

CRAFT COLLECTIVE

A Menu Of Specially
Handcrafted Beverages



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A large glass of red cocktail, possibly a strawberry margarita, sits on a wooden tray. The tray is garnished with fresh strawberries and a slice of grapefruit. The background is dark, making the vibrant colors of the drink and fruit stand out.

CRAFT COLLECTIVE

An Introduction

Craft Collective is a series of refreshing drinks brought to you by Four Points by Sheraton Singapore, Riverview.

These drinks are carefully created with premium spirits and the finest ingredients and botanicals.

Inspired by spices, tropical fruits and local desserts popular with Singaporeans, a selection of these signature handcrafted drinks are exclusively designed by Four Points Singapore.

CLASSIC MARGARITA

INGREDIENTS

45ml Ocho Blanco 100% Agave Tequila

15ml Giffard Triple Sec

50ml Lime Mix

METHOD

Pour all ingredients into a blender, add ice and blend till frozen. After that, pour into a salt-rimmed margarita coupette and garnish with lime wheel.

Single serving \$14.80

Mega-rita* \$45.00

*serves up to four persons

All prices subjected to 10% Service Charge and prevailing GST.





MANGO MARGARITA

INGREDIENTS

45ml Ocho Blanco 100% Agave Tequila
15ml Giffard Triple Sec
50ml Mango Puree
30ml Lime Mix

METHOD

Pour all ingredients into a blender, add ice and blend till frozen. Next, pour into a salt-rimmed margarita coupette and serve cold.

Single serving	\$14.80
Mega-rita*	\$45.00

*serves up to four persons

All prices subjected to 10% Service Charge and prevailing GST.





STRAWBERRY MARGARITA

INGREDIENTS

45ml Ocho Blanco 100% Agave Tequila

15ml Giffard Triple Sec

50ml Strawberry Puree

30ml Lime Mix

METHOD

Pour all ingredients into a blender, add ice and blend till frozen, before pouring into a margarita coupette and garnish with a fresh strawberry.

Single serving \$14.80


Mega-rita* \$45.00

*serves up to four persons

All prices subjected to 10% Service Charge and prevailing GST.





A bottle of Giffard Agave Syrup is the central focus, with a lime and a glass of margarita in the foreground. The background is dark and moody, with a wooden surface and a green plant branch visible.

TOMMY'S MARGARITA

INGREDIENTS

45ml Ocho Blanco 100% Agave Tequila

15ml Giffard Agave Syrup

30ml Lime Juice


METHOD

Pour all ingredients into a shaker, add ice and shake. Strain into a salt-rimmed glass and garnish with lime wheel.

\$15.00

All prices subjected to 10% Service Charge and prevailing GST.



A bottle of Nusa Caña Tropical White Rum is the central focus on the left side of the image. The bottle has a white label with a colorful, stylized face. To the right, a martini glass is partially visible, containing a light-colored liquid. The background is dark and moody, with some greenery and lime slices in the lower right corner.

CLASSIC DAIQUIRI

INGREDIENTS

50ml Nusa Caña Tropical White Rum

20ml Sugar Syrup

30ml Lime Juice

METHOD

Pour all ingredients into a shaker, add ice and shake. Next, strain into a martini glass and garnish with lime wheel.

\$14.80

All prices subjected to 10% Service Charge and prevailing GST.





GRAPEFRUIT MOJITO

INGREDIENTS

45ml NUSA Caña Tropical White Rum

15ml Grapefruit Juice

15ml Lime Juice

20ml Grapefruit Syrup

40ml Soda Water

1 Bunch of Fresh Mint Leaves

METHOD

Muddle mint leaves, syrup and a dash of soda at the bottom of the glass.

Then, add all other ingredients and churn with ice. Finally, top up with soda and crushed ice and garnish with mint leaves and grapefruit.

\$16.00

All prices subjected to 10% Service Charge and prevailing GST.



JAVA JIVE

The Best Brew Singapore Signature Cocktail

INGREDIENTS

30ml Beluga Noble Russian Vodka
20ml Caffe Borghetti Coffee Liqueur
20ml Gula Melaka Syrup
30ml Fresh Milk

METHOD

Pour all ingredients into a blender, add ice and blend till frozen. Next, pour into a dessert glass and garnish with cinammon stick, coffee beans and maraschino cherry.

\$16.00

All prices subjected to 10% Service Charge and prevailing GST.



KACHANG KOOLER

The Best Brew Singapore Signature Cocktail

INGREDIENTS

30ml Caffe Borghetti Coffee Liqueur

20ml Gula Melaka Syrup

30ml Fresh Milk

15ml Giffard Grenadine

Red Kidney Beans

Kernel Cream Corn

METHOD

Add red kidney beans and kernel cream corn at the bottom of a mason jar. Then, fill half the jar with crushed ice, followed by coffee liqueur and fresh milk. Fill the rest of the jar with crushed ice, before adding gula melaka syrup and grenadine. Finally, garnish with a maraschino cherry.

\$16.00

All prices subjected to 10% Service Charge and prevailing GST.





LEMONGRASS LYCHEE COOLER

The Best Brew Singapore Signature Cocktail

INGREDIENTS

30ml Beluga Noble Russian Vodka

30ml Giffard Lychee Syrup

Soda Water

Aloe Vera Cubes

Lychee

Holy Basil Seeds (Selasih)

METHOD

Pour all ingredients into a mason jar.
Next, add ice and churn, and garnish
with a lemongrass stick.

\$16.00

All prices subjected to 10% Service Charge and prevailing GST.



PANDAN AGAVE SELASIH

The Best Brew Singapore Signature Mocktail

INGREDIENTS

15ml Giffard Agave Syrup

20ml Pandan Syrup

Soda Water

Holy Basil Seeds (Selasih)

METHOD

Pour all ingredients into a mason jar, except soda water. Add ice and churn. Finally, top up with soda water and garnish with pandan leaves and kasturi lime.

\$8.00

All prices subjected to 10% Service Charge and prevailing GST.





FOUR POINTS
BY SHERATON

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