



FOOD MENU



HORS D'OEUVRES

The Trio - \$9

Warm olives, roasted nuts & chips

The Mezze Experience - \$12

Pita crisps served with hummus & squash tahini

Artisanal Meat & Cheese Board - \$48

A variety of chef curated meats (beef & pork)
and cheeses served with crisps & sweets

FLATBREADS

O'Keefe - \$21

Sugo rosa, arugula, mushroom, red onion,
red pepper, heirloom tomatoes

Da Vinci - \$24

Shrimp, white sauce, heirloom tomatoes

Berni - \$24

Filet, red sauce, mushroom, chimichurri drizzle

Frida - \$23

Mexican chorizo, white sauce, white onion,
cilantro, avocado-poblano drizzle

Renoir - \$21

Crème de brie, pomegranates, pistachio crumble,
hot honey drizzle, microgreens

PEARLS & SHELLS

~East Coast Oysters~

(Minimum of 3 oysters is required per order)

Silver - \$4 each

Chardonnay jelly, mignonette

Gold - \$5 each

Yuzu mignonette, paddlesh caviar, gold leaf

CAVIAR SERVICE

Kaluga - \$95 | Imperial - \$195

30g of caviar is served with blinis, crème fraiche,
chives, white & yellow eggs

SWEETS

Gelato d'oliva - \$14

Crème fraiche ice cream, caviar & extra virgin olive oil

*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.



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LOUNGE