

MADAME CLAUDE

SPRING
COLLECTION
MARCH ISSUE

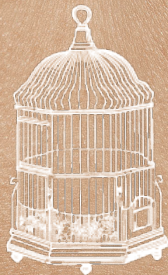
COCKTAILS | SOCIAL CLUB

BUBBLES,
BLOOMS,
ISSUE

SPRING IN
FOR A SIP

A TOUCH OF
MISCHIEF

EVERY FLOWER
BLOOMS IN ITS
OWN TIME



MADAME CLAUDE
SOCIAL CLUB



A woman with dark hair styled in an updo, looking directly at the camera. She is holding several large white lilies. The background is a plain, light-colored wall.

EDITOR'S NOTES

TO FEEL YOUNG,
ENERGETIC AND HAPPY

THE ERA OF FLOWERS



IN THIS ISSUE

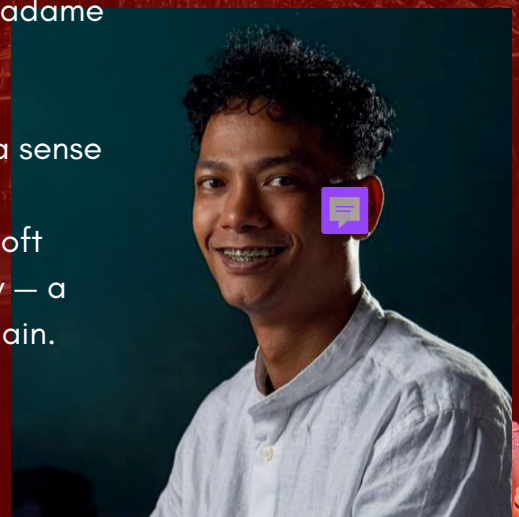
In this issue, we turn to spring — a season where flora and fauna meet in quiet harmony. After the hush of winter, the world begins again: Blossoms unfurl, the air mellows, and the light begins to linger, setting the stage for the perfect evening.

As the season awakens and the greenery stretches to ward the sun, Ann Siang Hill finds its stride. We invite you to step away from the morning air and into the discreet elegance of Madame Claude, where our new Spring collection is in full bloom.

With it comes a gentle shift in spirit — a lifting of mood, a sense of renewal, a reminder that nature is always in motion. It is the moment between what was and what will be. A soft turning of the page. And in that pause, we find possibility — a season that invites us, much like nature itself, to begin again.

— FARHAN AZMAN

(Bar Manager)



Signatures

CAMILLE

Spirit Forward / Bittersweet / Cherries

\$26++

**Mango-infused Tesseron Composition
Cognac, Madame Claude House
Vermouth Blend, Campari, Bitters**



CLASSIC

ELEGANCE



MIRABELLE

Spiced / Citrus / Refreshing

\$27++

**Maker's Mark, Mirabelle Eau De Vie,
Citrus, Homemade Hibiscus Cordial**

Signatures

LEA

Spirit Forward / Savoury

\$26++

**Toki Suntory, Spiced Celery Cordial,
Angostura Bitters**



BÉRANGÈRE

Spirit Forward / Floral / Dry

\$27++

**Archipelago Botanical Gin, Dry
Vermouth, St Germain Elderflower,
Fino Sherry**



Signatures



CATHERINE

Spiced / Refreshing

\$27++

**Codigo Blanco, Chivas Crystalgold,
Paprika-Hibiscus Cordial, Citrus**

PAULINE

Light / Refreshing / Herbaeaeus

\$26++

**Bumbu Rum, Cucumber-Mint Cordial,
Bubbles, Citrus**

VALERIE

Spirit Forward / Floral / Spicy

\$26++

**Calvados, Chrysanthemum, House
Vermouth Blend, Chilli Padi**

FUN FACT

From peel to pour, all our cordials are made in-house with time, patience, and a little mischief and also because we're a little particular about flavour.

