



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 CO 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 Lun), **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

tentak junmai shu, eldoria, dilmah
elderflower & grape, dill, clary sage,
acid solution | chrysanthemum
flower, maple leaf

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 | 30

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 | 25

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

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 | 20

black tears white rum, brown sugar, lime, mint, co2

WHISKEY SOUR | 20

famous grouse, lime, lemon, egg white, bitter

CLASSIC MARGARITA | 20

salitos gold, cointreau, lime, salt

APEROL SPRITZ | 20

aperol, prosecco, co2

OLD FASHIONED | 20

jim beam, sugar, bitters

ESPRESSO MARTINI | 25

barton vodka, yunnan espresso, brown sugar

NEGRONI | 25

gordon gin, fortified wine, campari

SINGAPORE SLING | 25

gordon gin, cherry heering, cointreau, pineapple, lime, grenadine, co2, bitters

GIN

GLS | BTL

GORDON'S GIN

14 198

ROKU GIN

16 238

HAYMAN'S EXOTIC CITRUS

16 238

HENDRICKS GIN

18 258

LONDON NO.3

18 258

TANQUERAY 10

18 258

MONKEY 47

18 258

MERMAID GREEN LONDON DRY GIN

19 268

MERMAID ZEST GIN

19 268

GUILDER'S TAIWANESE GREEN TEA

20 278

GUILDER'S RED OOLONG TEA

22 298

VODKA

BARTON

14 198

MERMAID SALT

16 238

*TURN ANY SPIRIT INTO COCKTAIL | +6

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RUM

GLS | BTL

BLACK TEARS WHITE	14	198
BRUGAL 1888	16	238
KRAKEN BLACK SPICED RUM	18	258
RON ZACAPA 23	20	278

TEQUILA

SALITOS GOLD	14	198
DON JULIO REPOSADO	18	258
DON JULIO ANEJO	20	278
MACHETAZO ESPADIN MEZCAL	20	278
CASAMIGOS MEZCAL JOVEN	22	298

BOURBON

JIM BEAM	14	198
BULLIET	16	238
BULLIET RYE	18	258
MICHTERS US1 SMALL BATCH	20	278

WHISKY

FAMOUS GROUSE	14	198
MONKEY SHOULDER	16	238
TALISKER 10 YO	18	258
TAKETSURU PURE MALT	18	258
YOICHI	20	278
HIGHLAND PARK 12 YO	18	258
HIGHLAND PARK 15 YO	22	298
BALVENIE 12YO DOUBLE WOOD	20	278
BALVENIE 14YO CARIBBEAN CASK	24	318
LAGAVULIN 16 YO	24	318
THE MACALLAN DOUBLE CASK 12YO	20	278
THE MACALLAN DOUBLE CASK 15YO	25	328
THE MACALLAN DOUBLE CASK 18YO	35	688
THE MACALLAN CLASSIC CUT	25	318
THE MACALLAN HARMONY	30	368
THE MACALLAN RARE CASK	-	898

COGNAC

HENNESSY VSOP	16	238
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*TURN ANY SPIRIT INTO COCKTAIL | +6

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WINE

GLS | BTL

WHITE

BURONGA HILL SAUVIGNON BLANC - AUS	15	80
LUIGI LEONARDO PINOT GRIGIO - ITA	-	108
VIU MANENT GRAN RESERVA CHARDONNAY - CHL	-	120
CHRISTOPHE PATRICE CHABLIS - FRA	-	140

RED

BURONGA HILL CABERNET SAUVIGNON - AUS	15	80
VALVIRGINIO CHIANTI RISERVA - ITA	-	108
CHATEAU BILLERON SAINT EMILION - FRA	-	140
VINCENZO AMARONE DELLA VAPOLICELLA - ITA	-	188

SPARKLING

MONTELVINI PROSECCO	15	80
CHE. DE L'AUCHE CHAMPAGNE	-	168

SAKE

TENTAKA ORGANIC JUNMAI SHU	15	80
KOMOREBI JUNMAI DAIGINJO	-	140

BEER

LUNÌ PILSNER (5.3% ABV)	15	-
LUNÌ MODERN IPA (5% ABV)	15	-

OTHERS

	GLS
SINGHA SODA	6
FEVER TREE GINGER BEER	6
FEVER TREE INDIAN TONIC	6
COKE	6
DIET COKE	6
SPRITE	6
ABOOCHA	
LYCHEE ROSE	8
SOUR PLUM	8
YUZU OSMANTHUS	8

COFFEE

OAT MILK +1
ICE +0.5

OUR BEANS

origin | africa, south america, asia

tasting notes | spices, chocolate, roasted nuts

pecially 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

 spicy

 must-try

 vegetarian

CHARRED BABY CORN | 14 

baby corn, in-house dressing, furikake

SMOKY EMBER CAULIFLOWER | 12 

cauliflower, in-house gochujang sauce

CHICKEN SKEWERS | 16/3PCS

chicken skewers, in-house Lunì spices, lemon wedge

SPICY JALAPEÑO CRUNCH | 15  

tortilla chips, jalapeños, nacho cheese, barbecue & salsa sauce

KOREAN POLLACK | 15 

dried pollack fish, in-house seven spice mayonnaise on the side

SMALL PLATES

LOBSTER BISQUE | 25

lobster bisque, snow crab claw

SALMON TARTARE | 22 

salmon tartare, ikura, nori crackers

KITAKI OYSTER | 6/PC, 32/6PC

kitaki island oyster, in-house thai dipping sauce

ADD-ON SIGNATURE SHOT | +5

mermaid salt vodka, lemon, tabasco

TEBA GYOZA | 20/3PCS

stuffed chicken wing gyoza, lemon wedge

CRISPY PORK BELLY | 18 

pork belly, in-house thai dipping sauce

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

COLD TRUFFLE ANGEL HAIR | 26

angel hair pasta, scallop, ikura

FLAME-KISSED BEEF | 35

australian striploin, in-house chimichurri

MISO SEABASS | 30

wild caught seabass, barley, edamame,
mixed forest mushroom

GRILLED TIGER PRAWNS | 33

tiger prawns, brocolini, passionfruit
yoghurt sauce

S W E E T S

- Lunì x Aimer La Patisserie -

DREAM AFTER DARK | 18

chocolate sponge cake, 70% dark chocolate,
Dulcey chocolate crème anglaise, vanilla cherry
brandy granita, maraschino cherry

**contains alcohol*

- Lunì x Aimer La Patisserie -

TROPICAL ECLIPSE | 18

mango, pineapple, passion fruit, 70%
dark chocolate, vanilla coconut ganache

**eggless*

TWILIGHT AFFOGATO | 16

yunnan espresso, vanilla ice cream,
dash of amaretto, edible flower, mint

**contains alcohol*



*Elevating dining
with a sensory twist.*

@luni.sg
