

The Programme

Nutmeg Cocktail Fiesta

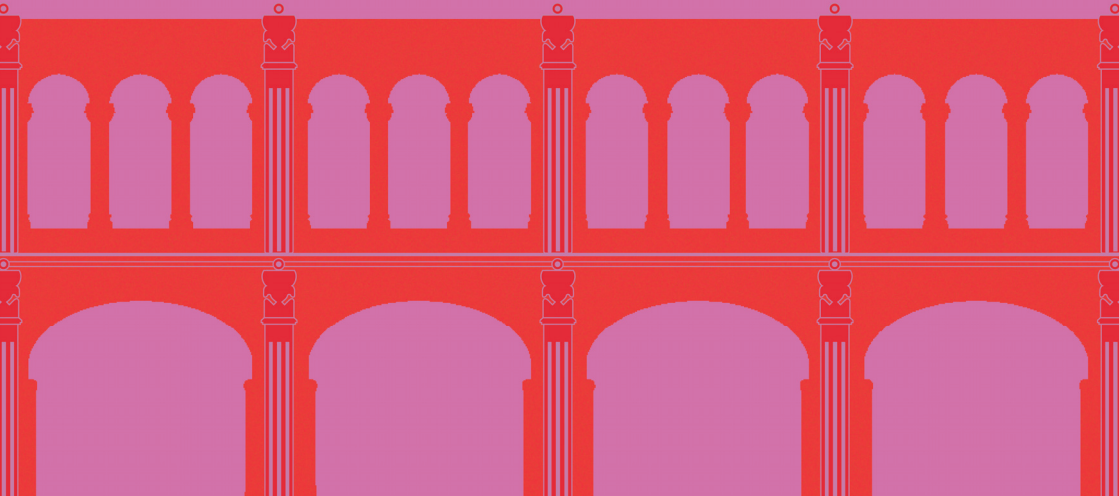
Celebrating TEN
Years of Shiokness!

Nutmeg Cocktail Fiesta

Celebrating TEN
Years of Shiokness!

26 - 30 MAY
8PM till late

Nutmeg & Clove is thrilled to celebrate its 10th birthday with an immersive 360-degree experience tailored for our esteemed customers. Over the course of five days, guests will enjoy a series of guest shifts featuring renowned bartenders, alongside an array of engaging and enjoyable activities.



Programme

26.05

Parisian Italian Affair

Aurelie Panhelleux from CopperBay

Patrick Pistolessi from Drink Kong

· Exclusive Italian and French-inspired Pizzas by La Bottega

27.05

Canton Takeover

Lorenzo Antinori from Bar Leone

Agung & Laura Prabowo from Penincillin

Andrew Ho from Hope & Sesame

· Exclusive Cantonese Bar Bites by Hey Kee

28.05

The Latino Soirée

Gina Barbachano from Hanky Panky

Alonso Palomino from Lady Bee

· Live DJ: DJ Pin and WhoTheKyng

29.05

Celebration of Colombian Flavours

Jean Trinh & Team (Paolo Oviedo & Miguel Herreno)
from Alquimico

· Exclusive Pastries from Tarte by Cheryl Koh

30.05

OG Nutmeg & Clove Reunion

Marian Beke from The Gibson

Kae Yin from WU

Colin Chia from Nutmeg Collective

· Live Band Performance by Felyn & Russell



Not only a renowned bartender, Aurelie is the co-owner of acclaimed cocktail bar in Paris, CopperBay. She is also a part of the International Cognac Summit as she appreciates the versatility, freshness, and tanginess from Cognac.

Her concoctions at CopperBay place particular emphasis on food-derived ingredients. With a culinary background, she has a chef-style approach to cocktails which includes frequent use of food and pastry techniques in her bartending work.



Aurelie Panhelleux

Aurelie's Accolades
Ranks among 50 best
bartenders in France



Pizzas by La Bottega Enoteca

La Bottega Enoteca is Chef Antonio Miscelaneo's ode to his roots and home of Italy. To jazz up the night, one can expect double-crunch pizzas and fried pizzas with special French and Italian-inspired toppings.



26 MAY

Patrick Pistolesi

DRINK KONG

Patrick Pistolesi, also known as King of Rome, is the man behind the award-winning bar, Drink Kong. He is also known for his other expertise such as being a brand ambassador and consultant for major brands.

The bar is Italy's first 'instinct bar'. Customers are not presented with a menu as he believes that it disrupts how a guest feels. Hence, symbols and new forms of communication are used at this bar.



Drink Kong's Accolades
#21 World's 50 Best Bars 2023
World's 50 Best Bars One to Watch 2019



**EXPERIENCE THE TASTE
OF THE FRENCH
TERRASSE**

perrier

27 MAY

Food by Hey Kee Hong Kong Seafood

HEY KEE is a celebration of 80s Hong Kong's Dai Pai Dong culture in Singapore.

