

LE VAUX

Lychee Rose 23
Grey Goose Vodka, Lychee Juice, Aperol, Rose Water

Soft Santoni 25
Pisco, Amaro Santoni, Lemon, Egg White, Plum Bitter, Peychaud's Bitters, Pineapple

Mango Hellfire 22
Cilantro Infused Union Mezcal, Ancho Reyes Poblano, Mango Puree, Lime Juice, Green Chili Agave Syrup, Spicy Salt

Banana Bird 26
Pineapple Juice, Bitter Fusetti Banana, Zacapa 23, Lime, Pineapple Syrup, Sea Salt

Spritz Parissienne 27
Lillet Blanc, Citral, Grapefruit Juice, Club Soda, Perrier-Jouet Brut

The Chi 25
Acrónimo Sotol, Yuzu, Cucumber, Ginger, Pink Peppercorn Syrup

Tribeca Rose Garden 25
Ketel One Grapefruit & Rose Botanical, Rose, Lime, Giffard Pamplemousse, Simple

Bee on my Berry 25
Don Julio Blanco, Lime, Dry Curacao, Hibiscus Tea, Strawberry Puree, Honey

Piping Plover 25
Hendricks Another, Honey Syrup, Lavender Bitters, Lemon Juice, Italicus

SPIRIT-FREE

Agua Fresca 14
Hibiscus Tea, Lime, Agave

Noperol Spritz 24
Villia N.A. Aperitif, Club Soda, French Bloom Le Blanc

WINE

Château La Coste's Le Rosé	25/100
Can Ràfols dels Caus, Caus Gran Caus Rosat 2023	25/100
Pinot Noir, Domaine Faiveley, 2023	25/110
Prunotto Langhe Nebbiolo Occhetti	25/110
Maison Chavet Sancerre Revolution 2024	26/115
Can Rafols Del Caus, Pairal Pendes Xarel-lo, 2021	25/110
Chenin Blanc, Domaine des Myosotis 2023	25/110

CHAMPAGNE

Perrier Jouët, Grand Brut, NV	42/185
Perrier Jouët, Blason Rosé	42/185
French Bloom Le Blanc N.A.	22/100

BEER

Clausthaler N/A, Germany	11
Radeberger Pilsner, Germany	9
Founders IPA, USA	9

CAVIAR

V20 Prime Oscietra 320
Accompanied with Blinis, Egg, Shallots, Chives and Crème Fraiche

 **Caviar Dip** 67
Served with Potato Chips

 **Ice Cream & Caviar** 165
Crème Fraiche Ice Cream, 15g Ossetra Caviar, Maldon Sea Salt

SNACKS & SHARES

 **Crudités Stand** 24
 *Selection of Market Vegetables, Herb & Garlic Yogurt, Pecorino Dip, Green Goddess Hummus*

 **Oysters on the Half Shell** 32
Mignonette, Lemon

 **Shrimp Cocktail** 38
Served with Horseradish

 **Spicy Tuna** 24
Crispy Rice, Jalapeño

Lobster Donut 36
Lemon Aioli, Togarashi

 **Crab & Daikon Taco** 28
Tom Yum Dressing, Mango, Mint, Coconut

Waygu Beef Slider 32
Caramelized Onion, Thousand Island, Aged cheddar

 **Grilled Chicken Paillard** 38
Kale & Apple Salad, Mustard Dressing

 **Chicken Lettuce Wrap** 26
Five Spice Dressing, Slaw

DESSERTS

Tiramisu 16
Espresso, Mascarpone

 **Hot Fudge Sundae** 16

 GLUTEN FREE  VEGETARIAN