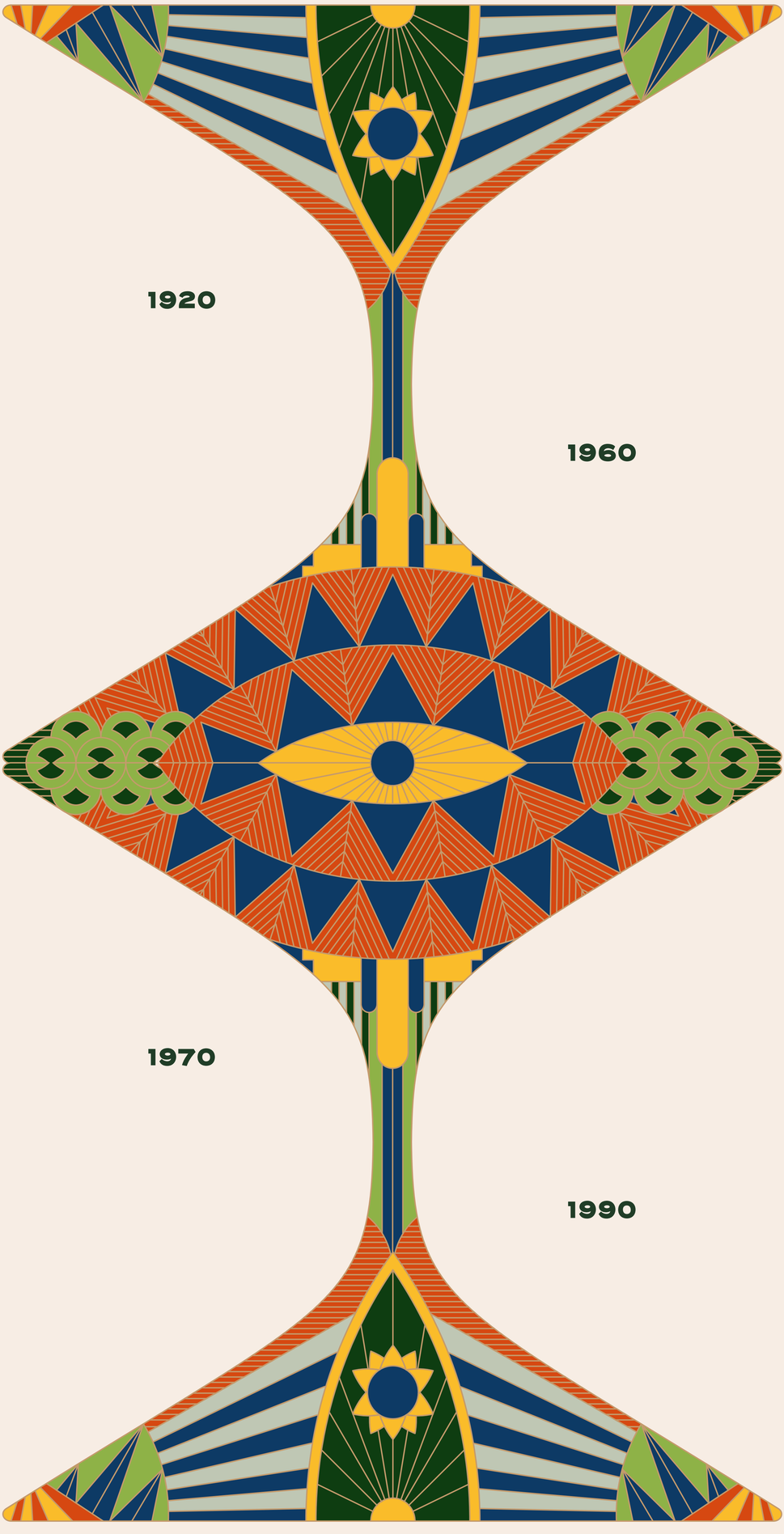
TIME

AFTER



TIME

TIME AFTER TIME

At The St. Regis Bar Singapore, Time After Time invites you into two cities across five eras, where Singapore's thriving evolution and New York City's cultural milestones unfold side by side. More than a retrospective, it is a transportive lens of past, present, and future visions. Each cocktail reimagines a crystallised moment, mirrored by its dual city and alive with contrasting identities and sensations.

Welcome to Time After Time, where worlds collide and flavours spark.

SGP NYC

All prices are subject to service charge and prevailing government taxes

THE BLOODY MARY

In 1934, barman Fernand Petiot perfected his recipe for a vodka-and-tomato juice cocktail known as the "Red Snapper" Bloody Mary at The St. Regis New York. The iconic Bloody Mary remains a signature cocktail of The St. Regis with every hotel and resort around the world offering its own interpretation.

THE STRAITS MARY • SINGAPORE | *25 SGD*

*Bak Kwa Michter's Bourbon | Tio Pepe Fino Sherry | Carrot, Apple, Tomato | Gochujang | Sancho & Black Pepper | Chilli Padi | Citrus | Soy | Gula Melaka | Coconut Water | Celery Foam

smoky | complex | deconstructed

THE RED SNAPPER • NEW YORK | *25 SGD*

Ketel One Vodka | Lemon | Tomato | Worcestershire | Tabasco | Black & Cayenne Pepper | Celery Salt

fresh | well-seasoned | original

THE SIAM MARY • BANGKOK | *25 SGD*

Ketel One Vodka | Tomato | Worcestershire | Wasabi | Lemon | Coriander | Thai Chilli | Thai Basil | Lemongrass

spiced | herbaceous | enlivening

THE SHOGUN MARY • OSAKA | *25 SGD*

Grey Goose Vodka | Roku Gin | Tomato | Yuzu | Soy | Wasabi

bright | umami | unexpected

**Vegetarian version available upon request*

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