



AT OKRA FOODBAR,  
WE FOCUS ON DELIVERING NOURISHING FOOD AND  
DRINKS.  
DRIVEN BY ACCESSIBILITY AND LOCALITY, BOLD  
INTERNATIONAL FLAVORS ARE CURATED AND  
PRESENTED.  
OKRA ENDEAVORS TO INTEGRATE WITH THE  
COMMUNITY WHILE OFFERING AN IRREVERENT,  
LIVELY AND UNORTHODOX APPROACH TO  
HOSPITALITY, DEPICTED TO ENTERTAIN ALL SENSES.

*Prices do not include 5% service charge, 8% food tax and 10% alcoholic beverages tax*

# COCKTAILS

## Signature

230

flavor driven  
fun  
sustainable

### 10 MINUTES MAN

Gin, Matcha, Kaffir Leaf, Cream, Lime, Eggwhite, Soda

alc level: low

### XI ME NOW

Agricole Rhum, Dried Salted Plum, Tomato, Miso, Fino En Rama Sherry, Sparkling Wine

alc level: low

### TĂC-TINI

Gin, Peach Tea, Calamansi, Fino & Amontillado Sherry, Eggwhite

alc level: medium

### CHIC MAGNET

Blanco Tequila, Beetroot, Lime, Chili Liqueur, Orange Liqueur, Mezcal

alc level: medium

### "PINK DRINK"

Rose Myrtle Gin, Strawberry, Mint, Orange Liqueur, Lemon, House Ginger Ale

alc level: medium

### B&B

Bourbon, Corn, Brown Butter, Chamomile

alc level: high

## Twisted Classic

220

classic  
meets  
modern innovation

### GRASSHOPPER

Mint Liqueur, Fernet, Cacao Liqueur, Shanky Whip, Tequila, Cream, Egg yolk

alc level: low

### WHISKY SOUR

Bourbon, Sarsaparilla, Lemon, Cinnamon, Egg white

alc level: medium

### WINTER & STORMY

Dark Jamaican Rum, Winter Melon, House Ginger Ale, Lime

alc level: medium

### DIRTY MARGARITA

Tequila Blanco, Fino En Rama Sherry, Olive Brine, Agave, Lime

alc level: medium

### ESPRESSO MARTICO

Vodka, Coconut, Coffee Liqueur, Coconut Nectar

alc level: medium

### CLAYJAR AGED MEZCAL NEGRONI

Mezcal, Mây Amaro Bitters, Sweet Vermouth, Campari

alc level: high

# COCKTAILS

## Classic

200

Reintroducing  
forgotten classic cocktails  
the soul of modern cocktail

### AMARO SOUR

Amaro, Fernet, Rye, Lime/Lemon, Sugar, Eggwhite

alc level: medium

### GIN GIN MULE

Gin, Lime/Lemon, Sugar, Mint, House Ginger Ale

alc level: medium

### LOS ANGELES SOUR

Blended Scotch, Sweet Vermouth, Lemon, Sugar, Eggwhite

alc level: medium

### WHITE LINEN

Gin, Cucumber, Lime, Sugar, Elderflower Liqueurs, Soda

alc level: medium

### MEZCAL MULE

Mezcal, Lime, Passionfruit, Cucumber, House Ginger Ale

alc level: medium

### MARTINI

Gin/Vodka, Dry Vermouth, Olive/Chao Stuffed Olive/Lemon Twist

alc level: high

### BOBBY BURNS

Blended Scotch, Sweet Vermouth, Benedictine, Oloroso Sherry

alc level: high

# Sake

**MÙA SAKE CLASSIC** 150ml/450ml carafe  
chill junmai nama 14% **160/440**

# Beers

**ROOSTER** draft 330ml  
Blonde 5,5% **80**

**HOPTIMIST MANGO HAZY** draft 330ml  
IPA 6,5% **120**

**ORIGIN CRISPY BƯỞI** cans 330ml  
Rice Lager 4,5% **120**

**ASAHI SUPER DRY** cans 330ml  
Lager 5% **80**

**HEART OF DARKNESS BiA** cans 330ml  
Pilsner 5% **95**

# WINES

# Sparkling

**SOLIGO PROSECCO EXTRA DRY 2023** gls/btl  
DOC Treviso, Italy **200/950**

Luminous straw yellow hue and for its emphatic yet stylish mousse with apple marked by aromatic notes of honey, black liquorice, acacia blossom.

