

## THE LIVING ROOM

### BY THE GLASS

CHAMPAGNE	
Veuve Clicquot, 'Yellow Label'	40
Perrier-Jouët, Blanc de Blancs	50
WHITE WINE	
Sauvignon Blanc, Aperture, Sonoma Valley, 2022	25
Chardonnay, Far Niente, Napa County, 2022	40
RED WINE	
Pinot Noir, DuMOL, Sonoma County, 2022	30
Cabernet Sauvignon, Caymus, Napa Valley, 2021	50
SOMMELIER SELECTION	
Champagne, Dom Pérignon, Brut, Epernay, France, 2013	110
Riesling, Domaine Weinbach, Schlossberg, Cuvée Ste Catherine, Grand Cru, France, 2021	70
Bordeaux, Château Cantenac Brown. 3eme Grand Cru Classé Margaux, France, 2010	85

### COCKTAILS

PLAYBOY Basil Hayden Rye Whiskey, Grand Marnier, Carpano Antica Sweet Vermouth	26
INGÉNUÉ Angel's Envy Bourbon, Fresh Pear, Maple Syrup, Cinnamon, Ginger Beer	26
SOCIALITE Tito's Vodka, 400 Conejos Mezcal, Campari, Fresh Tangerine Juice, Lime Juice	26
STARLET Leblon Cachaça Rum, Fresh Pineapple	26
FASHIONISTA Casamigos Jalapeño Tequila, Lime Juice, Agave Nectar	26
THE COLDEST MARTINI IN TOWN Served Tableside	30

### CAVIAR SERVICE

Imperial Osetra	355*	Royal Osetra	305*
Royal Siberian	205*	Royal Kaluga	185*

10Z CAVIAR TINS, SERVED WITH LEMON-HERB BLINIS, TOASTED BRIOCHE AND TRADITIONAL ACCOUTREMENTS

### LIGHT BITES

Oysters on the Half Shell   Beausoleil Oysters   Red Wine Mignonette	Half Dozen 39   Dozen 75
Chino Farm's Deviled Eggs   Kaluga Queen Caviar   Gold Leaf	98
Vidalia Onion Dip   Crispy Baquette	29
Add 10z Caviar: Imperial Osetra 355   Royal Osetra 305   Royal Siberian 205   Royal Kaluga 185	
Ora King and Smoked Salmon Rilletes   Toasted Crostinis	47
Liberty Farm's Duck Confit Gateau   Harry's Berries Strawberries   Sicilian Pistachios	56
Soft Scrambled Egg   Kaluga Queen Caviar   Smoked Salmon   Chives	52
Australian Winter Truffle Grilled Cheese Sandwich   Truffle Tremor Cheese   Shallot Marmalade	75
Seasonal Cheesecake	20
Lemon Meringue Tart	15

### AFTERNOON TEA

140 per person (Includes one glass of champagne)

This time-honoured tradition is carefully respected, yet given our own interpretation. Indulge in sweet and savoury treats, served Friday, Saturday and Sunday at 3pm.

CULINARY DIRECTOR JOE GARCIA  
 EXECUTIVE SOUS CHEF GEL ZARA  
 EXECUTIVE PASTRY CHEF CHRISTOPHE RULL

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
 \*\*A 20% service charge will be added to the bill for parties of six or more. \*\*\*We will accommodate requests for checks to be split up to three ways.