SIGNATURE COCKTAILS



The McMicking

Institutional Signature — Golden Clarified Milk Punch

Colonel Joseph McMicking arrived in Manila with an aviator's eye for the long view, the vision to see a mosquito-ridden stretch of swamp along the Pasig as the future financial capital of a nation. The McMicking is built the same way vision becomes gold: raw, tannic, unglamorous elements, rice, oats, tea, sherry, clarified over hours into something crystalline and radiant. What enters cloudy leaves luminous. This is the house's institutional handshake, the first pour offered to anyone who matters.

Key Ingredients: Rye Whiskey, Amontillado Sherry, Toasted Pinipig Syrup, Calamansi, Clarified Milk

920

The Archipelago Specimen



Savory Apothecary Coastal Martini

Imagine a 19th-century naturalist's specimen jar pulled from a Manila galleon's hold: a liquid so precisely cataloged it could be mistaken for laboratory water, yet carrying the entire mineral memory of the archipelago's coastline within it. The Archipelago Specimen is Alambik's savory martini, bone-dry, briny, and mineral, built to taste like the sea remembered rather than the sea tasted directly.

Key Ingredients: Coastal Single Malt Scotch, Blanco Vermouth, Clarified Green Tomato Water, Lacto-Fermented Sea Grape Brine

1,290

Midnight In The Study



Rich Digestive Nightcap

Picture Enrique Zóbel's private library past midnight: leather-bound ledgers, cedar shelving, a hand-rolled cigar burning low, and a strategist's mind still turning over the day's decisions. Midnight in the Study is Alambik's closing nightcap, a dense, brown-butter, roasted-cacao digestif built to be sipped slowly over the last cigar of the evening.

Key Ingredients: Beurre Noisette & Roasted Cacao Fat-Washed Sherry Cask Single Malt, Dark Maple Syrup, 24-Hour Barako Cold Brew, Chocolate Bitters

990

Fórmula 1834



Precision Highball

1834 is the founding year of Casa Roxas, the ancestral root of Ayala y Cía and Destilería Ayala, the moment a trading house became a dynasty. Fórmula 1834 honors that origin with the precision of modern Japanese bar craft: a green apple and lemongrass cordial sharpened with cinchona bitterness, lengthened with soda chilled to the edge of freezing for maximum effervescence and minimal dilution. It is the house's lightest, most exacting pour, a study in restraint rather than richness.

Key Ingredients: Japanese Blended Whisky, Green Apple, Lemongrass & Albedo Cordial, Soda

700

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Philippine Peso, inclusive of VAT and subject to 5% service charge and applicable government tax.

FRACTIONAL PROOF COCKTAILS

Fractional Proof Cocktails are designed to deliver the complexity and experience of a traditional cocktail while maintaining a significantly reduced alcohol content. Approximate alcohol content ranges from 0.5% to 1.2% ABV.

The Archipelago Specimen

Fractional proof – 1.2% abv

Calibrated to a 1.2% ABV threshold. A micro-measure of coastal, peated Scotch is introduced to the kombu and Lapsang base, bridging the gap between the zero-proof brine and the massive aromatic footprint of our full-proof martini.

Key Ingredients: Coastal Single Malt Scotch (trace), Zero-Proof Coastal Scotch Base, Zero-Proof Blanco Vermouth, Clarified Green Tomato Water, Lacto-Fermented Lato Brine

650

Midnight In The Study

Fractional proof – 1.2% abv

A precise 1.2% ABV Fórmulation. We utilize a calculated trace of Sherry Cask Single Malt to bind the lipid-washed Pu-erh base, delivering the exact mouthfeel and volatile aromatic esters of our nightcap with a fraction of the proof.

