



Mr Punch  
public house

#### ABOUT

Mr Punch is best known for his work in the puppet show, 'Punch & Judy'. Mr Punch Public House is a re-imagination of the countless summers he spent touring the streets and beaches of the world with the cast and crew of the show. It is a nostalgic celebration of good food, better company and plentiful drinking.



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All prices are subject to 10% service charge and 7% GST

# DRINKS

Rooftop Exclusive

## PUNCH JARS

### CASTS

Best part of sharing a punch is the great conversations and wonderful memories that comes with it. Named after his best pals, these punch jars epitomizes punch-drunk fun.

#### 🕒 Punch

Whiskey, Yuzu Honey, Ginger Juice, Fresh Citrus

Mr Punch's proudest creation comes bearing his name, and all that you need to know about his place. His feisty demeanor is captured in the spicy ginger, which slowly gives way to the sweetness deep within, brought out by a dollop of yuzu honey. This mischief in a bowl is THE punch; you can't leave without trying.

#### Constable

Cinnamon-infused Whiskey, Ginger Liqueur, Apple Juice

Strict and no-nonsense, the Constable constantly keeps Mr Punch's mischief in check. However, even he needs to relax, and what better way to do it than with a stiff punch. Made with cinnamon-infused whiskey, laced with gingery goodness and topped off with ending notes of sweet apple, this is one deadly punch.

## ENAMELS

Nestled between enamel signs collected from his travels, it is a must that Mr Punch takes some inspiration from the brands that we all grew up with. These punches are a re-imagination of nostalgic tastes.

#### 🕒 Lipton

Gin, Earl Grey, Triple Sec, Raspberry, Fresh Citrus

One of the world's most famous tea brands first came to prominence not for the taste, but for their marketing genius. Sir Thomas Lipton's wacky promotional stunts sits especially well with Mr Punch, and he chose to honor his Glasgow neighbor with a unique punch. Lifting the iconic earl grey tea with the citrusy undertones of Gordon's gin, before rounding off with delicate berries, he finds yet another use for this historic tea blend.

*Inspired by the 4 pieces of enamels we have in our collection, including one of the earliest Lipton Tea sign from Glasgow.*

## PINOCCHIO STORIES

Like the pure, innocent children these stories are meant for, Mr Punch specially curates themed mocktails for those that are under 18, both physically or at heart.

#### 🕒 Innocence

Fresh-brewed Tea, Honey, Cinnamon, Mint

Nothing screams warmth and comfort like some good tea and honey. Served with fresh mint, berries, and fresh citrus, this soothing punch is a celebration of all that is sweet and innocent in the world, in an ode to the time when Pinocchio still has a regular-length nose. Jiminy Cricket approves.

🕒 Recommended

Jar  
120

Glass  
28

#### Judy

Vodka, Jackfruit, Fresh Ginger

Only a woman of big character can complement and tame the original rebel. Judy gets her spot on the list with a loud and bold punch, packed full of flavors. Befitting of Judy's homely nature, this punch incorporates not 1, but 2 of Mr Punch's homemade syrups, layering this bowl with bittersweet notes from the jackfruit, cut off towards the tail-end by the spice from the ginger. Not for the faint-hearted.

#### Servant

Rum, Peach, Pineapple, Cranberry

Named after his most loyal friend, this punch is one of the longest-serving on our menu, keeping its place through no less than 5 incarnations of the list. Fruity and easy-drinking, with the rum hidden below the many layers of tropical tastes, this mellow punch is what you want to start your night with.

Jar  
120

Glass  
28

80

20

98

24

#### 🕒 Kickapoo

Gin, Orange Liqueur, Calamansi Syrup, Fresh Citrus

Kickapoo Joy Juice starts off as a fictional beverage in an American comic strip. Although portrayed as an alcoholic drink, the real world variant took on the form of a lightly carbonated soft drink. Mr Punch adds the joy back in this juice, attempting to recreate the fictional recipe, in what was described by the cartoonist as "a liquor of such stupefying potency". The aromatics of gin is allowed to shine through, only lightly lifted by the sweet and sour wonders of calamansi.

Inspired by more than a 1,000 pieces of tin sign with menu board in our collection, as well as the actual character from the comic Li'l Aibner inside the museum.

