

.. 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)

WILD MUSHROOM SOUP (V)

Celery Variations, Mixed Mushrooms

BEETS & BURRATA (V)

Haricots Verts, Pickled Onions, Toasted Hazelnuts
Mustard Dressing

PATE EN CROUTE

Pâté en Croûte, Pork Ibérico, Foie Gras, Armagnac
Apricot & Pistachio

Main Course...(Choice Of)

POTATO GNOCCHI (V)

Roasted Zucchini, Fresh Ricotta, Pomodoro Sauce

SEA TROUT

Brussels Sprouts Marmalade, Lemon Chicken Jus

BRAISED ANGUS BEEF CHEEK

Classic Mashed Potato, Red Wine Sauce

Add Dessert for 16... (Choice of)

FROMAGE

Selection of Mature French Cheeses
Dried Fruit Chutney & Pain Mèdiant

TARTE TATIN

Caramelized Golden Apple Tart, Madagascar Vanilla Ice-Cream

TIRAMISU

Mascarpone Ice-Cream, Biscuit Cuillère, Coffee Foam, Hazelnut

BAKED ALASKA

Pineapple & Coconut Sorbet, Flourless Sponge Cake
Jamaican Rum Flambé