

THE ROOFTOP POOL

COCKTAILS 23 each

Bali x Apertiki

Refreshing and sessionable with the flavors of Southeast Asia

Swizz Army Man

No. 3 Gin. Lime. Coconut. Mint.

Lil' Ya-Tea

St. Germaine. Rooibos.
Champagne.

Phil Collins

Tito's Vodka. Jasmine Tea.
Cucumber. Aloe.

Maybourne Colada

Bacardi 8-Year Rum. Lime.
Pineapple. Vanilla Coconut
Cream. Cacao.

Kung Fu Pandan

Aperol. Pandan. Rosé
Champagne.

Pomelo Ball

Mezcal Los Misterios. Pomelo.
Cardamom. Cinnamon. Soda.

JUICES

Fresh Squeezed Juice 14

Orange / Grapefruit / Pineapple

Green Juice 15

Granny Smith Apple. Cucumber.
Celery. Ginger. Kale. Chlorophyll.

Maybourne Elixir 15

Orange Juice. Apple Cider
Vinegar. Turmeric. Ginger. Lemon.
Cayenne.

CHAMPAGNE

Laurent-Perrier 'La Cuvée', France 28/120
Laurent-Perrier 'Cuvée Rosé', France 38/150
Krug 'Grand Cuvée', France (375ml) 135

ROSÉ

Château La Coste, Provence, France 2020 18/80

WHITE

Vermentino, Château La Coste, 2020 18/80
Pinot Grigio, Scarpetta, Friuli, Italy 2020 17/75
Sauvignon Blanc, Domaine Laporte 'Le Rochoy',
Sancerre, France 2020 24/105
Sauvignon Blanc, Alma de Cattleya, Sonoma County,
California 2020 18/80
Chardonnay, Billaud-Simon, Chablis, France 2018
21/95
Chardonnay, ZD Wines, California 2019 23/100

RED

Pinot Noir, Windy Oaks, Santa Cruz Mountains,
California 2018 21/95
Barbera, La Spinetta, Piedmont 2018 19/85
Malbec, Achaval Ferrer, Mendoza, Argentina 2018
18/80
Cabernet Blend, Arrowood, Sonoma County,
California 2016 22/100
Cabernet Blend, The Prisoner, Napa Valley,
California 2019 27/115

WATER

Pellegrino 13
Acqua Panna 13

REFRESHMENTS

Coca-Cola, Diet Coke & Sprite 8
Red Bull 10
Lemonade 8

BEER

Peroni 10
Corona 10
Heineken 10
Stella 11

Iced Tea 10

Black, Matcha Green or Herbal Lemon

Arnold Palmer 11

Black Tea & Lemonade

Strawberry Shrub 13

Fresh Strawberry Juice. Pink Peppercorns.
Cider Vinegar. Soda.

Please note, a 20% gratuity is added automatically.

THE ROOFTOP POOL

SNACKS & BITES

- Chips, salsa & guacamole 20
- French fries | truffle fries 14/19
- Fried calamari, lemon & aioli 22
- Peruvian tuna ceviche with leche de tigre 25
- Grilled garlic king prawns with lemon & salsa rosada 30
- Farmers' market fruit salad, raw honey and lime granita 18
- Tiger acai bowl 24
Mango, papaya, banana, coconut, house granola
- Avocado toast with poached eggs, chile & pepita crema 24

SALADS & BOWLS

- Greek salad 28
Shu's lettuces, feta, olives, piquillo peppers, garbanzo beans, watermelon
- Rooftop Caesar 24
Little gem lettuce, torn Bub's croutons, avocado
- Grain & greens bowl 24
Quinoa, farro, brown rice, sweet potatoes, emerald kale, nuts & seeds, preserved lemon, yellow beets with tops, swiss chard
- Hawaiian tuna poke bowl 30
Koda Farms brown rice, seaweed salad, cucumbers, avocado, soy vinaigrette
- Chilled soba noodle bowl 25
Zucchini, asparagus, eggplant, miso, sesame, boiled egg
- Add
salmon 15, hanger steak 18, prawns 16, chicken 15, burrata 15

SANDWICHES

- All sandwiches served with fries*
- Rooftop smashburger 24
Provolone, balsamic onions, arugula
- Spicy honey fried chicken sandwich 26
Chili-honey glaze, house bread & butter pickles
- Steak fajita quesadilla 28
Marinated skirt steak, onion, peppers, Oaxacan cheese
- Grilled mahi mahi fish sandwich 26
Tzatziki, cilantro coleslaw, lemon
- Bacon wrapped hot dog 22
Dijon aioli, grilled jalapeño relish
- Roast turkey & mortadella on ciabatta 24
Pepper Jack, tomatoes, sprouts

DESSERT

- Coconut semifreddo 15
Roasted pineapple, coconut dulce de leche
- House-spun ice cream & sorbet 13

Please note, a 20% gratuity is added automatically.