Signatures



CLARIFIED COCKTAIL

ROXANNE

Delicate / Refreshing / Fruity

\$26++

**Roku Gin, Strawberry, Basil-infused
Earl Grey Tea, Lemon Juice, Milk**

CLARIFIED COCKTAIL

SIMONE

Delicate / Smoky / Dessert-like

\$27++

**Montelobos Mezcal, Chocolate,
Ginger, Banana, Citrus, Milk**



CLARIFIED ?

Milk-washed cocktails (or clarified milk punch) are created by curdling milk with acidic ingredients (like citrus or pineapple juice) in a cocktail mixture, then straining out the solids to produce a crystal-clear, silky-smooth drink. This technique removes bitterness, softens flavors, and extends shelf life.

OFF-MENU

Cocktails \$25++



Don't be shy, take a chance on us – we'll craft something uniquely suited to your palate, we'll make it worth your while. Take a tour of our garden below



1) The Curious

Unexpected flavour combinations

The Romantic

Soft, floral cocktails

The Bold

Spirit-forward drinks

2) Orchard Road

- Pear
- Apple
- Stone fruit
- Berries

Botanic Garden

- Herbs
- Cucumber
- Celery
- Mint
- Dill
- Chilli

Gardens by the Bay

- Chamomile
- Elderflower
- Chrysanthemum
- Earl Grey
- Hibiscus

Boat Quay

- Cacao
- Coffee
- Oak
- Darker Spirits

3) Allergies?

Let us know about any allergies – we promise surprises should only be in the flavour



Set in the heart of the village of Châteauneuf-sur-Charente at 2 Boulevard Charles-Franc since the 1960s, the distillery of the Tesseron cognac house has remained the central element of a historic property in which the family house merges with numerous old cellars. Thanks

The Tesseron cognacs are made from the two most prestigious appellations in the Cognac region: Grande Champagne and Petite Champagne, in which the Maison's 40 hectares of vines are located.

Thanks to its limestone soils, Grande Champagne is renowned for producing the best cognacs of the region. Many years are needed for them to develop their legendary silky texture.

The longer they age, the greater the expression of their aromas and the smoother their texture. The Petite Champagne soils are mostly made up of limestone and clay. The cognacs produced from this terroir bring freshness of taste and a silky finish to the final blend.

Tesseron cognacs undergo a double distillation known as a 'repassé' in Charente copper 'pot' stills, which are heated by a naked flame. Only the 'heart' of the distillation is kept for the ageing of the cognac.

All the eaux-de-vie are distilled on lees, which enhances their complexity. This method produces a more sophisticated cognac that displays greater body and power, elegance and added length of flavour on the palate and superb finesse. Each stage of the distillation process is subject to a stringent tasting by the cellar master



