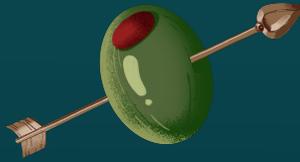


DRINK & DINE

scène

DINE



## Sharing Plates

### **MILLE-FEUILLE FRIES // 12 €**

Crispy layered potato with kimchi mayonnaise

.

### **BURRATA WITH VEGETABLE TARTARE // 14 €**

Diced seasonal vegetables with creamy burrata  
& toasted sourdough croutons

.

### **BURNT CARROT & LABNEH // 12 €**

Charred heirloom carrots with whipped labneh,  
hot honey glaze & toasted seeds

.

### **PECORINO WAFFLE // 14 €**

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

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### **CRISPY RICE TUNA NIGIRI // 18 €**

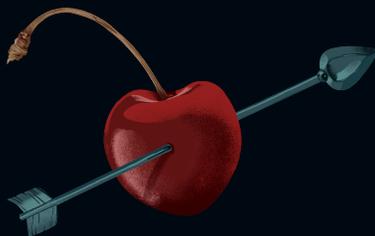
Tuna with kimchi mayo, crispy rice & pomegranate vinaigrette

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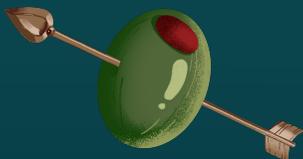
### **SEA BASS CEVICHE // 17 €**

Fresh sea bass cured in leche de tigre sauce with  
diced mango, chilli and potato chips

.



DINE



## Sharing Plates

### **SESAME CRUSTED SALMON SKEWER // 17 €**

Grilled salmon skewers with sesame crust, served with sautéed pak choi & miso ginger mayo

### **MORELS & PRAWNS IN DASHI BROTH // 18 €**

Morel mushrooms hand filled with spiced prawn, served in a warm dashi broth with black garlic mayo and crispy onions

### **STRIPLOIN BRIOCHE // 16 €**

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

### **SCÈNE SLIDERS // 18 €**

Signature breaded patties of slow braised beef and gruyere, served on mini brioche buns with caramelised onion and red cabbage slaw

## Desserts

### **WINTER-SPICED BASQUE CHEESECAKE // 12 €**

With white chocolate crumble & caramelised pear sorbet

### **CHILLI CHOCOLATE TART // 13 €**

Rich chocolate & chilli tart with coconut matcha ice cream





**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€**

•

**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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