

BELVEDERE

CROWN
IN BLOOM



Martini Pairing Menu

TAPPA 1

Blossom Martini

PORTOFINO

Between pastel houses and the quiet sea, vodka and Sakura vermouth bloom together, and Portofino turns elegance into a sip.

FOOD PAIRING: King Salmon Brioché (A) 2 pieces • 18



Belvedere Vodka - Mancino Sakura Vermouth
Orange Bitter 30

TAPPA 2

Oyster Martini

CHIOGGIA

Where the lagoon meets the Adriatic tide, vodka, fino sherry and smoked oil meet the sea, and Chioggia leaves its salt on every sip.

FOOD PAIRING: Pacific Oyster (A) 8 ea
Add 2 gr of Caviar (I) 13 ea



Belvedere 10 Vodka - Tio Pepe - Oyster Water
Smoked Oil 90

TAPPA 3

White Mirrors

TRIESTE

Between grand cafes and the restless Bora, vodka and coffee liqueur meet in balance, while Trieste's coffee culture turns the final sip into a ritual.

FOOD PAIRING: Dark Chocolate Mousse 24



Belvedere Vodka - Belvedere Dirty Brew
Mascarpone Foam - Tonka Bean 30



Seafood Origin: (A) Australian, (I) Imported, (M) Mixed. Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences. A 1.15% surcharge applies for all credit card transactions. Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.