



WING LEI
BAR

WING LEI BAR



UNITY

At Wing Lei Bar, cocktails are never just cocktails. They are the products of the vastly different knowledge and experiences from each member of the team.

Collaborations between bars hold the same philosophy — they are moments of true unity. Each one is a union of minds, where techniques are exchanged in the quiet rhythm of behind-the-scenes preparation, and inspiration flows through every shared recipe.

These gatherings epitomize the camaraderie that fuels our craft and keeps the spirit of hospitality alive.



Every cocktail in this collection is a tribute to a bar we've hosted or journeyed to over the past year.

They embody the personalities, wisdom, and stories we encountered — reflections of the unity forged between kindred bartenders and guests.

Through these connections, Wing Lei Bar continues to evolve, shaped by the shared passion of our community.

WING LEI BAR

Excessive drinking of alcoholic beverages is harmful to health.
The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited.
All alcoholic beverages exceed 1.2% alcohol by volume.



MODERN
REVIVALS
OF MARK'S
ALL-TIME
FAVORITES

Spirit/ Citrus/ Sugar/ Fruit

CLASSICS

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TOMMY'S HOLIDAY

*A tribute to Julio Bermejo and his iconic Tommy's Margarita —
one half of our dream-come-true guest shift during Asia's 50 Best Bars 2025.
Each month, this cocktail sets off on a new journey, embracing the flavors of a different region.*

100% Agave/ Tequila/ Lime

\$150

NOT QUITE A PENICILLIN

*A smoky Cantonese twist on the classic invented by the other half of
the dream-come-true guest shift and industry veteran, Sam Ross. Familiar, yet intriguingly local.*

**Scotch Whisky/ Ginger/ Lemon/ Honey/
Oyster Sauce/ Sand Ginger**

\$150

PEANUT PISTOL

*A playful nod to the spirited cowboys of Honky Tonks Tavern, this Americana riff
on the Revolver blends boldness and charm like a shot straight from the hip, with a wink and a drawl.*

Bourbon Whiskey/ Coffee Liqueur/ Orange Bitters/ Peanut Butter

\$150

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All prices are subject to a 10% service charge and 5% government tax.



BALANCED
FLAVORS
FROM
ACID AND
SUGAR

Spirit/ Citrus/ Sugar

SOURS



MANCHESTER TART

A nostalgic nod to Mark's after-school indulgence growing up in Manchester, reimagined through a delicate balance of memory and the classic approach reminiscent of the Manchester-based Schofield's Bar.

**Coconut-infused Gin/ Lacto-fermented Raspberry/
Custard-infused Coconut/ Lime**

\$150

KAYA

A Singaporean Gimlet that speaks to Cat Bite Club's devotion to rice and agave spirits — a reflection of tradition, innovation, and shared passion.

Sake/ Mezcal/ Gual Melaka/ Kaya/ Lime

\$150

DAK-GALBI

A savory sour inspired by Mark's favorite Korean dish, relished in Seoul with the spirited team at Pine & Co, evokes the warmth and joy of shared meals with kindreds.

**Chili-infused Mezcal, Banana-infused Makgeolli/ Pineapple/
Red Cabbage/ Drunken Chicken Marinade/ Mozzarella**

\$150

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**MODERN
MARTINIS
FROM
SWEET TO
SAVORY**

Spirit/ Liquor/ Flavor

ALTERNATINI



UNFAITHFUL SCOTSMAN

A tale of flavors borrowed and beloved — this cocktail draws from the Beijing-inspired notes Mark savored with the Sidecar team in New Delhi, during Wing Lei Bar's first-ever guest shift.

Scotch Whisky/ Chili Crisp Peaches/ Lemon/ Pineapple/ Cumin

\$150

CLEAR & SPRESSY DANGER

The drink that needs no introduction.

Born out of a misheard moment and a night of daredevil fun with The Pontiac team, this drink defies convention and gets elevated to new heights "clearly."

Coffee-washed Vodka/ Cacao Liqueur/ Pandan/ Espresso Foam/ Soy Sauce

\$150

BASIL SMASH

A Milanese summer surrounded by great friends, where Moebius' Pesto Martini meets Mark's enduring love for basil.

Parmesan-infused Gin/ Pesto/ Lemon/ Basil

\$150

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FLAVOR
FORWARD
TO FINISH
THE NIGHT
STRONG

Spirit/ Sugar/ Bitters

STIRRED



MIAMI VICE NEGRONI

*An island escape wrapped in Italian tailoring,
inspired by our tropical friend on a not-so-tropical island, Kiki Lounge.*

Campari/ Sweet Vermouth/ Rum/ Strawberry/ Pineapple/ Coconut

\$150

HAND OF GOD

*A banana bonanza and playful ode to our Argentinian friends at Tres Monos,
whose love for monkeys knows no bounds.*

**Banana-infused Irish Whiskey/ Banana Peel/
Cacao Nib Campari/ Crème de Cacao/ Banana Liqueur**

\$150

SOI ON THE LEFT

*A tribute to Bar Us' culinary lens and Mark's enduring affection for Thai tea with a Macanese flair,
where each sip feels like wandering down a fragrant soi, just off the beaten path.*

**Pineapple Rum/ Thai Soy Milk Tea/ Evaporate Milk/
Macanese Tea Liqueur/ Lime**

\$150

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**MARK OFFERS PERSONALIZED COCKTAILS BUILT ON
HIS SIGNATURE APPROACH SIMPLY WITH**



5 QUESTIONS

ASK MARK FOR YOUR VERY OWN COCKTAIL

5

**MAKE YOUR
EXPERIENCE
WITH US
ONE-OF-A-KIND**

OFF MENU
BESPOKE