

COCKTAILS

Lychee Raspberry Bellini	20
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Yuzu Drop	21
<i>Tried &amp; True Vodka, Cointreau, Lemon, Yuzu and Lemongrass</i>	
Cucumber Martini	21
<i>Widges Gin, Lemon, Cucumber and Mint</i>	
Ginger Margarita	21
<i>Arquitecto Tequila, Cointreau, Ginger, Lime</i>	
Mandarin Mojito	20
<i>Plantation 3 Star Rum, Mint, Lime, Orange, Lemon</i>	
Tropical Old Fashioned	22
<i>Banana Infused Ron Zacapa 23 Rum, Pineapple, Angostura Bitters</i>	
Passion Fruit Whiskey Fizz	22
<i>Mackintosh Whisky, Passion Fruit, Lime</i>	

DRAUGHT BEER

Asahi Super Dry	19
Kronenbourg Blanc	20

NON ALCOHOLIC DRINKS

Ginger Soda	12
Mint Mandarin	12
Lychee Raspberry Soda	12
Basil Lemonade	12
Fresh Coconut	12
Juice of The Day	12

**AFTERNOON SNACKS (3PM – 5PM)**

Guacamole with Peas, Warm Crunchy Tortillas	17
Stracciatella with Black Truffle, Toast	27
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	17
Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger	23
Tomato Pizza, Fresh Mozzarella, Chili and Basil <i>Add Prosciutto +8</i>	17
French Fries	10

**DESSERT**

Mini Salted Caramel Ice Cream Sundae Popcorn, Peanuts, Hot Fudge	12
Almond Cake with Berries Cassis Sorbet	14
Coconut Panna Cotta Tropical Fruit, Calamansi Sorbet	14
Ice Cream and Sorbet (per scoop)	6

**AFTERNOON DRINK SPECIALS**

2020 Château de L'escarelle Les Deux Anges Syrah Grenache Cinsault Provence, France	BTL 80
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Chef Jean-Georges Vongerichten  
Executive Chef Lisa Revilla-Thien