

<b>BEER</b>	Btl	
Asahi Super Dry	15	
Asahi Black	17	
Suntory The Premium Malt's	18	
<b>WATER</b>		
Acqua Panna	750ml	10
San Pellegrino Sparkling	750ml	10
<b>SODAS</b>		
Coke Zero	6	
Coke		
Sprite		
Soda		
Tonic Water		
Ginger Ale		
Root Beer		
<b>JUICES</b>		
Orange	8	
Cloudy Apple		
Cranberry		
Lime		
<b>COFFEE BY ORIOLE</b>		
The Magpie Blend	Cup	
A coffee blend to bridge the masses. Bold with chocolate and nuts, The Magpie is Oriole Coffee's newest offering and was created to be easily palatable.		
Espresso	6	
Long Black		
Cappuccino		
Latte		
<b>TEA</b>		
Sencha Green Tea	5	
Earl Grey	6	
English Breakfast		
Chamomile		



Welcome to the FAT COW, a tranquil hideaway from the bustle of Singapore.

We want to share with you a joyous experience of food, drinks, atmosphere and our service.

In this menu, we have curated a selection of cocktails and hand-picked beverages. We hope that you take as much delight in trying them as we did in discovering and creating them.

At heart we are a classic bar, taking inspiration from the 1800s - the time when cocktails were created. Drinks were crafted with the finest ingredients, freshest produce and treated as cutting-edge epicurean delights that were respected and celebrated.

We add our love of all things Japanese into everything we do, being passionate about our methods, ingredients, techniques and approach.

If there is anything you fancy that is not on the menu, please let us know and we'll do our very best to help.



<b>SCOTTISH MALT WHISKY</b>	30ml	Btl
<i>Speyside</i>		
Benriach, "Samurai Series 4", 1990, 25YO	75	1300
Glen Keith 1996, 19YO	65	1100
Oban 14YO	18	-
Speyside Region 1994, 21YO	60	1050
<i>Highland</i>		
Balvenie Single Barrel 15YO	28	-
Dalmore "King Alexander III"	32	520
Glenmorangie The Original	14	220
<i>Islands &amp; Islay</i>		
Bunnahabhain 1989, 26YO	90	1600
Invergordon 1984, 31YO	90	1600
Lagavulin 16YO	16	290
Laphroaig 18YO	30	-
Tobermory 1994, 21YO	60	1050
<b>AMERICAN WHISKEY</b>		
Maker's Mark	13	-

BEVERAGE MENU

ROKU GIN  
THE JAPANESE CRAFT GIN  
DISTILLED WITH  
6 JAPANESE BOTANICALS



FAT COW | 1 ORCHARD BOULEVARD, CAMDEN MEDICAL CENTRE, #01-01

Roku - meaning 'six' in Japanese contains six Japanese botanicals: Sakura Flower, Sakura Leaf, Yuzu Peel, Sencha Tea, Gyokuro Tea and Sansho Pepper, along with eight other botanicals traditionally used in gin.

The traditional botanicals include Juniper Berry, Coriander Seeds, Angelica Root, Angelica Seed, Cardamom Seed, Cinnamon, Bitter Orange Peel and Lemon Peel.

**AROMA**

Cherry blossom and green tea provide a floral and sweet aroma

**PALATE**

Complex, multi-layered, yet harmonious flavour of various botanicals

**FINISH**

The crisp Japanese sansho pepper brings a little spiciness to the finish

1-for-1 Gin & Tonic \$18  
Bottle \$138

Prices are subject to 10% service charge and 7% goods & service tax.

ICHIKO BAR FRUITS  
YUZU LIQUEUR



Type of Shochu : Otsu Rui, Liqueur  
Main Ingredient : Barley (MUGI)  
Area (Pref.) : Oita Prefecture

The Ichiko Bar Fruits Yuzu Liqueur is an award-winning drink. Iichiko, the barley shochu with its dedication to fine ingredients is blended with yuzu and honey, bringing about a clean and natural taste with a subtle taste of the sweet and crisp citrus from the Yuzu.

Happy Hour **\$15**  
(1 Umeshu 30ml and 1 Yuzu Liqueur 30ml)  
Glass **\$11** 45ml  
Bottle **\$55** 375ml

Prices are subject to 10% service charge and 7% goods & service tax.

