

161 Lavender St, #01-12, Singapore 338750

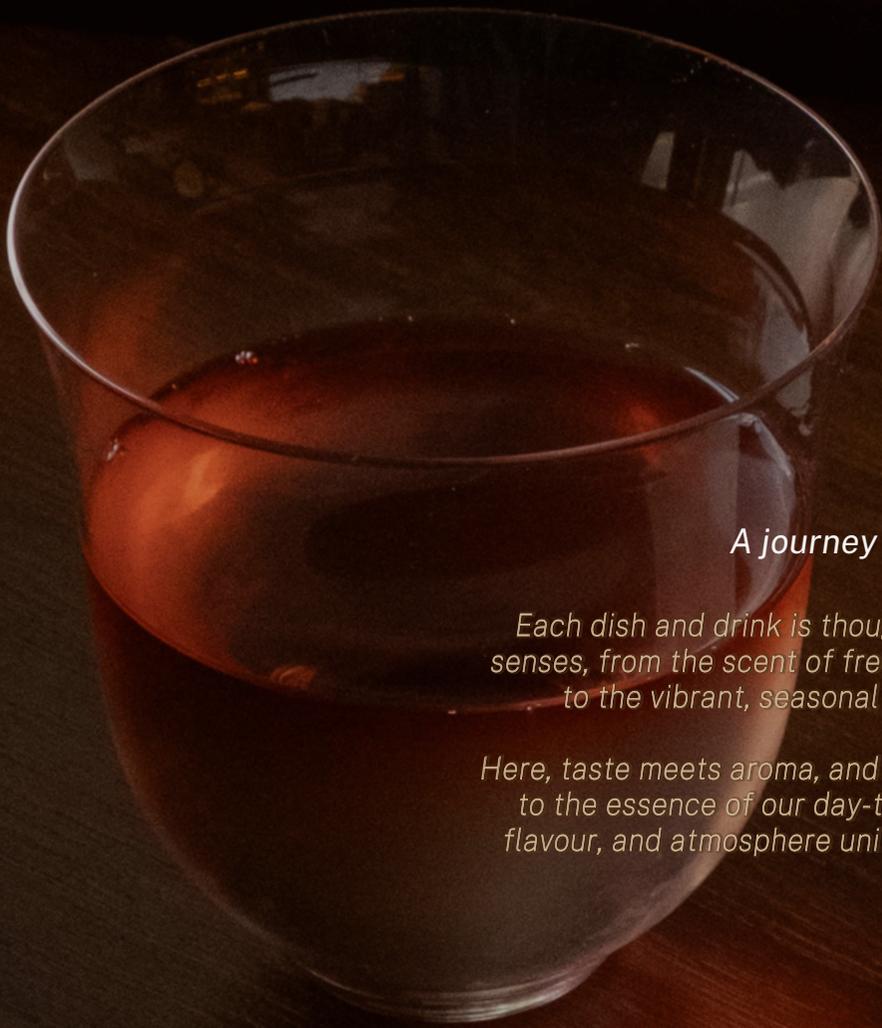


Luni

Scent • Bar • Kitchen

FULL MENU





*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.*



# SCENTED MOMENTS



Welcome to Lunì, **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.

Let the **aromas** guide you, the **flavours** captivate you, and the **experience** linger, long after the glass is empty.

*All prices are subjected to 10% service charge only.*

## MOONFLOWER



## NEROLI

aroma | floral

MOONFLOWER | 25

jim beam infused neroli flowers, heavy cream, chamomile syrup, citrus solution, saline solution egg white, soda, orange | hibiscus, orange powder

## CLARY SAGE

aroma | herbaceous

JANGWON BRAMBLE | 25

famous grouse, mixed berries shrub, rosemary, kaffir lime distillate, citrus solution, yoghurt | kaffir lime leaf, berry

GOCHU-MATO | 14

clarified tomato juice, thyme, caper brine, black pepper, tobasco, clarified orange juice, lemon juice | pickled cherry tomato

✦ *mocktail*

PASSIONFRUIT SAGE | 14

passionfruit puree, rosemary syrup, clarified pink guava, yoghurt, citrus acid | roasted rosemary

✦ *mocktail*

JANGWON  
BRAMBLE



GOCHU-MATO



PASSIONFRUIT  
SAGE



## **BERGAMOT** aroma | citrus

SORA | 25

in-house banana basil vodka, hofman peach liqueur, clarified pink guava, citrus solution, vanilla, saline solution, psychuad's bitters