Key Ingredients: Sherry Cask Single Malt, Zero-Proof Roasted Pu-erh Fat-Washed Base, Dark Maple Syrup, 24-Hour Barako Cold Brew, Zero-Proof Aromatic Cocoa Tincture

650

ZERO-PROOF COCKTAILS

The Same Standard of Complexity, Texture & Narrative

The McMicking

Zero-Proof Expression – Golden Clarified Milk Punch

Built to the same standard of complexity, texture, and narrative as its full-proof counterpart: raw, tannic, unglamorous elements, rice, oats, tea, and a sherry-style cordial, clarified over hours into something crystalline and radiant What enters cloudy leaves luminous, alcohol or not.

Key Ingredients: Zero-Proof Rye Malt Base, Zero-Proof Amontillado Cordial, Toasted Pinipig Syrup, Calamansi, Clarified Milk

450

Fórmula 1834

Zero-Proof Expression – Precision Highball

The house's lightest, most exacting pour, rebuilt without spirit: a green apple and lemongrass cordial sharpened with cinchona bitterness, lengthened with soda chilled to the edge of freezing for maximum effervescence and minimal dilution.

Key Ingredients: Zero-Proof Japanese Whisky Base, Green Apple, Lemongrass & Albedo Cordial, Soda

470

The Archipelago Specimen

Zero-Proof Expression – Savory Apothecary Coastal Martini

Alambik's savory martini, engineered to the same bone-dry, briny, mineral standard as the full-proof pour, built to taste like the sea remembered rather than the sea tasted directly.

Key Ingredients: Zero-Proof Coastal Scotch Base, Zero-Proof Blanco Vermouth, Clarified Green Tomato Water, Lacto-Fermented Sea Grape (Lato) Brine

450

Midnight In The Study

Zero-Proof Expression – Rich Digestive Nightcap

The house's closing nightcap in full: a dense, brown-butter, roasted-cacao digestif built to be sipped slowly over the last cigar of the evening, matched to the full-proof expression in richness and ritual.

Key Ingredients: Zero-Proof Roasted Pu-erh Fat-Washed Base, Dark Maple Syrup, 24-Hour Barako Cold Brew, Zero-Proof Aromatic Cocoa Tincture

490

Low-Alcohol ABV 0.5% to 1.2%

Please advise us of any dietary requirements and we will be delighted to assist.

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The Gin Martini 780

Classic Martini Trio, No. 1

Every apothecary cabinet has its centerpiece bottle, the one reached for first. Citadelle, layered with nineteen botanicals, is ours: juniper at the front, orange peel and violet trailing behind it like an afterthought caught mid-sentence. Stirred cold and dry, it is the closest thing the study serves to a Fórmula rather than a drink.

Key Ingredients: Citadelle Gin, Dry Vermouth

The Vodka Martini 680

Classic Martini Trio, No. 2

Where the gin martini speaks, the vodka martini listens, a quieter instrument for guests who want the ritual of the glass without the argument of the botanicals. Absolut Original is distilled from winter wheat grown at a single latitude in southern Sweden; poured here, it is as close to silence as a spirit gets.

Key Ingredients: Absolut Original Vodka, Dry Vermouth

The Vesper 720

Classic Martini Trio, No. 3

A Fórmula, not a whim: gin and vodka in exact proportion, sharpened with Lillet Blanc, built to be strong enough to survive a long night of correspondence and cold enough to seem otherwise. The study keeps its own copy of the recipe pinned beside the apothecary scales, because a Fórmula, once perfected, is not meant to be improvised upon.

Key Ingredients: Citadelle Gin, Absolut Original Vodka, Mancino Bianco

Love & Murder 860

A Bittersweet Negroni Variation

The apothecary's ledger lists Campari not as a spirit but as a tonic, bitter enough to be medicine, red enough to be mistaken for something more dramatic. This is a drink named for the two things every good study eventually contains: a love letter half-written, and a mystery novel left open on the desk. Equal parts of everything, because at this hour, nothing outweighs anything else.

Key Ingredients: Citadelle Gin, Campari, Sweet Vermouth

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Philippine Peso, inclusive of VAT and subject to 5% service charge and applicable government tax.

