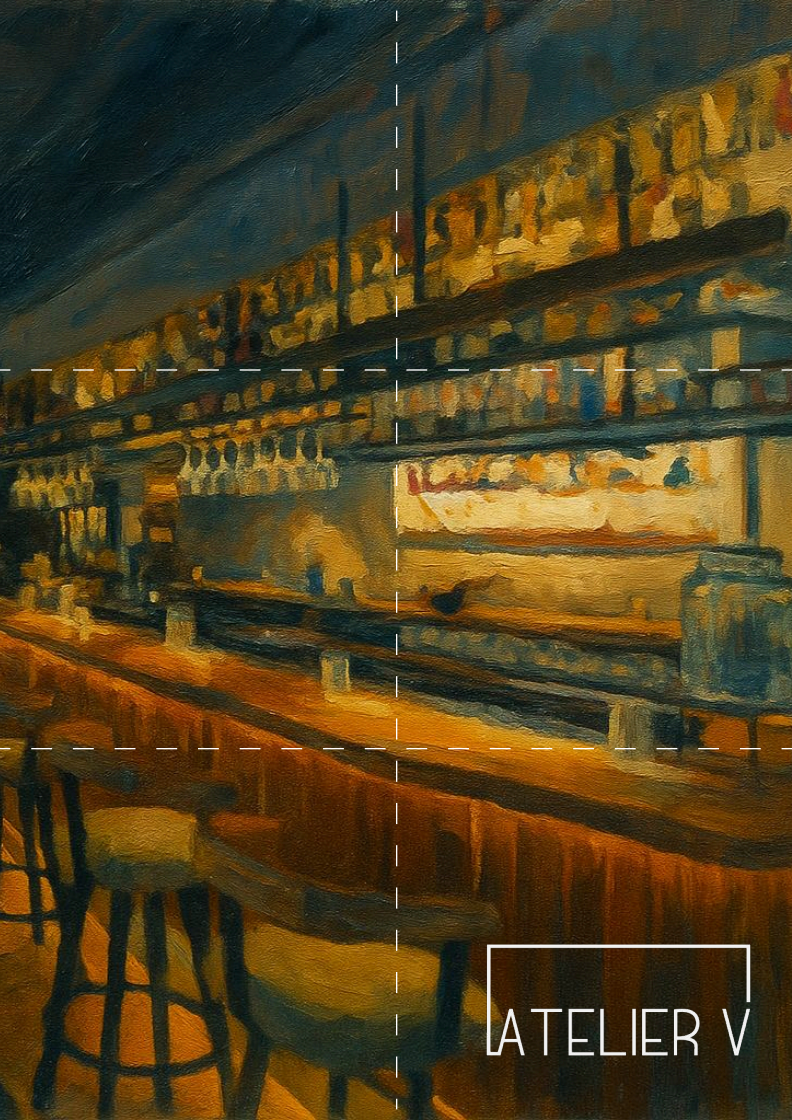
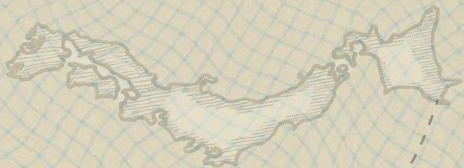




ATELIER V



{Around The World in 12 Cocktails}





NOTES TO THE HOLDER

This passport contains signature cocktails inspired by cities, tastes, and memories from around the world.

Each drink is a distilled experience, an idea, a texture, a moment caught in a glass. You won't find borders here. Just flavour crossing time zones.

Some evoke quiet dinners by the sea, others the chaos of street food in unfamiliar cities.

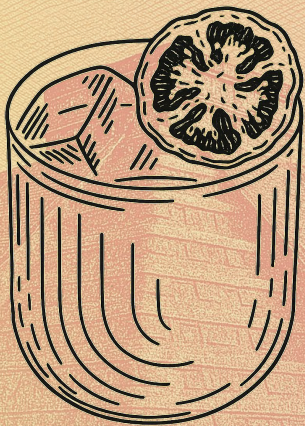
Every pour is a kind of travel – guided by ingredient, memory, and method.

Treat this passport as an invitation to wander, to pause, and to savour. No boarding pass required.

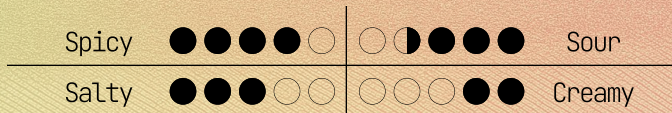
Sincerely,
The Atelier V Bar Team

ARRIBA! ¡Arriba!

