

## LAST WORD

LAST WORD is not meant to be a fancy cocktail bar with world-class designs, but more like a home where we welcome you to enjoy cocktails, food and most importantly our company.

As you step into Last Word, a haven dedicated to rekindling the romance of classic cocktails, prepare to embark on a journey through time.

Here, you'll traverse different eras, encountering the evolution of cocktails and the human's palate. It's akin to entering a "time capsule," where an array of cocktails and styles from diverse eras take centre stage.

*House Signature*



**LAST WORD** 27\$

**HENDRICK'S GIN | GREEN CHARTREUSE |  
MARASCHINO | LIME**

**SERVED WITH A HOMEMADE  
BRANDIED CHERRY**

Golden Age

# COCKTAILS

How to Mix Them

REVISED AND ENLARGED.




SECOND EDITION.

95  
Recipes

THE GOLDEN AGE OF COCKTAILS, STARTING IN THE 1830S, DEFINED THE COCKTAIL AS A MIX OF SPIRITS, SUGAR, WATER, AND BITTERS. IT GAVE RISE TO ENDURING CLASSICS LIKE THE OLD FASHIONED AND HANKY PANKY.


Golden Age 1860-1920




 **CLOVER CLUB** (*Bartender's Choice*) 25  
ROKU GIN | DRY VERMOUTH | RASPBERRY |  
HIBISCUS | DRIED ROSE | LEMON | EGG WHITE


 **RAMOS GIN FIZZ** 27  
LONDON NO.3 DRY GIN | LEMON | CREAM | EGG  
WHITE | VANILLA | ORANGE BLOSSOM WATER

 **AVIATION** 25  
ROKU GIN | VIOLETTE | MARASCHINO | LEMON

 **WHISKY SOUR** 25  
SUNTORY KAKUBIN WHISKY | SUGAR |  
LEMON | EGG WHITE  
*\*without egg white option available*



 **HANKY PANKY** 25  
BOTANIST GIN | HOUSE BLENDED ROSSO  
VERMOUTH | FERNET BRANCA

 **OLD FASHIONED** 27  
MONKEY SHOULDER BLENDED MALT WHISKY |  
OKINAWA SUGAR | ANGOSTURA BITTERS  
*\*bourbon/rye whiskey options available*



# PROHIBITION



Will the  
Ban be  
Lifted?

Speak  
Easy,  
Boys

December  
1930

DURING PROHIBITION (1920-1933), HIDDEN SPEAKEASIES THRIVED IN THE US, FUELED BY BOOTLEGGERS SUPPLYING SUBPAR LIQUOR. THESE SECRET VENUES BECAME VIBRANT SOCIAL HUBS, INSPIRING BARTENDERS TO CRAFT ENDURING CLASSICS LIKE THE SIDECAR AND BEE'S KNEES.



*Prohibition Era 1920-1933*



**BARREL AGED CORPSE REVIVAL**  
**NO. I** (*Bartender's Choice*) 30

REMY MARTIN 1738 COGNAC | CALVADOS |  
ROSSO VERMOUTH



**BLOODY MARY** 27

HAKU VODKA | LIME | CELERY | WASABI |  
TOGARASHI | FRESH TOMATO



**HEMINGWAY DAIQUIRI** 25

PLANTATION 3 STAR WHITE RUM |  
MARASCHINO | LIME | GRAPEFRUIT |  
SUGAR



**BROWN DERBY** 25

MAKER'S MARK 46 BOURBON WHISKEY |  
HONEY | LEMON | GRAPEFRUIT



**MINT JULEP** 25

SUNTORY KAKUBIN WHISKY | BRANCA MENTA |  
SUGAR | MINT | ANGOSTURA BITTERS



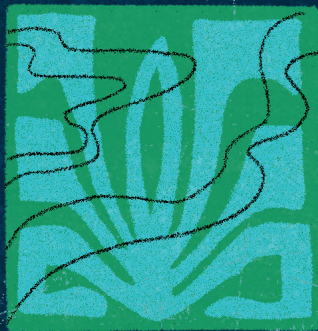
**MARTINI** 25

BOMBAY PREMIER CRU GIN |  
HOUSE BLENDED DRY VERMOUTH

# TIKI NIGHT



YEARS OF  
INDUL  
GENCE



IN THE “YEARS OF INDULGENCE”  
(1980S-EARLY 2000S), TIKI CULTURE BLOOMED,  
TRANSFORMING BARS INTO TROPICAL ESCAPES.  
COCKTAILS LIKE THE MAI TAI AND ZOMBIE  
TOOK THE SPOTLIGHT, ALLOWING MIXOLOGISTS  
TO EXPLORE PLAYFUL EXOTICISM.





