bubble food
A UNIQUE EXPERIENCE

SUSTAINABLE LUXURY EVENTS

Bubble has been designing and catering spectacular luxury events for 25 years. With accreditations at London's historic palaces, unique venues & contemporary spaces, our team of planners create exceptional events just about anywhere.

Gala dinners, one-of-a-kind weddings, product and exhibition launches, cocktail receptions, or immersive experiences: we bring the same passion and creative flair to every brief. Behind the style lies our commitment to beautiful flavours, professional service and operational excellence.

Bubble's Michelin-trained chefs create contemporary culinary wonders, sourcing only the highest quality, sustainable ingredients.

Bubble put the creativity and flair into your event, taking care of everything along the way so you can sit back and enjoy your celebration knowing you are in safe hands.

FOOD PHILOSOPHY

Our incredible team of chefs passionately make breath-taking food, with the leadership of visionary Executive Head Chef, Jens Nisson. Bubble own an enviable reputation for excelling expectations and pushing the boundaries of event catering.

Regardless of style or design, Bubble sources only the highest quality, seasonal, ingredients to create contemporary culinary wonders.

Our expert sommeliers match Bubble's menus with the most exquisite wines that complement yet dazzle against the intricacies of our dishes. For something a little livelier, our mixologists create a seductive array of tantalising concoctions from the traditional through to drinks of the future.

SALMON PEA BLINI

Cured salmon, keta caviar,
pea blini, viola

CANAPE MENU

VEGETARIAN

Beetroot tart, whipped ewe's cheese & candied lemon (v)

Hodmedod's chickpea panisse, walnut & kale (vn)

Mushroom temaki, wasabi ponzu, ginger spring onion relish (v)

Smoked melon tartare, pecorino & aji amarillo (v)

Spenwood biscuit, pea, sorrel (v)

English pea tart, apple, brown butter mayonnaise (v)

Toasted barley & langres cheese tart, apricot & champagne (v)

Marmite cheddar bon bon (v)

Sweetcorn kurkure with yellow chilli emulsion (v)

FISH

Hot choux bon bon, oscietra caviar

Bubble fish & chips on edible newspaper

Devon crab & enoki chalupa, pistachio mole

Rock shrimp tempura, creamy toban djan sauce

Brique pastry, radish, anchovy hummus

Devon crab & enoki chalupa, pistachio mole

Konbu trout tartare, wasabi ponzu, kale meringue

Smoked salmon & cultured cream on a pea blini

Charcoal cassava, tarama, chiccarones

CANAPE MENU

MEAT

Crisp potato, manchego, serrano ham, olive oil pearls

Grilled grassfed beef, shiitake, black bean & green pepper

Butter chicken liver parfait, tamarind & miso

Smoked duck, pineapple & red cabbage crisp

Aylesbury duck & beetroot bao

Lamb anticuchos, aji puree

Chicken wraps, ginger, Oscietra caviar

Comte and iberico croquette

Heritage beef, bearnaise, umeboshi

SWEET

Mini lemons with yuzu ganache and lemon jam

Blackberry & sesame pebbles

Mini banoffee pie, banana skin toffee

Coconut meringue cloud, pina colada jelly, mango, micro mint and cornflower (vn)

Coconut cheesecake, lemon, ginger biscuit

Mushroom: dulcey chocolate, porcini & star anise caramel

Hazelnut choux, praline crunch

Sakura cherry baba

FIG LEAF

Tunworth & hibiscus

DEVON CRAB

Enoki chalupa pistachio mole

LOW WASTE & LOW MILES CANAPE

WE ARE HAPPY TO SUGGEST WAYS OF REDUCING FOOD WASTAGE AND REDUCE THE CARBON FOOTPRINT OF YOUR MENU TO PROVIDE THE MOST SUSTAINABLE APPROACH TO YOUR EVENT.

