

BEVERAGES



JANICE WONG
SINGAPORE

WHITE



House White	14	
Mt Difficulty Roaring Meg Pinot Gris 2013 Central Otago, New Zealand	20	98
Egon Muller Riesling Qba 2013 Mosel, Germany	18	90

RED

House Red	14	
Archimede Marabino Nero D'avola 2012 Sicily, Italy	22	110
Domaine Grand Veneur Chateauneuf du Pape 2011 Rhône Valley, France	23	115

SWEET



Marengo Strev Moscato d'Asti DOCG <i>Piedmont, Italy</i>	18	98
Nivasco Brachetto d'Asti Piedmont, Italy	17	90
Oremus Tokaji Late Harvest 2011 <375ml> Satoraljaujhely, Hungary	23	80
Tschida Cuvee Auslese 2015 Burgenland, Austria	22	115
Pauleckzki Tokaji Aszú 6 Puttonyos Tokaji, Hungary	30	150

SHERRY & PORT

La Cilla Pedro Ximenez Jerez, Spain	23	115
Niepoort White Port Douro, Portugal	24	128

CHAMPAGNE & SPARKLING



Astoria Prosecco <750ml>
Crocetta Del M., Italy

17 80

Billecart Salmon <375ml>
Champagne, France

20 65

Antech Méthode Ancestrale
Limoux, France

68

LIQUOR

VODKA Reyka Vodka

16

GIN Hendricks

20

Monkey 47

22

RUM Sailor Jerry (spiced)

16

Havana Club 7 Años

18

Don Papa

20

TEQUILA

Milagro Sbr (Blanco) 26

Milagro Sbr (Reposado) 28

Milagro Sbr (Anejo) 30

SINGLE MALT

Glenfiddich 12 *Speyside* 21

Glenfiddich 15 *Speyside* 25

Glenfiddich 18 *Speyside* 35

Oban 14 Year 21

Caol Ila 12 Year 18

Lagavulin 16 Year 23

BLENDED MALT

Monkey Shoulder 16

BEER

Kopparberg Elderflower And Lime Cider Sweden	16
Wittekerke Wheat Ale Belgium	16.5
Delerium Tremens 8.5% Belgium	20

SAKE & SHOCHU



Mio Sparkling Sake 5.0% <300ml> Exquisite Sparkling Sake with refreshing, sweet fruity notes	16	30
Sawanotsuru 10.5% <300ml> Unique premium new age sake with delicate aroma and clean, elegant texture	17	35
Yamada Nishiki Tokubetsu Junmai Sake 14.5% <720ml> Exquisite Junmai sake made using Yamada-nishiki rice and using natural water " Miya-Mizu" in Japan.This sake has a well balanced taste and full-bodied flavor.	15	60
Umeshu Sawanotsuru 1999 Koshu 11% <720ml> Exquisite premium umeshu made using aged sake (koshu) from year 1999. Enjoy the complexity of this label with distinct sweetness developed using Nankobai ume, best grade plum in Japan.	17	80
Yuzu Shochu 10.0% "Yuzu" from Kagoshima prefecture, Komasa Yuzu Shu is a shochu based Yuzu liqueur which is refreshing & delicately sweetened.	16	
Koi Shiso 7.0% <500ml> Natural Aka Shiso (Red Perilla) liqueur with fruity sweet flavors and unique Shiso aroma.	16	55

TEA

Janice Wong Special Teas

- Toffee Popcorn Tea
- Tea-Cola Tea
- Chocolate Mint Truffle Tea
- Marzipan Rose Tea
- Creme Brûlée Tea
- Berry Chamomile Tea
- Bollywood Chai
- French Blue Earl Gray Tea

8.5
per flavor

COFFEE

Espresso	3.5	Latte	5.0
Long Black	4.0	Piccolo Latte	4.5
Macchiato	4.0	Iced	6.0
Cappuccino	5.0	Extra Shot	0.5
Mocha	6.0		

SOFT DRINKS

Coke	5.5
Bitter Lemon	5.5
Sprite	5.5
Diet Coke	5.5
Ginger Ale	5.5
Japanese Salt Soda	7.5
Sparkling Water	7.5

OPENING HOURS

MONDAY - THURSDAY

Lunch: 11am – 3pm / High Tea: 3pm – 6pm / Dinner: 6pm – 11pm

FRIDAY - SATURDAY

Lunch: 11am – 3pm / High Tea: 3pm – 6pm / Dinner: 6pm – 11pm

SUNDAY

11am – 6pm

SINGAPORE

Janice Wong Singapore

www.janicewong.com.sg

2am: dessertbar by Janice Wong

www.2amdessertbar.com

JAPAN

Janice Wong Dessert Bar

www.janicewong.jp

HONG KONG

Cobo House by 2am: dessertbar

www.cobohouse.com