/ah-REE-bah/ (interj.) Spanish
for "Up!", "Let's go!", or "Cheers!" // 800++



Tequila, Jalapeño, Salsa



Tequila takes the lead: crisp, sun-warmed, alive. Then the jalapeño slinks in – spicy, green, and sly like a side glance across the bar. Just when you think you’ve tamed it, the salsa hits. Yes, salsa. Think tomato, onion, cilantro and a whisper of lime – all smoothed out with salt and stirred into sophistication.

It’s hot but not reckless, punchy but precise – a cocktail that tastes like laughter in a busy kitchen, like hips swaying to a beat you can’t name. It’s the moment the party shifts from polite to legendary.

So read this out loud “¡Arriba, abajo, al centro...pa’dentro!” Meaning (Up, down, to the center – and down it goes.)



CIN-CIN! cincin

/tʃɪn tʃɪn/ Italian toast
used when clinking glasses. // 850++



*Tequila, Parmesan,
Mushroom & Black Pepper*

Umami



Sour

Salty



Creamy

In Italy, the day stretches into the night not with urgency but with appetite. There's always time for one more course, one more glass, one more story.

CIN CIN! is a drink that captures that generosity. That slowness. That sacred in-between before the next plate arrives.

It tastes like something you know, but you can't quite name. Like memories of trattorias where the air smelled of butter. The umami hit of Parmigiano melted over spaghetti. The quiet earthiness of mushrooms. A crack of fresh pepper, sharp and deliberate.

This drink doesn't try to reinvent Italy. It simply invites you to sit a little longer.



DOWN THE HATCH!

/down-thuh-hach/ (informal interj.)

English drinking toast meaning "Bottoms up! // 800++



Gin, Ginger, Mint & Cucumber

Sweet



Sour

Salty



Creamy

This one doesn't tiptoe – it dives in.

Down The Hatch! is a cocktail that tastes like a cucumber spa met a back-alley boxing match. Crisp, green, and clean on the nose – mint and cucumber do their polite introductions first.

But then ginger throws a punch: fiery, sharp, and absolutely awake. Gin holds it all together with botanical backbone and a wink.

It's the drink you order when you want to feel alive but not dramatic. Refreshing, but not boring. Spicy, but not sweaty. Balanced, bright, and ready to reset your evening (or restart your bad decisions). This isn't just a cocktail. It's a deep breath with benefits.



EVIVA! εβίβα

/eh-VEE-vah/ (interj.) From
Greek, meaning "To Life!" // 800++



*Gin, Olive Oil, Orange
Blossom, Vanilla Cheesecake*

Sweet



Sour

Salty



Creamy

They say in Greece, dessert isn't served, it arrives with a song, a sea breeze, and a little chaos. Eviva! is that feeling bottled.

It begins with olive oil, golden, lush, like sunlight drizzled on skin. The gin takes on that richness, softened by citrus kissed from the hands of someone's yiayia who knows her oranges. And then the vanilla cheesecake foam lands on top like a cloud over the Aegean, soft, indulgent, impossible to resist.

This isn't just a drink. It's a toast to summer flings, to long dinners that spill into midnight, to conversations with no end. A sip of Eviva! is a slow dance on a whitewashed terrace, where you don't need a reason to celebrate – only an excuse.



FIGUD HELT!

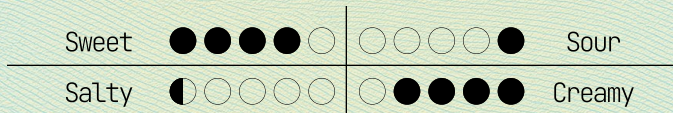
• Fi good helt

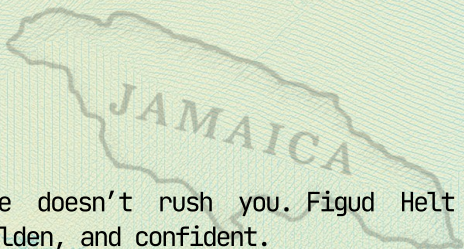
/fig-good helt/ (patwah interj.)

Jamaican Patois for "For good health!" // 725++



*Big Bull Rum, Spices,
Coconut, Banana, Pineapple*





This one doesn't rush you. Figud Helt is bold, golden, and confident.

