

# RIVIERA

## BEVERAGES

### SPRITZERS \$18

#### VENETIAN SPRITZ

Aperol, Prosecco, soda water

#### NEGRONI SBAGLIATO

Campari, Antica Formula, Prosecco

#### HUGO SPRITZ

Prosecco, Beveland elderflower liqueur, mint, soda water

#### MAI TAI SPRITZ

Prosecco, Appleton Estate gold rum, fresh lime juice, homemade orgeat syrup, triple sec

#### BICICLETTA

Campari, sauvignon blanc, soda water

### ROSE COCKTAILS \$18

#### FROSÉ

Rosé wine, Aperol, fresh watermelon juice, homemade basil syrup

#### CLOVER CLUB TWIST

Tanqueray gin, Aperol, homemade raspberry syrup, fresh lemon juice, egg white, Bitter Truth orange bitters

#### FLIGHT THILAMAAFUSHI

Blackberry infused citrus vodka, triple sec, fresh kiwi, fresh lemon juice, simple syrup

#### PINK ELEPHANT

Tanqueray gin, Luxardo Maraschino, crème de mûre, fresh grapefruit juice, fresh lime juice, simple syrup

#### SOLLEONE COCKTAIL

Tanqueray gin, grapefruit cordial, Campari

### GIN & TONICS \$18

#### MIDSUMMER SPRITZ

Hendrick's Midsummer Solstice gin, Beveland elderflower liqueur, fresh lemon juice, soda water

#### LONDON GREEN & TONIC

Tanqueray gin, fresh lime juice, mint, cucumber, tonic water, simple syrup

#### BLOOMSBURY GARDEN

Rosemary infused gin, fig marmalade, Beveland elderflower liqueur, fresh lemon juice, Fentimans elderflower tonic

#### PINEAPPLE EXPRESS

Tanqueray gin, grilled pineapple, pineapple juice, Prosecco

### COCKTAILS \$18

#### GET LUCKY

Bacardi white rum, blackberries, fresh lemon juice, ginger syrup, homemade orgeat syrup, honey syrup, Peychaud's bitters

#### PIÑA COLADA DECONSTRUCTION

Pineapple infused rum, Malibu, coconut water, sugar syrup, Angostura Bitters

#### RICH & FAMOUS

Beneva Joven mezcal, Yellow Chartreuse, Aperol, fresh lime juice

#### CITRUS MAXIMA

Bombay Sapphire gin, Beveland elderflower liqueur, sparkling grapefruit water, cranberry juice

#### BLUEBERRY MARGARITA

Jose Cuervo Gold tequila, fresh lime juice, triple sec, fresh blueberry infused ice cubes

#### THE BITTENBENDER

Woodford Reserve bourbon, raspberries, cacao nib infused Campari, fresh lemon juice, homemade ginger syrup, Prosecco

### CLASSIC COCKTAILS \$17

#### LAST WORD

Tanqueray gin, Green Chartreuse, Luxardo Maraschino, fresh lime juice, Amarena cherry

#### LEMON DROP MARTINI

Absolut vodka, triple sec, fresh lemon juice, simple syrup

#### CLASSIC MARGARITA

Olmecca blanco tequila, triple sec, fresh lime juice

#### OLD FASHIONED

Bulleit bourbon, sugar cube, Angostura Bitters, soda water

#### PISCO SOUR

Capel 35 Especial pisco, fresh lime juice, simple syrup, egg white, Angostura Bitters

