

WELCOME TO THE DEN

THE MONKEY'S LAIR, WHERE HE COLLECTS HIS
TREASURES AND RECOUNTS HIS ADVENTURES.
YOU'VE MET HIM BEFORE, BUT NOW HE INVITES
YOU INSIDE HIS HOME AND MOST INTIMATE SPACE.
SEE WHAT HE HAS BROUGHT TO SHARE WITH YOU
FROM HIS MANY TRAVELS.

COCKTAILS

CURIOUS GEORGE

MEET ME AT THE MONKEY BARS

ROASTED BANANA

PANDAN

VANILLA

PERRIER

CO₂

non-alcoholic

19



DIRTY LITTLE SECRET

IT'S FOR MY FRIEND...

LUCANO 00 AMARO
CHAI
JAGGERY
PUMPKIN
GOAT MILK CLARIFIED
CURRIED COFFEE FOAM

non-alcoholic

19



NOTORIOUS P.I.G

IT WAS ALL A DREAM

SIETE MISTERIOS MEZCAL

TRÄ•KÁL

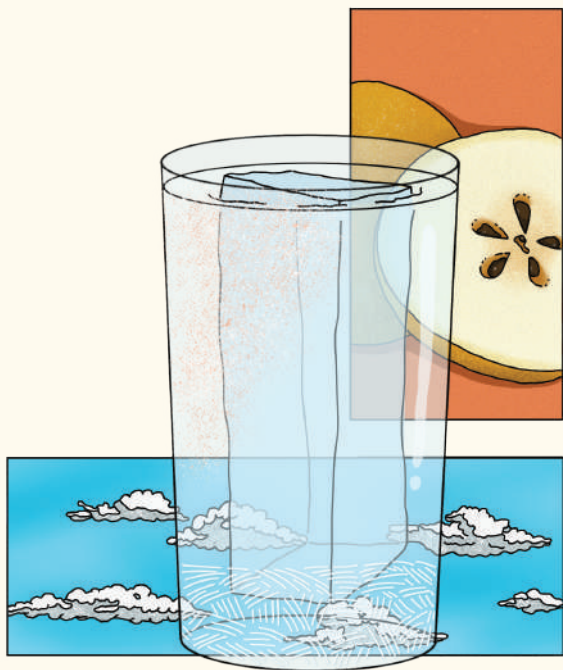
ASIAN PEAR

PORK FLOSS

ACIDS

CO₂

21



THE SANDY SHANDY

BEER ME!

HENDRICKS GIN

MUYU VETIVER

GUAVA

GRAPEFRUIT

IPA

CO₂

21



LYCHEE, LIL LYCHEE

EYE ON THE PRIZE

SUYO PISCO
PATRÓN 100
KUMQUAT
SHISO
LYCHEE
LIME
SHIO KOJI

21



FIVE GINGER DEATH PUNCH

A GINGER-POSITIVE COCKTAIL

TEN TO ONE WHITE RUM

ST. GERMAIN

ALL THE GINGERS

21



ABC SWIZZLE

SO FRESH AND SO GREEN

ALTAMURA VODKA
GREEN CHARTREUSE
BOK CHOY
COCONUT VINEGAR

23



SILK ROAD

AMONG THE FIELDS OF GOLD

D'USEÉ COGNAC

CORN

LACTO GOLDEN BEETS

HAZELNUT

SAFFRON

23



INSPECTOR GADGET

PEARL OF WISDOM

JOHNNIE WALKER BLACK

BACARDÍ OCHO

CARROT

GHEE

MASTIHA

LEMON

CARDAMOM

EGG

24



TROPIC THUNDER

WHAT'S THE BUZZ?

LEBLON CACHAÇA

SINGANI 63

BITTER ORANGE

SAKURA

PINEAPPLE

PASSION BERRY

21



TINI BIKINI

MODESTY IS THE HIGHEST ELEGANCE

BOMBAY SAPPHIRE GIN

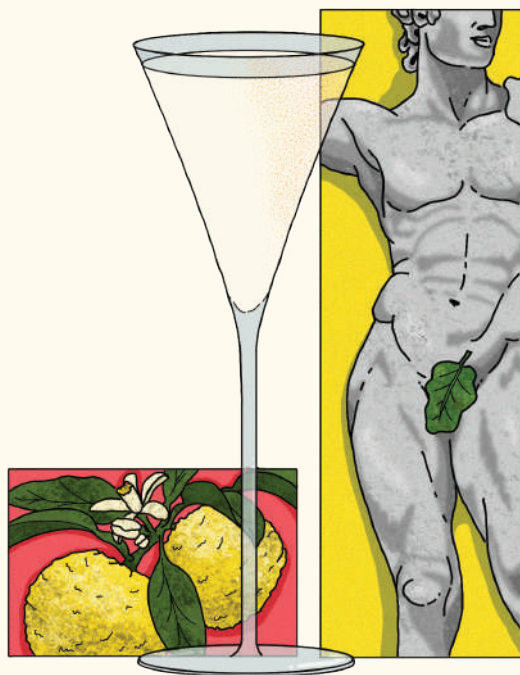
OKA YUZU VODKA

VESO FIG LEAF

VERJUS

UMEBOSHI

25



A FORGOTTEN TREE HOUSE

RETURN TO A LAND BEFORE TIME

MICHTER'S BOURBON
BATAVIA ARRACK
MUSHROOM
MANGO
HOJICHA

22



FILM NOIR

KEEP IT CLASSIC

KNOB CREEK 7 YR RYE
IITCHIKO SAITEN SHOCHU
COLD BREW
POPCORN
BLACK GARLIC

24

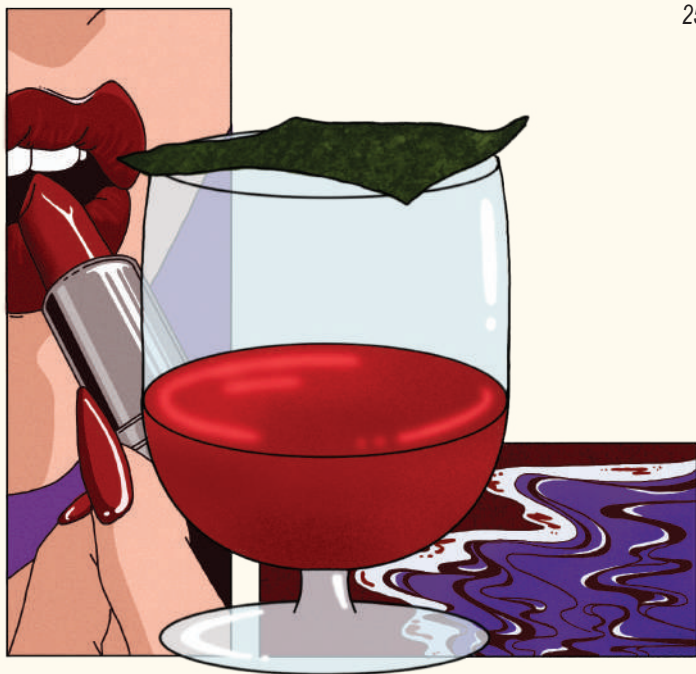


LONG KISS GOODNIGHT

GET SWEEPED AWAY

AGED RUM
JAPANESE WHISKY
SWEET VERMOUTH
CACAO NIB CAMPARI
BLACK SESAME TAHINI
SEAWEED

25



FOOD

OYSTERS *half dozen or full dozen, MP*
nam jim, hibiscus mignonette, fried shallots *gluten free*

WHITE FISH CRUDO *21*
cured white fish, young coconut, yuzu, thai basil *gluten free*

BEEF KOI *21*
beef tartare, thai chili sauce, quail egg, rice crackers

BABY BOK CHOY *11*
chili confit, sweet soy, peanuts *spicy, vegan*

CROQUETTES *16*
potato, curry leaf, mustard seed, amul cheese, mint & yogurt
chutneys

SHROOM SALAD *21*
napa cabbage, lemongrass poached chicken, finger root
dressing, peanuts, cilantro *vegan option available*

CHICKEN BAO *18*
fried chicken, herbs & pickles, yuzu aioli

BURGER *22*
beef & lamb, sambal mayo, amul cheese, onion jam, brioche
bun, pickle

SKEWERS *all skewers are gluten free and priced per single skewer*
CHICKEN SATAY peanut sauce *5*
LAMB KEBAB mint chutney *6*
KING OYSTER MUSHROOM rendang sambal, crispy shiitake *vegan 6*

*Parties of 6 guests or more are subject to 20% gratuity.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food borne illness. Please alert your server of any allergies*