

COCKTAILS

Lychee Raspberry Bellini Prosecco, Lychee, Raspberry	22
Yuzu Drop Ketel One Vodka, Cointreau, Lemon, Yuzu and Lemongrass	24
Cucumber Martini Hendrick's Gin, Lemon, Cucumber and Mint	24
Mandarin Mojito Diplomatico Planas Rum, Mandarin, Mint, Lime and Soda	24
Banana Rum Smash Brugal Añejo Rum, Amaretto, Banana, Vanilla	22
Ginger Margarita Don Julio Añejo Tequila, Cointreau, Ginger and Lime	23
Passion Fruit Sangria Gewürztraminer, Grand Marnier, Passion Fruit, Mixed Fresh Fruits	24
Grapefruit Whiskey Sour Bulleit Bourbon, Amaro Nonino, Aperol, Maraschino Liqueur, Grapefruit	25

HOUSE MADE BEVERAGES

Garden Martini Seedlip Garden 108, Cucumber, Lemon and Mint	18
Mint Mandarin Mandarin, Orange, Mint, Lime and Soda	16
Lime and Rosemary Cooler Rosemary, Lime and Soda	16
Ginger-Lime Soda	12

KONA DRAUGHT BEER

Longboard Lager	14
Hanalei IPA	

BOTTLE BEER

Blue Moon, Wheat Ale	16
Mac's Three Wolves, Pale Ale	
O'Hara's Irish, Stout	

Prices are subject to a 10% service charge and 7% GST

APPETIZER

Burrata with Strawberry Compote, Black Pepper, Basil	26
Fritto Misto of Calamari, Shrimps and Whitebait Iceberg Lettuce, Remoulade Dressing	24
Guacamole with Peas, Warm Crunchy Tortillas	20
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	20
Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	20
Sri Lankan Crab Toast with Lemon Aioli, Avocado	28

PIZZA

Black Truffle and Fontina Cheese	36
Tomato, Fresh Mozzarella and Basil	20
Three Cheese and Asparagus, Ramps and Pepperoni	26

DESSERT

Cheese Platter, Cranberry and Walnut Bread	36
Salted Caramel Ice Cream Sundae Popcorn, Peanuts, Hot Fudge	15
Strawberry Crostata Strawberry Cinnamon Ice Cream	15
Rhubarb, Lychee Trifle	16
Ice Cream and Sorbet (per scoop)	7

COFFEE

Espresso	6
Cappuccino	7
Americano	7
Latte	7
Flat White	7
Hot Chocolate	7

TEA (MONOGRAM)

Black Tea	7
Earl Grey Neroli, Morning English, Kashmere	
Green Tea	
Uji Sencha, Cherry Japonaise	
Herbal Tea	
Shiso Mint, Saffronais, Rose of Ariana	

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla