



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.

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**

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

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.

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 Mediterannee, 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 unfined, 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 tannis, 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**

BRUICHALADDICH 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

ABSENTHÉ	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

THE PICKLE POMFRET (480)

Tobiko & pickled vegetable beurre blanc, charred asparagus

SUGGESTED PAIRING: Gin Gin Mule, White wines

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 Martini, 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 xì muối 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

CÁ CHIM MÙA HÈ (480)

Trứng cá chuồn, rau củ chua sốt vang trắng, măng tây nướng

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

