

THE MARTINI PROJECT



**AN ONGOING STUDY IN ONE OF THE WORLD'S MOST ICONIC COCKTAILS.
THE MARTINI IS NOT A FINISHED IDEA — IT IS A WORK IN PROGRESS.**

**EACH MENU ITERATION INTRODUCES NEW VARIABLES,
ROTATING ELEMENTS, AND TASTING FLIGHTS,
DESIGNED TO EVOLVE OVER TIME.**



CLASSIC MARTINI GIN OR GREY GOOSE VODKA · DRY VERMOUTH · ORANGE BITTERS GARNISH: LEMON TWIST / OLIVES PROFILE: TIMELESS & REFINED INTENSITY: ●○○	\$18
DIRTY MARTINI GIN OR GREY GOOSE VODKA · OLIVE BRINE · DRY VERMOUTH PROFILE: SALTY & ROBUST INTENSITY: ●●○	\$18
ESPRESSO MARTINI GREY GOOSE VODKA · HOUSE COFFEE LIQUER · ESPRESSO PROFILE: BOLD & VELVET INTENSITY: ●●○	\$18
VANILLA ESPRESSO MARTINI GREY GOOSE VODKA · KAHLÚA · VANILLA · ESPRESSO PROFILE: INDULGENT & SMOOTH INTENSITY: ●●○	\$18
VANILLA PASSIONFRUIT MARTINI GREY GOOSE VODKA · PASSION FRUIT LIQUER · VANILLA · LIME PROFILE: BRIGHT & TROPICAL INTENSITY: ●●○	\$18
BANANA MARTINI GREY GOOSE VODKA · BANANA RUM · BANANA SYRUP PROFILE: LUSH & SWEET INTENSITY: ●●○	\$18
LYCHEE LAVENDER MARTINI GREY GOOSE VODKA · LAVENDER SYRUP · LYCHEE PROFILE: FLORAL & DELICATE INTENSITY: ●○○	\$18
SAKETINI JUNMAI DAIGINJO SAKE · GREY GOOSE VODKA · DRY VERMOUTH PROFILE: PURE & ETHEREAL INTENSITY: ●●●	\$18
GIBSON GIN OR GREY GOOSE VODKA · DRY VERMOUTH PROFILE: SAVOURY & CRISP INTENSITY: ●●○	\$18



KINDLY INFORM US ABOUT YOUR DIETARY RESTRICTIONS AND/OR FOOD ALLERGIES UPON ORDERING.
ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.



FLIGHT OF THREE

\$38

CREATED AS BOTH A LEARNING EXPERIENCE AND A SENSORY EXPLORATION, THE MARTINI FLIGHT INVITES YOU TO DISCOVER HOW SUBTLE SHIFTS IN FLAVOUR, BALANCE, AND EXPRESSION SHAPE ONE OF THE WORLD'S MOST ICONIC COCKTAILS.

A FLIGHT CONSISTS OF THREE MINI MARTINIS, SERVED SIDE BY SIDE FOR COMPARATIVE TASTING.

*KINDLY INFORM US ABOUT YOUR DIETARY RESTRICTIONS AND/OR FOOD ALLERGIES UPON ORDERING.
ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.*

FOOD PAIRING MENU

\$40 PER PAX
MINIMUM 2 PAX

SAKOSHI OYSTER

RASPBERRY MIGNONETTE · SHALLOT RINGS · SMOKED EVOO PEARLS

PULLED WAGYU BEEF CHEEKS

POTATO MILLE FEUILLE · PAPRIKA AIOLI · CHIVES

PROSCIUTTO DI PARMA CRISPS

CARAMELISED FIGS · TOMATO CHUTNEY

SMOKED KING SALMON & ROES TARTLET

JAPANESE CUCUMBER · ONIONS · WASABI AIOLI

WHIPPED MARINATED GORGONZOLA

TOASTED CANNOLI · SWEET BASIL

*KINDLY INFORM US ABOUT YOUR DIETARY RESTRICTIONS AND/OR FOOD ALLERGIES UPON ORDERING.
ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.*