RUM	30ml	Btl
Bacardi	13	180
Cor Cor Greeu Label	18	-
Ron Zacapa XO	36	-

BRANDY		
Hennessy V.S.O.P.	18	260
Hennessy Paradis	95	-

TEQUILA		
Don Julio Reposado	15	-
Cabo Wabo Blanco	18	-

GIN		
Gordon's	13	180
Ki No Bi, Kyoto	16	240

Hendrick's	18	280
Kino-tea, Kyoto	18	260
Drunshauloo	14	180

VODKA		
Smirnoff Red	13	180
Belvedere	Rye 16	240

BEVERAGE MENU

FAT COW 1 ORCHARD BOULEVARD, CAMDEN MEDICAL CENTRE, #01-01

JAPANESE WHISKY	30ml	Btl
Nikka 'From the Barrel'	13	-
Tsuru 17YO	45	-
Taketsuru 12YO	26	-

Taketsuru 17YO	45	-
Taketsuru 21YO	55	-
Yoichi 20YO	55	-

Suntory Kakubin	13	-
Yamazaki Distiller Reserve	19	-
Yamazaki 12YO	26	-

Yamazaki 18YO	80	-
Hakushu Distiller Reserve	16	-
Hakushu 12YO	26	-

Hakushu 18YO	70	-
Hibiki 12YO	26	-
Hibiki 17YO	45	-

Miyagikyo 12YO	36	-
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BEVERAGE MENU

FAT COW 1 ORCHARD BOULEVARD, CAMDEN MEDICAL CENTRE, #01-01

## FAT COW SPECIALS

### WHISKY SOURS

- Fat Sour** 16  
Suntory Kakubin Whisky shaken till frothy with fresh lemon, mole bitters and Fat Cow's Malt Syrup
- Ume Sour** 16  
Umebijin No Umeshu and Japanese Kakubin Whisky married with lemon juice and Fat Cow's Malt syrup
- Chamomile Sour** 18  
Organic Chamomile Tea-infused Maker's Mark Bourbon, fresh lemon and Fat Cow's Malt syrup

### FIZZLING CREATIONS

- Mimomo** 22  
Momo peaches are puréed, delicately stirred with Shiraume Umeshu and lengthened with champagne
- Yuzu Fizz** 24  
Grand Marnieu, lemon and yuzu juice shaken with a touch of yuzu umeshu and champagne

### BEFORE COW

- Negroni-San** 16  
Juniper-infused Akashi-Tai Tokiwa Shochu stirred with Bitter Campari and Antica Formula makes a Nippon-Negroni
- She's So Unusual** 22  
Shiso-infused Hendrick's Gin, cucumber and Lillet Blanc together with a hint of lychee, create an intriguing martini

### FAT COW

- Nashi Nashi** 16  
We shake out vanilla-tinctured Kakubin Whisky with a rich pear purée and citrus oils to create a smooth and delicious cocktail

### AFTER BEEF

- Mukashu** 24  
The Fat Cow Old Fashioned. Nikka 'From the Barrel' slowly introduced to our Suntory Syrup, citrus peel and bitters

DRY ●●●●● SWEET

## FAT COW SPECIALS

Here at Fat Cow, we pride ourselves on the range of spirits we stock. A few of these are extremely rare, produced in limited amounts or are simply not available anymore.

We love to share these spirits with you, our guest, so if any bottle in our display catches your eye, please ask your Bartender to tell you its story and you may discover a new favourite.

Should you request some ice, we use either hand-carved cubes or spheres which dilute less to keep your libation cold and full of flavour.

We stock many more brands than are listed here and are constantly sourcing new and rare items - please feel free to enquire about our latest acquisitions.

### SHOCHU 45ml 720ml

- Tsukushi Black Label** - 120  
Fukuoka Soba
- Murasakiimo Shochu Kaeda** - 115  
Miyazaki Imo
- Akashi-Tai Tokiwa** 12 105  
Hyogo
- Kakutama** 12 95  
Kagoshima Imo
- Iki Super Gold** 12 90  
Nagasaki Soba
- Hakutake Shiro** 13 -  
Kumamoto Kome
- Jinkoo** 13 -  
Kagoshima Imo
- AkaKirishima** 13 -  
Miyazaki Imo
- Kuroichi** 13 -  
Kagoshima Imo
- Oshima Amami** 13 -  
Kagoshima Kokuta
- Towari** 13 -  
Miyazaki Soba
- Taru Sengetsu** 13 -  
Kumamoto Kome
- Tsunezo Dragon** 13 -  
Oita Mugi

BEVERAGE MENU

## JYOKIGEN YAMAHAI JUNMAI



FAT COW 1 ORCHARD BOULEVARD, CAMDEN MEDICAL CENTRE, #01-01

**Brand :** Jyokigen  
**Rice:** Gohyakumangoku  
**SMV :** +3  
**Acidity :** 1.8  
**Brewery :** Kano Shuzo 1819  
**Area (Pref.) :** Ishikawa

The premium sake is made after a laborious time-consuming process. It is carefully monitored under the direction of sake master Naohiko Noguci. The Junmaishu is brewed with the traditional Yamahai method which allows the sake to naturally develop lactic acid. This creates a pleasant and Umami (flavor) taste of natural rice.

