

MGALLERY INVITES

CHEF PAM
ALTUS BAR



M
GALLERY
HOTEL
COLLECTION

**WORLD
COCKTAIL
MONTHS**

IN PARTNERSHIP WITH



Citadelle Gin, the world's pioneer of craft gin, embodies French savoir-faire and character. Crafted from a unique signature of 19 botanicals, it reveals a bold juniper profile, lifted by vibrant citrus, floral and spicy notes, creating a refined and aromatic expression. Celebrated by mixologists and connoisseurs worldwide, it has won top honors including Gin of the Year and a Double Gold at the 2024 Bartender Spirits Awards, *together with a Master Medal in the Spirit Business Award 2025.*



ARCHIVES OF TOMORROW

28

A glimpse into tomorrow, where culinary and cocktail worlds unite, transforming the flavors of Mediterranean basin into a refined serve shaped by Patrón.

Patron Reposado, Cointreau, Tomato Water, Fennel-Saffron Cordial, Orange Bitters, Salt

SQUID'S MIDNIGHT DIP (I)

22

Golden-fried squid dusted with kombu salt, served alongside a its own squid's ink dip. Designed to contrast saltiness and refreshens, moving from crackling texture to dark umami, lifted by a final citrus whisper of lime.

Seafood Origins: (A) Australian, (I) Imported, (M) Mixed.



CHEF PAM

Together with Chef Pam — named **World's Best Female Chef 2025 and Asia's Best Female Chef 2024** — MGallery elevates finger food into a true expression of culinary artistry, transforming small bites into *Memorable Moments*.

More than pairings, these creations form a sensory dialogue between glass and bite — where flavours, textures, and storytelling come together to celebrate creativity, balance, and the art of hosting.



THE BOTANIST'S WALTZ 28

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

Jasmine infused Citadelle Gin, Maraschino Liqueur, Honey Syrup, Lime Juice

This cocktail is also available in an alcohol free version

TENDER TEMPTATION WINGS 21

Boneless chicken wings crisped and seasoned with toasted rice and citrusy sumac, finished with lime and tamarind chili dip. A playful reimagine of comfort food streamlined into a sharper and more deliberate dish.