The Chrysanthemum 980

A Pre-War Apothecary Classic

Named for the flower pressed flat in the study's botanical journal, brittle now, but still faintly gold at the edges. This is a drink from the same era as that journal: dry, herbal, built almost entirely from fortified wine and monastic liqueur, with the f aintest breath of absinthe standing in for smelling salts. It asks to be sipped slowly, t he way one reads old handwriting.

Key Ingredients: Dry Vermouth, Bénédictine, Absinthe

Amaretto Sour 660

Morgenthaler Method, with Buffalo Trace

Every apothecary keeps one Fórmula that looks simple on paper and is anything but in practice. This is ours: the modern reconstruction of a drink long dismissed as a syrupy relic, rebuilt from the ground up with real citrus, a proper egg-white shake, and a float of Buffalo Trace bourbon riding the surface like an afterthought that turns out to be the point.

Key Ingredients: Amaretto, Buffalo Trace Bourbon, Fresh Lemon Juice, House Cane Solution

Vieux Carré 660

New Orleans, by way of the Old Study

A trading family's fortune was never made from one port alone, and this drink insists on the same principle: rye from one continent, cognac from another, a French liqueur from a monastery, and two bitters that have argued over New Orleans since the 1930s. Equal parts of everything that shouldn't agree, poured for guests who prefer their history complicated.

Key Ingredients: Rye Whiskey, Cognac, Sweet Vermouth, Bénédictine, Peychaud's Bitters, Angostura Bitters

El Elixir de la Hacienda 800

Tequila and Coffee, Old-Fashioned Style

The trading houses of the archipelago dealt as often in agave spirits shipped in from the Pacific crossing as they did in local cane and coffee, and this drink imagines the two finally meeting on the same desk. Arette Blanco, agave-forward and clean, is rounded out with Fair Café Liqueur and a whisper of chocolate bitters: part hacienda nightcap, part apothecary tonic.

Key Ingredients: Arette Blanco Tequila, Fair Café Liqueur, Agave Syrup, Chocolate Bitters

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Philippine Peso, inclusive of VAT and subject to 5% service charge and applicable government tax.

SPIRITS

The House Cellar — Organized by Category

Whisky

Selection	Shot (45ml)	Bottle
Suntory Kakubin	400	6,100
Ezra Brooks Straight Rye 99 Proof	460	7,700
Buffalo Trace	500	7,800
West Cork Sherry Oak 12 YO	580	9,050
Dewar's 18 YO	700	11,050
Glenfiddich 12	780	12,100
Glenmorangie 12	820	12,800
Redbreast 12 YO	900	14,100
Ledaig 10YO	920	14,350
Laphroaig 10 YO	960	14,900
Aberfeldy 12 YO	1,020	16,150
The Singleton 15 YO	1,020	15,950
Campbeltown 8 YO The End of The World Series	1,020	15,950
Aultmore 12 YO	1,100	17,050
Glenfiddich 15	1,160	17,750
Nikka From The Barrel	1,160	15,000
Craigellachie 13 YO	1,180	18,350
Ichiro's Malt & Grain	1,220	19,150
Michter's Small Batch Bourbon	1,220	19,050
Michter's Small Sour Mash	1,220	19,050
Michter's Small Straight Rye	1,220	19,050
Michter's Small Batch American	1,260	19,650
Aberlour 12 YO Double Cask	1,280	20,050
Kavalan Classic Single Malt Whiskey	1,300	20,250
Chivas Regal 18 YO	1,320	20,500
Glenlivet 15 YO	1,320	20,800
Caol Ila 13 YO	1,520	23,950
Glenfiddich 18	1,720	27,000
Old Pulteney 2008 Artist Collective	1,800	27,900
Glenlivet 18 YO	1,880	29,350