**BEAUMONT DES CRAYERES GRAND RESERVE BRUT CHAMPAGNE** btl  
France **2150**

Offering floral aromas full of fruity aromas such as pear, grapefruit, ripe peach and apricot, and sweet bread. Balanced, vibrant flavour, long lasting.

# Rose

**MIRAVAL COTE DE PROVENCE ROSE** btl  
France **1320**

A blend of Cinsault, Grenache, Syrah and Rolle. It's very pale pink. Nose of strawberry, rose, garrigue herbs and orange. The palate is also herby, red berries, peach, tangerine, pink grapefruit, high acidity.

# WINES

## White

AROMATIC, CRISP, FRESH

### **BESTHEIM CHASSEURS DE LUNE COLLECTION RIESLING 2022**

gls/btl

Alsace AOC, France

**250/1150**

A neat and wellbalanced acidity Riesling . Butter notes blending with the mineral aromas, strong aromatic complexity.

### **NOBILO REGIONAL COLLECTION SAUVIGNON BLANC 2021**

gls/btl

Marlborough, New Zealand

**260/1240**

Herbaceous notes of freshly cut grass combine with pineapple, melon, passionfruit. Medium body is fresh & crisp, with minerality and juicy acidity

### **CHATEAU MARTINAT BLANC SAUVIGNON BLANC, SAUVIGNON GRIS 2022**

btl

Grand Vin de Bordeaux, France

**1590**

A light yellow bright wine, powerful nose of citrus fruits, freshness. with aromas of peach, pear, citrus. A beautiful freshness lives in mouth.

MINERAL, FLORAL, LIVELY

### **FAUSTINO RIVERO ULECIA ALBARINO 2023**

gls/btl

Galicia, Spain

**250/1220**

Clean, bright, a beautiful lemon yellow color with citrus notes stand out on the nose, floral notes and an elegant herbaceous

### **L'AME DES PIERRES GRENACHE BLANC, ROUSSANE, VERMENTINO, SAUVIGNON BLANC 2022**

btl

IGP Pays de l'Herault, France

**1880**

Expression of stone fruit notes and toasted breads aromas. Rich in minerality, elegant acidity, balanced with a particular touch of sweetness

### **DOMAINE LAROCHE SAINT MARTIN CHABLIS 2023**

btl

Burgundy, France

**2230**

Fresh floral notes, white fruit on the nose. Refined, lively on the palate balanced between fruity and minerality notes that finish with a citrus note

BOLD, RICH ,TASTY

### **CARMEN GRAN RESERVA CHARDONNAY 2022**

gls/btl

Central Valley, Chile

**240/1180**

A great nose with peach, almonds, soft pastry cream and green apple. Fresh, with great structure and gentle oak, well integrated with acidity

### **VINA MARTY GOUTTE D'ARGENT SAUVIGNON BLANC 2022**

btl

Leyda Valley, Chile

**1720**

Complex, elegant, citrus fruits, white flowers, umami. Fermented with Japanese sake yeast offering creamy texture that round the palate

### **TRIMBACH GEWURZTRAMINER 2019**

btl

Alsace, France

**2130**

A soft golden color with aromas of cinnamon, nutmeg, lychee and rose. Flavor is rich, intense, delicious and balanced with a dry, spicy finish.

# WINES

## Red

FRUITY, JUICY

**MAISON LES ALEXANDRINS COTES DU RHONE ROUGE 2020 *GRENACHE/SYRAH*** gls/btl

Rhone Valley, France **220/1050**

Beautiful intense and deep red robe. Expression of pepper, spices and juicy and slightly jammy red fruit well-balanced tannins.