It hits with spiced Big Bull rum right away, warm, fiery, a little wild. Then comes the coconut and banana milkshake: silky and nostalgic, but not your usual mellow beach drink.

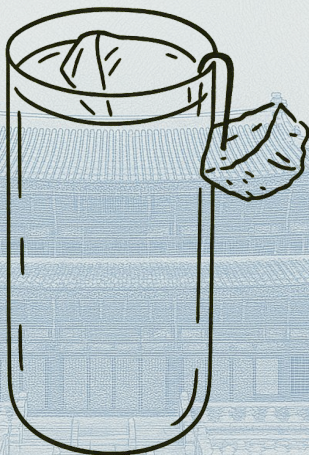
You sip it slow, or maybe you don't. Either way, it's loud in flavour, smooth in delivery, like everything else should be.



GEONBAE! 건배

/guh-n-beh/ (interj.) From Korean:
"Cheers!" a toast to good health.

// 800++



Nicobar Gin, Black Garlic, Yuzu

Sweet



Sour

Salty



Umami

From the first sip, black garlic gin and yuzu hit together, dark and mellow meets bright and electric. The umami warmth of the garlic wraps around the fizz of citrus like a whispered challenge, creating a flavour that's rich, alive, and slightly mysterious.

It's sweet, citrusy, and umami-forward all at once, the kind of combo that shouldn't work but absolutely does.

It's a drink of dualities: grounded and sparkling, savory and bright, soft-spoken but bold. Like a quiet character in a K-drama who turns out to be the main plot twist. Geonbae! doesn't need to shout, it just looks you in the eye and waits for you to follow.



HIPA HIPA!

/hee-pah hee-pah/ (Hawaiian interj.)

From Hawaiian: "Cheers!"

// 750++



*Gin, Betel Leaf, Rum, Grenadine,
Cinnamon, Grapefruit*

Sweet



Sour

Salty



Creamy

Hipa Hipa! is the kind of cocktail that shows up in flip-flops but somehow steals the show. It starts smooth – the gin carries that unexpected betel leaf like a secret breeze through a garden. Then comes rum and grenadine: sticky-sweet, full of sunshine and firelight.

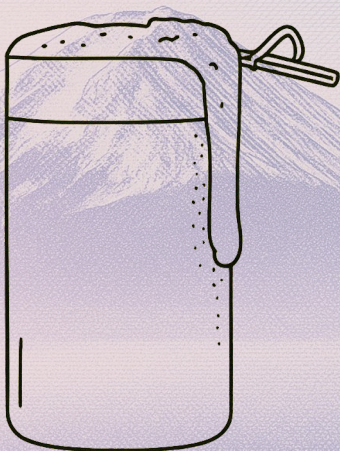
Cinnamon adds rhythm, a slow crackle of spice beneath the surface. Grapefruit brightens the finish – tart, crisp, like the moment the sun hits the horizon and everything glows.

It's a drink that feels like a luau gone slightly off-script. Tropical, yes – but never basic. There's a boldness in the betel leaf, a twist in the grapefruit, a bite in the spice.



KANPAI! かんぱい

/kahn-pai/ (interj.) From Japanese:
"Cheers!" Literally, dry the glass. // 825++



*Scotch, Hojicha Tea, Pineapple
Pickle, Raw Mango*

Sweet



Sour

Salty



Creamy

It begins like a memory: soft, smoky, quiet. Hojicha – roasted green tea – sets the tone. It tastes like calm. Like the warmth of a teacup held with both hands in a Kyoto alley where the wind carries the scent of incense and rain-soaked tatami. A moment you don't rush.

But then something shifts. The calm cracks. A splash of pineapple pickle cuts through like a laugh in a silent room – sharp, bright, a little feral. And then comes the raw mango, unapologetically fizzy, buzzing with sourness and sunshine. It fizzes like neon.

Like vending machines and backstreet kisses.
Like a Tokyo night that refuses to end.
This isn't fusion. It's friction.



NAZDOROVIA! наздоровья

/naz-da-ROH-vee-ya/ (interj.)

Russian toast: "To your health!" // 850++



Scotch, Orange Marmalade, Kvass

Sweet



Sour

Salty

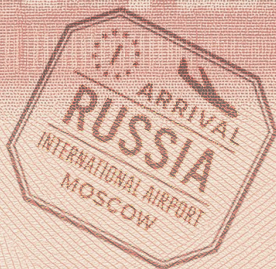


Creamy

Bitter cold outside, but your glass is burning gold. Nazdorovia was made for long tables, big toasts, and storytelling that gets better with every pour.

