

WORLD
COCKTAIL
MONTHS

Chef Pam

An MGallery collaboration with a shared dedication to artistry, innovation, and memorable gastronomic journeys.

Awarded World's Best Female Chef 2025 and Asia's Best Female Chef 2024, Chef Pam is celebrated for her exceptional modern Thai-Chinese cuisine. Embodying culinary excellence and innovation, her meticulously crafted menu is brought to life by our chefs.

Caviar Crowned Tartare 15.0

1824 Wagyu Beef Tartare Served in Two Crispy Cones, Caviar
Cocktail Pairing: Prohibition Martini

Tender Temptation Wings 24.0

Crispy Skin Chicken Wings, Tamarind Emulsion
Cocktail Pairing: The Botanist's Waltz

Truffle Shuffle Polenta 13.5

Pecorino Polenta Bread, Whipped Truffle Butter
Cocktail Pairing: Cult of Paradise

Squid's Midnight Dip 24.0

Kombu Salted Fried Squid, Black Squid Ink Aioli
Cocktail Pairing: Archive of Tomorrow





Cocktail Eras

Celebrating 220 years of cocktail culture. In 1806, the word 'cocktail' appeared in print for the very first time. In 2026, we celebrate 220 years of creativity, technique, and imagination. MGallery Hotel invites you to travel through the defining eras of cocktail history. To taste the past, discover the present, imagine the future and celebrate the timeless art of mixology.

20s *Prohibition*

\$22.0

PROHIBITION MARTINI

A refined twist on the classic Martini, blending vodka, dry vermouth, and Sauvignon Blanc for a crisp, modern profile with subtle aromatic depth.

Vodka, Dry Vermouth, Sauvignon Blanc, Bitters, Lemon Twist

19th Century *Golden Age*

\$22.0

THE BOTANIST'S WALTZ

One of the true classics, originating from 1910s at the height of the Golden Age. Gracefully reborn, its floral tone is now lifted by a fruity freshness.

Citadelle Gin, Cherry Liqueur, Elderflower Liqueur, Lime Juice

21st Century *Modern Icons*

\$22.0

CULT OF PARADISE

A modern tropical riff balancing dark rum, bitter citrus, and pineapple brightness, layered with a rich, bittersweet finish.

Dark Rum, Campari, Sugar Syrup, Pineapple Juice, Lime Juice

Tomorrow *The Future*

\$22.0

ARCHIVE OF TOMORROW

A glimpse into tomorrow, where bright citrus and agave-driven depth come together in a vibrant Patrón serve, balancing yuzu's sharp freshness with a smooth, refined finish.

Tequila Patrón, Cointreau, Yuzu Juice, Agave, Lemon Wedge

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