



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

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

OZENYOYUKIDOKE JUNMAI
DAIGINJYO USUNIGORI



FAT COW

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

Category : Junmai Daiginjyo

Rice : Local domestic rice

Alcohol : 15%

RPR : 50%

Acidity : 1.7

Brewery : Ryujin Shuzo, Gunma

Refined, melon like aromas; fresh and mellow umami of rice. The ori/sediments offers gentle sweetness & refreshes the palate in between morsels of food.

Glass **\$38** 180ml

Bottle **\$120** 720ml

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

YAMAMOTO, MIDNIGHT BLUE NAMA GENSHU



BEVERAGE MENU

Category : Genshu

Rice : Akita Sakekomachi

Alcohol : 16%

RPR : 50%

SMV : +1

Acidity : 1.7

Brewery : Yamamoto Gomei, Akita

Tasting Notes : Yamamoto san was one of the first brewers to use the Akita R-5 yeast, which was cultured collaboratively in 2013. Masterful brewing allows for an end-point 16% abv for a nama genshu. This nama genshu offers an alluring & gorgeous bouquet from the R-5 kobo, with a very clear & fine grained palate & strikingly seductive acidity.

Glass **\$42** 180ml

Bottle **\$130** 720ml

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

REGULUS



Rice : Koshitanrei & Gohyakumangoku

Alcohol : 14%

Brewery : Abe Shuzo, Niigata

Regulus is part of the Abe Shuzo - Star Constellation series. Using only rice from Kashiwazaki where the brewery is based, the artwork on the label depicts the actual rice field from which the sake's rice is cultivated. This sake is released in early spring of each year and that is when the Regulus star is the brightest within the constellation. Best enjoyed from a wine glass, the crisp & bracing acidity is the gorgeous highlight of this modern sake

Glass **\$42** 180ml

Bottle **\$130** 720ml

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

SOMMELIER'S SELECTION

NAMASAKE / GENSHU

[UNPASTEURIZED / UNDILUTED SAKE]

Seasonal and Limited releases

720ml

Musubi Yui Tokeubetsu Junmai Omachi 105

Ibaraki ●●●●●●●●

Musubi Yui Mashigura Junmai Ginjo 115

Ibaraki ●●●●●●●●

Hokuandaikoku Muroka Junmai Ginjo 120

Nagano ●●●●●●●●

Fukufuku Tokubetsu Junmai 118

Ibaraki ●●●●●●●●

NIHONSHU [SAKE]

SPARKLING SAKE

360ml

Dassai Hapo Negorizake - 80

Yamaguchi ●●●●●●●●

Mizubasho - 105

Gunma ●●●●●●●●

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 ●●●●●●●●	-	125
Dassai '50' Yamaguchi ●●●●●●●●	55	120
Mizubasho Sui Gunma ●●●●●●●●	-	120
Nanbubijin Iwate ●●●●●●●●	-	170
Jyokigen "Kiss of Fire" Ishikawa ●●●●●●●●	-	250
Fudoh Chiba ●●●●●●●●	-	155
Jikon Mie ●●●●●●●●	-	310
Dassai Migaki Niwari Sanbu(23) Yamaguchi ●●●●●●●●	-	280
Sawaya Matsumoto Shuhari Alyama 2015 Okayama ●●●●●●●●	55	250

1800ml

BEVERAGE MENU

DRY ●●●●●●●● SWEET

DAIGINJO

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

Seikyo Maboroshi - 145
Hiroshima ●●●●●●●●

JUNMAI GINJO OMACHI 300ml 720ml

Nabeshima - 130
Saga ●●●●●●●●

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

JUNMAI GINJO

Refined sake with good character and full flavours.

Yamatoshizuku - 105
Akita ●●●●●●●●

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

Fukui Shikaio Yumeginka - 125
Aichi ●●●●●●●●

JUNMAI

Easily approachable sake with rounded flavours.

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

Tengumai Yamahai 45 95
Ishikawa ●●●●●●●●

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

Fudoh Tokubetsu - 95
Chiba ●●●●●●●●

Nanbubijin Tokubetsu 48 110
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 48 110
Iwate ●●●●●●●●

Tengumai Yamahai Jikomi 45 95
Ishikawa ●●●●●●●●

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	Btl
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		
Meiri Hyakunen Umeshu	11	95
A five-year cherry-wood aged brandy, resulting in a full-bodied, rich and luxurious taste with a long-lasting, fruity aftertaste		
Ozeki Momo Umeshu	9	75
Hakuou Momo which is well-known as the king of peach and one of the highest quality of Ume, Nanko-Bai results in well-balanced sweetness and acidity		

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	-
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
Roku Gin	16	240
Hendrick's	18	280
Kino-tea, Kyoto	18	260
Drumshanbo Gunpowder	14	180
Okayama, Barrel Aged	22	-
VODKA		
Smirnoff Red	13	180
Belvedere	<i>Rye</i> 16	240

SCOTTISH MALT WHISKY

30ml

Btl

Speyside

Benriach, "Samurai Series 4", 1990, 25YO 75 1300

Glen Keith 1996, 19YO 65 1100

Speyside Region 1994, 21YO 60 1050

Highland

Dalmore "King Alexander III" 32 520

Islands & Islay

Bunnahabhain 1989, 26YO 90 1600

Invergordon 1984, 31YO 70 1600

Tobermory 1994, 21YO 60 1050

AMERICAN WHISKEY

Maker's Mark 13 -

JAPANESE WHISKY	30ml	Btl
Yamazaki Distiller Reserve	28	-
Yamazaki 12YO	38	-
Yamazaki 18YO	180	-
Hakushu Distiller Reserve	28	-
Hakushu 12YO	45	-
Hakushu 18YO	150	-
Hibiki 12YO	38	-
Hibiki 17YO	150	-
Kaiyo Mizunara Oak	18	250
Kaiyo Mizunara Oak, Cask Strength	24	320
Miyagikyo, Single Malt	26	-
Miyagikyo 12YO	45	-
Nikka 'From the Barrel'	18	-
Suntory Kakubin	13	-
Taketsuru 12YO	38	-
Taketsuru 17YO	150	-
Taketsuru 21YO	180	-
Tsuru 17YO	150	-
Yoichi, "Woody & Vanillic"	28	-
Yoichi, "Sherry & Sweet"	28	-
Yoichi, "Peaty & Salty"	28	-

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

BEVERAGE MENU