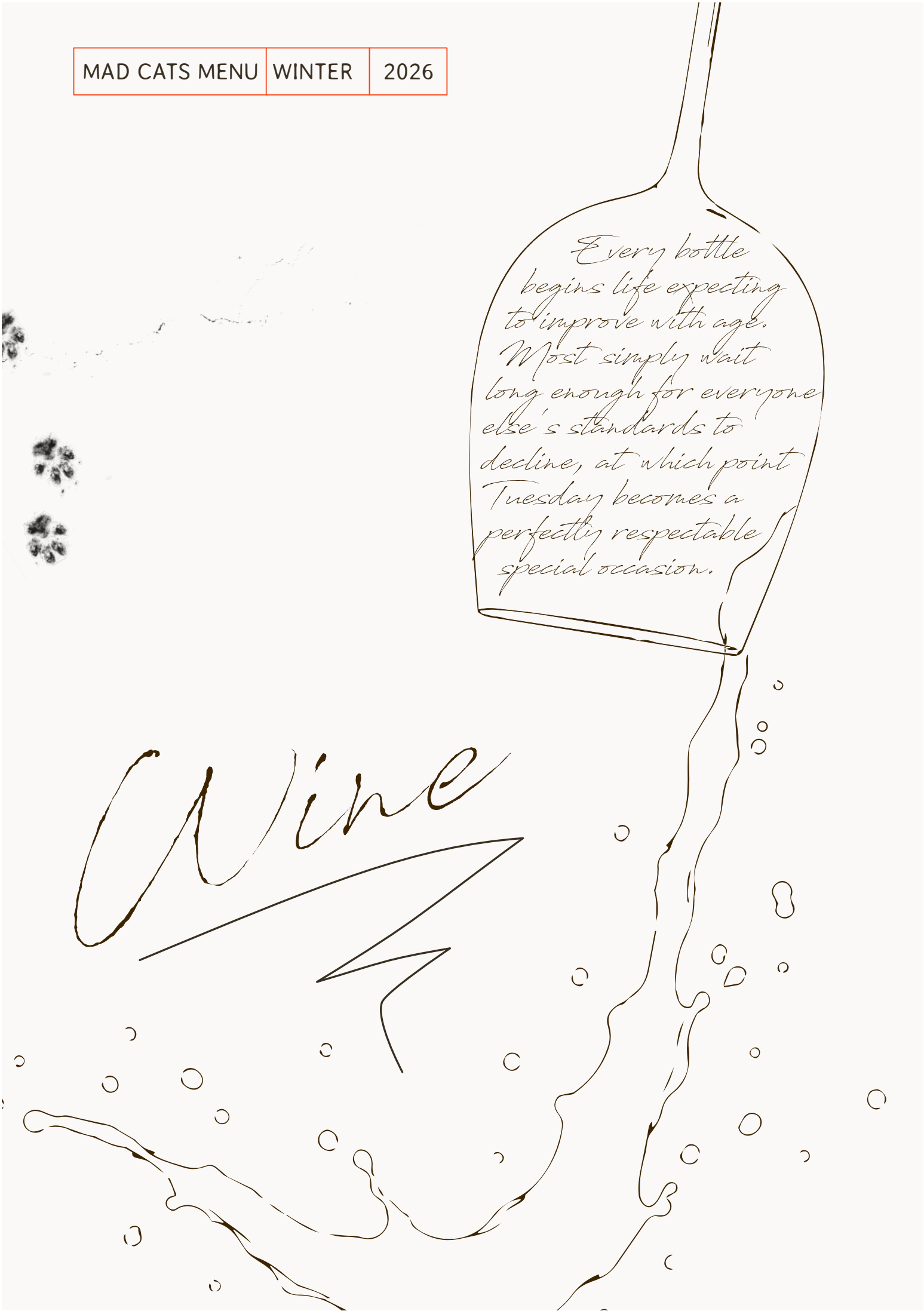
MAD CATS MENU | WINTER | 2026



White

CIBADIES, SAUVIGNON BLANC, FRANCE 125ML / 750ML
White Peach, Complex, Structured 9.5 / 55

CATARRATTO, SICILY, ITALY 125ML / 750ML
Pear, Mineral, Subtle Herbs 10.5 / 61

LES KATZ, RIESLING SEC, ALSACE 125ML / 750ML
Dry, Citrus Fruit, Green Apple 12 / 68

Red

PERDIDO TEMPRANILLO, RIBERA, SPAIN 125ML / 750ML
Dark Ripe Berries, Smooth 9.5 / 55

BEDOBA, SAPERAVI, GEORGIA / 750ML
Blackberry, Wild Herbs, Black Pepper, Juicy Tannins 11 / 62

ALBE, BAROLO, PIEDMONT, ITALY
Rose Petal, Strawberry, Raspberry, Tobacco & Orange Peel 89

CHAT FOU, GRENACHE, RHÔNE [CHILLED] 750ML
The Mad Cat, Vibrant, Red Fruits 12.5 / 72

Chat Fou is the playful signature of Éric Texier, a former nuclear engineer turned Rhône winemaker. A fresh, light "vin bistro" of Grenache, Cinsault and Clairette, certified-organic, fermented with indigenous yeasts and aged in concrete. Bright red fruits, a touch of florality, best served chilled. Named, fittingly, after his cat.

