



Welcome to the FAT COW, a tranquil hideaway from the bustle of Singapore.

We want to share with you a joyous experience of food, drinks, atmosphere and our service.

In this menu, we have curated a selection of cocktails and hand-picked beverages. We hope that you take as much delight in trying them as we did in discovering and creating them.

At heart we are a classic bar, taking inspiration from the 1800s - the time when cocktails were created. Drinks were crafted with the finest ingredients, freshest produce and treated as cutting-edge epicurean delights that were respected and celebrated.

We add our love of all things Japanese into everything we do, being passionate about our methods, ingredients, techniques and approach.

If there is anything you fancy that is not on the menu, please let us know and we'll do our very best to help.



INTRODUCING FAT COW'S DAIGINJO LABEL

*Produced exclusively for Fat Cow by
Watanabe Sahei Brewery*



Category : Daiginjo
Rice : Yamadanishiki
RPR : 45%
SMV : +2
Acidity : 1.7

Brewery : Watanabe Sahei Since 1842
Area (Pref.) : Kanto, Tochigi

Crafted by Watanabe Sahei, Fat Cow's Daiginjo label is brewed with the finest spring water from the snow-capped Nantai and Nyohu mountains, using Hyōgo prefecture's unparalleled Yamada Nishiki rice to produce a well-balanced sake with an aromatic note of pineapple, with underlying hints of banana, melon and peach on the nose.

Showcasing an exquisite balance of sweetness and acidity, the sake is the perfect pairing to Fat Cow's range of specially selected wagyu cuts.

AROMA

Refreshing delicate umami, fruity

PALATE

Elegant & Creamy flavor with depth

FINISH

Mild effervescent & crisp

Glass **\$55** 180ml

Bottle **\$130** 500ml

All prices are subject to 10% service charge and 7% GST

MANATSURU - SUPER J TOKUBETSU JUNMAI



FAT COW

1 ORCHARD BOULEVARD, CAMDEN MEDICAL CENTRE, #01-01

Brand : Manatsuru - Super J

RPR : 60%

SMV : +3

Acidity : 1.7

Brewery : Manatsuru Shuzo

Area (Pref.) : Akita

Founded in 1751, Manatsuru Shuzo (The Manatsuru Sake Brewery) is one of the oldest sake breweries in Echizen Ōno. Also known as “Little Kyoto” in Hokuriku region, west-central Japan, Echizen Ōno is located at the upper reaches of the Kuzuryu River, surrounded by mountains reaching over 3,000 feet high. Yeast used is from Akita Prefecture new yeast (for brewing competition sake)

Aroma : Fruity

Palate : Medium-Sweet,
Rich umami, Moderate Acidity

Bodied : Medium

Finish : Rich and Complex

Glass **\$28** 180ml

Bottle **\$95**

Prices are subject to 10% service charge and 7% goods & service tax.

BENICHU UMESHU



BEVERAGE MENU

Brand : Benichu

Brewery : Eco Farm MIKATA, Inc.

Umes from Wakasa in Fukui , are barrel-aged in used sherry-oak barrels for 3-years, allowing the umeshu to take on hints of smoky peat and long-term maturation transform the umeshu, offering intricate complexity & finesse. Best enjoyed on the rocks or also great in an ume-based cocktail.

Glass \$12

(Benichu 38 Umeshu, 30ml)

Glass \$11

(Benichu 19 Barrel Matured Umeshu, 30ml)

Glass (1 for 1) \$13

Bottle \$125

(Benichu 38 Umeshu, 300ml)

Prices are subject to 10% service charge and 7% goods & service tax.

