

City Specials: The Singapore Edition



Singapore is a city that moves effortlessly from day to night, where dining and drinking are as much about mood as they are about flavour. In this edition, we take a closer look at three venues that capture different sides of the city, from rooftop sunsets to refined city dining and relaxed skyline sessions, each offering its own distinct take on cocktails and hospitality.



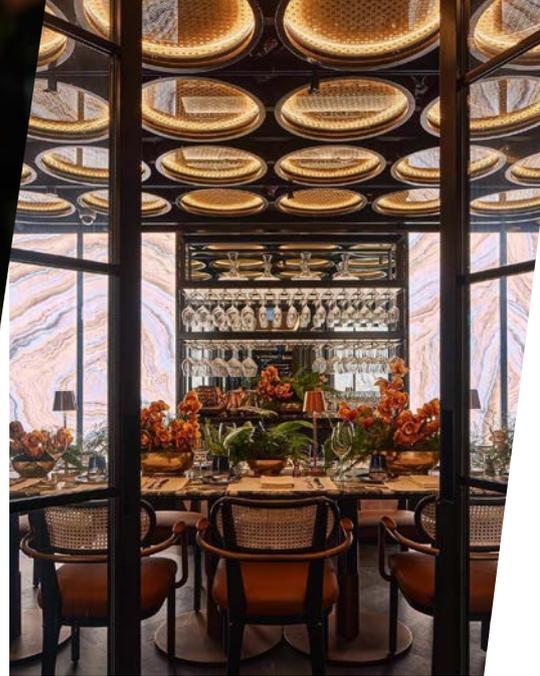
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LAS PALMAS SINGAPORE

Las Palmas Singapore sits above the city as a poolside rooftop retreat inspired by 1960s Palm Springs. Defined by vibrant sorbet tones, a rose quartz bar, and pastel terrazzo finishes, the space feels like a chic California oasis with sweeping skyline views. Californian style share plates with subtle Asian influences set the

tone, while the cocktail program leans into bright, playful flavours. A highlight is the Rose Bowl, made with East Indies Gin, fresh grapefruit, and fragrant rose, finished with a delicate herb garnish that feels perfectly suited to golden hour.





CYGNET SINGAPORE

In the heart of the CBD, Cygnet brings a refined Manhattan sensibility to Singapore. Art Nouveau details frame a menu built on bold, honest cooking, from juicy Scotch steak to roasted sea bass with gnocchi and sauce vierge. Known for its oysters and understated bar scene, the atmosphere shifts easily from polished afternoons to

relaxed evenings. New York inspired cocktails play a key role, including the Vesper, crafted with East Indies Archipelago Dry Gin alongside vodka, aperitif wine, Champagne, saffron, and pomelo bitters, delivering a confident yet elegant drink.





COOK & BREW – THE WESTIN SINGAPORE

High on Level 33 of The Westin Singapore, Cook & Brew offers a modern gastro bar setting with panoramic views over Marina Bay. Designed for easygoing moments, it's a place to linger over international comfort food, generous sharing plates, and a well considered drinks list. One standout cocktail is Blush & Bloom, a light and refreshing mix featuring East Indies Bali Pomelo Pink

Gin, combined with dragon fruit juice, fresh lemon juice, apple juice, and foamee, reflecting the venue's relaxed yet polished approach.

Together, these venues highlight the range and rhythm of Singapore's dining scene, where setting, flavour, and time of day come together naturally.