98

24

60

15

#### Mischief

Passion Fruit, Almond, Mint, Earl Grey, Fresh Citrus

Even a tea as regal as Earl Grey can fall to the sweet lies, much less the innocent Pinocchio. In this mischievous rendition, the pure Pinocchio is called into question, as the Earl Grey is pushed to the back in favour of the sweeter, more attractive passionfruit notes. A reminder of the many sweeter desires that enticed Pinocchio to make his first lie.

60

15

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## MODERN VINTAGE COCKTAILS

Mr Punch Public House is a tribute to the classics of old, while incorporating modern techniques and reimagined elements to bring out a new creation. This experimental spirit is the drive behind Mr Punch's Modern Vintage cocktails, a tasty rediscovery of popular classics.

### ☉ Manhattan Cigar

Bourbon, Sweet Vermouth, Cinnamon smoke, Aromatic bitters

In addition to being the star of the popular Punch & Judy show, Mr Punch also lends his name to a cigar brand. He brings his smoky flavours to this twist, adding more man to the Manhattan. Served in a smoked bottle, you get to decide how smoky you want your cigar.

### Bloody Spicy

Jalapenos-infused Vodka, Tomato juice, spices

In case the name is not clear enough, this drink is bloody spicy. Mr Punch uses his special jalapeño-infused vodka in this concoction, adding a different dimension of spiciness. Served with chips and salsa on the side.

### ☉ Encik Punch

Rum, Campari, Home-made Jackfruit Syrup

A tribute to our closest neighbors up North, Mr Punch does a twist on their national cocktail, adding home-made jackfruit syrup to this Malaysian trademark. Expect strong flavours and bittersweet finish, further enhanced by the nutty flavours of the boiled jackfruit seeds served on side. Only RM56 (\$19).

### ☉ Gold Brew-tini

Cognac, Frangelico, Gold Brew

Everyone loves some gold in their life, for that extra bit of posh. Using a specialty cold brew from our old friend, Mr Punch brings the classic espresso martini to our sunny island, with an added touch of leprechaun magic. Find nutty flavours and sweet undertones as we find that golden lining in your week.

Glass  
22

### Ginger Mojito

Rum, ginger liqueur, mint leaves, lime

Mr Punch has been around the world, and he could never find a Mojito that suits his strong taste preference. His own version adds much-needed spiciness and tropical flavours to this timeless classic. Enjoy it with a special skewer.

Glass  
22

22

### ☉ #mrapunchph

Merlot, fresh orange, brandy, cinnamon, cloves

What should you do after a great meal? Hashtag of course! Mr Punch takes a bottle of young merlot, carefully reducing it with cinnamon, cloves and oranges to make a spiced concoction designed to round off your night on a sweet note.

28  
(serves 2)

19  
(RM59)

### Pimm's & Pints

Pimm's No. 1, Peach Liqueur, Mixed Fruits, Heineken

If there is one drink the British love more than their beer, it is Pimm's. So being a true Brit, Mr Punch is combining his 2 loves. Add in a healthy dose of fruit infusions, and you have a drink that you will keep coming back for.

28  
(half carafe)

22

### In Cider

Margarita, lime, raspberry cider

There is nothing more refreshing than a nice frozen margarita. The citrus flavours of a classic margarita is further lifted by the soft bubbles of the raspberry cider upturned in this cocktail. It is so delicious that even the gummy bears want to hide inside here!

28  
(half carafe)

## TEST THE CREW, GO OFF THE MENU

BESPOKES AVAILABLE UPON REQUEST.

☉ Recommended



# DRINKS

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## HOUSE WINES

2014 Luis Felipe Edwards Sauvignon Blanc	Valle Central, Chile	15
2014 Luis Felipe Edwards Merlot	Valle Central, Chile	15

## PREMIUM WINES

### CHAMPAGNE

NV Perrier Jouet Belle Epoque	Champagne, France	260
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### SPARKLING

NV La Spinetta Moscato d'Asti	Piedmont, Italy	80
NV Tenuta Ca Bolani Prosecco	Veneto, Italy	80

### WHITE

☉ 2015 Giesen Estate Sauvignon Blanc	Marlborough, New Zealand	80
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Generous fruit flavours to the fore, with juicy acidity and a fresh, dry finish.

