



IN BAD COMPANY
PLAYBOOK



UPPERCUT
* DE LUXE *

FOREWORD

Hey there, welcome to In Bad Company! My team and I are absolutely stoked to have you join us.

This little cozy enclave is where we spend our days pushing boundaries and savoring every bite and sip. Every corner of this space has been carefully curated to encapsulate our 'artistic' expression of what we envision this space to be and to eventually grow into.

Formerly known for our craft beer focus, we've transformed into a destination celebrating natural wines and craft spirits, expanding beyond the craft beer bar scene. Throughout this evolution, we are dedicated to providing a refreshingly unique experience.

In the spirit of innovation, we've partnered with local growers like Shyi Kai from Gather & Harvest and Kiat from Bewilder. These collaborations complement the fresh vegetables we've sourced and elevated from Tekka Market for years.

Our dishes feature microgreens and flowers from Gather & Harvest, adding layers of taste beyond mere decoration. Meanwhile, Bewilder supplies us with fresh, made-to-order mushrooms, including the exquisite Lion's Mane Mushroom. These ingredients aren't just additions – they're the stars of our show, elevating every dish with their unique flavors and flair.

I hope you'll enjoy your time with us and thank you for being on this journey with us.

A handwritten signature in black ink, appearing to be the name 'Tim', with a long, sweeping underline that extends to the right.

Tim





GATHER & HARVEST

In 2023, Shyi Kai transitioned from landscaping with a partner to founding a separate brand specializing in flower produce.

Utilizing their current space, generously provided by their landlord, was the primary motivation behind this venture. The goal is to enhance customers' culinary experiences with fresh, high-quality flowers, distinguishing themselves from imported alternatives.

Don't forget to check out the indoor farm that Shyi Kai has built for IBC!



FOOD MENU





BEWILDER


Bewilder was established in 2020 by Kiat, a seasoned mushroom grower, bringing over a decade of expertise to the table. Previously involved in managing a mushroom farm for a social enterprise, the founder's passion led to the inception of Bewilder.

Rooted in mushroom farming, Bewilder explores various fungal applications, aiming to revolutionize the F&B scene with gourmet and medicinal mushrooms.

Collaborating with IBC, Kiat anticipates Bewilder's unique produce will be utilized creatively by the chefs.



FOOD MENU



Otak Pâté made with the 'tears' of a Peranakan boy
and seared Japanese Mackerel; spicy & umami-packed!

Kaffir Lime Leaf Gel :
Imparts flavours reminiscent of lemon and lime

Fresh Ulam Raja Leaf :
Flavour of green mango, light
and tangy, the perfect combo
with Otak spice

Sweet and savoury Achar Relish
to round off the flavours of Otak
Pâté and its accompaniments

OTAK PÂTÉ



COCKTAIL



Explore our meticulously curated cocktail menu, designed to offer an exceptional experience. This collection harmoniously combines traditional recipes with innovative elements, resulting in an array of choices for the discerning palate. Each cocktail is crafted with the finest spirits, fresh, and quality ingredients.

EXPLORE OUR RANGE

A stylized profile of a human head facing right, rendered in white and red lines against a black background. The lines are thick and expressive, capturing the basic shape of the face, including the forehead, nose, and chin. The interior of the head is filled with a solid red color, and there are some white highlights and shadows that give it a three-dimensional feel.

NATURAL WINE

Explore our selection of natural wines, born from a philosophy of minimal intervention. Handcrafted with organically farmed grapes and native yeasts, these wines are unfiltered, showcasing raw, authentic flavors. Each bottle is a pure expression of its terroir, offering a distinct, vibrant, and living experience in every glass.



EXPLORE OUR RANGE

CRAFT BEER



Discover our curated collection of craft beers, each a unique expression of artisanal brewing. Our selection showcases an array of styles and flavors, from the hoppy and bold to the smooth and subtle. These beers are crafted with passion and precision by local and international microbreweries.


EXPLORE OUR RANGE

PRIVATE BOOKINGS

Looking for the ultimate spot for your next event? Want an unforgettable event with zero hassle? Hit us up. Let's make your gathering legendary, with vibes and memories that last way beyond the night.



EXPLORE OUR RANGE

A photograph of a bar interior, heavily saturated with red light. The scene is dimly lit, with a prominent red glow from a light source, possibly a neon sign or stage lighting. In the foreground, the back of a person's head and shoulders is visible, looking towards the bar. The bar counter is in the middle ground, with several patrons standing behind it. A sign on the wall behind the bar reads "TOGETHER WE CAN SAVE THE WORLD". A hanging light fixture is visible in the upper center. The overall atmosphere is gritty and moody.

**THAT'S WHY THEY CALL ME
BAD COMPANY
AND I CAN'T DENY
BAD COMPANY
'TIL THE DAY I DIE, OH
'TIL THE DAY I DIE
'TIL THE DAY I DIE**

- BAD COMPANY, 1974