Founded by F&B veterans Mr. Reuben Chua and Mr. Keith Kang, it encapsulates the nostalgic flavours and iconic street dishes of Hong Kong's vibrant food scene. Located at Singapore's historic Badminton Hall, HEY KEE recreates the ambiance of classic Hong Kong with its vintage decor and authentic dishes.

For our collaboration, we'll be serving Hong Kong street snacks for you to enjoy alongside delicious cocktails.





Lorenzo Antinori *Bar* LEONE

Lorenzo Antinori is the mastermind behind the newly opened bar in Hong Kong, Bar Leone. The concept behind this bar is 'cocktail popolari', which celebrates community and the love of classic cocktails.

Lorenzo's Accolades

Time Out Bar Awards Best Bartender 2020
Bartender of the Year 2020 in Caprice Bar
Best New Bar & Best Food Programme in
Tatler's Bar Awards 2023

Previously from legendary bars like Four Seasons' Charles H. (Seoul) and Argo (Hong Kong) which marked a stunning debut at #3 on Asia's 50 Best Bars in 2022 and #28 on World's 50 Best Bars 2022. He now brings his experiences to Bar Leone focusing on classic cocktails and approachability.

27 MAY



Penicillin's Accolades
 #26 Asia's 50 Best Bars 2023
 Best Sustainable Bar Award 2021

Agung & Laura Prabowo

PENICILLIN

In late 2020, Agung & his partner, Laura opened PENICILLIN Bar which was inspired by the farm-to-table movement taking the culinary world by storm, PENICILLIN is Hong Kong's first sustainable bar that champions a closed-loop model of production. Named after the breakthrough group of antibiotics that heralded an age of medical revolution, PENICILLIN bar similarly brings a revolutionary take on sustainability in today's waste-heavy world of cocktail creation.

27 MAY



Andrew Ho

HOPE & SESAME
GUANGZHOU / SHENZHEN

Meet the co-owner of Hope & Sesame in Guangzhou & Shenzhen, Andrew Ho. Hope & Sesame is a speakeasy bar run in a secret room from behind what is known as 'The Jazz Room'. Andrew uses sophisticated techniques for infusion and distillation and experiments with a wide range of indigenous ingredients when crafting cocktails at his bar.

Andrew and Hope & Sesame's Accolades

#39 Asia's 50 Best Bar 2023

#74 World's Best Bar 2023

Philanthropy Honouree at the Spirited Awards by Tales of the Cocktail

#72 Top 500 Bars 2021

REFRESHINGLY
CURIOUS



PLEASE DRINK THE UNUSUAL RESPONSIBLY.

Featuring Hendrick's Gin,
from our TEN menu:

Dragon's Martini

Hendricks Flora Adora Gin | Dragon Fruit
| Berry | Thyme Vermouth Bianco & Dry |
Lillet Blanc | St Germaine

SPIRIT FORWARD, AROMATIC, DRY





Gina Barbachano

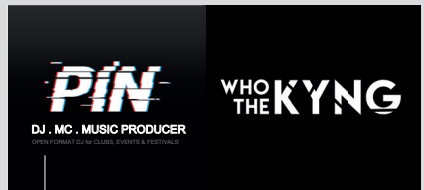
Being in the industry for more than 10 years, Gina Barbachano is now the bar manager at Hanky Panky. Hanky Panky is a speakeasy cocktail bar that focuses on cocktails that are based on the 1920s, prohibition era.

Hanky Panky's Accolades

#22 World's 50 Best Bars 2023

#20 North America's 50 Best Bars 2023

Music by
DJ Pin &
WhoTheKyng



28 MAY

Alonso Palomino

LADY BEE 

Not only a bartender, Alonso Palomino was also a spirits' educator prior to his current role. He opened Lady Bee in July 2021 focusing on bar and eatery.

Ensuring that his concoctions are suited for Peruvian taste buds, he works closely with farmers, communities, artists, specialists in marine biology and conservation, cocoa and chocolate producers and coffee growers to nourish himself with their knowledge and experiences.

Lady Bee's Accolades

#52 World's 50 Best Bars 2023 extended list
World's 50 Best Bars One to Watch



DIP INTO THE *Good Stuff*

MAKE IT
Remarkable



Maker's
 **Mark®**

KENTUCKY STRAIGHT BOURBON

Maker's
 **Mark**

Stave Profile No.