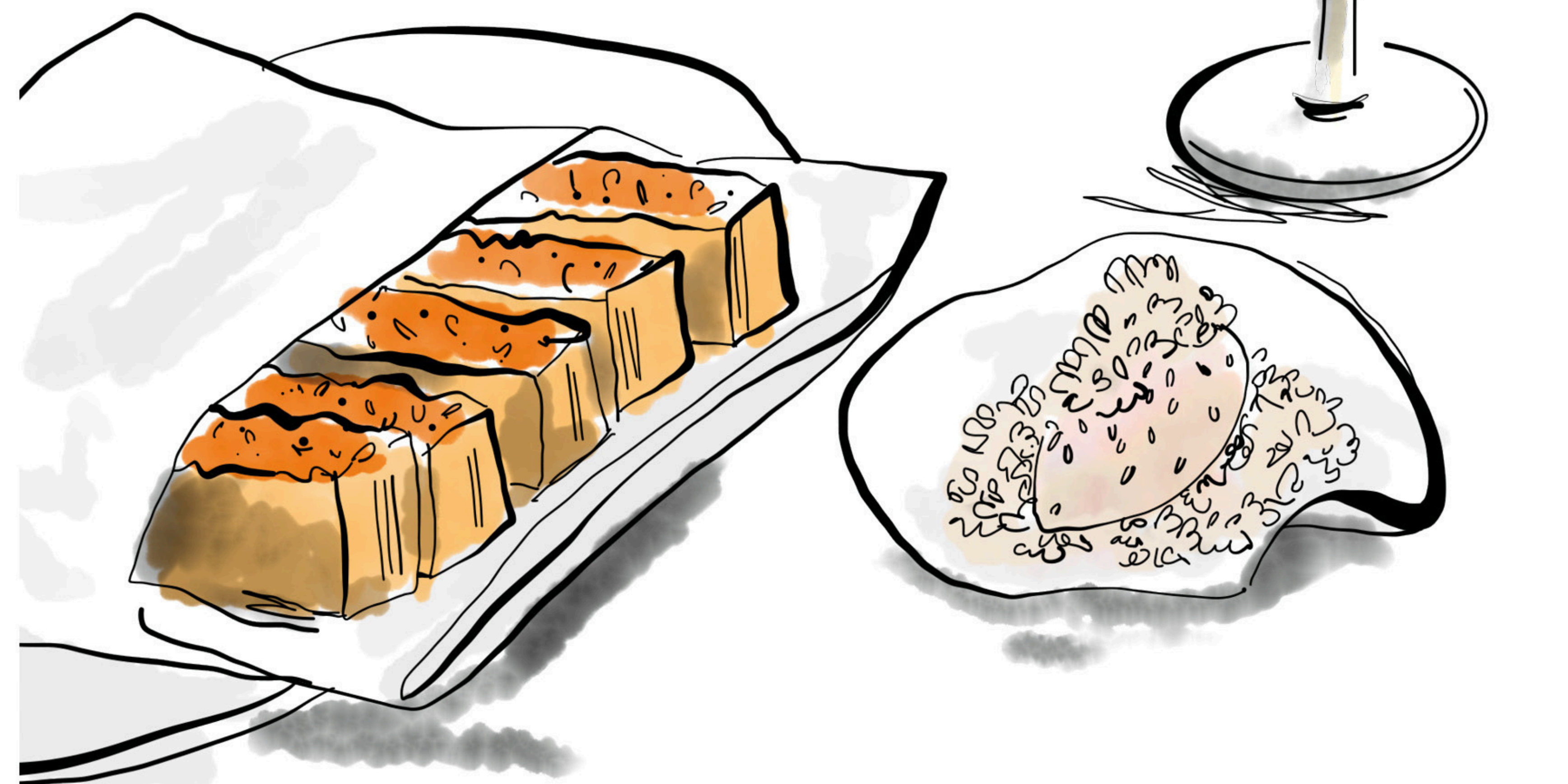
CULT OF VERDE 27

A fresh take on the classic Last Word, keeping its balanced heritage while adding a gentle savoury twist.

Tequila Patron Silver, Mezcal, Maraschino, Chartreuse, Lime Juice, Ancho Reyes Verde, Celery Bitters

TRUFFLE SHUFFLE polenta 15

Warm polenta bread, toasted to a gentle char, paired with truffle butter and parmesan cheese—building depth from plant-based. Finished with a table-side dusting of parmesan cheese, creating a sensory finish touch.



PROHIBITION MARTINI

28

The illegality of the prohibition reshaped the martini. This twist brings the creaminess of Parmesan to the Dirty martini table.

Parmesan infused Citadelle Gin, Cornichon, Martini Riserva Ambrato, Pisco

CAVIAR-CROWNED TARTARE (I)

29

Hand-cut beef seasoned with shio kombu rests in a crisp cone, layered with cool chili crème and crowned with caviar. Designed to contrast temperature and texture, delicate heat against pristine richness, capturing the balance of restraint and boldness in a single, composed gesture.



TROPIC MIRAGE

27

Spirit-forward through a tiki lens, tropical notes of pineapple and three citrus, to brighten the original 1934 Zombie.

Pineapple Rum Planteray, White Rum Planteray, Zest Cordial, Cinnamon Syrup, Liquor, Angostura Bitters

HEAD-TO-TAIL Shrimp roll (A)

28

Tiger prawn wrapped in noodle spring roll and fried until shatter-crisp, dusted with cilantro powder, served with a concentrated shrimp head garlic chili sauce. This dish designed to minimizing waste while maximizing flavor, and served as a high-impact hot bite.



MIDNIGHT FIZZ SOCIETY

27

An elevated twist on the Cuba Libre, enriched with a botanical reduction and a champagne finish. Naturally entertaining in spirit.

Grey Goose, Cointreau, Cola Cordial, Lime juice, Pommery Champagne

SUN-KISSED crab (A)

23

Lump crab folded with mustard mayo, accented by aromatic yellow curry and chive. This bite captures the spices' warmth through are fined, chilled temperature that keeps the focus on purity and balance.

Seafood Origins: (A) Australian, (I) Imported, (M) Mixed.

SUNSET BOTANICA

27

Swapping the nostalgia of the Shirley Temple for a tart yet floral sip with an in-house balsamic grenadine.

Dry Gin Citadelle, Balsamic Grenadine, Elderflower Syrup, Lemon Juice, non alcoholic sparkling wine

Beef rib on THE FLAME

22

Charcoal-grilled beef ribs glazed to a lacquered finish, with chive and crisp puff rice for texture. Designed to evoke open-flame cooking and street-side energy, bold, smoky, and meant to be eaten hot off the skewers.

