



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.



YAMAGATA MASAMUNE
JUNMAI GINJO- USUNIGORI



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

BEVERAGE MENU

Brand : Yamagata Masamune

RPR : 50%

SMV : +2

Acidity : 1.6

Brewery : Mitobe Sake Brewery Co Ltd

Area (Pref.) : Yamagata / Tendo

Made from a local rice of Yamagata prefecture called Dewasansan, suitable for sake making. This is Nigorizake, which is unrefined seasonal sake. Top pile of the tanks was taken and added lees of sake.

Aroma : Grapefruit, Yuzu, Cassis

Palate : Moderate-acidity, tingling

(as Japanese pepper)

Bodied : Medium

Finish : Elegant, Crisp

Glass **\$30** 180ml

Bottle **\$110**

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

OKAYAMA CRAFT GIN



Brewery : Miyashita

Ingredients : Juniper berry, coriander, lemon peels, angelica root, malt, lavender, oragne, hop, cinnamon, ginger, all spice, peach, grape skin, cilantro

Craft Gin Okayama is an amber colored gin and is first ever in Japan to be aged in barrels. The gin uses the company-made rice shochu as the base alcohol and distilled in the German pot still with a unique concoction of more than 10 botanical elements added. The gin is finished by aging in oak barrels which was used to store shochu and, as a result, acquires unique scent and profound flavor.

Glass **\$22** 30ml

1-for-1 Glass **\$24**

Bottle **\$240**

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

BEVERAGE MENU

JAPANESE WHISKY	30ml	Btl
Nikka 'From the Barrel'	13	-
Tsuru 17YO	45	-
Taketsuru 12YO	26	-
Taketsuru 17YO	45	-
Taketsuru 21YO	55	-
Yoichi 20YO	55	-
Suntory Kakubin	13	-
Yamazaki Distiller Reserve	19	-
Yamazaki 12YO	26	-
Yamazaki 18YO	80	-
Hakushu Distiller Reserve	16	-
Hakushu 12YO	26	-
Hakushu 18YO	70	-
Hibiki 12YO	26	-
Hibiki 17YO	45	-
Miyagikyo 12YO	36	-

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 **\$90** 300ml

Bottle **\$125** 500ml

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

BEVERAGE MENU

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

JUNMAI GINJO OMACHI 300ml 720ml

- Nabeshima Saga ●●●●●●●● - 130
- Sawaya Matsumoto Shuuri Okayama ●●●●●●●● - 115

JUNMAI GINJO
Refined sake with good character and full flavours.

- Miyamaharugasumi Akita ●●●●●●●● - 105
- Hamachidori Miyamanishiki Iwate ●●●●●●●● - 115
- Jyogiken Yamahai Ishikawa ●●●●●●●● - 120

JUNMAI
Easily approachable sake with rounded flavours.

- Umakaramansaku Umakuchi Akita ●●●●●●●● - 110
- Tengumai Yamahai Ishikawa ●●●●●●●● - 95
- Jyokigen Yamahai Ishikawa ●●●●●●●● - 105
- Fudoh Tokubetsu Chiba ●●●●●●●● - 95
- Kariho Yamahai Chokarakuchi Akita ●●●●●●●● 40 105
- Nanbubijin Tokubetsu Iwate ●●●●●●●● 40 95

DESSERT SAKE

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

WARM SAKE SELECTION
These are selected sakes from our list that can be enjoyed warm as well as chilled.

- Dassai '50' Yamaguchi ●●●●●●●● 55 120
- Nanbubijin Tokubetsu Iwate ●●●●●●●● 40 95
- Kariho Yamahai Chokarakuchi Akita ●●●●●●●● 40 105

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 libaiton 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
- Murasakiimo Shochu Kaeda Miyazaki Imo - 115
- Akashi-Tai Tokiwa Hyougo 12 105
- Kakutama Kagoshima Imo 12 95
- Iki Super Gold Nagasaki Soba 12 90
- Hakutake Shiro Kumamoto Kome 13 -
- 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 -

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

BEVERAGE MENU

SCOTTISH MALT WHISKY 30ml Btl

- Speyside**
- Benriach, "Samurai Series 4", 1990, 25YO 75 1300
- Glen Keith 1996, 19YO 65 1100
- Oban 14YO 18 -
- Speyside Region 1994, 21YO 60 1050

- Highland**
- Balvenie Single Barrel 15YO 28 -
- Dalmore "King Alexander III" 32 520
- Glenmorangie The Original 14 220

- Islands & Islay**
- Bunnahabhain 1989, 26YO 90 1600
- Invergordon 1984, 31YO 90 1600
- Lagavulin 16YO 16 290
- Laphroaig 18YO 30 -
- Tobermory 1994, 21YO 60 1050

AMERICAN WHISKEY

- Maker's Mark 13 -

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	
Sencha Green Tea	5
Earl Grey	6
English Breakfast	
Chamomile	

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

Negrioni-San 16
Juniper-infused Akashi-Tai Tokiwa Shochu stirred with Bitter Campari and Antica Formula makes a Nippon-Negrioni

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

RUM	30ml	Btl
Bacardi	13	180
Cor Cor Greeu Label	18	-
Ron Zacapa XO	36	-

BRANDY

Hennessy V.S.O.P.	18	260
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
Drunshauloo	14	180

VODKA

Smirnoff Red	13	180
Belvedere	Rye 16	240

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
Jinkon Mie ●●●●●●●●	-	280
Dassai Migaki Niwari Sanbu(23) Yamaguchi ●●●●●●●●	-	280
Sawaya Matsumoto Shuhari Alyama 2015 Okayama ●●●●●●●●	55	250

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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BEVERAGE MENU

DRY ●●●●●●●● SWEET