Rosé

FELICETTE, GRENACHE ROSÉ, LANGUEDOC 125ML / 750ML
Aromatic, Delicate Red Fruits 9.5 / 55

XINOMAVRO ROSÉ, GREECE 750ML
Stone Fruit, Strawberry, Subtle Herbs, Vibrant Acidity 59

Orange

FELICETTE, FIRST CONTACT, ROUSSILLON, FRANCE 125ML / 750ML
Bright, Citrus, Exotic Spices 11 / 64

BEDOBA, GEORGIA 750ML
Dried Apricot, Orange Peel, Honey, Wild Herbs 69

Sparkling

AMORE DELLA VITA EXTRA DRY PROSECCO, NV 125ML / 750ML
Crisp Green Apple, Dry 9.5 / 55

LAMBRUSCO, ITALY 125ML / 750ML
Wild Berries, Blackberry, Light & Fresh 11 / 64

MOËT & CHANDON, IMPERIAL, CHAMPAGNE 125ML / 7500ML
Elegant, Balanced 19 / 115

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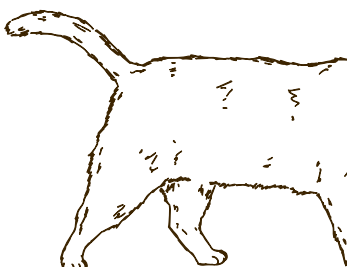
Please inform a server of any allergies or dietary requirements.

Cocktails

a funky space

a funky space

a funky space



Shiso High — 16

{AUTMNAL - REFRESHING - ORCHARD}

EL RAYO TEQUILA • DOMAIN DE LA FLAGURIE • SCHWEPPES SLIMLINE TONIC • APPLE • SHISO

Green shiso-infused tequila with crisp apple and a touch of smoky mezcal. Bright, herbaceous and refreshing, finished long with light tonic.

The Ink Spots — 16

{WARMING - LAYERED - VELVETY}

BOATYARD VODKA • CAMPARI • PLUM SYRUP • RED PORT

Rich plum and red port bring depth and sweetness to vodka and Campari, balanced by a bittersweet edge. Warming and velvety, with layers of dark fruit and a rounded finish.

Hit It Jimmy — 16

{BOOZY - FLORAL - BALANCED}

BARSOL PISCO • DATES • BAY LEAF • DREAM SAKE • FINO SHERRY

Bay leaf and date-infused Pisco is complemented by delicate sake and dry Fino sherry. Aromatic and gently savoury, with dried fruit, fresh herbal notes and a clean, dry finish.

Smokeshow — 16

{RICH - DELICATE - SMOKY}

LAPSANG INFUSED EMINENTE 3yr • FIG LEAF LIQUEUR • LICOR 43 • TURKISH TOBACCO BITTERS •

Lapsang tea-infused rum brings subtle smoke and depth, paired with a homemade fig leaf liqueur for a hint of coconut and tropical character. Turkish tobacco bitters build on the smokiness, while Licor 43 adds soft vanilla sweetness. Rich, smoky and rounded with a smooth, lingering finish.

Black Hole Sun — 16

{BOLD - ZESTY - SPICY}

SUNTORY HAKU • CHERRY• PEPPER • APPLE CIDER VINEGAR • ANNATTO SEEDS

Cherry pepper-infused Haku meets rich black cherry and bright apple cider vinegar, with annatto rum adding earthy, spiced depth. Bold, vibrant and fruit-forward, with a sweet, tart and gently spicy finish.

C.R.E.A.M — 16

{NUTTY - UMAMI - CREAMY}

PISTACHIO LIQUEUR • SILKEN TOFU • HENNESSY VS • HENNESSY VSOP

A playful twist on a classic Flip, with silky soft tofu replacing the traditional egg, alongside rich pistachio liqueur. Smooth, creamy and nutty, with a savoury edge and a balanced sweetness.

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Signatures

LEBANESE DIRTY MARTINI

HAYMANS GIN – ZA'ATAR – OLIVE BRINE – ARAK 16

The Dirty Martini, reimagined with a Lebanese passport. Hayman's Gin, Cocchi Dry Vermouth, olive brine and aromatic Za'atar liqueur create a bold, savoury cocktail with a distinctly Mediterranean finish.

