
VIVID LUMINOUS EXPERIENCE | 195PP

ON ARRIVAL

2015 DOM PÉRIGNON WHITE LUMINOUS
Served with Oscietra caviar bump (3g) per guest

TASTE OF THE SEA

sharing plate (serves 2)

Hand picked spanner crab, rock oysters, market crudo & ceviche, torched skull island prawns, salmon caviar, served with house made breads

TO FINISH

LUMINOUS OLD FASHIONED

Hennessy VSOP Luminous, barrel-aged maple syrup, cocoa bitters

CHEF'S SELECTION OF PREMIUM VALRHONA CHOCOLATE DESSERTS

*Please notify staff of any allergies you may have. A 10% staff gratuity will be added to the final bill (Monday - Saturday).
A 15% surcharge applies on Sunday and public holidays.
All card transactions incur a 1% surcharge.*

VIVID SIGNATURE EXPERIENCE | 105PP

ON ARRIVAL

YUZU GIMLET

*Belvedere Pure Vodka, yuzushu, italicus bergamot,
lime, nitro-chilled*

CHEF'S SELECTION OF SEASONAL TAPAS WITH HOUSE MADE BREADS

VIVID SIGNATURE COCKTAIL

Crafted in collaboration with Belvedere Vodka

Choice of one cocktail

STARDUST COSMO

Belvedere Pure, triple sec, cranberry, lime, cherry blossom, pearl dust

THE PINKY WAY

Mint-washed Belvedere Pure, raspberry, limoncello, fresh lemon, peach bitters

TO FINISH

CHEF'S SELECTION OF DESSERT SNACKS

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