RYOKUCHA | 25

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

SIMPLY WATERMELON | 14

clarified watermelon, bergamot, lychee, co2 | pickled watermelon

✦ *mocktail*



SORA



SIMPLY  
WATERMELON

## SŪJI PASSIONFRUIT



## **BENZOIN** aroma | musky

SŪJI PASSIONFRUIT | 30

ron zacapa solera 23, passionfruit, clarified milk, crème de cacao, saline solution, chocolate bitters | dark chocolate

## LAVENDER

aroma | floral

### TSUKIYO | 30

in-house lavender distilled gin, ketel one vodka, lillet blanc | edible gold, orange chrysanthemum aromatic oil

### UMAMI | 30

kitaki oyster distilled gin, sauvignon blanc, shiso syrup, citrus solution, saline solution | bamboo leaf, ikura, lavender mist

### ASH PETAL | 14

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

✦ *mocktail*

UMAMI



ASH PETAL



TSUKIYO



KIYOMI



HWACHAE



## LEMONGRASS aroma | citrus

HWACHAE | 25

sauvignon blanc, clarified watermelon, strawberry, lemongrass, citrus solution, saline solution, co2 | strawberry puree

KIYOMI | 25

mermaid salt vodka, ginger, ginger ale, lime juice, salted yuzu, lemongrass syrup | edible flower, mint sprig

SHRUB ME IN  
THE FOREST. | 14

blackforest berries shrub, lemongrass, citrus solution, saline solution, basil, dilmah sencha green tea | lemongrass, berry

✦ *mocktail*

SHRUB ME IN  
THE FOREST.



**CLOVE**  
*aroma | spice*

OLD STREET | 30

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



OLD STREET

EMBER



PEACH OOLONG  
& FLOWERS



**ROSE GERANIUM**  
*aroma | floral*

EMBER | 25

machetazo mezcal, rose geranium  
fortified wine, campari, dried banana  
chips | lemon, edible flower

HANA-SU | 25

don julio reposado, dilmah french rose &  
vanilla tea, citrus solution, saline solution,  
mango foam | rose powder

PEACH OOLONG & FLOWERS | 14

peach oolong, pomegranate flower petal  
tea, citrus solution, saline solution |  
sweetened momo

✦ *mocktail*

# 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.*

*All prices are subjected to 10% service charge only.*

# 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

\*TURN ANY SPIRIT INTO COCKTAIL | +6

## 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

## RUM

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



\*TURN ANY SPIRIT INTO COCKTAIL | +6

## TEQUILA

	GLS	BTL
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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## WINE

### 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	6
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

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

All prices are subjected to 10% service charge.

# TEA ICE +0.5

DILMAH T-SERIES	CUP
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.*

# DAWN

12 - 230PM ONLY

## BYOB PROMO

Bring your own container/ bag to enjoy a \$1 discount for takeaway.

## LOYALTY STAMP CARD

5 visits= 1 free ONIGIRI  
10 visits= 1 free SET

COMPLETE ANY LUNCH SET WITH A DRINK

- + 5 coffee / tea / soft drinks
- + 6 coconut / orange americano
- + 0.5 iced

# ONIGIRI

+1 takeaway

SINGLE SET | 15.8



DOUBLE SET | 21.8



## CURRENT AVAILABLE FLAVOURS

- SPICY TUNA AVOCADO
- SALMON IKURA
- WAGYU BEEF +3

## ALL SETS INCLUDE

onsen egg, cold silken tofu, kimuchi, japanese pickled radish, clam miso soup.



# DONBURI

+1 takeaway

YAKITORI DON | 13.8

3pc chicken skewers, onsen egg, yakiniku no tare, furikake

GYUDON | 13.8

shabu-style beef, sliced onion, onsen egg, spicy yakiniku no tare, furikake

SALMON SASHIMI DON | 15.8

fresh salmon slices, ikura, wasabi mayo, furikake

TEKKADON | 15.8

fresh tuna slices, egg yolk, caviar, soya sauce, furikake

ABURI HOTATE DON | 15.8

3pc lightly seared soy scallops, chopped scallops, sesame seed, mayo, furikake

## ALL SETS INCLUDE

kimuchi, japanese pickled radish, clam miso soup.



