

BRUNCH MENU

SMALL BITES

Avocado Dip - \$12

Avocado mousse, citrus, tomatoes, cilantro, pomegranates, Tobiko caviar, lavash

Deviled Egg Trio - \$19

Nashville crispy chicken & hot honey; Tobiko caviar & chives; Ramen egg & peanut chili crisp

Avocado Toast - \$24

Citrus avocado mash, pepita dukkah, spiced ghee, sundried tomato, dressed pea shoots, toast
(Add a 63 degree egg for \$3)

Fromage et Fruits - \$42

Greek yogurt, spiced granola, tropical seasonal fruit, curated cheese selection, dark chocolate shards, honey comb, rosemary crisps

À LA MER

Salmon Pockets - \$26

Cold smoked salmon two ways, lox accoutrements, crostini

Lobster Roll - \$36

Brioche, Maine lobster, lemon chive dressing, drawn butter, Tobiko caviar, malt vinegar chips

Seafood Platter - \$110

Seasonal oysters, poached prawns, Blue Crab claws, Maine lobster salad, cold smoked salmon spread, classic cocktail sauce, mignonette, lavash

SAVOR

Carbonara Flatbread - \$24

Pecorino cream, Applewood smoked bacon, quail eggs, black pepper, shaved pecorino

Santé Burger - \$28

Grilled to order, gruyere cheese, branded brioche, house aioli, LTO, smashed baby potatoes

SWEETS

Dubai Chocolate Croissants - \$18

Pistachio cream, kataifi, dark chocolate

COCKTAILS

\$19

Peach Side of The Moon

Bulleit Bourbon, Fresh Lemon, Honey-Ginger Peach, Orange blossom.
It's a dreamy, golden-hued escape that feels like sunset in full bloom.

Tulum Dream

Ketel One Vodka, Watermelon Juice, Coconut Water, Benedictine, Lime,
Agave. Tropical and lush with layered spice, like sipping through a
surreal forest.

Sunflowers in Spring

Ketel One Vodka, Carrot Juice, Coconut Cream, Ginger, Lime. Bright,
golden, and textured, an ode to warmth and vivid brushwork.

Tropical Spritz

Prosecco, Aperol, Passionfruit and Pineapple Juice, Soda.
Effervescent and painterly, soft fruit notes float in a golden, tropical mist.

Fleur d'Amour

Nolet's Gin, Cucumber Juice, White Grape, Lime, Agave, Sparkling Rosé.
Floral, fruit-forward, and elegant portrait in pink.

Cucumber Kiwi Fizz

LALO Blanco Tequila, Cucumber & Lime Juice, Cointreau, Kiwi,
TopoChico. Crisp, clean and effortlessly cool.

Brown Sugar Caña

Flor de Caña 12 Year Rum, Cold Brew, Brown Sugar, Oat Milk.
Smooth, sweet and just the right amount of buzz.

SANGRIAS

Gallery Sangria - \$17/\$49

Red Wine, Blackberry & Strawberry, Brandy, Cointreau, Fresh
Citrus. Romantic, mysterious, and fruit-forward.

Venus Sangria - \$17/\$49

White Wine, Kiwi & Pineapple, Lime, Brandy, Lillet Blanc, St. Germain.
Elegant, ethereal, and lightly tropical, like a soft breeze from the sea.

Classic Cocktails

Mimosa - \$12
Aperol Spritz - \$14
Espresso Martini - \$16
Carajillo - \$16

Coffee Drinks

Cafè Latte - \$10
Cappuccino - \$10
Espresso - \$8
Brewed Coffee - \$6

*All transactions are subject to a 20% service charge.

*A 5% Venue fee may be applied.

Allergen notice: Food & Beverages prepared here may contain or
come into contact with milk, peanuts, and tree nuts.