



Ladies Night

FOOD MENU

Sharing Platter

Crunch Philadelphia Sushi Roll (D) (E) (S) (G)

Smoked Salmon | Cream Cheese | Avocado and Crab
Mayonnaise

Tempura Avocado (G) (V)

Yuzu Ponzu | Togarashi

Desserts

Dark Chocolate Hazelnut Rocher (G) (D) (N)

Hazelnut Caramel Center | Chocolate Mousse

(N) CONTAINS NUTS, (S), SEAFOOD, (G) CONTAINS GLUTEN, (D) CONTAINS DAIRY, (E) CONTAINS EGGS
PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES AND OUR CHEFS WILL BE DELIGHTED TO ASSIST.



Beverage Menu

COCKTAILS

CALIFORNIA PINK

Gordons Pink Gin | Giffard Raspberry Puree | Pineapple Juice
| Fresh Lemon Juice | Sugar Syrup

PALOMITA

Tequila Jose Cuervo Reposado | Grapefruit and Lemon Juice | Agave Syrup |
Homemade Hibiscus Tonic

HULK

Bombay Sapphire Gin | Martini Bianco | Pernod Ricard, Homemade Cucumber & Kafir Lime
Syrup | Elderflower Syrup | Lemon Juice | Soda Water

MALIBU SPIRITZ

Aperol | Strawberry-Bay leaf Shrub | Yuzu | Fresh Grapefruit Juice | Prosecco

SAGE MARTINI

Absolut Vodka | Sage Leaves | Homemade Kaffir Lime Honey Syrup | Lime Juice | Homemade
Rooibos Tea Soda

Wines

White Wine Arcadian Pinot Grigio, Australia

Red Wine Arcadian Merlot, Australia

Rose Wine Cuvée Sabourin Rosé Blush, Pays D'oc Igp,
Cinsault Blend, France