Classic Cocktails

NEGRONI

Four Pillars Dry Gin, Campari, Sweet Vermouth

\$25

ESPRESSO MARTINI

Stoli Vodka, Kahlua, Espresso

\$25

MOJITO

Havana 3 years, Mint, Lime, Fizz

\$25

OLD FASHION

Maker's Mark Bourbon, Demerara, Bitters

\$25

WHISKY SOUR

Maker's Mark, Simple Syrup, Citrus, Eggwhites

\$25

MANHATTAN

Wild Turkey Rye, Sweet Vermouth

\$25

BLOODY CAESAR

Stolinaya Vodka, Clamato, Pepper, Celery

\$24

MOSCOW MULE

Stoli Vodka, Ginger, Lime, Gingerbeer

\$22

TOKI SUNTORY HIGHBALL

Toki Suntory, Soda

\$20



ALL PRICES ARE SUBJECTED TO GST & SERVICE CHARGES

Spritz



Selection

APEROL SPRITZ

Aperol, Soda, Prosecco



\$20

CAMPARI SPRITZ

Campari, Soda, Prosecco

\$20

ROSE SPRITZ

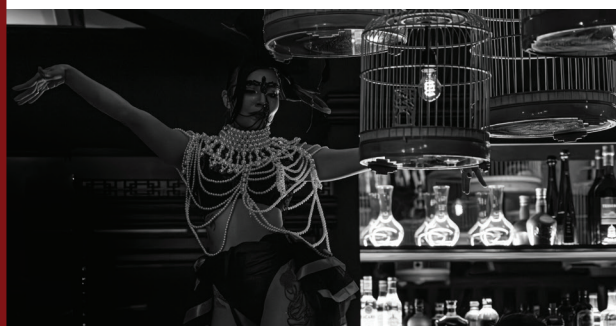
Roubine Rose, Elderflower, Grapefruit Juice, Tonic

\$25

HUGO SPRITZ

St Germain Elderflower, Soda, Prosecco

\$23



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HOUSE OF SUNTORY SPIRITS

Maker's Mark Original (45%)

Created by Bill Samuels Sr. by replacing rye with red winter wheat for a sweeter, gentler taste. It is produced at the oldest operating distillery on its original U.S. site, which is a National Historic Landmark. Each bottle is hand-dipped in signature red wax.



Maker's 46 (47%)

The first major expression since 1958, developed by Bill Samuels Jr.. It is aged longer with seared French oak staves for added complexity.

Roku Gin (43%)

A Japanese craft gin containing eight traditional botanicals and six unique Japanese botanicals. It is best served as a Japanese Gin & Tonic with ice and ginger slices to highlight the yuzu notes.



Vodka



	Glass	Bottle
Stoli Vodka	\$18	\$180
Belvedere	\$24	\$240
Greygoose	\$22	\$220



	Glass	Bottle
Bombay Dry Gin	\$18	\$180
Roku Gin	\$20	\$200
Hendricks	\$24	\$240
Monkey 47 Dry Gin	\$24	\$240
Roku Noryo Tea	\$26	\$260
Archipelago Botanical Gin	\$24	\$240
Tanqueray No Ten Gin	\$28	\$280

Gin

Rum

	Glass	Bottle
Havana 3	\$18	\$180
Sailor Jerry	\$22	\$220
Bumbu Rum	\$24	\$240
Sampan Rhum 43%	\$24	\$240
Sampan Rhum Cognac Cask	\$26	\$260
Diplomatico Reserva Exclusiva	\$28	\$280



Pisco

	Glass	Bottle
Barsol Pisco	\$20	\$200



Bumbu Rum

Inspired by a historic recipe created by sailors of the West Indies, who blended Caribbean fruits and spices with rum and called it *Bumbu*, the brand pays tribute to centuries of island tradition and craftsmanship. Produced at a historic beachfront distillery in Barbados, founded in 1893, Bumbu is crafted using carefully selected ingredients and traditional techniques and blended with exceptionally pure water naturally filtered through Barbados' coral limestone.

Bumbu Rum transcends the traditional role of an alcohol brand by representing a vibrant lifestyle that connects with a wide global audience. The brand embraces the intersection of **music, sports, and social culture**, building an identity that is bold, dynamic, and influential — just like the spirit itself.

Bumbu is known for its rich and complex flavour profile. On the nose, Bumbu offers aromas of Madagascar vanilla, soft caramel, and toasted oak. The palate reveals warm notes of cinnamon, roasted nuts, and allspice, delivering a balanced rum with gentle sweetness and a smooth, lingering finish.