 spicy

 must-try

 vegetarian

# DUSK

3PM ONWARDS

## SNACKS & BAR BITES

**TORCHED BABY CORN | 14**   
baby corn, chipotle mayo, furikake

**CHARRED BRUSSEL SPROUTS | 14**   
brussel sprouts, chipotle mayo

**CHICKEN SKEWERS | 16/3PCS**  
chicken skewers, in-house spices,  
lemon wedge

**SPICY JALAPEÑO CRUNCH | 12**    
tortilla chips, pickled jalapeños,  
nacho cheese, barbecue & salsa  
sauce, pico de gallo

**PERI PERI WINGS | 18/5PCS**   
herb-marinated mid-joint wings,  
passionfruit mixed belacan chilli

TORCHED  
BABY CORN



CHARRED  
BRUSSEL  
SPROUTS



SPICY JALAPEÑO  
CRUNCH



CHICKEN SKEWERS





CLASSIC  
BURRATA



SALMON  
TARTARE



TRIO BEEF SLIDERS



CRAB BISQUE BUNS



spicy



must-try



vegetarian

## SMALL PLATES

CLASSIC BURRATA | 30 

burrata, heirloom tomato, fig balsamic vinaigrette, pine nuts

SALMON TARTARE | 22 

salmon tartare, ikura, nori crackers

KITAKI OYSTER | 6/PC, 32/6PC

kitaki island oyster, lumpfish caviar

CRAB BISQUE BUNS | 25/3PCS

mini hotdog buns, flowercrab bisque filling

TRIO BEEF SLIDERS | 30/3PCS

british native breed beef patties



*korean* - kimchi & gochujang.  
*japanese* - takuan & miso mustard.  
*chinese* - pickled green chilli & garlic soy sauce.

 spicy

 must-try

 vegetarian

## MEDIUM PLATES

**COLD TRUFFLE  
ANGEL HAIR | 26**  
angel hair pasta, scallop, ikura

**SPICY SURUME IKA | 32**   
surume ika, spicy couscous, lemon wedge

**MISO SEABASS | 30**  
wild caught seabass, barley, mixed forest mushroom, lavender honey sauce, tomato and olive relish

**SALMON EN PAPILOTE | 38**  
atlantic salmon, thyme, dill, fresh fennel, broccolini, shitake mushrooms, lemon, tomato, sauvignon blanc  
*\*contains alcohol*

**CHILLED IKURA  
VERMECILLI | 26**   
glass noodle, crushed ice, orange miso ikura, sakura ebi

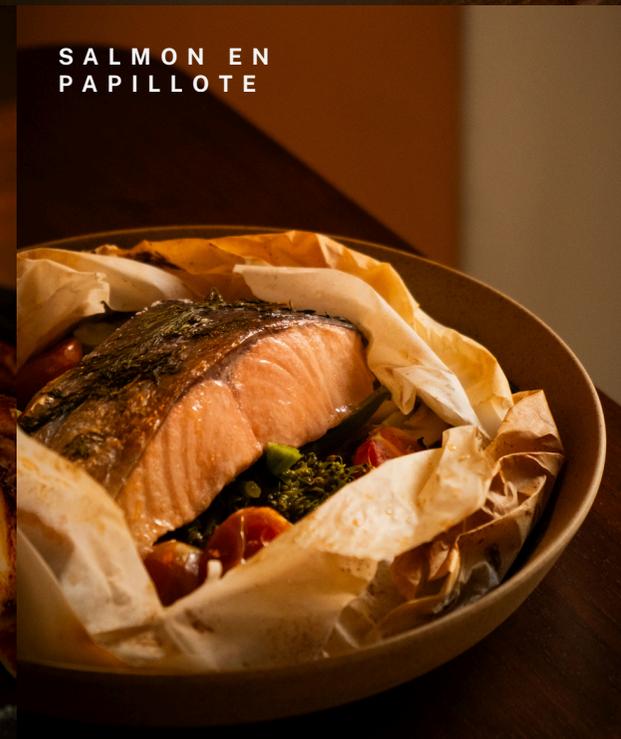
**COLD TRUFFLE  
ANGEL HAIR**



**SPICY SURUME IKA**



**SALMON EN  
PAPILOTE**



CHOCOLATE  
LAVA CAKE



APPLE  
CRUMBLE



## IN-HOUSE SWEETS

### APPLE CRUMBLE | 18

in-house cinnamon granny smith apple,  
dehydrated green apple slice, mixed berries,  
vanilla ice cream

*\*eggless*

### CHOCOLATE LAVA CAKE | 18

in-house chocolate lava cake, icing  
sugar, mixed berries, vanilla ice cream



Lingering scents , *lasting moments*

宁静之余香，美好的时光

@luni.sg