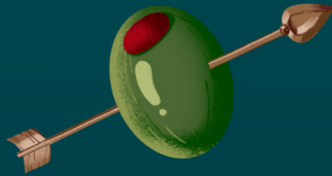


# DINE



## Prologue

### **BRESAOLA CROSTINI // 12 €**

Toasted sourdough, bresaola, lemon mascarpone & semi-dried tomato

.

### **ITALIAN SLICE // 12 €**

House-baked sundried tomato focaccia & basil-infused butter

.

### **MILLE-FEUILLE FRIES // 12 €**

Crispy layered potato & truffle mayo

.

## First Act

### **TUNA NIGIRI // 17 €**

Delicate tuna over crispy rice, served with cucumber gazpacho & kimchi mayo

.

### **BEEF & BRIOCHE // 16 €**

Cured striploin on toasted brioche, with lemon mayo, caramelized onion & egg yolk jam

.

### **GREEN PEA ARANCINI // 16 €**

Crispy risotto bites filled with mozzarella and sweet peas, served with celeriac cream & lemon mayo

.

### **GRILLED PRAWNS // 18 €**

Tamarind-glazed prawns with crispy fried taro, smoked paprika, kimchi mayo & salsa verde

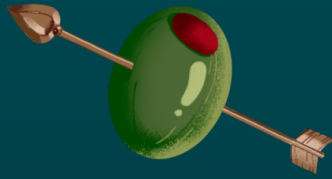
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### **SCÈNE SLIDERS // 19 €**

Pulled beef & Gruyère cheese patty, caramelised onion, truffle mayo, red cabbage & kewpie slaw

.

# DINE



## *Climax*

### **THE DIRECTOR'S CUT // 34 €**

Butcher's cut, Mille-Feuille frites, mushroom ragu, truffle mayo & cherry jus

.

### **FISHERMEN'S CATCH // 28 €**

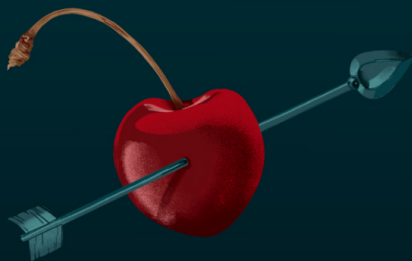
Crispy-skinned market fish, butter-confit baby potatoes, caramelised chicory & smoked fish velouté

.

### **TRUFFLE POLENTA // 25 €**

Creamy pecorino polenta, mushroom ragu, grilled asparagus & truffle oil

.



## *Epilogue*

### **BASQUE CHEESECAKE // 12 €**

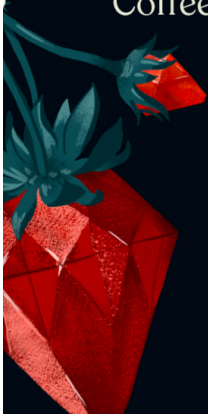
Basque cheesecake, white chocolate crumble, blackcurrant sorbet

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### **IRISH COFFEE PARFAIT // 13 €**

Coffee cake, whiskey coffee syrup, baileys mousse & butter biscuit

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**SIGNATURE**  
**COCKTAILS**

**PAINKILLER**

*Sour . Creamy . Tropical*

Bacardi 8, Gosling rum, Bacardi Caribbean  
pineapple & lime juice, coconut milk & cinnamon syrup,  
passionfruit coulis & bitters

**17 €**

.

**MELONI**

*Fruity . Luscious . Fresh*

Bombay Sapphire, Lillet blanc, Crème de mint,  
melon & aloe vera juice, honey syrup & lime juice

**15€**

.

**HIS MAJESTY**

*Exotic . Aromatic . Juicy*

Four Roses bourbon infused in cayenne & chili pepper,  
Ancho Reyes Verde, mango puree, lime juice & fresh mint

**15 €**

.

**MEZCALITA**

*Rich . Boozy . Smokey*

Mezcal & Patron Silver Tequila, Green Chartreuse,  
Bacardi Caribbean, pineapple puree, Falernum syrup  
lime juice & angostura bitters

**17€**

.

**PINK OASIS**

*Tangy . Complex . Fizzy*

Patron Silver tequila infused in pink berries, watermelon liquor,  
cucumber & lime juice, agave syrup, celery bitters,  
fresh coriander & sparkling water

**16€**

.



**SIGNATURE**  
**COCKTAILS**

**MADE IN TLV**

*Refreshing . Crisp . Smooth*

Arak, St-Germain elderflower liqueur,  
cucumber & lemon juice, fresh mint & celery bitters

**15€**

.

**BASIL BLISS**

*Herbal . Classic . Crystal Clear*

Clarified Bombay gin infused in basil, basil syrup & lime

**15€**

.

**SASHA'S CUP OF TEA**

*Elegant . Nutty . Velvety*

Grey Goose vodka, premium black tea infusion,  
hazelnut liquor, cinnamon syrup & egg white

**16€**

.

**CLEARLY NEGRONI**

*Smooth . Elevated . Refined*

Martini Bitter Premium & Rubino Riserva Speciale infused in coconut chips,  
Bombay Sapphire Premier Cru & coconut water

**15 €**

.

**POPCORN OLD FASHIONED**

*Spicy . Playful . Sweet*

Galliano vanilla liqueur, Bacardi 4 infused with Cayenne pepper  
chocolate bitters & vanilla glazed popcorn

**17 €**

.

## Champagnes

MOËT & CHANDON BRUT // 18 // 110 €

MOËT & CHANDON ROSÉ // 120 €

MOËT & CHANDON ICE // 130 €

VEUVE CLICQUOT BRUT // 135 €

RUIPART BLANC DE BLANCS // 220 €

DOM PÉRIGNON VINTAGE // 390 €

ARMAND DE BRIGNAC GOLD // 565 €

## Wine

### WHITE/ROSÉ/SPARKLING

CHARDONNAY, GRILLO, SICILY // 9 // 48 €

VERDEJO CASA ROJO, RUEDA // 10 // 56 €

WHISPERING ANGEL ROSÉ, PROVENCE // 9 // 54 €

JOY PROSECCO BRUT/BRUT ROSÉ // 9 // 47 €

### RED

LANDUM ROBLE, MONASTRELL, SYRAH // 9 // 49 €

NERO D'AVOLA, CANTINE COLOSI SICILY // 10 // 58 €

## Beers / Soft Drinks

STELLA ARTOIS // 5 €

TRIPEL KARMELIET // 7 €

SAN PELLEGRINO/ PANNA WATER // 5 €

COCA COLA/ ZERO / GINGER BEER/ TONIC // 5 €

RED BULL // 5 €





## *Mocktails*

### **HIBISCUS HARMONY**

*Balanced . Zesty . Fresh*

Botaniets ginger & yuzu gin,  
hibiscus infusion, apple juice,  
syrup agave & ginger beer

**13 €**

.

### **BABY KARMA**

*Floral . Exotic . Fizzy*

Botaniets gin, lychee & roses syrup,  
dried orange & tonic

**13 €**

.

### **VIRGIN GEISHA**

*Fruity . Rich . Luscious*

Geisha flower tea infusion, apple juice,  
almond & cherry syrup, Supasawa

**12 €**

.