**MARRENON LES GRAINS *PINOT NOIR 2022*** gls/btl

IGT Mediteranee, France **235/1200**

Light bodied red with nose of black cherry, spice, toasted nuts. A beautiful sweetness with medium acidity, light tannic structure

**LOUIS JADOT COTE DE BEAUNE VILLAGES *PINOIT NOIR 2021*** btl

Burgundy, France **2340**

Expression of tart ripe cherry, oaky on the nose with a delicate structure and soft tannins, medium low body and elegant acidity

RICH, SPICES, EARTHY

**NORTON RESERVA *MALBEC 2021*** gls/btl

Mendoza, Argentina **260/1280**

Intense red color with purplish hues. Expressive with ripe black fruits, violets, spices and tobacco. Palate dry, oaky, high tannin

**BREAKFREE LITTLE WING CARBONIC *SHIRAZ NOIR 2023*** btl

Adelaide Hills, Australia **1595**

A medium-bodied red. It is unfiltered and unfinned, with an intense ruby colour in the glass with notes of berry, violet, berry

**THE CAB CONSENTINO WINERY *CABERNET SAUVIGNON 2020*** btl

Ladi California, American **1490**

This full-bodied wine has firm tannins, leaving a rich finish. Bursts with aromas of spice, dark fruit, subtle nuances of violet, toasted oak.

DEPTH, OAKY, ELEGANT

**MATSU EL RECIO *TINTA DE TORO 2022*** btl

DOC Toro, Spain **1750**

This is a full body wine yet at the same time very easy to drink, with an intense nose having notes of chocolate, black fruits and vanilla

**DOMAINE DE LA RESERVE D'O *BILBO SYRAH, GRENACHE, CINSAULT 2020*** btl

AOC Languedoc, France **1800**

Light ruby color featuring cherry, vanilla, oak on the nose with the velvety tannins, medium body finish with a cherry like acidity

**PERSPECTIVES *SYRAH, GRENACHE, CABERNET, MERLOT 2021*** btl

IGP Pays de l'Herault, France **2250**

Rich and powerful high body red with roasted black fruit, prune, peppery, licorice, tobacco and cocoa, rounded tannins and medium acidity

# FREE-SPIRITS

## Mocktail

120

Make non-alcoholic drinks  
taste better

### FIZZICAL

Passionfruit Kombucha, Coconut, House Ginger Ale, Vanilla

### SASSY PEACH

Sarsaparilla, Peach Tea, Orange Flower Water, Lemon, CO2

### CARROT CAKE

Carrot, Toasted Rice, Tepache, Spiced Almond Espuma

### TÁO & ROSES

Red Apple, Rose Bud, Rose Water, CO2

### BLOODY BERRI

Strawberry, Earl Grey Tea, Tomato, Salted Apricot, Tonic

## Soft Drink

HOUSE TONIC ..... 60

HOUSE GINGER BEER ..... 80

HOUSE TEPACHE ..... 80

HOUSE PASSIONFRUIT KOMBUCHA ..... 80

ALBA WATER (MINERAL/SPARKLING) ..... 80

COKE/COKE ZERO ..... 60

HEINEKEN 0.0 cans ..... 60

HOT TEA+(SUGAR/HONEY) ..... 60



# SPIRITS SELECTION

## Whisk(e)y

**JOHNNIE WALKER DOUBLE BLACK** 45ml  
blended whisky 40% **160**

**CHIVAS 12Y** 45ml  
blended whisky 40% **160**

**NIKKA FROM THE BARREL** 45ml  
blended japanese whisky 51,4% **450**

**ICHIRO'S MALT & GRAIN** 45ml  
blended japanese whisky 46,5% **450**

**SUNDAY'S** 45ml  
blended japanese whisky 40% **260**

**GLENFIDDICH 15Y** 45ml  
single malt speyside 40% **300**

**MACALLAN 18Y TRIPLE CASK** 45ml  
single malt speyside 43% **950**

**TALISKER 10Y** 45ml  
single malt island 45,8% **260**

**BRUICALADDICH PEAT** 45ml  
single malt islay 46% **360**

**LAPHROAIG 10Y** 45ml  
single malt islay 43% **260**

**LAGAVULIN 16Y** 45ml  
single malt islay 43% **380**

**PORT CHARLOTTE 10Y** 45ml  
single malt islay 50% **360**

**ELIJAH CRAIG 12Y BARREL PROOF** 45ml  
bourbon 60,4% **360**

**HEAVEN HILL 7Y** 45ml  
bourbon 50% **310**

**EAGLE RARE 10Y** 45ml  
bourbon 45% **260**

**WILD TURKEY 101 8Y** 45ml  
bourbon 50,5% **160**

**RITTENHOUSE** 45ml  
rye 50% **190**

# SPIRITS SELECTION

## Rum

**SAMPAN** 45ml  
white rum agricole 43% **160**

**MYERS** 45ml  
dark jamaican rum 40% **190**

**PLANTATION O.F.T.D** 45ml  
dark jamaican rum 69% **260**

**PLANTATION ORIGINAL** 45ml  
dark jamaican rum 40% **260**

**FAIR BELIZE** 45ml  
aged rum 40% **360**

**OKRA HOUSE BLEND** 45ml  
white rum/dark jamaican **160**

## Agave

**ESPOLON** 45ml  
reposado tequila 40% **230**

**LUNAZUL** 45ml  
blanco tequila 40% **160**

**MONTELOBOS ESPADIN** 45ml  
mezcal 43% **260**

## Gin

**SÔNG CÁI** 45ml  
rose myrtle gin 32,5% **210**

**SÔNG CÁI** 45ml  
dry gin 45% **160**

**SÔNG CÁI FLORAL** 45ml  
dry gin 45% **180**

**GUNPOWDER SARDINIAN CITRUS** 45ml  
dry gin 43% **190**

**GUNPOWDER BRAZILIAN PINEAPPLE** 45ml  
dry gin 43% **190**

**PORTOBELLO ROAD** 30ml  
navy strength dry gin 57% **230**

**NORDES** 45ml  
modern gin 40% **230**

**BOLS** 45ml  
genever 42% **210**

# SPIRITS SELECTION

## Others

**Gonzalez Byass** 45ml  
fino en rama sherry 15% **170**

**Gonzalez Byass** 45ml  
amontillado sherry 16,5% **170**

**Gonzalez Byass** 45ml  
oloroso sherry 18% **170**

**TA** 45ml  
vodka 45% **160**

**RICARD** 45ml  
licorice aperitif 45% **160**

**ABSENTE** 45ml  
absinthe 55% **260**

## Brandy

**PERE MAGLOIRE FINE VS** 45ml  
calvados 40% **210**

**ST REMY VSOP** 45ml  
brandy 40% **160**

## Amaro

**SFUMATO RABARBARO** 45ml  
amaro 20% **310**

**ALTA VERDE** 45ml  
amaro 24% **310**

**AVERNA** 45ml  
amaro 29% **160**

**CYNAR** 45ml  
amaro 16,5% **160**

**BRANCA MENTA** 45ml  
fernet 28% **160**

**CAMPARI** 45ml  
amaro 25% **160**

**APEROL** 45ml  
amaro 11% **160**

**MÃY** 45ml  
vietnamese amaro 40% **160**

\*\*add mixer (soda, tonic, coke, coke zero)+ **30**

\*upgrade into cocktails+ **80**

# — SUBTLE —

## **HALONG PACIFIC OYSTER'S (60/each)**

**COLD:** Pork guanciale, salted plum-water melon mignonette

**OR**

**WARM :** French onion baked oyster, beef broth, caramelized onion,  
Gruyere cheese, brown butter crostini

**SUGGESTED PAIRING: Martini, Riesling, Champagne**

## **TUNA CRUDO (260)**

Tomato-dashi vinaigrette, citrus, capers, allium oil, tobiko

**SUGGESTED PAIRING: Xi Me Now, Champagne, Sake**

## **BIRD & BUBBLES (150)**

Crispy chicken skin, tobiko roe, wakame-creme fraiche, pickles

**SUGGESTED PAIRING: Martini, Champagne**

## **PIG HEAD TACOS (120/2 pcs)**

Avocado, cilantro, shallot, corn tortilla

**SUGGESTED PAIRING: Mezcal Mule, BiA, Riesling**

## **THAI GRILLED OKRA (160)**

Tom Yum, cashew-coconut pesto, crispy onion, dried shrimp

**SUGGESTED PAIRING: Chic Magnet, Riesling, Malbec**

## **SCALLOP & ROE VESUVIO (210/2 pcs)**

Truffle-mushroom polenta, compound butter, green pea puree, chicken glass, lemon-chili gel