ORCHID HIGHBALL

HOUSE OF SUNTORY ROKU - YELLOW PEPPER - CUCUMBER – MUYU JASMINE – SCHWEPPES SODA 15

Inspired by Singapore's Botanical Gardens and the orchid, its national flower. Yellow pepper infused Roku gin, cucumber and vanilla syrup. Fresh, floral and botanical.

NUTURIOUS FIG

WALNUT NIKKA DAYS – FAIR COFFEE LIQUEUR – FIG SYRUP 16

Inspired by our bar manager's favourite cake and fond memories of growing up, toasted walnut-infused Japanese whisky is layered with coffee and honeyed fig. Nutty, roasted and indulgent, this is our nostalgic take on coffee & walnut cake, made for the end of the night.

Non alcoholic

FOREST BONFIRE

EVERLEAF FOREST – LAPSANG & GINGER SYRUP 13

MOUNTAIN MEADOWS

EVERLEAF MOUNTAIN – POMEGRANATE & MEADOWSWEET SYRUP – SCHWEPPES SLIM LINE TONIC 13

KOI POND

EVERLEAF MARINE - GOJI BERRY & SENCHA CORDIAL 13

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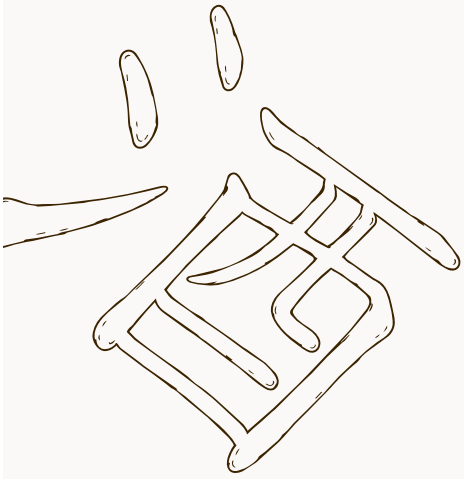

Sake

MAD CATS HOUSE JUNMAI 100ML / 300ML / 720ML
{VIBRANT, CITRUS 12 / 33 / 80}

Mad Cats' own House Junmai: pure rice sake, no additives, no shortcuts. Clean, vibrant and citrus-bright, it's everything a good house pour should be: unpretentious, food-friendly and made to be refilled.

SWEET — DRY

OKUROKU UNITE 100ML / 300ML / 720ML
{FRESH, FRUITY 13 / 40 / 90}

BRIGHT — UMAMI

HACHI HACHI JUNMAI 100ML / 300ML / 720ML
{OLIVE, MINERAL, AROMATIC 14.5 / 43 / 98}

FRUITY — MINERAL

ZAKU MIYABI NO TOMO 100ML / 300ML / 720ML
{GREEN APPLE, CITRUS, SILKY 16 / 47 / 112}

FRESH — ROUNDED

SPARKLING SAKE ROSE, JAPAN 750 ML
{ELEGANT, COMPLEX, FRUITY 110}

DRY — FRUITY

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Arak

LEBANESE ARAK
Triple Distilled Aniseed Spirit, Anise Biscuits
GLASS / CARAFE
10 / 28

Beers & Ciders

PILLARS PALE ALE 330ML 4%
Light, Citrus, Hoppy 7.5

PILLARS HAUS LAGER 330ML 4.3%
Crisp, Clean, Refreshing 7.5

WATA DRY CIDER 330ML 5.5%
Lebanese Craft Cider, Crisp 7.5

LUCKY SAINT 330ML 0.5%
Dry, Fresh, Hoppy 7

Whisky Flight

DEALER'S CHOICE
3 FROM OUR COLLECTION 25

Soft & Mixers

SOFT DRINKS
Coca Cola, Coke Zero, Lemonade, Ginger Ale, Ginger Beer 4

SCHWEPPES MIXERS
Tonic, Light Tonic, Soda, Pink Grapefruit Soda 4

JUICE
Apple, Orange, Cranberry, Pineapple 5

Tea & Coffee

POT OF TEA
Fresh Mint, Black, Green, Rooibos
*served with biscuits 6

ESPRESSO
*served with biscuits 5

ALL WATER SERVED AT THE BAR IS FILTERED THROUGH A HIGH-QUALITY WATER FILTER TAP.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL.

ALL PRICES ARE INCLUSIVE OF VAT.

PLEASE ASK YOUR SERVER IF YOU WOULD LIKE TO DISCUSS CLASSIC COCKTAILS OR ANY SPIRIT NOT LISTED ON THE MENU.

MAD CATS

Designed by
Julie Ala & Swane Roger