



ANTHOLOGY

BY COMPENDIUM SPIRITS



MENU

(JEWEL GHANGI AIRPORT)

Experience the best of Southeast Asia with every sip. From experiential tasting flights to craft cocktails made using unique spirits, modern Asian cuisine to raw Southeast Asian fermentables on tap, Anthology offers a distinctive menu never before seen.

OPERATING
HOURS

Mon - Sun
1000 - 2200





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WELCOME TO THE WORLD OF COMPENDIUM SPIRITS.

Experience the best of Asia with every sip.

About Compendium Spirits



It all began in 2015 when our master distillers established **Rachelle The Rabbit Meadery** to create flavourful meads (honey wine) for locals to enjoy. Upon achieving a successful mead portfolio, it gave us greater strive to push innovation boundaries in the alcohol industry.

After years of R&D, we compiled our alcohol recipes into a compendium, with unique spirits offering smooth mouthfeel, full flavours and beautiful aromas. This transformed our meadery into an avant-garde distillery, aptly named **Compendium Spirits**. Debuting with unique products like our Rojak Gin and Chendol Gin, we then quickly launched an array of spirits, ranging from Straits Vodka to Melaka Arrack, Kopi-O Liqueur to Ondeh Ondeh Soju.

We also begun a barrel ageing programme, resulting in us being able to be the first in Singapore to release locally aged spirits such as our Dark Rum and Hom Mali Rice Whiskey in the market.

We've come a long way. Now a **full-fledged local distillery**, we keep true to our roots of only using natural, raw ingredients sourced from within Southeast Asia to produce our alcohols. We are proud of the fact that our entire production process - from fermentation to distillation and ageing - every step is **100% done right here in Singapore**.

Welcome to the world of **Compendium Spirits**.
Experience the best of Asia with every sip.

About Anthology by Compendium Spirits, Experiential Bar



The Compendium Spirits Experiential Bar doesn't stand on its own. By default, the bar is an extension of the distillery and embodies the entire brand narrative and philosophy.

That said, the experiential bar is still an attraction in its own right. Akin to the differences between touring a chocolate factory or the candy shop, the allure of visiting each is distinct, yet intermingled.

In the uncharted grounds of creating a distillery experiential bar at the airport, there are few set boundaries for charting exciting new standards in the bar experience.



FERMENTED WINES

\$15 PER GLASS

Sparkling fermented alcoholic beverages made from raw Southeast Asian ingredients.

Rice Wine

Fragrant Jasmine rice from Thailand is polished, steamed, mashed, then fermented to produce a creamy and nutty beverage reminiscent of a cross between a makgeolli and nigori sake.



Coconut Toddy

Known for its ayurvedic benefits, fresh coconut water undergoes fermentation to become this refreshing and spritely drink commonly consumed in Sri Lanka, Indonesia and Malaysia.



Apricot Tea Mead

One of the world's oldest alcoholic beverages is mead. Our rendition uses wildflower honey as a base, interacting with fresh osmanthus blooms to produce notes of aged apricots and floral tea.



Cane Wine

Raw, humble sugarcane juice and unadulterated champagne yeast make magic. This agricole vino is surprisingly dry while packing a satisfying punch like all good bubbly should.



All alcohol must come from a source of sugar. Be it fruit, grain, or sap, we only have the humble yeast to thank for converting sugars - through a process called fermentation - to alcohol.

All prices are subject to 10% service charge & GST.

TASTING FLIGHTS

Spirits served neat in a row of Glencairn glasses.

Explore the evolution of ingredients and processes all in one vertical or horizontal tasting flight.



Rice Wine

\$42

Rice Wine
New-make Spirit
Hom Mali Rice Whiskey
Hom Mali Rice Whiskey (Cask Strength)



Coconut

\$35

Coconut Toddy
Chendol Gin
Melaka Arrack
Aged Arrack



Honey

\$35

Apricot Tea Mead
Straits Vodka
Rojak Gin
Aged Honey Spirit



Sugarcane

\$38

Cane Wine
Blanco Rum
Dark Rum
Spiced Rum



VERTICAL FLIGHTS

Vertical flights follow the trail of our raw ingredients –

gula melaka, honey, molasses, and rice – as they turn into wine, become new-make spirit, and spend time in barrels.

All prices are subject to 10% service charge & GST.



HORIZONTAL FLIGHTS

Horizontal flights offer a broad taste of an entire production process that happens at our distillery, whether that be fermentation, distillation, or ageing.

All prices are subject to 10% service charge & GST.