**AROMA**  
Highly aromatic with fruit and grain notes

**PALATE**  
Soft and light with fine umami flavors

**FINISH**  
Elegant, well-balanced

Glass \$32 180ml

Bottle \$105

Prices are subject to 10% service charge and 7% goods & service tax.

## NIHONSHU [SAKE]

300ml 720ml

### JUNMAI DAIGINJO

100% pure rice sakes of the highest grade, these have fully developed flavours and round character.

- Bijoufu '45'** - 115  
Kouchi ●●●●●●●
- Dassai '50'** 55 120  
Yamaguchi ●●●●●●●
- Mizubasho Sui** - 120  
Gunma ●●●●●●●
- Nanbubijin** - 165  
Iwate ●●●●●●●
- Jyokigen Junmai Daiginjyo** - 250  
"Kiss of Fire"  
Ishikawa ●●●●●●●
- Sparkling Sake Mizubasho** - 105  
Gunma ●●●●●●●

### DAIGINJO

High-grade, refined sake that is typically drier than other categories and possess more depth and complexities.

- Seikyo Maboroshi** - 145  
Hiroshima ●●●●●●●

**JUNMAI GINJO OMACHI** 300ml 720ml  
 Nabeshima - 130  
 Saga ●●●●●●●●

**JUNMAI GINJO**  
 Refined sake with good character and full flavours.

Hamachidori Miyamanishiki - 115  
 Iwate ●●●●●●●●

Miyamaharugasumi - 105  
 Akita ●●●●●●●●

**JUNMAI**  
 Easily approachable sake with rounded flavours.

Umakaramansaku Umakuchi - 110  
 Akita ●●●●●●●●

Kariho Yamahai Chokarakuchi 40 105  
 Akita ●●●●●●●●

Nanbubijin Tokubetsu 40 95  
 Iwate ●●●●●●●●

**WARM SAKE SELECTION**  
 These are selected sakes from our list that can be enjoyed warm as well as chilled.

Dassai '50' 55 120  
 Yamaguchi ●●●●●●●●

Nanbubijin Tokubetsu 40 95  
 Iwate ●●●●●●●●

Kariho Yamahai Chokarakuchi 40 105  
 Akita ●●●●●●●●

**TSUKINOI NIHONSHU UMESHU KOI-UME (LOVE-PLUM)**



**Brand :** Sukinoi Nihonshu Umeshu Koi-ume  
**Base (Alcohol) :** Sake  
**SMV :** -35  
**Acidity :** 18.5  
**Brewery :** Tsukinoi Shuzo  
**Area (Pref.) :** Ibaraki

A savory undiluted plum wine soaked with best quality plums. Both the "Tsuyu-akane" and "Beni-no-mai" plums are immersed in fine undiluted sake with less sugar. The brilliant red colour from the natural plums is a key characteristic of this lovely plum sake wine.

Happy Hour **\$15**  
 (1 Umeshu 30ml and 1 Yuzu Liqueur 30ml)  
 Glass **\$11** 45ml  
 Bottle **\$110** 720ml

Prices are subject to 10% service charge and 7% goods & service tax.

**KODAKARA FRUIT LIQUOR** 30ml  
 Served with ice or soda water  
 Red Grapes 11  
 Dominant flavour of red grapes, enticing scent, fruity and sweet

Cherry & Peach 11  
 Smooth and pleasing fragrance of peach and strawberry

Apple 11  
 Very refreshing, light, crisp, juicy, sweet and sour

Pear 11  
 Rich, full flavour with a distinctive taste and fragrance of sweet, delicious LaFrance Pear

**UMESHU** 30ml  
 Served with ice or soda water

FAT COW 11  
 Yuzu Very refreshing aroma and easy to drink

11  
 Umebijin no Umeshu Produced from the finest 'Nanko Ume' grown only in Ehime Prefecture, less sugar is used to bring out the real taste of the plums

11  
 Lemon & Ginger Spicy and sweet yet subtle, refreshing, clear and very easy to drink

BEVERAGE MENU

**HITOTOKI JUNMAI ROSE (SPARKLING REFINED SAKE)**



**Category :** Junmai  
**Rice :** Shikokumai  
**RPR :** 55%  
**SMV :** -55  
**Acidity :** 5.5

Using an ancient red rice varietal (Murasakikokumai) locally cultivated in Yamagata yields an elegant rose & purplish hue to this sparkling sake. The production method has similarities to that of Champagne, with a second fermentation in the bottle and limited availability.

**AROMA**  
 Delicate umami, fruity

**PALATE**  
 Elegant & Creamy flavor with depth

**FINISH**  
 Gentle sweet & refreshing

Bottle **\$22** 180ml

Prices are subject to 10% service charge and 7% goods & service tax.