



Distillius & Twofold: A Homegrown Pizza and Cocktail Pairing You Need to Try This July

Description

Two homegrown Singapore brands have teamed up for a July pairing worth knowing about. **Distillius**, Singapore's craft distillery, and **Twofold**, the artisanal pizza concept from the team behind Micro Bakery, are offering an exclusive food-and-drink collaboration available until **31 July 2026**.



Image courtesy of Distillius / Twofold.

The Pairing: Pancetta Pineapple + Arveau Frozen Spritz

For the duration of the collaboration, Twofold will exclusively serve the **Arveau Frozen Spritz** alongside their **Pancetta Pineapple pizza** – a combination created specially for this partnership. Think an icy, botanical aperitif to cut through the richness of pancetta and sweet pineapple on a blistered, overnight-fermented base.

About Twofold

Twofold has earned a loyal following for its fresh take on artisanal pizza by the slice. The dough undergoes a **24-hour overnight ferment**, and every order comes with their signature trio of house-made dips: pesto, cheese and hot sauce.

About Arveau

Made by **Distillius**, Arveau is Singapore's first equatorial aperitif – botanical and bitter, crafted for warm climates, long afternoons and unhurried drinking. It's a locally made spirit designed for exactly this kind of casual, open-air pairing.

Where to Get It

- **Where:** Twofold, Serene Centre
- **Available until:** 31 July 2026

Date Created

10/07/2026

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