

THE ARCHIVE OF IMPOSSIBLE OBJECTS



KAPITAN'S ARTEFACTS
NO. 001



WELCOME TO BAR KAP

The House does not give itself away at once.
This menu opens the Kapitan's Archives: four eras of drinks,
objects and clues shaped by the stories carried through these rooms.

Kapitan. Station Master. Order. Dynasty.

Some stories are recorded.
Others survive in traces, rumours, rituals
and the way the House has been used,
passed through, restored and re-held.

There is no correct place to begin.
Follow a symbol, a flavour, a story, or a hunch.

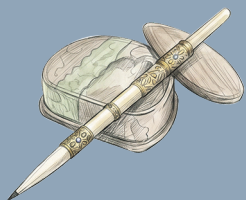
BAR KAP is not read in a straight line.
It reveals itself through what you choose to notice.
Each cocktail holds one fragment.
Together, they become less a menu than a house slowly opening.

Take your time.
The next door is yours.

If you have allergies or dietary restrictions, please speak to your host.



KAPITAN



MÃI BÀN

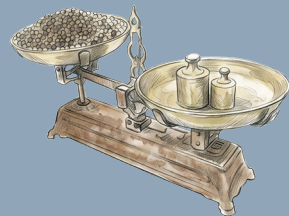
*vodka, coconut,
makrut, raspberry,
lime, egg white*



STRENGTH



26



PEPPER PEDDLER

*baijiu, gin, makgeolli,
lemon, firewater,
fizz, long pepper*



STRENGTH



28

The era of Tan Yeok Nee himself. Trade, movement, self-making.
The house as declaration, not inheritance. Built by a man who arrived from elsewhere and made stature through will and enterprise.

These drinks draw from that energy: confident, outward-looking, restless; shaped by a life built through movement and intent.



GONG FU MERCHANT

*aged tea, amaro,
fizz, vinegar, black date,
rock sugar*



STRENGTH



20



MANIFEST

*gin, palo cortado, nashi,
lemon, toasted purple rice,
sesame oil*



STRENGTH



25



STATION MASTER



JOHOR EXPRESS

*tequila, vermouth,
white cacao, calamansi,
fig leaf soda, lime*



STRENGTH



26



TANK ROAD

*scotch, campari,
burnt orange, bay,
grapefruit, egg white, bitters*



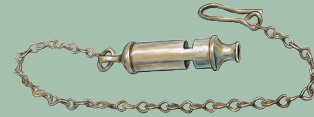
STRENGTH



28

After Tan Yeok Nee, the railway reshaped the house. Front land taken for the station. The house adapted to schedules, thresholds, order.

These drinks are composed, exacting, quietly formal, a different kind of power, less personal, more procedural, but no less defining.



LAST CALL

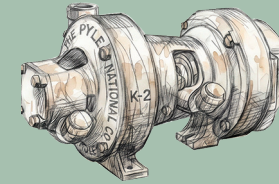
*oolong, lemon,
roasted barley, honey,
chenpi, saline, gold*



STRENGTH



18



DYNAMO

*irish whiskey, amaro,
amontillado, drambuie,
dark soy, chocolate, cardamom*



STRENGTH



28



ORDER



SISTER ACT

white tea, cucumber, coriander, rojak flower, sea salt, quinine



STRENGTH



18



CENSER

mezcal, ancho reyes, charred pineapple, lime, grapefruit soda



STRENGTH



26

The charitable era. St Mary's Home, then the Salvation Army. Status gave way to purpose. Display to devotion. This section draws on ritual, repetition, care, and restraint.

The drinks are inward, balanced, detailed—shaped by a house once organised around duty.



LIGHTS OUT

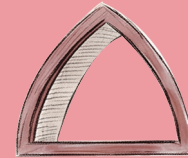
dry gin, secco vermouth, mandarin, pandan



STRENGTH



25



LANCET

cognac, pedro ximénez, rosso vermouth, gentian, cherry, seville orange



STRENGTH



32



DYNASTY

The house in the present tense. Not frozen; held, interpreted, carried forward. Stewardship over ownership. A future equal to its past. Continuity, preservation, considered renewal. Old meanings neither copied nor discarded.

These drinks draw from every layer: clear, confident, lasting.



FAMILY SEAL

dry curaçao, secco vermouth, absinthe, pomegranate, lemon, tonic, sage



STRENGTH



25



BLACK LACQUER

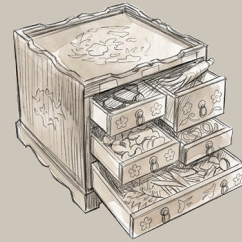
coconut rum, cherry wine, kopi, molasses, black sesame, biscuit



STRENGTH



28



TCM DRAWER NO.3

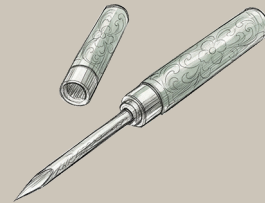
soy milk, ginger, honeydew, chestnut honey, gula melaka



STRENGTH



18



TEA NEEDLE

bourbon, dom benedictine, baijiu, chinato, pu'er, glutinous rice vinegar, cacao, hawthorn



STRENGTH



32



Photo: Darren Soh