**SUGGESTED PAIRING: White Wine, Dirty Margarita, BiA**

## **STREET CORN (160)**

Cilantro, Parmesan, chili, brown bourbon butter, pork floss

**SUGGESTED PAIRING: Riesling, Chic Magnet**

## **PHO BO TARTARE (230)**

Minced raw beef and quail egg, sa te aioli, puffed beef tendon, salt & vinegar taro chips

**SUGGESTED PAIRING: Riesling, BiA, Xi Me Now**

## **GRILLED BROCCOLINI (150)**

Truffle creme fraiche, sa te- chili oil

**SUGGESTED PAIRING: Tac-Tini, Shiraz/Syrah**

## **AUTUMN OCTOPUS (260)**

Pumpkin-miso puree, bacon, mushrooms, brown butter croutons, green apple

**SUGGESTED PAIRING: Riesling, Whisky Sour**

## **NOT FRIES (160)**

Fried potatoes, chimichurri, Parmesan, mint, truffle creme fraiche

**SUGGESTED PAIRING: Whisky Sour, Riesling**

# —SUFFICIENT—

## **MENCHI KATSU BURGER (320)**

Gouda cheese stuffed, deep-fried beef patty, remoulade, cabbage jam, Shokupan,

**SUGGESTED PAIRING: BiA, Malbec**

## **XI AN FAT NOODS (260) + BEEF (350)**

Peanuts, springy house made noodles, vegetarian cumin chili sauce

**SUGGESTED PAIRING: Pink Drink, Malbec, Riesling, BiA**

## **BONE IN PORK CHOP (490)**

Rosemary-dashi gravy, furikake, pickled okra

**SUGGESTED PAIRING: Riesling, Matcha Man**

## **SEASONAL GROUPER ( 490 )**

Bacon, rainbow chard, caper, tangerine, parsnip, vermouth cream sauce

**SUGGESTED PAIRING: Gin Gin Mule, Riesling**

## **FAUX KHO FLAP STEAK (695)**

5 spice soubise, Bo Kho vinaigrette, charred baby carrots, mushrooms

**SUGGESTED PAIRING: Malbec, Mezcal Negroni**

# —DESSERT—

## **SWEET POTATO DONUT HOLES (130)**

Spiced-whipped cream, miso-coconut caramel, chili salt

**SUGGESTED PAIRING: Espresso Martico, Riesling**

## **PANDAN PANACOTTA (140)**

Spiced strawberry coulis, chocolate mousse, cashew crumble

**SUGGESTED PAIRING: Grasshopper, Rose**

## **CHOCOLATE MOUSSE PARFAIT (140)**

Citrus-chocolate mousse, pineapple compote, spiced whipped cream, lime ash

**SUGGESTED PAIRING: Grasshopper, Malbec**

# — SUBTLE —

## **HALONG PACIFIC OYSTER'S (60/each)**

**COLD:** Hàu sống sốt giấm xí muội dưa hấu, má heo xông khói

**&**

**WARM :** Hàu nướng hành tây kiểu Pháp, nước dùng bò, phô mai Gruyere, bánh mì Crostini nướng bơ nâu

**SUGGESTED PAIRING: Martini, Riesling, Champagne**

## **TUNA CRUDO (260)**

Sốt Dashi cà chua, hương cam quýt, rau mùi tây, dầu tỏi, trứng cá Tobiko

**SUGGESTED PAIRING: Xi Me Now, Champagne, Sake**

## **BIRD & BUBBLES (150)**

Da gà chiên giòn, trứng cá chuồn, sốt kem rong biển, dưa ngâm chua

