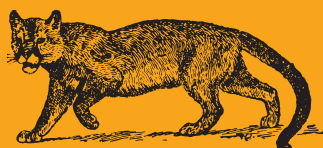


# TABLE SERVICE



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## TABLE SERVICE

### CHAMPAGNE & MORE

- Moët & Chandon Imperial | 180
- Veuve Clicquot Brut | 195
- Moët & Chandon Rosé | 225
- Moët & Chandon Magnum | 400
- Veuve Clicquot Magnum | 400
- Dom & Chandon Vintage Rosé | 800
- Ace Of Spades Brut Gold | 900
- Veuve Clicquot Brut (375ml) | 90
- Billecart-Salmon Rosé | 400
- Dom Pérignon Vintage | 540
- Krug Grande Cuvée | 900
- Veuve Clicquot Rosé | 225
- Cristal Brut Vintage | 750
- Billecart-Salmon Blanc de B. | 360
- Laurent-Perrier Rosé | 900
- Mionetto Prosecco | 75
- La Marca Prosecco | 80

### TEQUILA

- Los Azulejos Blanco | 450
- Tromba Blanco | 300
- Tromba Reposado | 375
- Casamigos Blanco | 300
- Patron Silver | 450
- Don Julio 1942 | 750
- Clase Azul Reposado | 900

### VODKA

- Grey Goose | 300
- Belvedere | 300
- Ketel One | 250
- Wheatley | 300
- Beluga | 400
- Chopin | 300

### WHISKEY

- Macallan 12 Year | 475
- Glenmorangie 10 Year | 350
- Johnnie Walker Black | 350
- Johnnie Walker Blue | 1250
- Eagle Rare 10 Year | 325
- Elijah Craig Single Batch | 275
- Basil Hayden's | 300

### GIN

- The Botanist | 450
- Tanqueray 10 | 300
- Romeo's | 300
- Bombay Sapphire | 250
- Tanqueray | 250

### RUM

- Zacapa 23 Year | 450
- El Dorado 12 Year | 300
- 1703 Mount Gay | 750
- 1796 Santa Teresa | 530

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## FOOD & SNACKS

- |  |    |
|--|----|
| <b>Cold Platter</b>  | 65 |
| Oysters, Shrimp Cocktail<br>& Charcuterie Cheese Board     |    |
| <b>Hot Platter</b>   | 55 |
| Beer & Chicken Sliders, Chicken<br>Wings & Avocado Tempura |    |