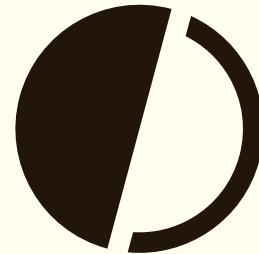


neo



existing in liminal

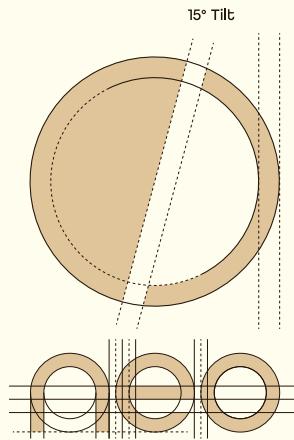
neo is not defined by a single concept.

we exist in the in-between, a liminal space where creativity flows, ideas evolve, and presence is felt – not fixed.

designed as an ever-evolving vessel, neo is a space for free expression, relaxation, and experimentation.

neo is where you create your own meaning – again and again.





the liminal wheel

the liminal wheel represents continuity and fluidity – a shape without beginning or end, embodying neo's identity as something always in motion, like time itself – constantly moving forward.

the half-filled wheel captures the balance between presence and absence, solid and hollow – a visual metaphor for shifting focus, the letting go of one idea to explore the next.

the 15° tilt echoes the symbolic meaning of the number 15 – often tied to transformation, growth, and new beginnings. it reflects neo's evolving nature: a space shaped by quiet transitions, where change is constant and each shift marks the unfolding of something new.





sip-cycle menu

at neo, even what lingers has a second life. the **sip-cycle menu** transforms the remnants of our signature menu into new stories in a glass.



it's one of our small steps toward sustainability, turning what could have been discarded into something unexpected, playful, and full of flavour.

sip-cycle

45 each

apple pie

irish whiskey, amaretto, vanilla, lemon, oats amazake, apple meringue



rock egg grain

filthy gojus

tuq, cashew distillate, kantan cordial, lacto-fermented tomato, tomato salt



pony nuts

coffee vesper

spent coffee distillate, imo shochu, gin, lillet blanc, fino sherry



coupetini sulphites

melon colada

soju, coconut & melon liqueur, oatstraw, honeydew, lime, galangal cream clarified, whey chocolate bonbon



rock milk

martinez

soju chum chrum, coconut genever, vermouth blend, orange liqueur, angostura bitters



coupetini sulphites

long island

rum, red chilli tequila, yuzu sake, langkau, hops tepache, pickled pineapple



rock

tea punch served warm

sake, umeshu, sencha osmanthus, avocado orgeat, acids



rock

americano

cascara campari, lapsang vermouth, hazelnut liqueur, sada water, coffee bubble



pony sulphites nuts

all prices are in ringgit malaysia (myr), inclusive of sst (6% for food and 8% for alcoholic beverages) and service charge (10%).

glass



coupetini pony rock highball

allergens



sulphites egg nuts grain milk

classic

hanky panky	60
gin & genever blend, vermouth blend, Fernet branca	
boulevardier	60
bourbon & rye whiskey blend, campari, vermouth, orange & chocolate bitters	
oaxacan old fashioned	55
reposado tequila, espadin mezcal, agave, angostura & orange bitters	
hot toddy	50
scotch whisky, lemon oleo, honey chamomile, water	
irish coffee	50
irish whiskey, brown sugar, cold brew coffee, saline solution, cream	
hemingway daiquiri	50
white rum, cachaça, maraschino cherry liqueur, pink grapefruit & lime juice	
21st century	50
genever, gin, crème de cacao liqueur, lillet blanc, lemon	
paper plane	50
bourbon & rye blend, aperol, vetz aperitivo, lemon & orange juice	
blood & sand	50
scotch whisky, heering cherry liquor, orange juice, sweet vermouth	
old cuban	50
chocolate mint rum, dark rum, simple syrup, lime, angostura bitters, sparkling wine	

all prices are in ringgit malaysia (myr), inclusive of sst (6% for food and 8% for alcoholic beverages) and service charge (10%).

mocktail

tea time	25
black tea blend, lemon oleo, brown sugar	
slightly smoky & refreshing	
g&t illusion	25
homemade non alcoholic gin, rhubarb tonic	
slightly bitter, fruity and refreshing	
mint mirage	25
apple & mint kombucha	
refreshing & citrusy	

highball

highball

highball

all prices are in ringgit malaysia (myr), inclusive of sst (6% for food and 8% for alcoholic beverages) and service charge (10%).