

DINE



Prelude

MILLE-FEUILLE FRIES // 12 €

Crispy layered potato with kimchi mayonnaise

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CARAMELISED ONION FOCACCIA // 12 €

Warm house-made focaccia with whipped sage butter

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GOAT'S CHEESE SOFT SERVE // 8 €

Savoury goat's cheese mousse in mini cones, beetroot coulis & fig

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Interlude

CRISPY RICE SALMON NIGIRI // 16 €

Cured salmon with kimchi mayo,
crispy rice & cucumber gazpacho

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STRIPLOIN BRIOCHE // 16 €

House-cured striploin on toasted brioche with caramelised onion,
egg yolk jam & umami mayo

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PECORINO WAFFLE // 14 €

Savoury pecorino waffle with onion mousse,
tomato coulis & potato chips

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CRISPY POLENTA // 14 €

Crisp fried polenta with whipped mascarpone,
fresh green salsa & tomato

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CROQUETTE SPECIAL*

3 golden croquettes, chef's choice of filling & dip

.

DINE



Crescendo

SEARED BUTCHER'S CUT // 34 €

With sage butter, celeriac purée,
ponzu-glazed Brussels sprouts & lotus crisp

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PAN-SEARED CATCH // 28 €

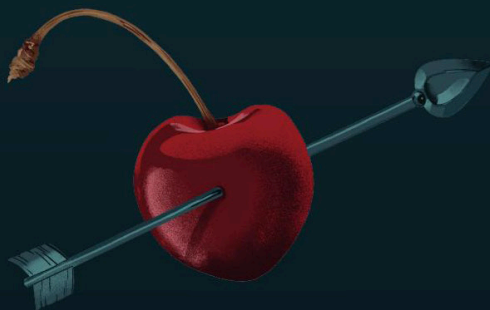
Daily fresh catch with potato terrine,
roasted fennel & citrus velouté

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CONFIT CELERIAC STEAK // 24 €

With fried polenta, charred shallot & miso red wine juice

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Final Bow

WINTER-SPICED BASQUE CHEESECAKE // 12 €

With white chocolate crumble & caramelised pear sorbet

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CHILLI CHOCOLATE TART // 13 €

Rich chocolate & chilli tart with coconut matcha ice cream

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SIGNATURE COCKTAILS

霧の中の宝

Enigmatic · Subtle · Spicy

17€

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PAINKILLER

Sour · Creamy · Tropical

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

17€

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MELONI

Fruity · Luscious · Fresh

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

15€

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THE HEART OF THE FOREST

Balanced · Wild · Woody

Rooster Rojo tequila, apricot and pine cone puree, lime juice, thyme-infused maple syrup & grapefruit tonic

17€

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MEZCALITA

Rich · Boozy · Smokey

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

17€

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BACK TO BANANA

Sweet · Exotic · Elegant

A clarified blend of banana puree, banana oil, bourbon & a touch of vanilla.

16€

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SIGNATURE COCKTAILS

MADE IN TLV

Refreshing . Crisp . Smooth

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

15€

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NAMI

Surprising . Gourmet . Creamy

Mandarin orange meets cream cheese & sweetened milk,
enhanced by hazelnut rum

16€

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SASHA'S CUP OF TEA

Elegant . Nutty . Velvety

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

16€

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FLIRTY SMOKE

Smoky . Seductive . Enchanting

Grand Cabaret Hendrick's Gin, St-Germain, red fruit purée,
suppasawa & rose water, smoked with thyme

16€

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POPCORN OLD FASHIONED

Spicy . Playful . Sweet

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

17€

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Champagnes

MOËT & CHANDON BRUT // 20 // 115 €

MOËT & CHANDON ROSÉ // 125 €

MOËT & CHANDON ICE // 135 €

VEUVE CLICQUOT BRUT // 140 €

RUINART BLANC DE BLANCS // 225 €

DOM PÉRIGNON VINTAGE // 395 €

ARMAND DE BRIGNAC GOLD // 570 €

Wine

WHITE / SPARKLING

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

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

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 €

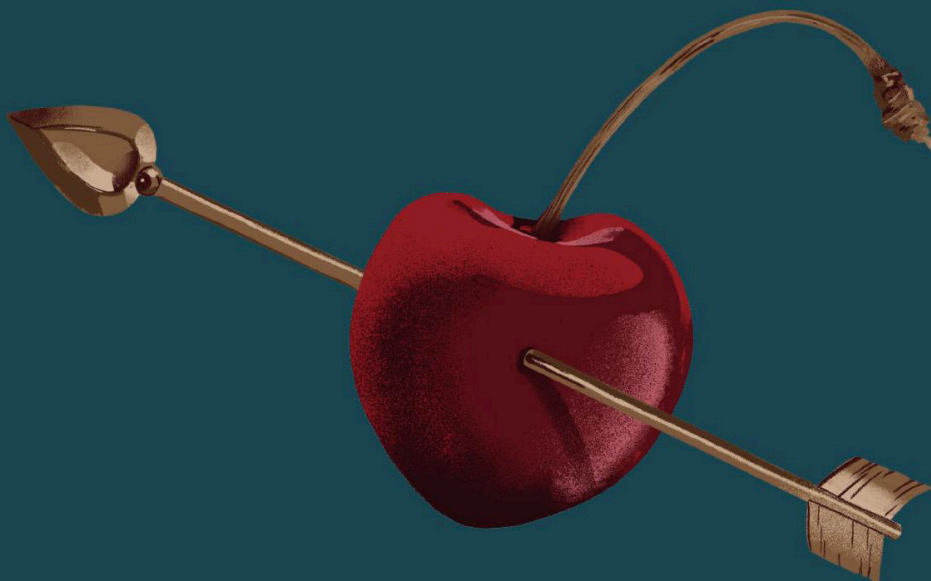
TRIPEL KARMELIET // 7 €

SAN PELLEGRINO/ PANNA WATER // 5 €

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

RED BULL // 6 €





Mocktails

HIBISCUS HARMONY

Balanced . Zesty . Fresh

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

13 €

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BABY KARMA

Floral . Exotic . Fizzy

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

13 €

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BERRY BREEZE

Fruity . Refreshing . Sparkling

Fresh watermelon, ripe strawberry, mint,
amaretto syrup, and a rhubarb tonic topping

12 €

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