

Nutmeg

OUR COMMUNITY 2025



1.HOUGANG HAINANESE VILLAGE CENTRE 2.THOW KWANG POTTERY JUNGLE
3.AL-FATAH STORE 4.C.ARMANI TAILORS 5.KIM GUAN GUAN 6.CHUN MEE LEE
7.BUNNIES SINGAPORE 8.EARTH RECYCLING SERVICES 9.CHIP GUAN HENG
10.TECK YIN SOON 11.CHEW'S AGRICULTURE 12.AH HUA KELONG

OUR COMMUNITY



WELCOME

Thank you for visiting Nutmeg & Clove.
We can't wait to share this new menu with you that celebrates some of our beloved age-old businesses that have stood the test of time.

Just as how the businesses featured have brought generations together, these inspired cocktails bring together creative combinations of unique flavours, each with a story to tell. Because while our creativity and innovation may drive our menu, it's our purpose and aspiration of connecting you with the unique heritage of our island that guides who we are.

To our own community at Nutmeg & Clove: Thank you all for being a part of our journey over the last 11 years. We're honoured to have the chance to introduce this new menu to you and hope we can continue to be a place where you can find warm hospitality, a touch of nostalgia, and good times that make for great stories to remember.



Enjoy!

Shelley Tai

Group Operations Director



WORLD'S 50 BEST BARS

2024 Ranked #28

ASIA'S 50 BEST BARS

2024 Ranked #6

2023 Ranked #7

2022 Ranked #36

Cocktails at A Glance



PASAR PUNCH

Hendrick's Gin | Cucumber |
Passionfruit | Beef Stock |
Peppercorn | Lemon | Clarified Milk



YEAST SIDE BEST SIDE

The Glenlivet 12YO Single Malt
Whisky | Oloroso Sherry | Bread |
Yeast | Buckwheat



CLAY IT COOL

Monkey Shoulder Blended Malt
Whisky | Pedro Ximenez Sherry |
Walnut | Carrot | Tarragon | Cream |
Egg White | Lemon | London
Essence Grapefruit Rosemary Tonic



A GRANDFATHER'S TALE

Código Mezcal Artesanal |
Ratafia Rossi | DOM Benedictine |
Fennel Pollen | Saffron | Vetiver



KID ME NOT

Tanqueray No. TEN Gin | Hawthorn |
Sarsaparilla | Ginger | 5-Spice |
Cranberry | Citric |
Angostura Bitters | Carbonation



RIPPLE 75

No. 3 London Gin | Hazelnut |
Peppermint | Vanilla | Raspberry Mango
Ripple Sorbet | Prosecco
(Perrier Jouët Champagne +\$6)



PIN CUSHION

Monkey 47 Dry Gin | Fino Sherry |
Lillet Blanc | Fernet Hunter Granit |
Bergamot | Patchouli | Geranium



SOUL NOURISHING

Roku Gin | Dry Vermouth |
DOM Benedictine | Manzanilla
Sherry | Absinthe | Lotus Seed | Lily
Bulb | Polygonatum | Goji Berry |
Angelica | Spiced Pear | Papaya Milk



DIRTY KOPI

Bacardí Ocho 8YO Rum |
KGG Cold Brew Coffee |
Cherry Brine | Berry Tea |
Fino Sherry | Black Sesame Foam



CRACK OF DAWN

Maker's Mark Bourbon Whisky |
Corn | Sakura | Soy Milk | Cured
Sakura Egg



RATTAN-TASTIC

Havana Club 3YO Rum |
Empirical Spirits Soka | Bamboo |
Sugarcane | Green Apple | Celery |
Pine | Lime



DON'T KELONG LA

Don Julio Tequila Blanco | Empirical
Spirits Ayuuk | Tomato | Ginger |
Lemongrass | Bonito | Fish Sauce |
Salted Plum | Chili

ALL COCKTAILS \$26



NUTMEG & CLOVE

Ron Zacapa 23 Centenario Rum |
Gula Melaka | Lemon | Egg White |
Cream | Nutmeg | Clove |
London Essence Ginger Beer



OH MY JASMINE

Jura 12YO Single Malt Whisky |
Jasmine | Matcha | Lemon |
Salted Jasmine Foam



OO-LONG TIME NO TEA

Volcan De Mi Tierra Blanco Tequila |
Lillet Blanc | Bayleaf | Milk Oolong |
Lemon | Ice Cream Soda |
Perrier Sparkling Water |
Red Wine Float



ROSES & LYCHEE

Bombay Sapphire Premier Cru Gin |
Rose | Lychee | Lemon |
Clarified Milk



GOLDEN CHARM

East Indies Bali Pomelo Pink Gin |
Pomelo | Chrysanthemum |
Allspice Berry | Lemon |
London Essence Ginger Beer



IS IT REALLY BOULEVARDIER?

Woodford Reserve
Bourbon Whiskey | Campari |
Sweet Vermouth | Pandan | Coffee |
Coconut



GARDEN CITY

Fords Gin | Empirical Spirits Ayuuk |
Musk Melon | Shiso | Basil |
Lime | Honey



K-TEA-V

The Macallan Double Cask 12YO
Single Malt Whisky | Absinthe |
Green Barley | Matcha | Cacao



GOLDEN JUBILEE

Hennessy VSOP Cognac | Marigold |
Pineapple | Hazelnut | Honey | Pink
Peppercorn



MEDUSA

Wild Turkey Bourbon Whiskey |
Fernet Branca | Cynar |
DOM Benedictine | Black Sticky Rice



TEMASEK UBAH

Hibiki Harmony Japanese Whisky |
Pimms No. 1 | Green Chartreuse |
Fennel Seed | Coriander Seed |
Sherry Vinegar | Sour Cherry |
Turmeric Pineapple Paint



BREAKFAST MARGARITA

Espolon Tequila Blanco |
Fino Sherry | Doritos |
Char Siew Sauce | Yellow Mustard |
Tomato | Lime



ORGANIC FUSION

Singleton Dufftown 15YO Single
Malt Whisky | Moringa Honey |
Mango Ginger | Calamansi |
Burnt Date | Tamarind



OUR COMMUNITY



WHAT MAKES A

COMMUNITY?

At heart of it, it's some form of common ground that builds a sense of belonging amongst its members. In Singapore, we feel this common ground often begins with humble individuals who believe enough in a purpose, that they commit their days to play their part in making it a reality.

In our 11th year, we feel there's no better time to share the stories of some of these individuals and the businesses they helm, and show how they have been an intrinsic part of bringing connection to the people around them.

From craftsmen and coffee masters, to farmers and bakers, each has, in their own way, built a strong community who believe in their cause, and have provided them the support that lets them continue doing what they do, for generations.

Our hope is that these stories can enlighten and inspire our very own community at Nutmeg & Clove who have been, and will continue to be, at the heart of what we do.

Hendrick's Gin | Cucumber | Passionfruit | Beef Stock | Peppercorn |
Lemon | Clarified Milk

From peppercorn to fresh lemon, passionfruit to cucumber, savoury beef stock to fresh milk – this cocktail brings together the myriad of flavours found at a wet market with refined clarity, for a complex, multifaceted sip.

Savoury | Fruity | Citrusy

PASAR PUNCH



HOUGANG HAINANESE VILLAGE CENTRE

While supermarkets may be a more common way to procure one's groceries today, local wet markets are still the preferred choice for fresh produce with locals in Singapore who feel a connection to their regular stall owners over generations.

This humble vegetable stall at Hougang Hainanese Village Centre has been a steadfast part of the local neighbourhood since the 1970s. It's a family business that sources the freshest vegetables they can each day, handpicking them to meet each customer's order.

Its owner's son, Benjamin Chua, says he enjoys interacting with customers of different ages while working alongside his family, as they support and look out for one another. More than a business, this stall is how he stays connected to both his kin and community.

NUTMEG

SIGNATURE COCKTAIL

10

NET

Sweet Potato Latkes

MARKET



POTTERY



**Monkey Shoulder Blended Malt Whisky | Pedro Ximenez Sherry | Walnut |
Carrot | Tarragon | Cream | Egg White | Lemon |
London Essence Grapefruit Rosemary Tonic**

Inspired by the bisque firing process, biscuits are paired with earthy sweet and nutty flavours of carrots and walnuts, complemented with PX Sherry. Tarragon, sometimes referred to as "little dragon", adds a hint of spice while paying tribute to the last dragon kiln in Singapore.

Nutty | Creamy | Fizzy

CLAY IT COOL



THOW KWANG POTTERY JUNGLE

Thow Kwang Pottery Jungle is home to the oldest and only surviving dragon kiln in operation Singapore with a history that dates back to the 1960s. Unlike electric or gas kilns, dragon kilns are wood-fired and require dedicated teamwork over several days to fire moulded clay into final works of art.

In recent years, workshops have been organised to let the public to be a part of preserving this heritage. Those willing and committed to work together in this age-old process are rewarded with ceramics that emerge from the flames with a look and feel that is unlike any made from modern-day kilns.

**Tanqueray No. TEN Gin | Hawthorn | Sarsaparilla | Ginger | 5-Spice | Cranberry
| Angostura Bitters | Carbonation**

This gin-based cocktail rekindles familiar flavours of hawthorn flakes and Sarsi, melded with aromatic dried spices that will take you back to a simpler time when you enjoyed childhood snacks and fizzy sodas on the way home from school.



Fruity | Spiced | Fizzy

KID ME NOT



AL-FATAH STORE

Beginning as a family business in the 1980s, Alfatah Store has since moved to Bukit Batok and has been serving their community for almost 45 years. It's not only a convenient spot for neighbours to find daily provisions, but also a space for impromptu chats amongst patrons that foster deeper connections within the neighbourhood.

For six days a week, owner Jagabar Sathik continues to warmly greet regulars who have grown up with his store, and who now have children of their own that they bring along for a visit.

While it's a tedious business, it is one that's close to Sathik's heart as it not only has provided for him and his family, but also provides a welcoming stopover that caters to the everyday needs of his community.

MAMA



HOP





TAILOR

Monkey 47 Dry Gin | Fino Sherry | Lillet Blanc | Fernet Hunter Granit |
Bergamot | Patchouli | Geranium

Inspired by timeless style and laced with earthy, citrus notes to emulate immaculately dressed individuals, this cocktail is a twist on classics like the Vesper and Gibson. A thoughtful array of garnish lets you find your perfect pairing.

Spirit-Forward | Floral | Bright



PIN CUSHION



C. ARMANI TAILORS

Having spent his free time in his late teens working at his father's tailor shop in the 1980s, Jeetu Mahtani opened his own shop, C. Armani Tailors, in 1997.

Because no two bodies are the same and each life is unique, there is a closeness and connection that a tailor like Mahtani develops with his customers and community to find the best fabric, cut and embellishments to fit their needs.

Though he's been creating custom and bespoke suits for generations of discerning regulars, he still admits he enjoys every minute of it – especially when he sees his customers happy with the outcome of a completed suit.

From hidden pockets, hand-picked stitching, bespoke linings, monograms and embroidery, Mahtani creates these personal details to each customer's specifications, making every garment perfectly suit its wearer.

**Bacardí Ocho 8YO Rum | KGG Cold Brew Coffee | Cherry Brine | Berry Tea |
Fino Sherry | Black Sesame Foam**

Like a strong hot kopi to start the day, KGG coffee is fortified with a golden pour of rum, a hint of cherry, and a touch of berry tea, making a distinctly bittersweet and fragrant brew that will ready you for the night ahead.

Nutty | Fruity | Warm

DIRTY KOPI



KIM GUAN GUAN

Espresso-style coffee may be popular in Singapore, but classic Nanyang-style kopi continues to be the strong backbone of the working class, today.

Kim Guan Guan began in 1988 and has become synonymous with quality Singapore traditional coffee powder at kopitiam and hawker centres around the island. This reflects their commitment to the labour-intensive craft of the unique coffee making process, where roasting, caramelising, and cooling of Robusta beans are meticulously managed by a team of experienced coffee masters.

Owner, Jason Soon believes that perseverance and precision have been key in his journey of mastering the art of coffee making for over three decades. He finds fulfilment in being a steward of Singapore's unique coffee culture, sharing it with both locals and foreigners alike.

COFFEE



ROASTERY

RATTAN



FURNITURE

Havana Club 3YO Rum | Empirical Spirits Soka | Bamboo | Sugarcane |
Green Apple | Celery | Pine | Lime

A medley of flavours pay tribute to the rattan palm-bamboo liqueur and rum paired with dried sugarcane, pine tea, and splash of clarified green apple and celery juice, garnished with atapp seeds and hearts of palm. Savour this refreshing sip of the tropics.

Bright | Refreshing | Sweet Sour

RATTAN- TASTIC



CHUN MEE LEE RATTAN FURNITURE

Chun Mee Lee has been in the business of crafting rattan in Singapore since 1948. Such true handmade rattan furniture possesses a natural longevity, both in form and function, and it's safe to say that almost every Singaporean family across the generations has possessed some form of rattan furnishing in their homes at some point in their lives.

Today with countless furnishing options in different styles and materials available at the tap of a button, owner, Chen Fook Kee, tells us the demand for rattan furniture is facing stiff competition.

Still, for those who appreciate the handcrafted forms and nostalgic charm of rattan's natural brown hues, nothing else comes quite as close.

The Glenlivet 12YO Single Malt Whisky | Oloroso Sherry |
Bread | Yeast | Buckwheat

The sweet, buttery goodness of baking and salted caramel is lovingly combined with toasted buckwheat whisky and finished with a dash of yeastiness. Enjoy this delectable treat that brings loved ones closer together like a warm hug.

Spirit-Forward | Yeasty | Silky

YEAST SIDE BEST SIDE



BUNNIES SINGAPORE

Located at People's Park Complex, Bunnies has been serving up freshly baked mini buns for their Chinatown community for over 20 years. Their fluffy and delectable buns are still produced from scratch, individually rolled and cut by hand, right in their store. This is no mean feat considering there are over 30 flavours of these bakes for customers to choose from.

It's traditional neighbourhood bakeries like Bunnies that have provided generations of Singaporeans a chance to break bread and enjoy a moment to connect with each other over a cosy bite of goodness.

While business may be brisk, the time and effort taken to cater to their customers can take its toll. But owner, Alex Lim, admits he can't imagine doing anything else, as it is simply the love of cooking and baking for others that truly brings him happiness.

CONFECTIONERY



LUNCHEON CHICKEN
午餐鸡
2 PCS For \$2.40

SPICY SHRIMP
辣蝦
2 PCS For \$2.40

OTAR BUN
肉包
2 PCS For \$2.40

TUNA
金枪鱼
1 PC For \$1.60

MUSHROOM CHICKEN
香菇鸡
1 PC For \$1.60

CURRY
咖喱
6 Mini For \$2.00

PANDAN
CRANBERRY
香兰蔓越莓
\$3.60

LOTUS SINGLE YOK
白莲蓉月餅(低糖)
\$8.50

MOONCAKE (less sugar)
蛋黄莲蓉月餅(低糖)
\$10.80

KARUNG



UNI

Código Mezcal Artesanal | Ratafia Rossi | DOM Benedictine |
Fennel Pollen | Saffron | Vetiver

Inspired by an elaborate potpourri of scents from a karung guni's collections, a heady blend of mezcal, and DOM Benedictine pairs with distinct spices of fennel pollen and saffron to deliver a musky, and surprisingly spiced, spirit-forward cocktail.

Spirit-Forward | Earthy | Herbal



A GRANDFATHER'S TALE

EARTH RECYCLING SERVICES

Bryan Peh began working at his father's karung guni business just as he finished school and subsequently started his own business, Earth Recycling Services, before the age of 30.

His business is driven by a mission to enhance environmental sustainability in Singapore through efficient disposal and recycling, while giving some used-items a second life. Each week, he pays a visit to various designated collection points around the island, and connects with people from all ages in the neighbourhood who turn up with their unwanted items to contribute to this community-driven circular economy.

While he believes in his responsibility towards the environment, Bryan finds happiness in time spent working closely with his family. He also considers the contributions he can make back to the uncles and aunts within the communities he interacts with each week, a personal achievement.

**No. 3 London Gin | Hazelnut | Peppermint | Vanilla | Raspberry Mango Sorbet |
Prosecco (Perrier Jouët Champagne +\$6)**

This French 75-style cocktail pairs gin botanicals with the earthy hazelnuts, refreshing mint, tart raspberries and a delicate touch of vanilla – A cool adventure of textures and flavours that you can explore through the night.

Fruity | Nutty | Bubbly

RIPPLE 75



CHIP GUAN HENG

Founded in 1970, Chip Guan Heng began as a small provision shop supplying traditional ice cream to ice cream cart vendors. For years, these carts could be seen all over Singapore, delivering a welcome respite from the sweltering heat. Even today, there's nothing quite as nostalgic as hand-cut ice cream, sandwiched between rainbow bread or crispy wafers.

However, since the early 2000s, no new ice cream cart licenses have been granted and what used to be a common sight, is now a rare encounter. Adapting to modern demands will be crucial in preserving their business in the days ahead, so future generations can experience the joy of a bite of a traditional ice cream sandwich, by the roadside, on a hot, humid day.

ICE



CREAM

Roku Gin | Dry Vermouth | DOM Benedictine | Manzanilla Sherry | Absinthe |
Lotus Seed | Lily Bulb | Polygonatum | Goji Berry | Angelica |
Spiced Pear | Papaya Milk

Reminiscent of a warm, healing tonic that soothes the soul, snow pear and papaya are infused with ingredients possessing unique medicinal properties like lotus seeds, lily bulbs, goji berries and red dates, before being rounded off with a luscious touch of DOM Benedictine.

Herbal | Spiced | Complex

SOUL NOURISHING



TECK YIN SOON CHINESE MEDICAL HALL

Teck Yin Soon Chinese Medical Hall first opened in 1964. It has since relocated and expanded to three locations, each just a stone's throw away from its original Sago Lane spot.

Since its beginnings, it has provided the holistic healthcare of Traditional Chinese Medicine to support its community – Stocking an array of herbal products and providing expertise in prescribing the right dosage and combination of medicinal ingredients, personalised to remedy each individual's ailments.

Values of integrity, ethics and honesty have built a deep trusting relationship with their customers over the last 60 years. It's these same values, along with the ongoing search to learn and adapt to the changing landscape, that will surely see their legacy carry on to serve generations of Singaporeans.

Maker's Mark Bourbon Whisky | Corn | Sakura | Soy Milk | Cured Sakura Egg

A nod to corn and grain that egg-laying chickens consume, bourbon is gently layered with silky textures of soy milk and cream, and accentuated by floral notes of Sakura, making for a delectable, decadent sip that to be enjoyed, any time of the day.

Nutty | Floral | Creamy

CRACK OF DAWN



CHEW'S AGRICULTURE PTE LTD

Eggs are a crucial component to so many local dishes that we enjoy in Singapore everyday – whether soft-boiled with a dash of white pepper and dark soy at the crack of dawn, fried to accompany your nasi lemak at lunch, or enveloped in a plaster prata for a sneaky late-night treat.

Chew's Agriculture has been in the business of providing this key ingredient to our food culture in Singapore since 1987 and today, is the first and only Certified Humane cage-free egg producer in Singapore, providing eggs that reach customers within 24hours of being laid.

This dedication to innovation and sustainability proudly celebrates its heritage of bringing nourishment to the nation, fostering closer bonds in our communities by bringing people from all walks of life together over simple, yet delicious and nutritious dishes.