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SPIRITS

The House Cellar — Organized by Category

Whisky

Selection	Shot (45ml)	Bottle
Ben Nevis 2013 15th Anniversary Exclusive	1,880	29,250
Aberlour A'bunadh	1,920	29,850
Lagavulin 16 YO	2,180	33,800
Clynelish 2008 Artist Collective	2,300	35,650
Dewar's 21 YO	2,320	36,150
Bunnahabhain 15 YO 2009	2,320	36,150
Macallan 12 YO Sherry Oak	2,460	38,300
Suntory Hibiki Japanese Harmony	2,560	39,900
Johnnie Walker Blue Label	2,760	42,800
Suntory Hakushu Distillers Reserve	2,800	43,600
Glenmorangie 18 YO	3,360	52,350
Royal Salute 21 YO	3,460	53,700
Suntory Yamazaki Distillers Reserve	3,580	55,850
Macallan 15 YO Double Cask	3,720	57,750
Ichiro's Malt & Grain World Blend	4,020	62,500
Arran 27 YO	4,360	67,800
Octomore 6 YO	4,460	69,150
Glenlivet 21 YO	7,760	120,800
Edradour 17 YO 2003 Single Cask Sherry	8,860	137,650
Ballechin 18 YO 2003 Single Cask Bourbon	8,860	137,650
A Secret Islay Distillery 31 Year Old 1990	9,300	144,550
Macallan 18 YO Sherry Oak	14,720	228,850

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SPIRITS

The House Cellar — Organized by Category

Brandy

Selection	Shot (45ml)	Bottle
Christian Drouin ABC	520	8,000
Courvoisier VSOP	620	9,700
Hennessy VS	620	9,650
Martell VS	660	10,250
Ferrand 1840	720	11,050
Hennessy VSOP	1,120	17,650
Martell VSOP	1,160	17,900
Christian Drouin XO Pays d'Auge	1,280	19,950
Courvoisier XO	2,020	31,650
Martell Cordon Bleu	3,460	53,550
Hennessy XO	4,160	64,650
L'Encantada Domaine Le Sable 1976	4,580	50,800
Martell XO	5,120	79,850
Camus XO Prestige Decanter	6,860	106,850

Gin

Selection	Shot (45ml)	Bottle
Citadelle	520	8,000
Peddlers Gin-Go Salted Plum	520	8,250
Nordes	660	10,100
Tanqueray No. 10	700	11,050
Hendrick's	880	13,600
Gin Mare	920	14,250
Monkey 47	1,220	13,650

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SPIRITS

The House Cellar — Organized by Category

Vodka

Selection	Shot (45ml)	Bottle
Absolut Original	260	3,900
Grey Goose	680	11,150
Belvedere Organic	680	10,650
Beluga Noble	760	11,950
Ciroc	820	13,600
Belvedere 10	3,620	56,550

Rum

Selection	Shot (45ml)	Bottle
Planteray 3 Stars	320	5,250
Flor de Caña Gran Reserva	360	5,750
Havana Club 7 YO	460	7,700
Planteray Stiggin' Fancy Pineapple	500	7,850
Veritas	500	7,650
Kasa Kana Blanka	560	8,500
Bacardi Añejo Cuatro (4YO)	600	9,950
Clairin Communal	680	10,500
Bumbu XO	700	10,800
Bacardi 8 YO	720	11,850
Hampden Estate 1753	900	14,100
Clairin Sonson	920	14,250
Ron Zacapa Centenario 23 YO	960	14,900
Mount Gay Black Barrel	980	15,150
Kasa Kana Morena	1,100	17,000
Hampden Pure Single Rum 8 YO	1,160	18,050
Bacardi 10YO Gran Reserva	1,220	20,500
Matusalem Gran Reserva 23YO	1,260	20,800
Flor de Caña 25YO	1,980	30,700

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SPIRITS

The House Cellar — Organized by Category

Agave Spirits (Tequila & Mezcal)

