



À LA CARTE MENU

APPETIZERS

SOMETHING LIKE A CAPRESÉ (V)

Bocconcini, olive oil, whey, balsamic, basil, tomato | \$18

EGG & SOLDIERS

Duck liver mousse, plantain, miso | \$18

CANNED TUNA FISH

White tuna, coconut, chili, lime, cilantro, scallion, pickled ginger, curry leaf | \$18

ENTREES

SEARED KING OYSTER MUSHROOMS, TRUFFLE POLENTA CAKE (V)

Mushroom velouté, crispy basil, herb oil, corn shoots | \$28

SWEET & SOUR PINE BBQ TURBOT

Pine skewered, pepper jam glazed turbot, wet polenta, grapefruit, watercress | \$39

WAGYU TENDERLOIN

Rendang black rice, roasted hazelnut, celeriac purée, compressed pear, charred feta, mint gel/oil | \$48

PÂTISSERIE

GOAT CHEESE SEMIFREDDO

Semi-frozen goat cheese mousse, seasonal fruit, hibiscus, sable | \$15

COCOA

Smoked chocolate textures, volcanic salt | \$16

PÂTISSERIE DU JOUR

Pastry Chef's creation of the day | \$16

COCKTAILS

VIOLET VIBRANCE

Amorette Signature Cocktail | Hangar One Rosé Vodka, Violette Liqueur, Pressed Lemon Juice | \$14

BLACK SMOKED MANHATTAN

Jim Beam Black Extra-aged Bourbon Whiskey, Pedro Ximénez Sherry, Dry Vermouth, Angostura Bitters, Mezcal Mist | \$15

SOJOURN IN MEXICO

Blanco Tequila, Sea Buckthorn Berry Juice, Pressed Lime Juice | \$13

THE MINTED BRAMBLE

Boodles London Dry Gin, Crème de Mûre, Mint Lemon Peel Granita | \$13

LAVENDER LYCHEE DAIQUIRI

Brugal Extra Dry Rum, Lychee, Pressed Lime Juice, Lavender | \$14

ITALIAN SPRITZ

Vermouth Bianco, Prosecco, Watermelon | \$12

DRAFT BEER

BLOOD ORANGE IPA

21st. Amendment Brewery, CA | 7% ABV | \$6

BOHEMIAN PILSNER

Wacker Brewery, Lancaster, PA | 4.4% ABV | \$5.5

ROTATING TAP

Troeg's Brewery, Hershey, PA | \$8.5

LAGER

Brooklyn Brewery, Brooklyn, NY | 5.2% ABV | \$6.5

GRAND RESERVE DARK

Chimay Brewery, Belgium ABV | 9% ABV | \$10

NAMASTE

Belgian-style White Ale

Dogfish Head Brewery, DE | 4.8% ABV | \$6.5

IPA

Stone Brewing, Escondido, CA | 6.3% ABV | \$6.5

ROTATING TAP

\$Mkp

executive chef
Rikku Ó'Donnchú

executive pastry chef
Logan Mansell

chef de cuisine
Drew Brosten

sommelier
Thierry Lesparre

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.