

TULĀ

AMUSE BOUCHE

Chef's Daily Inspiration

GOAT CHEESE AND POTATO FLAN

with Wild Berry Gin Reduction

*Winter Cherry Sour: The Botanist Gin, Lemon,
Lime, Wild Cherry Syrup, Egg White*

HANDCRAFTED TAGLIATELLE WITH SMOKED SALMON

in a Gin-Infused Marinara Cream

*Smoky Sea: Smoked-Salmon Infused
The Botanist Gin, Blanc Vermouth*

GROUPEUR AND SHRIMP PAPILLOTE

with Baby Potatoes and Vegetables

*The Garden: The Botanist Gin, Celery Juice,
Lemon, Elderflower, Muddled Cucumber*

GIN-INFUSED LEMON SORBET

with Candied Lemon Zest and Mint

*Herbal Harmony: Thyme-Infused The Botanist Gin,
Blanc Vermouth, Lemon and Mint Drops*

THE BOTANIST

ISLAY DRY GIN

PRIX FIXE | \$149