46

KENTUCKY STRAIGHT
 BOURBON WHISKY
 BARREL FINISHED WITH
 10 FRENCH OAK STAVES

WE MAKE OUR BOURBON CAREFULLY. PLEASE ENJOY IT THAT WAY.
 Maker's Mark® Kentucky Straight Bourbon Whisky and Maker's 46® Kentucky Straight Bourbon Whisky Barrel Finished with 10 French Oak Staves, 45 and 47% Alc./Vol. ©2021 Maker's Mark Distillery, Inc., Loretto, KY.

Good Taste Needs No Excuse



29 MAY

Tarte by Cheryl Koh

Tarte, is led by award-winning pastry chef, Cheryl Koh. Artisanal tarts and pastries are baked from scratch every morning with only the best available ingredients, sourced from around the world. Many of these ingredients are highly sought-after and rarely used in Singapore.

To complement the theme of the night, be prepared to enjoy sweet and savoury pastries focusing on Colombian flavours.





Jean Trinh & Team

ALQUÍMICO
- EXPERIMENTOS SENSORIALES -

Jean Trinh, also known as the bartender who unites the world, is the founder of Alquimico in Cartagena. He has set the standard for great bartending, friendship and hospitality across the globe.

Apart from running the high-energy bar that serves high-volume drinks for their guests every day, there is a deep-running people-positive ideology behind it. He takes pride in crafting his drinks with great care and creating a bartending community centered around giving back.

Team Members

Paolo Oviedo & Miguel Herreno

Jean and Alquimico's Accolades

#9 World's 50 Best Bars 2023

Altos Bartenders' Bartender Award 2022

Ketel One Sustainable Bar Award 2020



BEFORE TEQUILA WAS A DRINK, IT WAS A VOLCANO

200,000 years ago, the eruption of the Tequila Volcano gave fertility to the soils of Jalisco region in Mexico. Today, at the bottom of this volcano, Volcan de mi Tierra Blanco crafts a unique blend from agave terroirs, unveiling the herbal and spicy aromas from the Lowlands and the floral and fruity notes from the Highlands.



— 2023 —
**INTERNATIONAL
SPIRITS
CHALLENGE**
SILVER

BLANCO

PROFILE: Volcán De Mi Tierra Blanco blends its herbal citrus and spicy notes indicative of the lowlands and fruity notes found in cherry and pear from the highlands.

TASTING: Sweet agave notes with delicate hints of grapefruit and a touch of black pepper spice, resulting in a well finished balance.

100%
**BLUE
AGAVE**



**SMALL
BATCH**



**INTERNATIONAL
SPIRITS
CHALLENGE**
2021
SILVER

CRISTALINO

PROFILE: A fusion of aromas: tobacco, dried fruits, chocolate, vanilla and the cooked agave, all come together to form the unique and elegant style that is indicative of Añejo Cristalino.

TASTING: The Añejo Cristalino's powerful personality shines through with robust flavors of caramel, tobacco and dark chocolate, while finishing with a silky permanence in the mouth.



**HAND
CRAFTED**



**ZERO
ADDITIVES**



NEW YORK
**WORLD WINE
& SPIRITS
COMPETITION**
2023
DOUBLE GOLD

X.A

PROFILE: The 3 layers of aging unveil a very smooth tequila profile. The Reposado base brings the right level of sweetness and smoothness, while Añejo and Extra-Añejo add aromatic elegance and complexity. A subtle recipe kept secret by our Master Distiller.

TASTING: Volcan X.A reveals a perfect balance of cooked agave, hints of spices and sweet aromas such as notes of vanilla, caramel and dried fruits. To be enjoyed neat or with ice cubes.

NOM 1523

**OWN
DISTILLERY**

30 *Q*WAY



Marian Beke

THE GIBSON



Marian Beke, the renowned bartender and mixologist, is the owner of London's award-winning cocktail bar The Gibson. Over the years, Marian has shared his expertise with numerous esteemed establishments, including Montgomery Place, renowned for its pioneering speak-easy style and more.

Furthermore, he set up Nightjar London, taking them to World's 50 Best Bars every year maintaining Top 3 position for 4 years. Thereafter, he set up The Gibson and within weeks of opening, the bar debuted #6 on World's 50 Best Bars winning Highest New Entry Award. He was formerly a part of the Nutmeg & Clove team before he left Singapore to head back to London.

Marian's Accolades

#6 World's 50 Best Bars 2016

30 MAY



Kae Yin

Having received multiple awards, Kae Yin is widely acclaimed for his expertise in the bartending field.

After serving as both a manager and bartender across different venues, he has transitioned to become the proprietor of two establishments in Taipei: AHA Saloon, which secured the 24th spot in Asia's 50 Best Bars 2022, and Wu Bar. Before his own ventures, he contributed as a founding member of Nutmeg & Clove.

Kae Yin's Accolades

World Class Taiwan Champion

World Class Global Final Asia Pacific Champion 2012

World Class Global Final 3rd



Live Band Performance by Felyn & Russell



With 30 years in the Food and Beverage industry, Colin is a veteran known for championing Asian bars and bartending globally. One of his notable achievements was founding and leading the Diageo World Class program in Asia for over a decade. Colin departed from Diageo in 2017 to focus on expanding his own lifestyle and hospitality ventures.

Currently serving as CEO of Nutmeg Collective and The Bangkok Collective, some brands under his leadership include Nutmeg & Clove, Last Word, and Draft Land in Singapore, as well as #FindTheLockerRoom and #FindThePhotoBooth in Bangkok. His contributions have earned him multiple awards and recognition in the industry.

Colin Chia

the
Nutmeg
collective

Nutmeg Collective's Accolades

Nutmeg & Clove - Singapore
#7 Asia's 50 Best Bars 2023
#64 World's 50 Best Bars 2023

Last Word - Singapore
#61 Asia's 50 Best Bars 2023

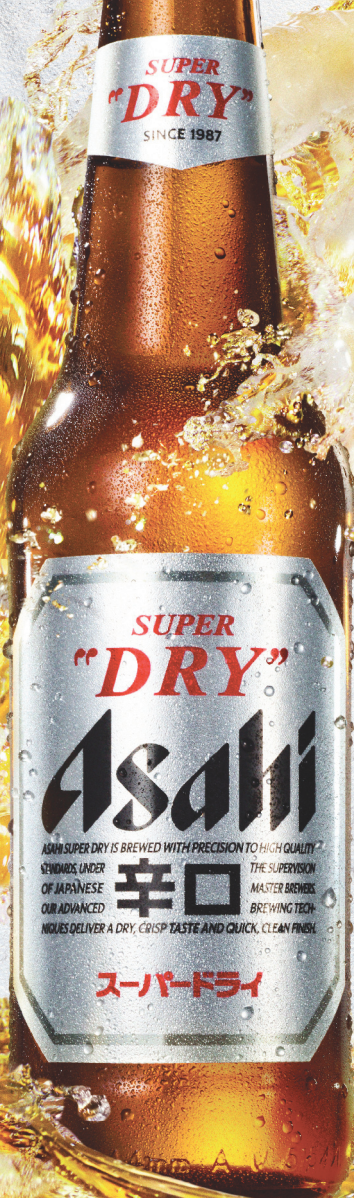
#FindTheLockerRoom - Bangkok
#78 Asia's 50 Best Bars 2023

#35 Top 100 Most Influential Figures
in the Bar World 2023

Asia's 50 Best Bars Industry Icon
Award 2022

ROKU GIN
CELEBRATING THE
BEST OF EVERY SEASON





SUPER
"DRY"
 SINCE 1987

SUPER
"DRY"
Asahi

ASAHI SUPER DRY IS BREWED WITH PRECISION TO HIGH QUALITY
 STANDARDS UNDER THE SUPERVISION OF JAPANESE MASTER BREWERS
 OUR ADVANCED BREWING TECHNIQUES DELIVER A DRY, CRISP TASTE AND QUICK, CLEAN FINISH.

辛口

スーパードライ

NEW **ASAHI SUPER DRY**
 QUICK PEAK. CLEAN FINISH



BEYOND EXPECTED

Bar Partners

ALQUÍMICO
-EXPERIMENTOS SENSORIALES -

COCKTAILS, PASTIS & FOOD
COPPERBAY
PARIS 1^{er}

Bar
LEONE

DRINK
KONG



HOPE & SESAME
GUANGZHOU / SHENZHEN

LADY BEE ♀

PENICILLIN

THE GIBSON



Food Partners



Spirit Partners



Mixer & Beer Partners



Media & Lifestyle Partners



the Nutmeg collective

Welcome to Nutmeg Collective, the epitome of diverse and delightful experiences that beckon you to savor, celebrate, and create memories. We are more than just a collective of bars; we are a vibrant community dedicated to providing an array of flavors, atmospheres, and moments to cherish.

Our concepts include Nutmeg & Clove, Last Word, Room 0202, Tess Bar & Kitchen, Draft Land and Chuan by Nutmeg.



Founded in 2014, Nutmeg & Clove is nestled in the heritage enclave of Purvis Street. As the flagship of Nutmeg Collective, it pays homage to Singapore's vibrant history. Celebrating the city-state's evolution from colonial outpost to cosmopolitan hub, Nutmeg & Clove infuses classic dishes and cocktails with a local flair. Each cocktail is a narrative, offering visitors an immersive journey through Singapore's culture and flavors.

#7 Asia's 50 Best Bar 2023 #64 World's Best Bar 2023



