

ignite bistro & bar 燃 opening special

signature cocktails

ginger spice hibiscus, mezcal, yuzu, ginger beer, spiced syrup	\$25
elder lemon tea hendricks grand cabaret, elderflower, black tea	\$25
bai-75 baijiu, brandy, prosecco, lemon, five spice honey	\$25
mala collins monkey shoulder, szechuan pepper, coriander seed, citrus	\$25
imperial earl grey kakubin, lemon, orange zest	\$25
burnt plum smoked plum tequila, triple sec, agave, sour plum	\$25
cultivation brandy, kahlua, coffee, demerara, oat milk, biscoff	\$25
mirepoix gin, coriander, carrot, tomato, celery, pickled onion	\$25

beer

heineken	\$16/pint
guinness	\$18/pint

bar snacks

truffle fries russet potatoes, white truffle oil vegetarian 🌱	\$16
spam fries crisp-cut tinned spam, fermented chilli soy dip contains soy ⚠️	\$16
onion rings golden battered onions, brown miso glaze contains soy ⚠️ vegetarian 🌱	\$18
fish skin crisps crisp salmon skin, szechuan pepper & chilli	\$16
potato croquettes yukon gold mash, free-range egg, panko crust contains egg ⚠️ vegetarian 🌱	\$18
ignite eihire charred stingray fin, homemade kewpie mayo contains egg ⚠️	\$22