NUTMEG

SIGNATURE COCKTAIL

30

EGG

FARM



A man in a black t-shirt and cap stands on a wooden boat, holding a large fishing net. The boat is covered with black fishing nets. In the background, there is a body of water and a building with a blue frame and pinkish walls. The sky is overcast.

FISH

FARM

**Don Julio Tequila Blanco | Empirical Spirits Ayuuk | Tomato | Lemongrass |
Ginger | Bonito | Fish Sauce | Salted Plum | Chilli**

An adaptation of Teochew Steamed Fish, lemongrass, ginger and savoury bonito pair with the brightness of salted plums, rich sweetness of tomatoes, and a hint of chilli tincture heat.

Bright | Savoury | Spiced



DON'T KELONG LA



AH HUA KELONG

Ah Hua Kelong began in 2014 when owner, Wong Jing Kai, saw an opportunity to bridge the gap between local communities and local produce. It's now one of only a handful of surviving floating farms off the coast of Singapore.

Rearing and harvesting a variety of seafood from seabass, pearl grouper, golden pomfret and green-lipped mussels, Kai's personal goal is for every household in Singapore to have a taste of local-farmed seafood from Ah Hua Kelong at least once in their lives. Through the last decade, he's honed his fish-processing and business skills to drive this dream of connecting our local food community through a greater appreciation of fresh, farm-to-table dining in Singapore.

Since we opened our doors in 2014, we've been crafting delicious cocktails for our very own community who fondly appreciate our blend of local flavours and service.

HALL OF FAME

Here's a selection of these crowd-favourite cocktails, chosen by our wonderful community, people just like you, over the last 11 years.



SPICED
CREAMY
FIZZY

Nutmeg & Clove

Ron Zacapa 23 Centenario Rum | Gula Melaka | Lemon | Egg White |
Cream | London Essence Ginger Beer | Nutmeg | Clove

ALL COCKTAILS

\$26



Oh my Jasmine!

Jura 12YO Single Malt Whisky | Jasmine | Matcha |
Lemon | Salted Jasmine Foam



Oo - Long Time No Tea

Volcan De Mi Tierra Blanco Tequila | Lillet Blanc | Bayleaf | Milk Oolong |
Lemon | Ice Cream Soda | Perrier Sparkling Water | Red Wine Float



Roses & Lychee

Bombay Sapphire Premier Cru Gin | Rose | Lychee | Lemon | Clarified Milk



Golden Charm

East Indies Bali Pomelo Pink Gin | Pomelo | Chrysanthemum |
Allspice Berry | Lemon | London Essence Ginger Beer



Is this Really Boulevardier?

Woodford Reserve Bourbon Whiskey | Campari | Sweet Vermouth |
Pandan | Coffee | Coconut



Garden City

Fords Gin | Empirical Spirits Ayuuk | Musk Melon |
Shiso | Basil | Lime | Honey



K-Tea-V

The Macallan Double Cask 12YO Single Malt Whisky |
Absinthe | Green Barley | Matcha | Cacao



Golden Jubilee

Hennessy VSOP Cognac | Marigold | Pineapple | Hazelnut |
Honey | Pink Peppercorn



Medusa

Wild Turkey Bourbon Whiskey | Fernet Branca |
Cynar | DOM Benedictine | Black Sticky Rice



Temasek Ubah

Hibiki Harmony Japanese Whisky | Pimms No. 1 | Green Chartreuse | Fennel Seed |
Coriander Seed | Sherry Vinegar | Sour Cherry | Tumeric Ginger Pineapple Paint



Breakfast Margarita

Espolon Tequila Blanco | Fino Sherry | Doritos |
Char Siew Sauce | Yellow Mustard | Tomato | Lime



Organic Fusion

Singleton Dufftown 15YO Single Malt Whisky | Moringa Honey |
Mango Ginger | Calamansi | Burnt Date | Tamarind



Scan here for
nutmeg & clove's
Guide to Singapore



NUTMEG'S GUIDE TO
SINGAPORE