#### MOJITO

Bacardi white rum, fresh lime juice, mint, caster sugar, soda water

# RIVIERA

## BUBBLES

BIANCA NERA PROSECCO, SPUMANTE  
EXTRA DRY \$13 \$60

Veneto, Italy

BOTTER "DIVICI" PROSECCO EXTRA DRY \$15 \$70

Veneto, Italy

SCHWANSEE ROSÉ BRUT \$15 \$70

Franken, Germany

BOTTER ROSÉ SPARKLING EXTRA DRY \$15 \$70

Veneto, Italy

G.H. MARTEL VICTOIRE BRUT PRESTIGE \$30 \$150

Chigny-les-Roses, France

G.H. MARTEL VICTOIRE BRUT ROSÉ \$40 \$170

Chigny-les-Roses, France

MOËT & CHANDON ICE IMPÉRIAL \$240

Épernay, France

MOËT & CHANDON IMPÉRIAL ROSÉ \$260

Épernay, France

## ROSÉ

BABICH FORBIDDEN, 2018 \$16 \$70

Pinot Noir, Marlborough, New Zealand

FORTANT ROSÉ DE PROVENCE, 2017 \$16 \$70

Grenache, Côtes De Provence, France

MAISON DE GRAND ESPRIT

L'ÊTRE MAGIQUE, 2019 \$22 \$110

Côtes De Provence, France

CHÂTEAU D'ESCLANS

WHISPERING ANGEL, 2020 \$22 \$110

Côtes De Provence, France

DOMAINES OTT "BY OTT", 2020 \$22 \$110

Côtes De Provence, France

DOMAINES OTT CLOS MIREILLE, 2019 \$240

Blend, Côtes De Provence, France

## WHITE

ROTHBURY ESTATE \$12 \$55

Sauvignon Blanc, Sémillon, Hunter Valley, Australia

VIVOLO DI SASSO, 2020 \$14 \$65

Pinot Grigio, Veneto, Italy

PETER MEYER, 2019 \$14 \$65

Riesling, Mosel, Germany

BABICH FORBIDDEN, 2020 \$15 \$70

Sauvignon Blanc, Marlborough, New Zealand

LOUIS LATOUR 2019 \$15 \$70

Chardonnay, Mâconnais, France

ARTHUR METZ ÉPICE PUISSANT \$85

Gewürztraminer, Alsace, France

BODEGA BOUZA, 2018 \$90

Albariño, Montevideo, Uruguay

CAKEBREAD, 2016 \$120

Chardonnay, Napa Valley, USA

## RED

BANFI PLACIDO CHIANTI DOCG, 2018 \$14 \$65

Sangiovese, Tuscany, Italy

VIVOLO DI SASSO, 2018 \$14 \$65

Cabernet Sauvignon, Cabernet Franc, Veneto, Italy

WOLF BLASS EAGLEHAWK, 2020 \$15 \$70

Cabernet Sauvignon, South Australia

MO SSESSIN, 2018 \$16 \$75

Pinot Noir, Bourgogne, France

MO SSESSIN BEAUJOLAIS-VILLAGES, 2016 \$70

Gamay, Beaujolais-Villages, France

MAISON DE GRAND ESPRIT

LA MIRACULEUSE, 2018 \$80

Blend, Bordeaux, France

STAGS' LEAP, 2017 \$160

Petite Syrah, Napa Valley, USA

All prices are in US dollars and subject to 10% service charge and applicable taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Responsibility matters. Must be of legal drinking age and/or older to purchase and/or consume alcohol. Vintages are subject to change; please ask your server when making your selection. Menu items and prices are subject to change without prior notice.

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## Bites

### RAW

#### CRUDITÉS (V) (C) \$15

Mixed vegetable sticks, harissa potato chips, mint, green peas, hummus

#### CRYSTAL SUMMER ROLLS (D) (C) (V) \$20

Raw crunchy vegetables, spicy coriander-coconut yogurt dip

#### CEVICHE OF OCEAN FARMED BARRAMUNDI (C) (F) \$25

Coriander, chili, tiger's milk, tomato, spiced plantain

#### FRENCH COUNTRY STYLE SALAD (V) (N) \$20

Arugula, kale, baby spinach, lemon Dijon mustard vinaigrette

### ICE BAR

#### FRESHLY SHUCKED SEASONAL OYSTERS (S)

Half dozen \$50

One dozen \$95

Bloody mary, cocktail sauce, mignonette, Tabasco

#### CHILLED SEAFOOD PLATTER (S) \$95

Fresh oysters, assorted sashimi, chef's seafood tapas, half lobster, king crab leg, mignonette, lemon wedges, Tabasco, marie-rose dressing, bloody mary

#### FRENCH 75 (S) (A) \$55

Crab and avocado-apple rolls, Champagne-gin-cucumber jelly, sea urchins, caviar

### PETIT BITES

#### SPICY EDAMAME (V) (C) \$15

Dried cranberries, star anise

#### ROASTED KALE CHIPS (V) (N) \$20

Almond flakes, Himalayan pink salt

#### PULPO GALLEGO (S) (C) (D) \$30

Garlic and paprika marinated grilled octopus, fennel, lemon wedges, EVOO, sweet paprika, cayenne pepper

### SHARING

#### FRENCH PERNOD FLAMED OYSTERS (A) (S) \$55

Six Fine de Clair oysters, spinach, pernod, caviar

#### ANDALUSIAN PESCAÍTO FRITO (S) (G) \$30

Deep-fried seafood, lemon wedges, chopped parsley

#### GAMBAS AL AJILLO (C) (A) (S) (G) (D) \$35

Armagnac splashed shrimps, EVOO, garlic flakes, sweet paprika, cayenne pepper, grilled baguette

#### WAGYU BEEF SLIDERS A LA ROSSINI (G) (E) (A) (D) \$30

Three sliders, foie gras, Madeira sauce, truffle shavings, brioche buns

#### TRUFFLE FRIES \$15

Homemade organic tomato ketchup

### SWEETS \$20

#### PETIT FOUR (D) (E) (N) (G)

Caramel choux, salted caramel chocolate, coffee infused chantilly cream, financier, pâte de fruits, vanilla ganache macaron

#### BANANA SPLIT SUNDAE (D) (E) (N)

Toasted almonds, chocolate sauce

#### SEASONAL FRUITS (V)

Berries