Fermentation \$22

- Rice Wine
- Coconut Toddy
- Apricot Tea Mead
- Cane Wine



Distillation \$35 (pure spirits)

- Honey Spirit
- Melaka Arrack
- Blanco Rum
- New-make Spirit



Distillation \$32 (infused spirits)

- Rojak Gin
- Chendol Gin
- Straits Vodka
- Ondeh Ondeh Soju

Aged \$45 (pure spirits)

- Aged Honey Spirit
- Aged Arrack
- Dark Rum
- Horn Mail Rice Whiskey



Singapore / Changi

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Singapore & Around Asia

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FER >>>

Fermentation

- Thailand/ Rice Wine
THA
- Indonesia/ Coconut Toddy
IND
- Thailand/ Mead
THA
- Malaysia/ Cane Wine
MAL

Fermentation produces natural alcoholic beverages like beer, wine, and cider. During this process, sugars are converted into alcohol by yeast or bacteria.

DIS>>>

Distillation

- Thailand/ Straits Vodka
THA
- Indonesia/ Melaka Arrack
IND
- Malaysia/ Blanco Rum
MAL
- Thailand/ New-Make Spirit
THA

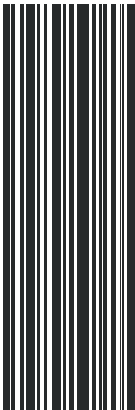
Distillation refines fermented liquids into spirits with higher alcohol content, such as vodka, whiskey, and rum. It involves heating the liquid to separate the most volatile components.

AGE>>>

Barrel Aging

- Thailand/ Aged Honey Spirit
THA
- Indonesia/ Aged Arrack
IND
- Malaysia/ Dark Rum
MAL
- Thailand/ Rice Whiskey
THA

Barrel aging imparts flavors and character to spirits like whiskey, bourbon, and brandy. Over time, the spirit absorbs compounds from the barrel, enhancing its complexity and taste.



SIGNATURE COCKTAILS

Explore every Compendium Spirits product made into a signature cocktail.

Choc Dreams \$24

Dark Rum / Cacao Butter / Raspberry / Lemon



Teh \$24

Rice Whiskey / Earl Grey / Lemon / Foamee



Kopi \$24

Spiced Rum / Kopi Liqueur / Cold Brew / Demerara



Umami High \$24

Blanco Rum / Sour Plum / Guava / Lemon / Soda



Ahma \$24

Straits Vodka / Chrysanthemum / Elderflower / Honey / Lemon



Lassi \$24

Melaka Arrack / Mango / Cream / Lemon / Cardamom



LEGEND

Ingredients listed in **bold** are produced in-house by Compendium Spirits.

All prices are subject to 10% service charge & GST.

Ondeh \$24

Melaka Arrack / Pandan / Averna / Campari / Rosso



Remedy \$24

Rice Whiskey / Monkfruit / Peppermint / Honey / Lemon Zest



Compendium Punch \$24

Blanco Rum / Rice Whiskey / Triple Sec / Cherry / Dom / Pomegranate / Passionfruit / Lime



CLASSIC COCKTAILS

Come chat with our team and explore our classic cocktails! Prices start from **\$18 – \$24**

SPIRITS

30ml single or 60ml double pours, served neat in Glencairn glasses

All prices are subject to 10% service charge & GST.

Soju

Compendium Spirits reimagines traditional Korean soju using gula Melaka (palm sugar) for a silky finish. Our award-winning soju, infused with iconic Asian flavours, is perfect for social gatherings and festive events. The Dessert Shop series embodies this, with flavours inspired by beloved Asian dessert classics, creating memorable sipping experiences.

- Ondeh Ondeh Soju** \$7
- Bandung Soju** \$7
- Pineapple Tart Soju** \$7



Whiskey

Compendium Spirits introduces Singapore's first single grain whiskey in 2021, crafted from fragrant Hom Mali rice. Embodying the cherished grain's gentle aroma and silky feel, our rice whiskey provides a deep and innovative taste. Its caramel hue and complex notes, from dark fruits to vanilla oak, showcase our commitment to natural ingredients.

- Hom Mali Rice Whiskey** \$22
- Hom Mali Rice Whiskey (Cask Strength)** \$30



Gin

We are the same group of creative minds founded Rachele The Rabbit Meadery, the producers of Singapore's inaugural locally-crafted mead—an alcoholic elixir created by fermenting honey and water. Drawing upon our expertise in fermentation, honed through our meadery experience, we've created innovative made-in-Singapore gins distilled from honey and gula Melaka and infused with familiar Asian botanicals.

- Rojak Gin** \$15
- Chendol Gin** \$15



Rum

Made in Singapore using Malaysian molasses, our rums are creations truly showcasing the produce and ingenuity of the region. When it comes to Southeast Asian rum, we think ours stand among the best.

- Blanco Rum** \$15
- Dark Rum** \$18
- Spiced Rum** \$18



Liqueur

In a heartfelt tribute to Singapore's iconic kopitiam (coffee shop) experience, we present Kopi-O Liqueur and Teh-O Liqueur—your favourite local brews, elevated to unprecedented heights.

- Kopi-O Liqueur** \$9
- Teh-O Liqueur** \$9



Vodka & Arrack

Discover a world of unparalleled flavours with our uniquely crafted vodka and arrack. Venture beyond the ordinary into an extraordinary taste journey, featuring our exceptional vodka distilled from the finest Southeast Asian wildflower honey, and our captivating arrack, meticulously crafted from gula melaka—palm sugar renowned for its rich caramel notes.

