

<b>COCKTAILS</b>		<b>APPETIZER</b>	
Yuzu Drop	24	Burrata, Citrus Salad, Basil	26
Ketel One Vodka, Cointreau, Lemon, Yuzu and Lemongrass		Everything Crusted Calamari, Avocado Jalapeño Salsa Verde	22
Cucumber Martini	24	Guacamole with Peas, Warm Crunchy Tortillas	20
Hendricks's Gin, Lemon, Cucumber and Mint		Spiced Chicken Samosas, Cilantro Yoghurt Dip	20
Passion Fruit Planters Punch	26	Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	20
Mount Gay 1703, Passion Fruit, Lime		Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	20
Mandarin Mojito	24	Sri Lankan Crab Toast with Lemon Aioli, Avocado	28
Diplomatico Planas Rum, Mandarin, Mint, Lime and Soda			
Basil Jalapeño Margarita	23		
Don Julio Añejo Tequila, Cointreau, Basil, Lime Juice, Jalapeño		<b>PIZZA</b>	
Aphrodite Bitter	26	Black Truffle and Fontina Cheese	36
Tanqueray Hibiscus Infusion, Grand Marnier, Yuzu and Agave		Maitake Mushroom, Organic Egg, Garlic, Parsley, Black Pepper	26
Passion Fruit Sangria	24	Tomato, Fresh Mozzarella and Basil	20
Gewürztraminer, Grand Marnier, Passion Fruit, Pineapple, Orange and Ginger			
		<b>DESSERT</b>	
<b>HOUSE MADE BEVERAGES</b>		Salted Caramel Ice Cream Sundae	16
Garden Martini	18	Popcorn, Peanuts, Hot Fudge	
Seedlip Garden 108, Cucumber, Lemon and Mint		Meyer Lemon Crème Brûlée Citrus	17
Mint Mandarin	16	Mint-Lime Sorbet	
Mandarin, Orange, Mint, Lime and Soda		Strawberry Shortcake, Vanilla Cream	18
Lime and Rosemary Cooler	16	Strawberry Sorbet	
Rosemary, Lime and Soda		Ice Cream and Sorbet (per scoop)	7
Ginger-Lime Soda	12		
		<b>COFFEE</b>	<b>TEA (MONOGRAM)</b>
<b>DRAUGHT BEER</b>		Espresso	6
Freedom Lager	17	Cappuccino	7
Wild IPA	18	Americano	7
		Latte	7
<b>BOTTLE BEER</b>	16	Flat White	7
Blue Moon, Wheat Ale		Hot Chocolate	7
O'Hara's Irish, Stout			

Prices are subject to a 10% service charge and 7% GST

Chef Jean-Georges Vongerichten  
Executive Chef Lisa Revilla-Thien