

.. 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)

SOUPE DU JOUR

Daily Made Chef’s Seasonal Soup of The Day

TOMATO & BURRATA (V)

Artisanal Burrata, Heirloom Tomatoes
Aged Balsamic Vinegar

PATE EN CROUTE

Pork Ibérico, Foie Gras, Armagnac
Apricot & Pistachio

Main Course...(Choice Of)

POTATO GNOCCHI (V)

Roasted Zucchini, Fresh Ricotta
Pomodoro Sauce

SEA TROUT

Charred Grilled Trout, Cauliflower & Carrot Purée
Seaweed Beurre Blanc

COQ AU VIN

Red Wine-Braised Chicken
Bacon, Mushrooms, Farfalle

Add Dessert for 16... (Choice of)

FROMAGE

Selection of Mature French Cheeses
Dried Fruit Chutney & Pain Mendant

PEAR AND PISTACHIO GATEAU

Spiced Red Wine Poached Pear, Pistachio Mascarpone Mousse
Buckwheat Sponge, Pomegranate Sauce

FRENCH COFFEE TRIFLE

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

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