

.. B E V E R A G E S . .



HANDCRAFTED COCKTAILS 16

BONSAI BLOOM
Gin, Sake, Lychee Liqueur, Yuzu, Fresh Cucumber

BEEGRONI
Botanist Gin, Campari, Drambuie

HUGO
Elderflower Liqueur, Sparkling Wine, Fresh Lemon

FRENCH 75
Gin, Lemon Juice, Champagne

MOCKTAILS 14

WHITE FANTASY
Lychee Purée, Lychee Juice, Fresh Mint

STRAWBERRY CRUSH
Strawberry Purée, Ginger Ale, Yuzu

BUTTERFLY KISS
Butterfly Pea Tea, Lychee
Yuzu Marmalade, Lemon Juice

... S H O W & D I N E M E N U . . .



Appetizer...(Choice Of)

LOBSTER BISQUE

Maine Lobster Soup, Armagnac, Potato Leek
Crème Fraîche, Chive Oil

BEETS & BURRATA

Haricots Verts, Pickled Onions
Toasted Hazelnuts, Mustard Dressing

PATE EN CROUTE

Pork Ibérico, Foie Gras, Armagnac
Apricot & Pistachio

Main Course...(Choice Of)

POTATO GNOCCHI (V)

Roasted Zucchini, Pomodoro Sauce, Fresh Ricotta

CONFIT CHILEAN SEA BASS

Ratatouille Provençale, Seaweed Beurre Blanc Sauce

COQ AU VIN

Red Wine-Braised Chicken
Bacon, Mushrooms, Farfalle

Add Dessert for 16... (Choice of)

FRENCH COFFEE TRIFLE

Ameretto Coffee Sponge, Coffee Parfait, Mascarpone Espuma
Coffee Ice Cream

SOFT SERVE ICE CREAM & SORBET

Chef's Selection

DUO OF ARTISANAL CHEESES

Chef's Selection of Two Traditional
Condiments

Kindly notify our team of any allergies or dietary restrictions.
Menus are subject to change due to seasonality and product availability.
All prices are subject to 10% service charge and prevailing goods and services tax