



III Anniversary III-Part Party Experience

Allow us to set the scene. On your very special day – we'll say it's your birthday, shall we? – your guests will first step onto our panoramic Terrace with a delightful welcome cocktail before our stunning views of Victoria Harbour. Appropriately wowed, they'll then be whisked upstairs to our Chef's Table, where a four-course lunch – served with wine, naturally – awaits. Then, what's there left to do but settle into the plush comforts of the Living Room, complete with a sumptuous dessert trolley, and relish in the sounds of a private, live music session?

From 1 June through 31 August, your III-part party experience can be reserved at \$33,300.

What's Included?

- *Private use of the East Terrace, the Chef's Table and the Living Room*
 - *Your choice of welcome drinks for 20*
 - *A delicious four-course lunch menu for 20*
 - *Ten bottles of wine, from our selection*
- *Live music, with one singer and one pianist*
 - *A dessert trolley*



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Welcome Cocktail

CHOOSE UP TO 3:

MANDARIN '75

VODKA, BIANCO VERMOUTH, MANDARIN, APPLE-CINNAMON, LEMON, DARJEELING SPARKLING TEA

HANAMI

SAKE, APPLE, LEMON, JASMINE, ORANGE BLOSSOM

NEGRONI

GIN, CAMPARI, SWEET VERMOUTH

COSMOPOLITAN

CITRON VODKA, COINTREAU, CRANBERRY, LIME

MIDTOWN MARGARITA

TEQUILA, LIME, GRAPEFRUIT, DILL, BASIL, AGAVE, HONEY, SALT

NEW AMSTERDAM

AGED & SPICED RUM, HIBISCUS, GENMAICHA, PINEAPPLE, LEMON, ORANGE BITTERS

Wine

SELECT 10:

WHITE

PINOT GRIGIO, ALOIS, LAGEDER, ALTO ADIGE, ITALY, 2022

SAUVIGNON BLANC, KUKU, MARTINBOROUGH, NEW ZEALAND, 2023

DOMAINE BILLAUD-SIMON, CHABLIS, FRANCE, 2020

RED

TEMPRANILLO BLEND, BODEGAS LA HORRA, CORIMBO, RIBERA DEL DUERO, SPAIN, 2018

PINOT NOIR, BREAD AND BUTTER, CALIFORNIA, USA, 2021

NICOLAS POTEL BOURGOGNE ROUGE FUT DE CHENE, BURGUNDY, FRANCE, 2021



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Lunch Menu

GRILLED & SMOKED SALMON RILLETES
CUCUMBER, TROUT ROE, CHARCOAL TOAST



WHITE ASPARAGUS CREME
WATERCRESS, HAZELNUT, SUMMER BLACK TRUFFLE



PAN ROASTED IBERICO PORK BELLY
PIQUILLO PEPPER, APPLE, HORSERADISH



VANILLA PUDDING
COCONUT, MANGO & PINEAPPLE

The menu selection is subject to changes. To ensure we can provide what you have chosen, please place your order with any dietary requirements 10 days before the Event Date. A 100% cancellation fee may apply if the order decreases within 4 working days of the Event Date, as ingredients will have been ordered.

