

COCKTAILS

Rose of Sharon	19
<i>Ancho Infused Vodka, Suze, Hibiscus Tea, Pomegranate, Lime</i>	
Cosmopolita	19
<i>Tried & True Vodka, Pomegranate, Lime</i>	
Bell Pepper Martini	20
<i>Lemongrass Infused Gin, Dry Vermouth, Red Pepper, Lemon</i>	
Spiced Plum Margarita	20
<i>Arquitecto Tequila, Lime, Spiced Plum</i>	
Pear Swizzle	19
<i>Plantation Pineapple Rum, Pear, Pineapple, Orange</i>	
Concord Whiskey Sour	20
<i>Mackintosh Blended, Rosso Vermouth, Concord, Lemon</i>	

MOCKTAILS

Spiced Plum Soda	12
Lychee Raspberry Soda	12
Basil Lemonade	12
Mango Spritz	12
Fresh Coconut	12
Juice of The Day	12

SPARKLING TEA

Osmanthus Sencha with Passion Fruit	12
Pearl of Orient with Lychee	12
Earl Grey, Lavender with Strawberry	12
Chamomile Dream with Apple	12

DRAUGHT BEER

Brickhead Pilsner	16
Road Hog IPA	16

BOTTLE BEER

Summer Ale Stolen Boat	14
O'Hara's Irish, Stout	17



AFTERNOON SNACKS (3PM – 5PM)

Guacamole with Peas, Warm Crunchy Tortillas	15
Stracciatella, Grapes, Figs, Thyme Infused Honey, Toast	24
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	15
Crispy Maitake Mushroom, Golden Garlic-Sesame Crumbs	14
Crab Salad, Avocado, Russian Dressing	20
Tomato Pizza, Fresh Mozzarella, Chili and Basil <i>Add Prosciutto +8</i>	15
Spiced Chicken Samosas, Cilantro Yoghurt Dip	15
Beef Sliders, Brie, Black Truffle Mayonnaise (2 pcs)	20
French Fries	8

DESSERT

Mini Salted Caramel Ice Cream Sundae Popcorn, Peanuts, Hot Fudge	12
Apple Cinnamon Cake with Apple Sorbet	13
Butterscotch Pudding, Sea Salt Caramel, Crème Fraîche	10
Ice Cream and Sorbet (per scoop)	6

AFTERNOON DRINK SPECIALS

	GL /CRF
Lychee Raspberry Bellini	15 60
Rosé Sangria	15 60
	BTL
Château de L'escarelle Les Deux Anges Syrah Grenache Cinsault Provence, France	80

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla-Thien

All prices subject to 10% service charge and prevailing government taxes