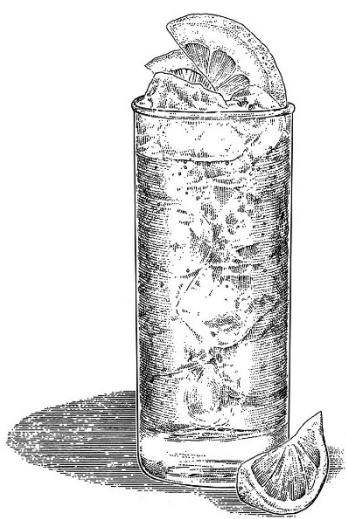


# TWO<sup>e</sup>

BAR & LOUNGE



## SIGNATURE COCKTAILS

### HUDSON DIRTY MARTINI

*Beluga Transatlantic Vodka,  
house-made vegetable brine*

*A unique and savory take on the dirty martini*  
18

### GOODBYE COSMO

*Ketel One Vodka, Dubonnet Red, lemon juice,  
served with a candied orange*

18

### NEVER SEE IT COMING

*Our house-made pineapple vodka aged for 3 weeks.  
We guarantee you will never see it coming!*

18

### FORBIDDEN ELIXIR

*The Botanist Gin shaken with chili-infused  
Chartreuse, fresh lemon and lime*

18

### GIN GIN

*Hendricks Gin, Canton Ginger Liqueur, cucumber  
mint purée, topped with a splash of ginger ale*

19

### SMOKIN' SENORITA

*Sombra Mezcal, Laphroaig,  
cayenne, grapefruit, smoked salt*

18

### SOIRÉE

*Basil-infused tequila, Mathilde Poire,  
brandied cherry cordial, pomegranate*

19

### ANTIQUÉ FASHION

*Old Overholt Rye, brown simple syrup,  
grapefruit bitters*

19

### MANDELSLO PUNCH

*House infused strawberry vodka, rosé, pomegranate  
served over crushed ice*

20

## SPECIALTY MOCKTAILS

10

### *Cardamom Sensation*

*Cardamom, freshly squeezed lime juice,  
simple syrup, ginger beer*

### *Caribbean Holiday*

*Coconut sorbet, basil leaves, pineapple juice*

### *Cinnamon Devine*

*Cider, cinnamon, brown simple syrup, lime juice*

## BEVERAGES

### *Freshly Squeezed Juice*

*Orange Juice & Grapefruit Juice*

9

### *Assorted Juices*

*Cranberry, White Cranberry, Apple, Pineapple*

7

### *Assorted Sodas*

*Coke, Diet Coke, Sprite, Pepsi, Diet Pepsi,  
Sierra Mist, Fever-Tree Ginger Ale, Ginger Beer,  
Soda water & Tonic water*

8

### *Bottled Water*

*Evian*

*small 8 / large 12*

*Badoit*

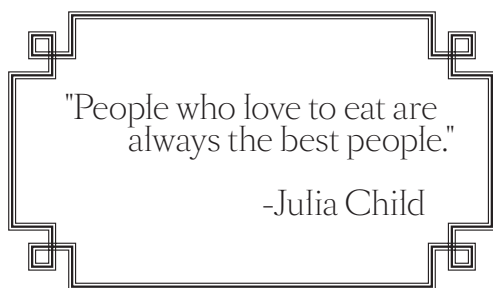
*small 8 / large 12*



SERVED DAILY BETWEEN  
2PM - 8PM

EVENING BITES

- Half Dozen Beau Soleil Oysters* 18  
*Sauce mignonette*
- Catskills Smoked Salmon* 19  
*Traditional condiments, toast points*
- Herb Poached Shrimp Cocktail* 24  
*Celery root & horseradish remoulade*
- Chicken Samosas* 24  
*Spiced chicken, cumin pastry, mint & tamarind chutneys*
- Mezze (v)* 22  
*Hummus, baba ghanoush & tzatziki, olive salad and pita points*
- House Cheese Plate* 18  
*Spicy fig jam, cornichons, honeycomb, grilled bread*



SALADS & SOUP

- The Pierre Lobster Salad* 29  
*Poached Maine lobster, apple celery remoulade, endives, asparagus, radish, truffle vinaigrette*
- Caprese Salad* 23  
*Burrata with heirloom tomatoes, shaved fennel & watercress*
- Roasted Butternut Squash Soup* 16  
*crispy kale, pumpkin seeds*

SERVED DAILY BETWEEN  
2PM - 8PM

BETWEEN THE TOAST

- Pav Bhaji (v)* 24  
*A recipe from Mumbai, perfected by our chefs. Butter toasted soft rolls with a vegetable curry*
- Quesadilla* 24  
*Char-grilled chicken, green and red peppers, pepper jack cheese, sour cream, guacamole*
- Chicken Club Sandwich* 26  
*Poached chicken, tomatoes, romaine lettuce & apple smoked bacon*
- Zucchini Avocado Panini* 24  
*Zucchini, avocado, brie, roasted red pepper, basil pesto*
- Angus Beef Sliders* 28  
*Rupert cheese, watercress, balsamic onion marmalade & horseradish cream*

DESSERT MENU

- Chocolate Fudge Cake* 15  
*Streusel crunch, salted caramel cashew ice cream*
- Crème Brûlée Suzette* 12  
*Warm citrus madeleines*
- New York Cheesecake* 12  
*Graham cracker crust, stawberry compote*
- Selection of Ice Creams or Sorbets* 11  
*Served with fresh berries*

CAVIAR

- 1 oz Imperial Sturgeon Caviar* 95
- 1 oz Ossetra Russian Caviar* 195