*Years Of Indulgence* 1934-1968



**IRISH COFFEE** (*Bartender's Choice*) 25

JAMESON BLACK BARREL IRISH WHISKEY |  
LIGHT ROASTED EL SALVADOR COFFEE |  
MUSCOVADO SUGAR | GUINNESS | OLOROSO  
SHERRY | COCONUT DOUBLE CREAM | MILO



**PALOMA** 25

PATRON SILVER TEQUILA | AGAVE | GRAPEFRUIT |  
LIME | SODA



**SILENT THIRD** 30

MORTLACH 12 YO SINGLE MALT WHISKY |  
GRAND MARNIER | LEMON



**MAI TAI** 25

BACARDI RESERVA OCHO RUM | BACARDI  
CARTA BLANCA | ORGEAT | COINTREAU | LIME |  
ANGOSTURA BITTERS



**LINSTEAD** 25

JOHNNIE WALK BLACK LABEL BLENDED  
WHISKY | ABSINTHE | PINEAPPLE



**ZOMBIE** 27

BLACK TEARS SPICED RUM | BACARDI CARTA  
ORO RUM | PLANTATION OFTD RUM | GOLDEN  
FALERNUM | GRENADINE | HONEY | GRAPEFRUIT |  
LIME | SODA



THE DARK AGES



IN THE DARK AGES OF COCKTAILS (1969-1989), AS MIXOLOGY DECLINED, THE DISCO ERA BROUGHT GLAMOUR TO THE DRINKING SCENE. DISCO CLUBS BECAME HOTSPOTS WHERE STRAIGHTFORWARD COCKTAILS LIKE VODKA MARTINIS AND HIGHBALLS, THOUGH SIMPLE, EXUDED A CELEBRATORY VIBE, CONTRIBUTING TO THE CAREFREE SPIRIT OF THE TIME.



*The Dark Ages 1969-1989*



**MIDORI HIGHBALL** (*Bartender's Choice*) 25

MIDORI | HOKKAIDO MELON WINE | SHISO |  
PERRIER SODA



**GRASSHOPPER** 25

BRANCA MENTA | CRÈME DE MENTHE | CRÈME  
DE CACAO | CREAM | CHOCOLATE BITTERS



**MOONWALK** 32

GRAND MARNIER | GRAPEFRUIT | ROSE WATER |  
TOPPED WITH R DE RUINART BRUT



**BLUE HAWAII** 25

PLANTATION 3 STAR WHITE RUM | BLUE CURAÇAO  
| COCONUT | PINEAPPLE | LIME



**COSMOPOLITAN** 25

GREY GOOSE VODKA | COINTREAU | CRANBERRY |  
LIME



**GOD FATHER** 25


NAKED MALT BLENDED MALT SCOTCH WHISKY |  
AMARETTO | WALNUT BITTERS







BEGINNING IN THE LATE 20TH CENTURY, THE ERA REVIVED FORGOTTEN CLASSICS AND INTRODUCED INNOVATIVE RECIPES. THIS MOVEMENT EMPHASIZED TOP-NOTCH INGREDIENTS AND TECHNIQUES, ELEVATING BARTENDERS AS SKILLED ARTISANS AND RESHAPING HOW PEOPLE ENJOYED COCKTAILS AS CENTRAL ELEMENTS OF SOCIALIZING AND FINE DINING.


*Cocktail Revival 2000-Present*

 **TRINIDAD SOUR** (*Bartender's Choice*) 32  
ANGOSTURA BITTERS | WILD TURKEY RYE  
WHISKEY | ORGEAT | LEMON


 **PENICILLIN** 25  
JOHNNIE WALKER GOLD LABEL  
BLENDED WHISKY | LAPHROAIG IO YO |  
GINGER | HONEY | LEMON



 **THE OLD CUBAN** 32  
BACARDI RESERVA OCHO RUM | MINT | SUGAR |  
LIME | TOPPED WITH R DE RUINART BRUT

 **PORNSTAR MARTINI** 32  
BELVEDERE VODKA | PASSIONFRUIT | VANILLA |  
LEMON | SERVED WITH R DE RUINART BRUT

 **NAKED & FAMOUS** 25  
CODIGO MEZCAL ARTESANAL |  
YELLOW CHARTREUSE | APEROL | LIME

 **WHITE NEGRONI** 27  
TANQUERAY NO.TEN GIN | LILLET BLANC |  
GENTIAN LIQUEUR | CARDAMOM BITTERS





## MOCKTAILS

*For people who love craft & flavour,  
and love to stay sober.*



### GO TOMATO! 16

TOMATO | MUSCAT | SODA



### FLORA NO-GRONI 16

LYRE'S LONDON SPIRIT | APERITIF ROSSO |  
ITALIAN ORANGE | CHAMOMILE



### LIAR'S LYRE'S 16

LYRE'S AMARETTI | AMERICAN MALT |  
HOJICHA



### ARE YOU CE-REAL? 16

OATMILK | HONEY | ORGEAT | CLARIFIED





## THANK YOU

EMBRACE THE CONTEMPORARY ERA WITH A DISCERNING AND REFINED TASTE. JOIN US IN EXPERIENCING THE CLASSIC COCKTAILS AT THE LAST WORD, WHERE EVERY SIP RESONATES WITH A RICH HISTORICAL LEGACY.

ALLOW US TO GUIDE YOU THROUGH THE CAPTIVATING EVOLUTION OF COCKTAILS ACROSS DIFFERENT ERAS. YOUR APPRECIATION AND CELEBRATION OF THE COCKTAIL'S EVOLUTION WITH US IS DEEPLY CHERISHED AND VALUED.

