

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 |
| INGÉNUE 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 | 185* | Royal Kaluga | 205* |
| 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 185 Royal Kaluga 205 | |
| 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.