



Luni


Scent · Bar · Kitchen



A journey for the senses.

Each dish and drink is thoughtfully designed to engage your senses, from the scent of fresh herbs and citrus in our cocktails to the vibrant, seasonal ingredients in our light bites.

Here, taste meets aroma, and every sip and bite brings you closer to the essence of our day-to-night concept, where wellness, flavour, and atmosphere unite in a truly immersive experience.





SENT ENCE S

Approach our friendly team for the signature menu and begin on a journey of multi-sensory discovery.

The scent on each volcanic rock captures the essence of our individual cocktails and bring each cocktail to life.

Follow your senses to the cocktail that resonates with your soul.



SIGNATURE COCKTAILS

Welcome to Lunl, **Southeast Asia's first** scented cocktail bar,
where mixology meets the art of aromatherapy.

Each signature creation tells a story through **scent and taste**.
Some are infused with essential oils for a unique aromatic
dimension, while others draw inspiration from their fragrances to
evoke emotions and memories.

CLARY SAGE

aroma | herbaceous

ROSE GERANIUM

aroma | floral

CLOVE

aroma | spice

BENZOIN

aroma | musky, woody

BLOSSOM | 20

tentaka jumai shu, eldoria, dilmah
elderflower & grape, dill, clary sage,
acid solution | chrysanthemum
flower, bamboo leaves

TWILIGHT SAGE | 14

japanese cucumber, dill, snow pear,
sage honey, co2 | dill, edible gold

✦ *mocktail*

EMBER | 25

machetazo mezcal, rose geranium
fortified wine, campari, dried banana
chips | lemon peel, skeleton leaves

OLD STREET | 25

macallan classic cut, plum wine,
fortified wine, amaro averna,
highland park 12yo | rosella, sour
plum powder

JĀWĪ | 20

el supremo 8yo rum, disaronno,
vanilla, benzoin chocolate tinure |
roasted almond, chocolate shavings,
orange zest

FRANKINCENSE

aroma | musky

BERGAMOT

aroma | citrus

NEROLI

aroma | floral

LEMONGRASS

aroma | citrus

RUXIANG | 25

no.3 gin, fortified wine, frankincense, shitake, thyme, dried chilli, olive, anchovies | olives

ROU JIE | 14

sencha green tea, citrus, longan rose syrup | edible gold, aiyu jelly

✦ *mocktail*

RYOKUCHA | 20

guilder's taiwanese green tea gin, calamansi, honey, laksa leaves, bergamot, basil, co2 | candied lime

SIMPLY WATERMELON | 14

clarified watermelon, bergamot, lychee, co2 | pickled watermelon

✦ *mocktail*

MOONFLOWER | 25

neroli flower bourbon, cream, chamomile, lime, lemon, egg white, soda | hibiscus, orange powder

ASH PETAL | 14

lavender neroli distillate, earl grey honey, lemon, charcoal | vanilla tuile

✦ *mocktail*

KIYOMI | 25

mermaid salt vodka, ginger ale, lime, salted yuzu & lemongrass | edible flower, mint

For the **full experience**, we invite you to visit our physical store, where the **ambiance, aromas, and artistry** of Luni come to life.



All prices are subjected to 10% service charge.

BAR



**SOCIAL HOUR 3-6PM
20% OFF ALL DRINKS**

*NOT APPLICABLE TO BOTTLES &
NON-ALCOHOLIC DRINKS

*Specially curated and selected for
any time and space.*

DRINKS

CLASSIC COCKTAILS

- MOJITO | 18
black tears white rum, brown sugar, lime, mint, co2
- WHISKEY SOUR | 18
famous grouse, lime, lemon, egg white, bitter
- CLASSIC MARGARITA | 18
salitos gold, cointreau, lime
- NEGRONI | 20
gordon gin, fortified wine, campari
- OLD FASHIONED | 20
jim beam, sugar, bitters
- ESPRESSO MARTINI | 20
barton vodka, yunnan espresso, brown sugar

GIN

	GLS	BTL
GORDON'S GIN	12	178
BOMBAY SAPPHIRE	14	208
SAKURAO	14	208
ROKU GIN	14	208
GVINE FLORAISSON	16	238
LONDON NO.3	16	238
TANQUERAY 10	16	238
MONKEY 47	17	248
MERMAID ORIGINAL DRY GIN	17	248
MERMAID ZEST GIN	17	248
HENDRICKS GIN	18	258
GUILDER'S GREEN TEA	19	268
GUILDER'S RED OOLONGTEA	20	278

VODKA

BARTON	12	178
MERMAID SALT	14	208

RUM

BLACK TEARS WHITE	12	178
BRUGAL 1888	14	208
EL SUPREMO 8YO	16	238
EL SUPREMO 12YO	18	258
RON ZACAPA 23	18	258

*TURN ANY SPIRIT INTO COCKTAIL | +6

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TEQUILA

	GLS	BTL
SALITOS GOLD	12	178
DON JULIO BLANCO	14	208
DON JULIO REPOSADO	17	248
DON JULIO ANEJO	18	258
MACHETAZO ESPADIN MEZCAL	18	248