**SUGGESTED PAIRING: Sparkling Wine, Martini, Riesling**

## **PIG HEAD TACOS (120/2 pcs)**

Bơ, ngô rí, hành tím, bánh ngô

**SUGGESTED PAIRING: Mezcal Mule, BiA, Riesling**

## **THAI GRILLED OKRA (160)**

Sốt Tom Yum chay, sốt pesto hạt điều & dưa, hành phi & tôm khô

**SUGGESTED PAIRING: Chic Magnet, Riesling, Malbec**

## **SCALLOP & ROE VESUVIO (210/ 2pcs)**

Bánh ngô nấm truffle, bơ tỏi thảo mộc, đậu nghiền, da gà, sốt ớt chanh vàng

**SUGGESTED PAIRING: White Wine, Dirty Margarita, BiA**

## **STREET CORN (160)**

Bắp xào, ngô rí, phô mai Parmesan, ớt, bơ nâu bourbon, chà bông heo

**SUGGESTED PAIRING: Riesling, Chic Magnet**

## **PHỞ BÒ TARTARE (230)**

Bò tái kiểu Pháp và trứng cút, sốt Aioli sa-tế, gân bò chiên phồng, khoai môn chiên muối và giấm

**SUGGESTED PAIRING: Riesling, BiA, Xi Me Now**

## **GRILLED BROCCOLINI (150)**

Bông cải xanh baby nướng than, kem truffle, sa tế-dầu ớt

**SUGGESTED PAIRING: Tac-Tini, Shiraz/Syrah**

## **AUTUMN OCTOPUS (260)**

Bạch tuộc, bí đỏ - miso nghiền, bacon, nấm theo mùa, crouton, táo xanh

**SUGGESTED PAIRING: Albarino, Riesling, Whisky Sour**

## **NOT FRIES (160)**

Khoai tây baby chiên giòn, sốt chimichurri, phô mai Parmesan, lá bạc hà, kem truffle

**SUGGESTED PAIRING: Whisky Sour, Albarino, Chardonnay, Shiraz/Syrah**

# —SUFFICIENT—

## **MENCHI KATSU BURGER (320)**

Phô Mai Gouda, thịt bò băm tẩm bột chiên, sốt Remoulade, mứt bắp cải, bánh mì Shokupan

**SUGGESTED PAIRING: Riesling, BiA, Malbec**

## **XI AN FAT NOODS (260) + THÊM BÒ (350)**

Mì nhà làm, đậu phộng, sốt chay ớt cay thì là Ai Cập

**SUGGESTED PAIRING: Pink Drink, Malbec, Riesling, BiA**

## **BONE IN PORK CHOP (490)**

Sườn heo sốt hương thảo- dashi, furikake, đậu bắp ngâm chua

**SUGGESTED PAIRING: Sauvignon Blanc, Riesling, Matcha Man**

## **SEASONAL GROUPER ( 490 )**

Thịt heo xông khói, cải cầu vồng, nụ bạch hoa, quýt, củ cải vàng, sốt kem rượu vermouth

**SUGGESTED PAIRING: Gin Gin Mule, Riesling**

## **FAUX KHO FLAP STEAK (695)**

Sốt Soubise 5 vị, nước sốt bò kho, cà rốt nướng, nấm

**SUGGESTED PAIRING: Malbec, Mezcal Negroni**

# —DESSERT—

## **SWEET POTATO DONUT HOLES (130)**

Bánh donut khoai lang, kem vani quế, caramel miso cốt dừa, muối ớt

**SUGGESTED PAIRING: Espresso Martico, Riesling, Grasshopper**

## **PANDAN PANACOTTA (140)**

Sốt dâu tây, mứt sô cô la, hạt điều

**SUGGESTED PAIRING: Grasshopper, Rose**

## **CHOCOLATE MOUSSE PARFAIT (140)**

Mousse chocolate cam-quýt, mứt thơm, kem vani quế, bột chanh

**SUGGESTED PAIRING: Grasshopper, Malbec**

OKRA