2015 Marchesi Di Barolo Gavi DOCG	Piedmont, Italy	80
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Strong scent of chamomile on palate, uniquely harmonious. Great & classic with seafood.

☉ 2014 Pomino Bianco DOC	Tuscany, Italy	80
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Stark apple and citrusy notes of bergamot on the nose, with crisp minerals, supple flavours and lengthy finish.

2013 Hermann Donnhoff Riesling QBA	Nahe, Germany	80
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Cool white stone fruit aromas. Light-bodied & piquant, a sexy Riesling.

2016 Baby Doll Sauvignon Blanc	Marlborough, New Zealand	80
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Brimming with varietal character and balance, with lifted nose of stone fruits. Sweet palate, with fresh acidity.

### RED

☉ 2012 Hollick Tannery Black CabSauv Merlot	Coonawarra, Australia	89
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Generous fruit flavours to the fore, with juicy acidity and a fresh, dry finish.

2015 Beresford Bell Tower Merlot	McLaren Vale, Australia	82
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Lifted aromas of dark berry and plum with hints of spice. Fresh cherries and stewed plums on palate, with herbaceous characters and subtle oak.

☉ 2014 Giesen Estate Pinot Noir	Marlborough, New Zealand	85
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Wonderfully varietal in character with luscious flavours of dark cherry with that little touch of savoury spice to keep things interesting.

2013 Chateau Recougne Superieur Rouge	AOC Bordeaux, France	82
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Spicy, ripe and fruity, enough structure to give shape to the main highlights, the broad black fruits.

☉ 2014 Castiglioni Chianti DOCG	Tuscany, Italy	82
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The nose is complex: intense cherry and strawberry notes, blended with flowery hints of rose and violet.

☉ Recommended

## BEERS

### DRAUGHT

Heineken	16
Guinness	18

### LOCAL

Tiger	12
☉ Tiger Black	12
Tiger White	12
"Sibeh Ho" Witbier	14
"Tok Gong" American IPA	14
"Ki Siao" Brown Ale	14
"Ah Kah Ji" Craft Lager	14
☉ Singapore Blonde Ale	14

### INTERNATIONAL

Asahi	12
Corona	12
Erdinger Weissbier	18
Dai Dai Mandarin IPA	19
Minoh Pale Ale	19
☉ Hitachino Nest White Ale	18
Magners Apple (568ml)	22



# DRINKS

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## SPIRITS

### GIN

Gordon's London Dry Gin  
Hendrick's Gin

Glass	Bottle
13	160
16	220

### VODKA

Skyy Vodka  
Grey Goose

13	160
16	220

### RUM

Havana Club  
Diplomatico Reserva

13	160
16	220

### TEQUILA

Jose Cuervo Tequila  
Patron Silver

13	160
16	220

### BOURBON

Jim Bean White  
Maker's Mark

13	160
16	220

### WHISKEY

Nikka Black Clear  
Nikka Taketsuru Distiller's Reserve  
Macallan 12  
Macallan 18  
Iwai Tradition  
Laphroaig

13	160
16	220
16	220
28	450
16	220
16	220

### BRANDY

Bardinet VSOP  
Martell VSOP

13	160
16	220

## NON-ALCOHOLIC

### FRESH JUICES

Orange  
Lime  
Pineapple

12
12
12

### SOFT DRINKS

Coke  
Coke Light  
Sprite  
Ginger Ale

6
6
6
6

### WATER

Nakd Sparkling (300ml)  
Nakd Still (300ml)

6
6

### Judy:

*Ladies and Gentlemen, boys and girls welcome and I hope you will enjoy our performance of Punch and Judy. Firstly, let me introduce you to Mr Punch. Mr Punch! [Pause] I'm sorry but perhaps if you were all to call out at once he'll hear us and come up to say hello. Ready ... Mr Punch!*

### [squeaking noises below]

*Did you all hear that? What we'll have to do is all call out and then be very quiet and listen. Ready?*

