
Hibiki "Japanese Harmony"	Japan	28
Yamazaki "Distillers Reserve"	Japan	60
Kavalan "Single Malt Solist"	Taiwan	32
Kavalan "Single Port Cask"	Taiwan	26
Lagavulin "16 Years"	Islay	32
Laphroaig "10 Years"	Islay	28
Macallan "Harmony"	Speyside	32
Glenfiddich "12 Years"	Speyside	26
Glenfiddich "15 Years"	Speyside	40
Glenfiddich "18 Years"	Speyside	60
The Glenrothes "18 Years"	Speyside	80
Macallan "Sherry Oak 12 Years"	Speyside	32
Macallan "Double Cask 15 Years"	Speyside	40
Macallan "Double Cask 18 Years"	Speyside	100
Highland Park "12 Years"	Orkney Islands	22
Highland Park "15 Years"	Orkney Islands	28
Oban "14 Years"	Highlands	32
Monkey Shoulder	Blended Scotch	22
Johnnie Walker "Gold"	Blended Scotch	26
Johnnie Walker "Blue"	Blended Scotch	40
Jack Daniels	USA	18
Bulleit Bourbon	USA	18
Bulleit Rye	USA	22
Angel Envy	USA	24

# PARK%

## SPIRIT

### *Rum*

		45ML
Bacardi	Cuba	18
Plantation "Dark"	Barbados	18
Plantation "3 Star"	Barbados	18
Captain Morgan "Dark"	US Virgin Islands	22
Zacapa	Guatemala	22

### *Gin*

Bombay	England	18
Plymouth	England	28
Roku	Japan	22
Nikka Coffey	Japan	30
Botanist	Scotland	28
Four Pillars	Australia	28
Four Pillars "Bloody Shiraz"	Australia	28
Four Pillars "Navy Strength"	Australia	30

### *Tequila*

Codigo "Blanco"	Jalisco	22
Codigo "Rosa"	Jalisco	23
Don Julio "Anejo"	Jalisco	28
Don Julio "Reposado"	Jalisco	24

### *Cognac*

Martell "Cordon Bleu"	France	32
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### *Aperitif*

Amaro Montenegro	Italy	22
Limoncello	Italy	22
Sambuca	Italy	20



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*Sake*

Volume April 2026

By  
Dino Kok



# PARK<sup>90</sup>

## SAKE

### Sparkling

**Shichiken Hoshi no Kagayaki**

*Yamanashi / Hitogokochi*

Yamanashi

**Price**

170

### Junmai Daiginjo

**Kuheiji Eau Du Desir**

*Yamadanishiki*

Aichi

170

**Nihonsakari Souhana**

*Yamadanishiki*

Hyogo

190

**Dassai Beyond**

*Yamadanishiki*

Yamaguchi

1620

**Dassai Future with Farmer**

*Yamadanishiki*

Yamaguchi

511

**Dassai Elegantly Tippy**

*Yamadanishiki*

Yamaguchi

398

### Junmai Ginjo

**Tabika Malic Acid**

*Undisclosed*

Mie

195

**Fukuju (GI Nadagogo)**

*Domestic + Yamadanishiki*

Hyogo

198

**Hououbiden Black Phoenix**

*Aiyama*

Tochigi

200

**Hououbiden**

*Gohyagomangoku + Yamadanishiki*

Tochigi

178

**Fukuju NEXT French Oak**

*Undisclosed*

Yamaguchi

465

### Junmai

**Hououbiden Tsurugi Karakuchi**

*Gohyagomangoku*

Tochigi

165

**Gozenshu Bodaimoto**

*Omachi*

Okayama

156

# PARK<sup>90</sup>

## SAKE

### Unclassified

**Sakari Yuzu**

Hyogo

**Price**

**120**

*Undisclosed*

**Juyondai *Gold Label***

Yamagata

**879**

*Yamadanishiki*

**Juyondai *Black Label***

Yamagata

**628**

*Sake Mirai (By Tagaki Brewery)*

**Juyondai *Red Label***

Yamagata

**480**

*Yamadanishiki + Aiyama*

**Dassai Ambition**

Yamaguchi

**6570**

*Yamadanishiki (Special A)*

**Juyondai - N by Hidetoshi Nakata**

Yamagata

**2420**

*Yamadanishiki (Exclusively Farmed - Kojimai) + Aiyama (Exclusively Formed - Kakemai)*

**Juyondai - N by Hidetoshi Nakata 2017 vintage**

Yamagata

**2880**

*Yamadanishiki (Exclusively Farmed - Kojimai) + Aiyama (Exclusively Formed - Kakemai)*

### The Carafe

**Selected House Pour Sake, served chilled or warmed 180ml in Tokuri**

**46**