Here, sharp whiskey warms the bones, mellowed by orange marmalade – sticky, sweet, slightly bitter, like an old love letter. Kvass, that humble fermented drink, comes in with its bready fizz – grounding the glamour with old-world soul.

It's the kind of cocktail that reminds you: life's hard, drink anyway – and toast to something, even if it's just getting through Monday. Honestly, it wouldn't be the worst idea to start your day with this, it's practically breakfast in a glass.



PIYO! पियो

/pee-yo/ (Hindi interj.) Hindi for "Drink!"
a casual command, often playful or loving. // 725++



*Gin, Gondhoraj, Caramelised
Banana, Mango*

Sweet



Sour

Salty



Creamy

This cocktail doesn't ask. It orders. PIY0! is not a suggestion – it's a memory calling your name.

It opens with Gondhoraj – that bold, floral citrus from Bengal that smells like childhood summers, wedding kitchens, and something just out of reach. The gin carries its perfume like silk. Then comes the caramelised banana: sweet, thick. And finally, the mango foam – soft, golden, floating like monsoon clouds over a mango orchard.

It's indulgent, but airy. Creamy, but lifted.



PROSCHT! Pröschtli

/proh-sht/ (Swiss German interj.) Swiss German
for "Cheers!" a toast shared lakeside.

// 775++



*Vodka, Orange, Butterfly Pea,
Passion Fruit*

Sweet

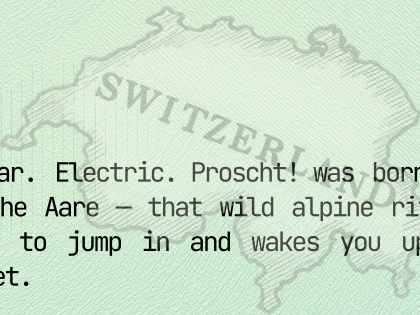


Sour

Salty



Creamy



Cold. Clear. Electric. Proscht! was born from a swim in the Aare – that wild alpine river that dares you to jump in and wakes you up better than regret.

This cocktail is that plunge in a glass. Vodka carries the chill – crisp, clean, no nonsense. Blue curacao and butterfly pea give it that signature river-glow – deep, bright, a little surreal. But just when it feels too glacial, passion fruit crashes through like sunlight on water – tangy, juicy, and totally alive.

It's a drink that flows. Smooth, sharp, cool as hell. Proscht! is for risk-takers in swimsuits, lovers of blue, and anyone who knows the thrill of floating fast with no plan.



SANTE!

/sahn-tay/ (French interj.)

French for "To your health!" // 825++



Gin, Passionfruit, Sparkling Wine

Sweet



Sour

Salty



Creamy



Santé! is the drink that wears silk to brunch. It starts with crisp gin – cool, clean, perfectly tailored. Then the seasonal purée glides in, changing with the months but always ripe, lush, and flirtatious.

It could be strawberry in spring, fig in fall, or mango at summer's peak – each sip a postcard from whatever fruit is in love with the sun. And finally, sparkling wine arrives – lifting the whole affair into something bright, bubbly, and just a little bit dangerous.

It's light but not shy. Sophisticated but playful. The kind of drink that doesn't shout for attention – but somehow, the room always turns when it walks in.



{BAR RULES}

1. We do not serve alcohol to anyone under 21. We mean it, no ID, no boarding.
2. Please don't drink & drive. We care about you and everyone around you. So, call a cab, text that ex, walk it off, just don't drive.
3. If you had a good time, say it. Kind words travel far and fast, especially to our team.
4. Honestly? Our food pairs well with everything. Cocktails, conversations, awkward dates, existential crises.
5. Bartenders are your local guides. So if you want something customised, ask for our bartenders.
6. Hydration is not overrated. But, incase the ride gets bumpy, sip water.
7. If you're feeling a little off, just let us know. We're all about good times and safe ones.
8. If something wasn't right, let us know gently. We'd love to make it better.
9. If everything was right, we hope it made your day a little brighter.
10. Even our cocktails aren't immune to government attention - an additional 18% VAT applies.
11. A 5% service charge might join the party too, depending on what the rules say this week. Don't worry! If applied, it goes toward our team's well-being.

Thank you for sharing this
moment with us. Come back soon.
Your seat, your story, and your
next sip will be waiting.





ATELIER V