*Mr Punch! Now listen ...*

### Punch:

*[Voice from below.] Rootitootitooit! What is it?*

### Judy:

*Mr Punch, come up and say hello to all the people.*

### Punch:

*[Voice from below.] Just a minute I'm getting dressed.*

### Judy:

*You're still getting dressed? [The bottler picks up a small pair of polka dotted underpants from the play board and holds them up, looks at the audience and throws them into the booth.] I think you'll need these Mr Punch.*

### [Up pops Mr Punch dancing about clapping and waving.]

### Punch:

*Rootitootitooit! How de do de? How de do de? If you all happy me all happy too. Rootitootitooit!*

### [He sits on the edge of the playboard and sings to the tune of "He's a jolly good fellow"]

*My name is Punchinello  
All dressed in red and yellow  
I'm such a jolly fellow  
Rootitootitooit!  
Rootitootitooit!*



# FOOD

Rooftop Exclusive

## SHARING PRE MAIN

38 for 3 items  
16 for a-la-carte

🌀 **Hamachi Sashimi**  
Tobiko, wafu dressing

Think thinly sliced pieces of freshness, torched minimally and topped with tobiko, and you have the Hamachi sashimi. The sweetness is lifted by the gentle yuzu-infused flavors of our unique wafu dressing.

**Pork Collar Squares**  
Judy glaze, Szechuan pepper

A perfect square to go with your full pint, this tender pork collar is marinated in the most familiar yet mysterious of sauces. The Judy glaze is heavily inspired by Asian flavours, and will no doubt take you back to a simpler time.

**The Queen's Squid**  
Fresh squid, marmite glaze

"Like the Queen, the iconic British breakfast spread, Marmite, must stay!", demands Mr Punch. Taking custard-battered squid, which is fried to golden goodness, the chosen spread - Marmite - is tossed into the mix for an umami finish - an opening fit for even the Queen.

**Salmon Croquette**  
Homemade orange dip, cream cheese

In the winter, where one craves a warm homely dish, the fried salmon croquette with a basil-lifted breading and centre of delicious cream cheese fits the bill perfectly. Dip into Judy's homemade zesty orange dip for a zing.

🌀 **Lob & Roll**  
Slipper lobster, rice paper, mushrooms, spicy sesame sauce

Packing a zing, this Vietnamese-inspired roll complements the fresh sweetness of shellfish with spicy sesame sauce, delivering a modern interpretation of this homely fare. Goes perfectly with a refreshing white.

**Untitled Fish Skin**  
Homemade salted yolk dip

When paired right, simple ingredients can do wonders. Inspired by local influences, Judy whips up her own salted yolk to complement the natural savoury notes of Mr Punch's favourite Japanese bar snack, the unagi fish skin.

**Beef Tataki**  
Small-batched yuzu jelly, rock salt, shiso

We all love exploring a little global influences in our food, and lifting classics with new culinary experimentations are our favourite pastime. Thinly sliced and served with carefully-prepared yuzu jelly, one serving of this Tataki is never enough.

🌀 **Drunken Duck**  
Duck magret, pomegranate, yellow frisee

Soaked in brine and Korean Makgeolli wine, the sliced duck is pan-seared to deliver a full orchestra of flavour.

**4 Act Sliders** +5  
Angus beef patty, aged cheddar, onion marmalade

The classic American sliders is delivered with a twist in 4 acts. It stars the heroic juicy beef patty, paired with the sweet-sourish onion marmalade.

## BAR BITES

**Pulcino Wings** 12 pieces 20  
Homemade Korean spice crumbs

Mr Punch redefines snacking with this Korean rendition of chicken wings. Battered in ramen, the Pulcino Wings are lightly spiced to create wings so crispy and savoury, they might just take off.

🌀 **Charred Mentaiko Fries** 12  
Mentaiko dressing

Mentioned as early as the 1600s, Mentaiko actually originated in Korea, and was adapted to the version we are all familiar with in 1949. East meets west in this boat of decadence. The char-tipped fries add a mischief synonymous with Mr Punch.

**Sweet Patatas** 8  
Yam, golden sweet potato

Opting for something more chic and timeless, Judy honours the food of the Inca - yam and sweet potato. Freshly prepared, these are finely sliced and fried to crispy lightness.

🌀 Recommended