

About
SAMUEL KWOK



Balanced - Classic - Adventurous

Samuel Kwok is an unconventional figure in the cocktail world, recognised as a World Class champion who excels at crafting perfectly balanced concoctions.

His recipes may evoke a sense of nostalgia, yet his artistic flair imbues iconic classic cocktails with mischievous twists. Where others see limits, Samuel finds only possibility, ceaselessly sculpting surprises from even the most timeworn of templates.

About
ANTONIO LAI



Theatrical - Experimental - Dynamic

Antonio Lai, a pioneer of multisensory mixology since the launch of the award-winning bar Quinary in 2012, is celebrated as one of the most influential world-class mixologists. While his early ventures explored sensory boundaries, his mixology approach at The Opposites reflects a mature artistic sensibility, seamlessly blending sophistication with his mixology creativity.

SON OF PIMM'S *\$130*

PIMM'S NO.1 | MOUNTAIN BEGONIA |
LYCHEE | STRAWBERRY & SHISO |
CUCUMBER



Pimm's Cup

SELLING SEASHELL *\$130*

PIMM'S NO.1 | TOMATO WATER |
STRAWBERRY CAVIAR | CUCUMBER AIR



Pimm's Cup

Garibaldi

Garibaldi



GREEN GOBLIN

\$130

DILL BIANCO VERMOUTH |
GREEN APPLE & LIME | 100 HERBS AMARO |
BITTER BIANCO | ABSINTHE | WASABI

SWEET BAIT

\$140

ORANGE & GRAPEFRUIT SORBET |
TWO MOONS CALAMANSI GIN |
OSMANTHUS VERMOUTH | DRY SHERRY | SAGE

OYE MUCHACHA

\$150

DON JULIO BLANCO TEQUILA | MEZCAL |
POMEGRANATE | CHINESE JASMINE TEA |
HONEY | GRAPEFRUIT SODA



Paloma

PEACEMAKER

\$150

DON JULIO BLANCO TEQUILA |
CENTRIFUGED GREEN MANGO |
GREEN MANGO SKIN FRENCH APERITIF |
GREEN SICHUAN PEPPERCORN | CURRY LEAF |
AGAVE | TAJIN MIX



Paloma

Pisco Sour



SOYA SOUR

\$150

PISCO | TOFU & GINGER |
PASSION FRUIT & LIME |
MATCHA & GREEN CARDAMOM

Pisco Sour



SCOOP ME UP

\$150

PISCO | CENTRIFUGED PINK GUAVA |
WHITE TEA | CAMELLIA |
KAFFIR LIME LEAF | LIME

MODERN TIMES

\$140

N.I.P. DRY GIN | ROOIBOS & HIBISCUS TEA |
PEAR & PEACH | LIME & COCONUT MILK |
MALA SPICES | MILK WASHED



Charlie Chaplin

A DAY WITHOUT CHARLIE

\$150

ROKU GIN | REDISTILLED BLACKCURRANT &
LAVENDER | APRICOT | RHUBARB | LIME



Charlie Chaplin

Espresso Martini

Espresso Martini



CAFFEINI \$150

DRIED LONGAN INFUSED ORIENTALIST VODKA |
ETHIOPIA WASHED COFFEE |
LADY GREY INFUSED AMARO |
CHRYSANTHEMUM | HONEY

Coffee beans from EN

WAKEY WAKEY \$150

COCONUT OIL FAT-WASHED ORIENTALIST VODKA |
NITRO BRAZIL NATURAL COFFEE | BLACK CARDAMON |
FINO SHERRY | HAZELNUT

Coffee beans from EN

BOMBAY MARY

\$150

N.I.P. EXOTIC CITY GIN |
BUTTER CHICKEN SPICES | TOMATO |
MANGO & TAMARIND | POBLANO CHILI



Bloody Mary

MISS GAZPACHO

\$140

WASABI REDISTILLED VODKA |
CHERRY TOMATO | KIMCHI |
REDISTILLED TABASCO | SPICES



Bloody Mary

Sidecar



THE BIKER'S CATCH

\$160

REMY MARTIN VSOP COGNAC | BANCHA |
PEATED SINGLE MALT VODKA | COINTREAU |
DRIED SQUID | ORANGE & LEMON |
LEE KAM KEE SOY SAUCE | STRAW GRASS SMOKED