BOURBON

JIM BEAM	12	178
BULLIET	14	208
BULLIET RYE	15	228
MAKERS MARK	16	238

WHISKY

FAMOUS GROUSE	12	178
CANADIAN CLUB	14	208
MONKEY SHOULDER	14	208
TALISKER 10 YO	17	248
OBAN 14 YO	20	268
BALVENIE 12YO DOUBLE WOOD	18	248
BALVENIE 14YO CARIBBEAN CASK	24	308
LAGAVULIN 16 YO	22	288
HIGHLAND PARK 12 YO	17	248
HIGHLAND PARK 15 YO	22	288
THE MACALLAN DOUBLE CASK 12YO	20	268
THE MACALLAN DOUBLE CASK 15YO	22	298
THE MACALLAN DOUBLE CASK 18YO	25	418
THE MACALLAN CLASSIC CUT	24	318
THE MACALLAN A NIGHT ON EARTH	23	298
THE MACALLAN HARMONY	30	368
THE MACALLAN RARE CASK	-	698
TAKETSURU PURE MALT	18	258
YOICHI	19	268
MIYAGIKYO	19	268

COGNAC

HENNESSY VSOP	16	238
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WINE

GLS | BTL

WHITE

BURONGA HILL SAUVIGNON BLANC - <i>AUS</i>	15	60
LUIGI LEONARDO PINOT GRIGIO - <i>ITA</i>	-	80
GRAF JOHANN IV RIESLING HALBTROCKEN - <i>DEU</i>	-	90
VIU MANENT GRAN RESERVA CHARDONNAY - <i>CHL</i>	-	100
CHRISTOPHE PATRICE CHABLIS - <i>FRA</i>	-	120

RED

BURONGA HILL CABERNET SAUVIGNON - <i>AUS</i>	15	60
VALVIRGINIO CHIANTI RISERVA - <i>ITA</i>	-	88
TOI TOI MERLOT - <i>NZ</i>	-	90
CHATEAU BILLERON SAINT EMILION - <i>FRA</i>	-	120
VINCENZO AMARONE DELLA VAPOLICELLA - <i>ITA</i>	-	160

SPARKLING

MONTELVINI PROSECCO	12	80
CHE. DE L'AUCHE CHAMPAGNE	-	168

SAKE

TENTAKA ORGANIC JUNMAI SHU	12	95
TENTAKA ORGANIC JUNMAI GINJO	-	115
HAKUKO YODANSHIKOMI JUNMAI RED LABEL	-	120
KOMOREBI JUNMAI DAIGINJO	-	150

BEER

KOMO PILSNER (5.3% ABV)	12	-
DUSK MODERN IPA (5% ABV)	15	-

OTHERS

GLS

SINGHA SODA	5
FEVER TREE GINGER BEER	6
FEVER TREE INDIAN TONIC	6
COKE	5
DIET COKE	6
SPRITE	5
KIMINO SPARKLING JUICE	
RINGO	6
YUZU	6
ABOOCHA	
ORIGINAL	8
LYCHEE ROSE	8
SOUR PLUM	8
SAN PELLEGRINO SPARKLING	6
ACQUA PANNA	5

COFFEE

OAT MILK +1
ICE +0.5

OUR BEANS

origin | africa, south america, asia
tasting notes | spices, chocolate, roasted nuts

specially roasted in yunnan, china. this blend is crafted to channel Vincent Van Gogh's passion and perseverance, painting vibrant sunflowers within the roasting drum.

CUP

ESPRESSO SINGLE	4
ESPRESSO DOUBLE	5
AMERICANO	6
COCONUT/ORANGE AMERICANO	8
LATTE	7
MATCHA	7

TEA

ICE +0.5

DILMAH T-SERIES

PEPPERMINT	6
CHAMOMILE FLOWERS	6
ELEGANT EARL GREY	6
SENCHA GREEN TEA	6

KITCHEN

*Carefully designed for
a taste of comfort with a refined twist.*



SNACKS & BAR BITES

CHARRED BABY CORN | 14

baby corn, in-house dressing, furikake

TRUFFLE FRIES | 15

shoestring fries, truffle oil, parmesan cheese,
in-house black garlic aioli

KOREAN FRIED CHICKEN | 18

chicken, in-house gochujang dressing,
kimchi on side

EDAMAME | 9

edamame, togarashi, sea salt

SMALL PLATES

JIAN SHUI TOFU | 16

molten pocket tofu, in house spices, chilli oil

ASIAN STYLE CLAMS | 23

lemongrass ginger broth, live clams, sourdough

ADD-ON 2PC SOURDOUGH | +6

DUCK MEAT BALL SKEWERS | 22

in house spices, duck meat ball skewers,
in-house pickled cucumber salad

KITAKI OYSTER | 5/PC, 28/6PC

kitaki island oyster, in-house thai dipping sauce on side

ADD-ON SIGNATURE SHOT | +5
mermaid salt vodka, lemon, tabasco

SALMON TARTARE | 22

salmon tartare, ikura, ponzu pearls, nori crackers

M E D I U M P L A T E S

SAKURA CLAMS | 28
spaghetti, live venus clams, black garlic,
shio konbu, ikura, bonito flakes

MISO SEABASS | 30
wild caught seabass, barley, asparagus,
mixed forest mushroom

FLAME-KISSED BEEF | 35
australian striploin, in-house chimichurri

S W E E T S

LEMON MERINGUE PIE | 15
lemon meringue pie, honey tuile

O'PERA CAKE | 17
almond chocolate cake, coffee sauce,
momo ice cream



*Elevating dining
with a sensory twist.*

@luni.sg