Tequila

	Glass	Bottle
Jose Cuervo Gold	\$18	\$180
Codigo Blanco	\$22	\$220
Codigo Rosa	\$24	\$240
Codigo Reposado	\$26	\$260
Codigo Anejo	\$30	\$300
Don Julio 1942	\$39	\$550
Clase Azul Reposado	\$39	\$550



Mezcal

	Glass	Bottle
Montelobos Mezcal	\$22	\$220
Codigo Artesanal Mezcal	\$28	\$280





CRAFTING THE SPIRIT OF THE PHILIPPINES



**PROUD TESTAMENT TO FILIPINO
INGENUITY — CRAFTING SPIRITS
THAT DON'T JUST TASTE
EXCEPTIONAL, BUT TELL THE
STORY OF A NATION RICH IN
FLAVOR, FOLKLORE, AND HEART.**

Whisky



	Glass	Bottle
Jameson	\$18	\$180
Toki Suntory	\$20	\$200
Monkey Shoulder	\$22	\$220
The Macallan 12 Years	\$26	\$270
Auchentosan 12 Years	\$25	\$270
Lagavulin 16 Years	\$28	\$300
The Macallan 18 Years	\$38	\$400
Hibiki Harmony	\$40	\$420

Bourbon / Rye

	Glass	Bottle
Jack Daniel's	\$18	\$180
Maker's Mark	\$20	\$200
Wild Turkey 81	\$22	\$220
Wild Turkey Rye	\$24	\$240

Aperitifs Digestives

Ricard	10
Lillet	15
Amaretto	18
St Germain Elderflower	16
Campari	16
Aperol	16
Baileys Irish Cream	16
Ube Cream Liqueur	16
G.E Massenez EDV Poire Williams	18
G.E Massenez Mirabelle	18
G.E Massenez EDV Framboise Sauvage	18
Calvados Chateau du Breuil 15 Years	21
Bas-Armagnac Delord XO	20 180
Cognac Tesseron Composition	20 290
Cognac Tesseron Lot No 76 Tradition XO	38 450

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CHATEAU ROUBINE

- CRU CLASSÉ -



Born in the heart of Provence, Léonard is the youngest member of the Rousselle–Riboud family and the owner of Château Roubine.

Recently based in Singapore, he represents the estate across Asia, sharing the essence of Provence through its wines and story.

Château Roubine is one of the eighteen Cru Classé estates of Provence. Nestled between the Verdon and the Mediterranean, near the villages of Lorgues and Draguignan, it is a historic family-run domain known for producing elegant, gastronomic rosés. Today, the estate is independently managed by the four members of the family and distributed in more than fifty countries worldwide.





Signature Mocktails

BRYAN

\$17++

Apple Juice, Mint, Soda, Lemon,
Vanilla

JASON

\$17++

Grenadine, Orange Juice, Ginger Ale



KEVIN

\$17++

Sober Spritz 0.0%, Tonic Water,
Grapefruit

FRANCK

\$17++

Sober Bitters 0.0% , Hibiscus Cordial

Signature Mocktails

(SOBER SPIRITS
EDITION)

