

## Handcrafted Cocktails

**\$18**

### Crouching Tiger

Jasmine Tea Infused Vodka, Lemon, Egg White

### The Duke of Earl

Earl Grey Tea Infused Gin, Lemon, Cane Sugar, Egg White

### Peace On Earth

Tropical Rum Punch, Passion Fruit, Pineapple, Coconut

### The Full Frontal

Tanqueray No. Ten, Pineapple Juice, Orgeat

### Buyer's Remorse

Bulleit Bourbon, Lemon Juice, Egg White

### Whips & Chain

Don Julio Blanco, Lime, Orgeat

## Rough CUTs

### Mini Wagyu Beef "Sliders"

Brioche Buns, Jalapeño Shallot Marmalade, Sweet Pickles \$28

### USDA Prime Beef Steak Sandwich

Smoked Gouda, Pickled Chilies, Mushrooms, House Made Steak Sauce \$25

### Tuna Tartare "Sandwiches"

Wasabi, Japanese Cucumber, Togarashi "Toast" \$35

### Steak & Frites

U.S.D.A. Prime Sirloin, Broccolini, French Fries \$59

### Caviar

Kaluga Queen 30g \$150

Traditional Accompaniment

### Fried Chicken Mid Wing "Cánh Gà Chiên"

Garlic-Chili Caramel, Fresh Herbs \$15\*

### Tempura Onion Rings (\$9 from 10Pm to 11Pm)

Saffron Aioli \$18\*

### Crisp French Fries (\$9 from 10Pm to 11Pm)

Chimichurri Aioli \$18\*

### Hot "Gougeres" (\$7 from 10Pm to 11Pm)

Gruyere, Cayenne \$14\*

\*Prices are subject to 10% Service Charge and prevailing Goods and Services Tax.

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