- Straits Vodka** \$15
- Melaka Arrack** \$15



BAR SNACKS

Delicious Asian nibbles
that make great company
for your tipples.

All prices are subject to
10% service charge & GST.

CHIPS & DIPS

Prawn Crackers with Sambal Belachan



\$10

Mushroom & Soya Chips with Aoli



\$10

RETAIL

The perfect gifts to pamper
yourself and those you cherish.

Whiskey

Hom Mali Rice Whiskey \$131
500ml, ABV 40%

Hom Mali Rice Whiskey \$221
(Cask Strength)
500ml, ABV 40%

Gin

Rojak Gin \$111
500ml, ABV 45%

Chendol Gin \$101
500ml, ABV 40%

Vodka

Straits Vodka \$91
500ml, ABV 40%

Arrack

Melaka Arrack \$91
500ml, ABV 40%

Rum

Blanco Rum \$81
500ml, ABV 40%

Dark Rum \$101
500ml, ABV 40%

Spiced Rum \$101
500ml, ABV 38%

Liqueur

Kopi-O Liqueur \$50
500ml, ABV 20%

Teh-O Liqueur \$50
500ml, ABV 20%

Gift Kit

The Dessert Shop \$45
Soju Set

Ondeh Ondeh Soju, Bandung Soju,
and Pineapple Tart Soju, each in 250ml

Merlion Mélange \$88
Collection

Rojak Gin, Chendol Gin, Kopi-O Liqueur,
and Teh-O Liqueur, each in 100ml

Whiskey Duo \$88
Delight Kit

Hom Mali Rice Whiskey, and Hom Mali
Rice Whiskey Cask Strength, each in 100ml

MINI WORKSHOPS

An invite to explore the world of Anthology.

Workshops can be scheduled during off-peak hours, contingent upon the availability of our bar team.

PASSPORT



ANTHOLOGY
BY COMPENDIUM SPIRITS



GUIDED TASTING

(15-20 MINS)

\$58

Diving into the intricate world of spirits, our Guided Tasting offers enthusiasts and novices alike a chance to unravel the artistry and craftsmanship behind every bottle of Compendium Spirits.



MINI COCKTAIL MAKING

(20-30 MINS)
1 COCKTAIL

\$58

Dive into the exciting world of mixology like never before! Our introductory workshop offers a unique experience where you get to shake, stir, and savor your own crafted cocktails.

All prices are subject to 10% service charge & GST.

BRAND HOUSE OF COMPENDIUM SPIRITS

ANTHOLOGY (CIRCULAR ROAD)

10 Circular Rd, Singapore 049366

Spread over three floors in a shophouse space in central Singapore, Anthology (Circular Road) houses all the products and services local distillery Compendium Spirits offers under one roof.

LEVEL 1

Bar & dining for public.

LEVEL 2

Private Lounge for Chartered by Compendium Spirits Members.

LEVEL 3

Singapore's first climate-controlled cellar to store bespoke barrels by Chartered by Compendium Spirits members.



ANTHOLOGY



ANTHOLOGY



ANTHOLOGY

CHARTERED

by

COMPENDIUM — SPIRITS —

The first bespoke barrel ageing programme in Singapore.

MEMBER'S BENEFITS

In addition to owning a barrel of spirit, Chartered members enjoy these additional benefits.



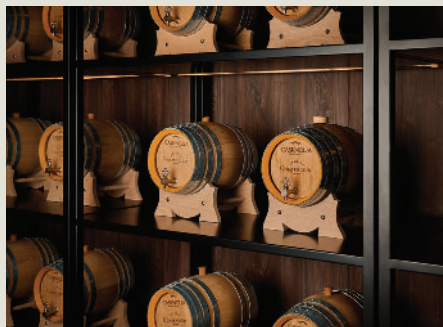
Exclusive access to level two chartered member private lounge.



Drink directly from the barrel at private lounge with bespoke cocktail service provided.



View and access barrel stored at Singapore's first climate-control barrel cellar.



Enquire with our friendly staff for more information!

EVENTS

Anthology is open to event bookings. Our level one and level two spaces can be booked out on their own separately or together.

Packages come inclusive of food and drinks, or drinks only, as required.

Enquiries can be made with our commercial team.

CONTACTS



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SOCIALS

PLATFORMS



Terminal

Platform

Gate

Anthology

Instagram

@anthology.singapore

Website

www.anthologysg.com

Compendium Spirits

Instagram

@compendium.sg

Website

www.compendium.sg

(OVER 30+)

Delicious alcoholic beverages to savour.



BON VOYAGE

[exclamation]

1. Traditionally, a phrase expressing good wishes to someone embarking on a journey.
2. Our sentiment as you take your first sip and delve into the world of Anthology & Compendium Spirits.