



*Gather.
Share.
Celebrate.*

EASTER FEATURE MENU

Available Easter Weekend | April 18–20

Serves up to 6 guests

Early Bird Price: **\$265** + tax & gratuity
Reservation and prepayment required

Main Course

Whole Roasted Leg of Lamb
with Pomegranate Glaze, served family-style

Saffron Rice
Broccolini
Sweet Potato Purée

Dessert

Egyptian Rice Pudding with Toasted Almond,
Cherry Compote & Passionfruit



Signature Cocktails

Add a festive touch to your celebration

Fig Peach Bellini

House-made fig and peach purée, fresh citrus, and bubbles

With Sparkling Wine: \$16

With Champagne: \$ 23.50

Pomegranate Aperol Spritz

Aperol infused with pomegranate husks,
pomegranate molasses, bubbles, and soda

With Sparkling Wine: \$16

With Champagne: \$23.50

