

Handcrafted Cocktails

\$18

Crouching Tiger

Jasmine Tea Infused Vodka, Lemon, Egg White

The Duke of Earl

Earl Grey Tea Infused Gin, Lemon, Cane Sugar, Egg White

Peace On Earth

Tropical Rum Punch, Passion Fruit, Pineapple, Coconut

The Full Frontal

Tanqueray No. Ten, Pineapple Juice, Orgeat

Buyer's Remorse

Bulleit Bourbon, Lemon Juice, Egg White

Whips & Chain

Don Julio Blanco, Lime, Orgeat

Rough CUTs

Mini Wagyu Beef "Sliders"

Brioche Buns, Jalapeño Shallot Marmalade, Sweet Pickles \$28

USDA Prime Beef Steak Sandwich

Smoked Gouda, Pickled Chilies, Mushrooms, House Made Steak Sauce \$25

Tuna Tartare "Sandwiches"

Wasabi, Japanese Cucumber, Togarashi "Toast" \$35

Steak & Frites

U.S.D.A. Prime Sirloin, Broccolini, French Fries \$59

Caviar

Nomad Kaluga 30g \$150

Traditional Accompaniment

Fried Chicken Mid Wing "Cánh Gà Chiên"

Garlic-Chili Caramel, Fresh Herbs \$15*

Tempura Onion Rings (\$9 from 10Pm to 11Pm)

Saffron Aioli \$18*

Crisp French Fries (\$9 from 10Pm to 11Pm)

Chimichurri Aioli \$18*

Hot "Gougeres" (\$7 from 10Pm to 11Pm)

Gruyere, Cayenne \$14*

*Prices are subject to 10% Service Charge and prevailing Goods and Services Tax.

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