Sidecar



UNSPLASH

\$160

REMY MARTIN VSOP COGNAC | COINTREAU |
CITRUS TRIO CORDIAL | TANGERINE PU'ERH |
MILK CLARIFIED

LA SOCIALITES

\$150

BANANA BOURBON | HOJICHA VERMOUTH |
CACAO NIBS AMARO | BITTER APERITIF |
WALNUT & CHOCOLATE BITTERS



Boulevardier

PB & J

\$160

PEANUT BUTTER REDISTILLED BOURBON |
STRAWBERRY JAM VERMOUTH |
COFFEE APERITIF | CLARIFIED BANANA

Choice of Smoked/ Non-Smoked

Boulevardier

Sazerac



OLD WORLD CHARM

\$150

BARLEY SPIRIT TRIO | DRY VERMOUTH |
FRENCH APERITIF | PANDAN COCONUT WATER
ROSE | ABSINTHE | SEAWEED

Sazerac



UTOPIA

\$150

RASPBERRY CENTRIFUGED RYE WHISKEY |
WATERMELON | FIG LEAVES INFUSED ABSINTHE |
ORANGE BLOSSOM | COCONUT WATER

HOUSE OF SAINTS

\$160

RYE WHISKEY | CALVADOS |
OLOROSO SHERRY | FRENCH APERITIF |
ORANGE BITTERS



Vieux Carre

GOT MELON?

\$150

PISTACHIO CENTRIFUGED RYE WHISKEY |
COCONUT CHIP INFUSED CALVADOS |
DOM BENEDICTINE | BIANCO VERMOUTH |
JASMINE | PINEAPPLE | MILK WASHED



Vieux Carre

YOU'LL **LOOK GREAT** *with...*



GRAPHIC CREW TEE

\$220

Honestly, is there any cooler way to prove you're part of The Opposites fam than rocking this crew tee? Wear it yourself or, if you're feeling extra generous, gift one to your mates and let them join the club.



SOCKS

\$100

Your feet deserve some The Opposites love too. Slip on these socks and strut around like you own the place, or toss a pair to your pals so they can step up their game.



CANVAS TOTE BAG

\$120

From late nights to lazy Sundays, this canvas tote does it all — effortlessly versatile and made for those with good taste, in cocktails and in life. It carries more than just your essentials; it carries the spirit of The Opposites.



IRON ON PATCHES

\$40

Let's make it personal! Mix and match this set of four iron-on patches to customise our tote, tee, or any of your favourite pieces. Made for the playful, the curious, and anyone who loves to style it their way.



SPIRIT-FREE SIPS



First

BEETROOT WATERMELON SALAD

Watermelon, Beetroot, Orange Shrub, Ginger, Dill

THAI POMELO SALAD

Pomelo, Peanut Butter, Thai Lime, White Vinegar, Fish Sauce



Next

CANTO-BRAISE

Dealcoholised Wine, Cacao, Smoked Plum, Raspberry, Spices



After

APPLE CUSTARD PIE

Spiced Apple, Lemon, Maple, Custard Foam

\$120 / GLASS

**Alcoholic version available +\$30
please ask our team for recommended spirits
Subject to 10% service charge*

Food Menu

“HOT WAVE” FRIES \$90

hot & spicy seasoning, Typhoon Shelter aioli

BLACK GARLIC WHITE MEAT

RICE PAPER ROLLS \$90

rice paper, sliced pork belly, cabbage, black garlic sauce

CURRY COD CROQUETTES \$100

Chiuchow chilli oil mayo

“KONG” DOG (2pcs) \$90

Chinese fried dough, mini hot dog, sweet & sesame sauce

MINI DONGBO GRIDDLE (2pcs) \$90

griddle cakes, braised “Dongbo” pork belly, sweet soy caramel

FISH KATSU \$120

Sichuan pickled cabbage dip

WAGYU CHEESEBURGER GYOZA \$130

bloody mary chutney

LOBSTER DAN DAN MAC N’ CHEESE \$120

peanuts, pickled mustard, Sichuan pepper, parmesan cheese

**10% service charge applies*