Wines & Bubbles

House Wine of the month (Red / White) 18

Roubine "R De Roubine" 18

Duntze 1er Cru Blanc de Blanc 25

Beers

Brewlander Lagerlah (TAP) 15

SIPA "Joy" IPA (TAP) 15



Non-Alcoholics

EVIAN (Still / Sparkling) 9

Juices
Cranberry / Pineapple /
Apple / Orange 9

Soft Drinks 9

Single Espresso /
Black coffee 5

Double Espresso /
Single Machiato 7

Latte / Cappucino /
Flat White 7

Greys Tea
Green / Black / Red Berries 7

Iced Option +1

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Master of Genre Fusion

Friday | 9pm - Late



Madame Claude Affairs: DJ YUJIN

Artistic Director

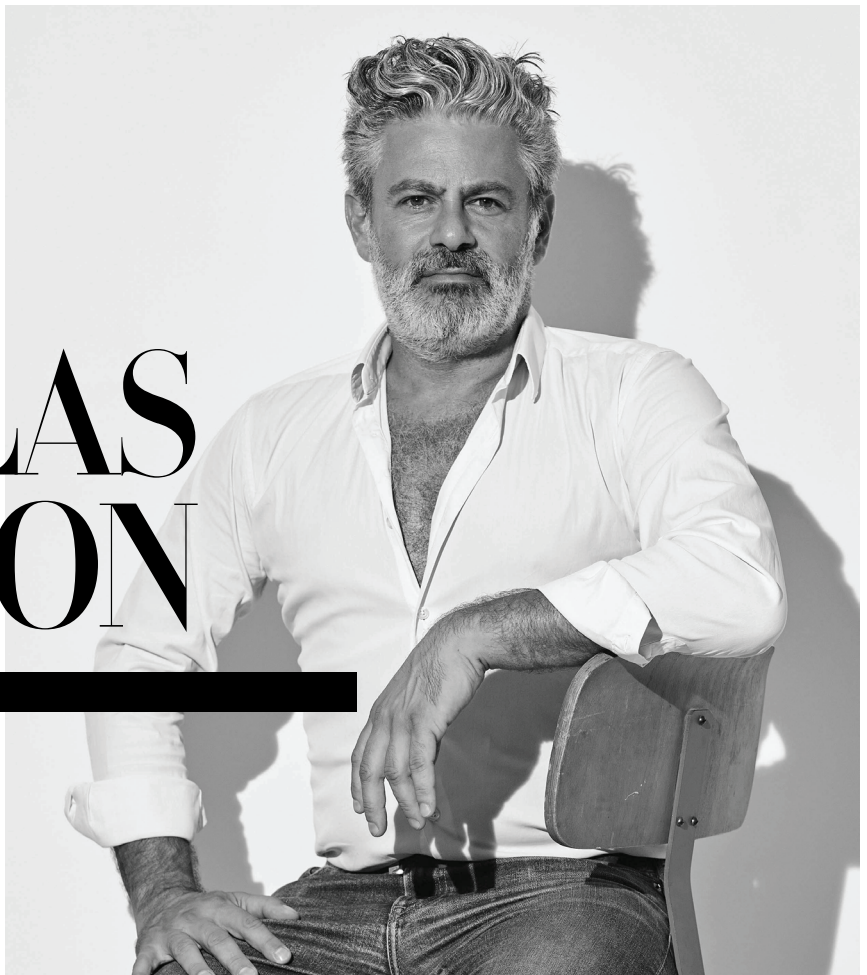
For nearly three decades, Yujin has been a defining presence in Singapore's music scene, captivating audiences with his seamless blend of soul, funk, disco, house, and techno. His extensive career has taken him to London's Standon Calling Festival and renowned venues across Asia, including Zouk, Whisper Room, W Hotel, Behind the Green Door, Sushisamba, Republic Bar, and more.

A seasoned performer with a deep knowledge of music, Yujin has played alongside Franky Rizado, Felix Da Housecat, Steve Bug, Simon Dunmore, and other industry heavyweights. Whether delivering high-energy house grooves or deeper underground sounds, his sets promise a rich and dynamic musical experience that resonates with diverse audiences.

Jazz, funk, soul, disco,
afro-bets, house techno



NICHOLAS BUISSON



The journey of Nicolas Buisson — a photographer who, after twenty-five years in commercial work, turned to fine art to reveal his vision of duality: the fusion of opposites, and the belief that nothing exists without its counterpart. For Buisson, embracing this vision means accepting risk — the possibility of deep suffering or striking failure — as the gateway to a spiritual dimension of life.

Like a modern stoic, he observes the world with the conviction that change, however unsettling, is inevitable, for it is the very essence of existence. To resist it is to submit to fate instead of shaping it.

His art is an act of transformation: making the unconscious visible, reclaiming authorship of one's life, and using photography as a medium to capture and transmit states of reality. At its core lies the acceptance of duality — joy and sorrow intertwined, the feminine and masculine united, the release of ego to reach unconditional love.

Through his images, Buisson seeks harmony on a universal scale. To him, we are multidimensional and eternal beings: our time on Earth is only an experience of incarnation.

Death does not exist; only the ego disappears.