FAT COW SPECIALS

WHISKY SOURS

Fat Sour 16

Suntory Kakubin Whisky shaken till frothy with fresh lemon, mole bitters and Fat Cow's Malt Syrup

Ume Sour 16

Umebijin No Umeshu and Japanese Kakubin Whisky married with lemon juice and Fat Cow's Malt syrup

Chamomile Sour 18

Organic Chamomile Tea-infused Maker's Mark Bourbon, fresh lemon and Fat Cow's Malt syrup

FIZZLING CREATIONS

Mimomo 22

Momo peaches are puréed, delicately stirred with Shiraume Umeshu and lengthened with champagne

Yuzu Fizz 24

Grand Marnieu, lemon and yuzu juice shaken with a touch of yuzu umeshu and champagne

BEFORE COW

Negroni-San 16

Juniper-infused Akashi-Tai Tokiwa Shochu stirred with Bitter Campari and Antica Formula makes a Nippon-Negroni

She's So Unusual 22

Shiso-infused Hendrick's Gin, cucumber and Lillet Blanc together with a hint of lychee, create an intriguing martini

FAT COW

Nashi Nashi 16

We shake out vanilla-tinctured Kakubin Whisky with a rich pear purée and citrus oils to create a smooth and delicious cocktail

AFTER BEEF

Mukashu 24

The Fat Cow Old Fashioned. Nikka 'From the Barrel' slowly introduced to our Suntory Syrup, citrus peel and bitters

NIHONSHU [SAKE]

SPARKLING SAKE

360ml

Dassai Hapo Negorizake Yamaguchi	● ● ● ● ● ● ● ●	-	80
Mizubasho Gunma	● ● ● ● ● ● ● ●	-	105

JUNMAI DAIGINJO

100% pure rice sakes of the highest grade, these have fully developed flavours and round character.

300ml
GLS

720ml
BTL

Bijoufu '45' Kouchi	● ● ● ● ● ● ● ●	-	115
Dassai '50' Yamaguchi	● ● ● ● ● ● ● ●	55	120
Mizubasho Sui Gunma	● ● ● ● ● ● ● ●	-	120
Nanbubijin Iwate	● ● ● ● ● ● ● ●	-	165
Jyokigen "Kiss of Fire" Ishikawa	● ● ● ● ● ● ● ●	-	250
Fudoh Chiba	● ● ● ● ● ● ● ●	-	250
Jikon Mie	● ● ● ● ● ● ● ●	-	280
Dassai Migaki Niwari Sanbu(23) Yamaguchi	● ● ● ● ● ● ● ●	-	280
Sawaya Matsumoto Shuhari Alyama 2015 Okayama	● ● ● ● ● ● ● ●	55	250

1800ml

DAIGINJO

High-grade, refined sake that is typically drier than other categories and possess more depth and complexities.

Seikyo Maboroshi Hiroshima	● ● ● ● ● ● ● ●	-	145
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JUNMAI GINJO OMACHI 300ml 720ml

Nabeshima - 130
Saga ●●●●●●●●

Sawaya Matsumoto Shuari - 115
Okayama ●●●●●●●●

JUNMAI GINJO

Refined sake with good character and full flavours.

Yamatoshizuku Junmai Ginjo - 105
Akita ●●●●●●●●

Hokuandaikoku Junmai Ginjo - 120
Muroka Nama
Nagano ●●●●●●●●

Jyogiken Yamahai - 120
Ishikawa ●●●●●●●●

JUNMAI

Easily approachable sake with rounded flavours.

Umakaramansaku Umakuchi - 110
Akita ●●●●●●●●

Tengumai Yamahai 40 95
Ishikawa ●●●●●●●●

Jyokigen Yamahai - 105
Ishikawa ●●●●●●●●

Fudoh Tokubetsu - 95
Chiba ●●●●●●●●

Nanbubijin Tokubetsu 40 95
Iwate ●●●●●●●●

DESSERT SAKE

Tamagawa Time Machine 1712 - 105
Kyoto ●●●●●●●●

WARM SAKE SELECTION

These are selected sakes from our list that can

be enjoyed warm as well as chilled.

Dassai '50' 55 120
Yamaguchi ●●●●●●●●

Nanbubijin Tokubetsu 40 95
Iwate ●●●●●●●●

DRY ●●●●●●●● SWEET

KODAKARA FRUIT LIQUOR	30ml
Served with ice or soda water	
Red Grapes	11
Dominant flavour of red grapes, enticing scent, fruity and sweet	
Cherry & Peach	11
Smooth and pleasing fragrance of peach and strawberry	
Apple	11
Very refreshing, light, crisp, juicy, sweet and sour	
Pear	11
Rich, full flavour with a distinctive taste and fragrance of sweet, delicious LaFrance Pear	
UMESHU	30ml
Served with ice or soda water	
Yuzu	11
Very refreshing aroma and easy to drink	
Umebijin no Umeshu	11
Produced from the finest 'Nanko Ume' grown only in Ehime Prefecture, less sugar is used to bring out the real taste of the plums	
Lemon & Ginger	11
Spicy and sweet yet subtle, refreshing, clear and very easy to drink	

FAT COW SPECIALS

Here at Fat Cow, we pride ourselves on the range of spirits we stock. A few of these are extremely rare, produced in limited amounts or are simply not available anymore.