Selection	Shot (45ml)	Bottle
Arette Classic Blanco	600	9,300
Arette Classic Reposado	680	10,500
Código 1530 Blanco	900	14,850
Patrón Silver	900	15,050
Patrón XO	900	15,050
Patrón Reposado	980	16,450
Código 1530 Reposado	1,000	16,650
Don Julio Reposado	1,020	17,250
Don Julio Añejo	1,100	18,300
Patrón Añejo	1,120	18,500
Arette Artesanal Añejo 2 YO	1,200	19,950
Código 1530 Añejo	1,880	31,400
Patrón El Cielo	2,660	44,150
Don Julio 1942	2,720	45,200
Los Siete Misterios Espadin Mezcal	2,720	45,650
Patrón El Alto	3,180	52,900
Clase Azul Reposado	3,620	60,650
Clase Azul Añejo	17,760	295,950

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SPIRITS

The House Cellar — Organized by Category

Liqueurs & Apéritifs

Selection	Shot (45ml)	Bottle
Punt e Mes	220	4,900
Luxardo Amaretto di Saschira	280	4,700
Aperol	300	4,600
Fernet-Branca	360	5,650
Luxardo Maraschino Originale Liqueur	360	5,850
Campari	400	6,200
Mancino Rosso Amaranto	420	7,150
Mancino Bianco	420	7,150
Mancino Secco	420	7,150
Amaro Montenegro	460	7,450
Absinthe Ordinaire de Provence	460	7,700
Cointreau	500	7,750
Antica Fórmula	560	12,000
Fair Café	560	8,800
Frangelico	560	8,450
Drambuie	600	9,950
Grand Marnier	600	9,350
Adriatico Amaretto	760	11,550
Elisir MPR Roux - Herbal liqueur	900	10,000
Bitter Truth Creole Bitters	1,480	6,550
Bitter Truth Chocolate Bitters	1,480	6,550
Scrappy's Aromatic Bitters	1,520	10,050

Fortified Wine & Sherry

Selection	Shot (45ml)	Bottle
Lustau Amontillado Sherry	620	5,200

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WINES

Selection	Glass	Bottle
Miquel Pons Cava Brut	850	3,900
Billecart Salmon Brut	2,600	10,500
Billecart Salmon Rosé	3,300	14,900
Geralds Dry Riesling	850	3,200
Lionel Osmin Villa Côte d'Argent Sauvignon Blanc 2024	750	2,900
Les Volets Chardonnay 2024	650	2,500
Izadi Crianza 2022 Rioja	950	4,100
Finca El Origen Reserva Malbec	700	3,200
Château Grand Renom Rouge	850	3,500

BEER

Selection	Style	Price
Heineken Original (330ml)	Lager	390
San Miguel Free (330ml)	Non-Alcoholic (0% ALC)	250
San Miguel Pale Pilsen (320ml)	Pilsner	250
Engkanto Live It Up (Bottle)	Lager	440
Engkanto High Hive (Bottle)	Honey Ale	440

WATER

Selection	Size	Price
NORDAQ Sparkling	750 ml	280
NORDAQ Still	750 ml	280
Perrier	330 ml	320
Perrier	750 ml	450
Acqua Panna	500 ml	420
Acqua Panna	750 ml	520
San Pellegrino	500 ml	420
San Pellegrino	750 ml	520

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Bar Bites

Anchoa y Pan con Tomate Garlic & Potato Flatbread | Heirloom Tomato | White Anchovy	850
Tuna Tartare Avocado | Jalapeño	950
Ibérico Pata Negra Jamón Cinco Jotas Crostini | Tomato Jam	2,100
Bone Marrow & Sturia Caviar Sourdough Croûtons | Chives	1,900
Pâté en Croûte Pommery Mustard | Pickles	1,200
Cured & Smoked Trout Horseradish | Lipote	1,100
Foie Gras Torchon Brioche | Batwan	1,600
Black Truffle Arancini Pecorino	900
Assorted Selection of International Cheeses Dried Fruits | Eggplant Jam | Grapes	1,900

Gluten-free Vegetarian Vegan Contains Pork Contains Seafood
Contains Nuts Spicy Contains Egg Contains Dairy

All our fish are locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

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