

## TASTEFUL CURATIONS

A symphony of flavours, curated for evenings of refined pleasures. Sip on an array of creative concoctions such as Portrait Potion or Painter's Paradise, complemented with flavourful bar bites.

Cocktails		Bar Bites
<b>Inkwell Infusion</b> Mango Tea-Infused Vodka, Sugar Syrup, Lemon Juice	\$27	<b>Hot "Gougè</b> Gruyere, Cayen
<b>Tropical Palette</b> Myer's Original Dark Rum, Pineapple Juice,	\$27	<b>Tempura Or</b> Saffron Aioli
Goslings Black Seal 151 Rum, Passion Fruit Puree, Orgeat Syrup, Lime Juice, Mount Gay Eclipse, Cointreau		French Frie Chimichurri Aic
<b>Portrait Potion</b> Tanqueray No. 10, Pineapple Juice, Lime Juice, Orgeat Syrup, Egg White	\$27	<b>Buttermilk</b> Jalapeño Aioli,
Masterpiece Bulleit Bourbon, Pineapple Juice, Lemon Juice,	\$27	<b>Mini Wagyu</b> Brioche Buns, - Sweet Pickles
Sugar Syrup, Egg White		<b>Tuna Tartar</b> Wasabi, Japane
Mocktails	<b>.</b>	Steak & Fri
Painter's Paradise Pineapple Juice, Lime Juice, Passion Fruit Puree,	\$16	USDA Prime Sir
Orgeat Syrup		Caviar 150g
Hello Dali	\$16	
Passion Fruit Puree, Sugar Syrup, Lime Juice, Mint		
Beers		
Hitachino Nest, Lager	\$18	
North Coast Stellar, IPA	\$22	
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<b>Hot "Gougères"</b> Gruyere, Cayenne	\$14
<b>Tempura Onion Rings</b> Saffron Aioli	\$18
French Fries Chimichurri Aioli	\$18
Buttermilk Chicken Biscuits Jalapeño Aioli, Wildflower Honey	\$22
<b>Mini Wagyu Beef "Sliders"</b> Brioche Buns, Jalapeño Shallot Marmalade, Sweet Pickles	\$28
<b>Tuna Tartare "Sandwiches"</b> Wasabi, Japanese Cucumber, Togarashi "Toast"	\$35
<b>Steak &amp; Frites</b> USDA Prime Sirloin, Broccolini, French Fries	\$59
Caviar 150g	\$150