We love to share these spirits with you, our guest, so if any bottle in our display catches your eye, please ask your Bartender to tell you its story and you may discover a new favourite.

Should you request some ice, we use either hand-carved cubes or spheres which dilute less to keep your libation cold and full of flavour.

We stock many more brands than are listed here and are constantly sourcing new and rare items - please feel free to enquire about our latest acquisitions.

SHOCHU	45ml	720ml	
Tsukushi Black Label Fukuoka Soba	-	120	
Kakutama Kagoshima Imo	12	95	
Iki Super Gold Nagasaki Soba	12	90	
Hakutake Shiro Kumamoto Kome	13	-	BEVERAGE MENU
Jinkoo Kagoshima Imo	13	-	
AkaKirishima Miyazaki Imo	13	-	
Kuroichi Kagoshima Imo	13	-	
Oshima Amami Kagoshima Kokuta	13	-	
Towari Miyazaki Soba	13	-	
Taru Sengetsu Kumamoto Kome	13	-	
Tsunezo Dragon Oita Mugi	13	-	

RUM	30ml	Btl
Bacardi	13	180
Cor Cor Greeu Label	18	-
BRANDY		
Hennessy Paradis	95	-
TEQUILA		
Don Julio Reposado	15	-
Cabo Wabo Blanco	18	-
GIN		
Gordon's	13	180
Ki No Bi, Kyoto	16	240
Hendrick's	18	280
Kino-tea, Kyoto	18	260
Drumshanbo	14	180
VODKA		
Smirnoff Red	13	180
Belvedere	<i>Rye</i> 16	240

SCOTTISH MALT WHISKY	30ml	Btl
<i>Speyside</i>		
Benriach, "Samurai Series 4", 1990, 25YO	75	1300
Glen Keith 1996, 19YO	65	1100
Speyside Region 1994, 21YO	60	1050
<i>Highland</i>		
Dalmore "King Alexander III"	32	520
<i>Islands & Islay</i>		
Bunnahabhain 1989, 26YO	90	1600
Invergordon 1984, 31YO	90	1600
Tobermory 1994, 21YO	60	1050
AMERICAN WHISKEY		
Maker's Mark	13	-

JAPANESE WHISKY	30ml	Btl
Nikka 'From the Barrel'	18	-
Tsuru 17YO	150	-
Taketsuru 12YO	38	-
Taketsuru 17YO	150	-
Taketsuru 21YO	180	-
Suntory Kakubin	13	-
Yamazaki Distiller Reserve	28	-
Yamazaki 12YO	45	-
Yamazaki 18YO	180	-
Hakushu Distiller Reserve	28	-
Hakushu 12YO	45	-
Hakushu 18YO	150	-
Hibiki 12YO	28	-
Hibiki 17YO	150	-
Miyagikyo 12YO	45	

BEER		Btl
Asahi Super Dry		15
Asahi Black		17
Suntory The Premium Malt's		18

WATER

Acqua Panna	750ml	10
San Pellegrino Sparkling	750ml	10

SODAS

Coke Zero		6
Coke		
Sprite		
Soda		
Tonic Water		
Ginger Ale		
Root Beer		

JUICES

Orange		8
Cloudy Apple		
Cranberry		
Lime		

COFFEE BY ORIOLE

Cup

The Magpie Blend
 A coffee blend to bridge the masses.
 Bold with chocolate and nuts, The Magpie
 is Oriole Coffee's newest offering and
 was created to be easily palatable.

Espresso		6
Long Black		
Cappuccino		
Latte		

TEA

Hoji Cha		5
Sencha Green Tea		5
Earl Grey		6
English Breakfast		
Chamomile		