SAVOURY

Coffee beetroot bao, using grounds to make a spice rub and pickling the stems

Tempura peelings with tamari dipping sauce

Chickpea & oat cracker, whipped ricotta, waste carrot top pesto

Chicken skin, potato salad, parsley emulsion

Togarashi beef, radish, tosazu, waste kimchi

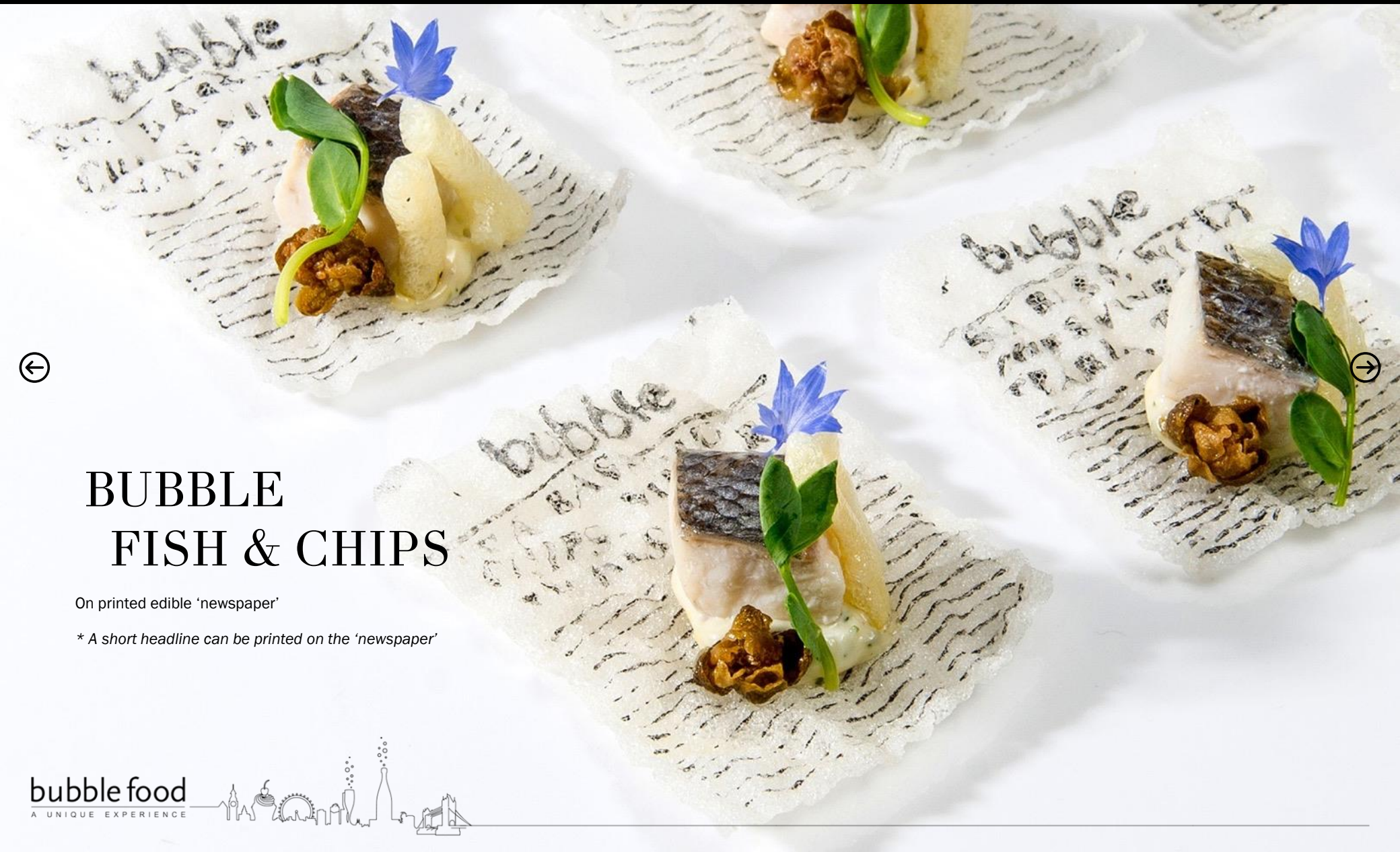
Pig's head croquette, cheese rind custard

SWEET

The whole lemon: pulp, peel & pith

Waste coffee and caramelised white chocolate tart

Carrot cake pop, waste caramel, burnt carrot soil



BUBBLE FISH & CHIPS

On printed edible ‘newspaper’

** A short headline can be printed on the ‘newspaper’*

XO CALAMARI BURGER

Squid & mackerel burger
XO sauce

CURED ORGANIC SALMON

With radish and lodized lovage emulsion

ORGANIC
SALMON CRUDO
Tapioca, avocado & Granny Smith
bubble food
A UNIQUE EXPERIENCE

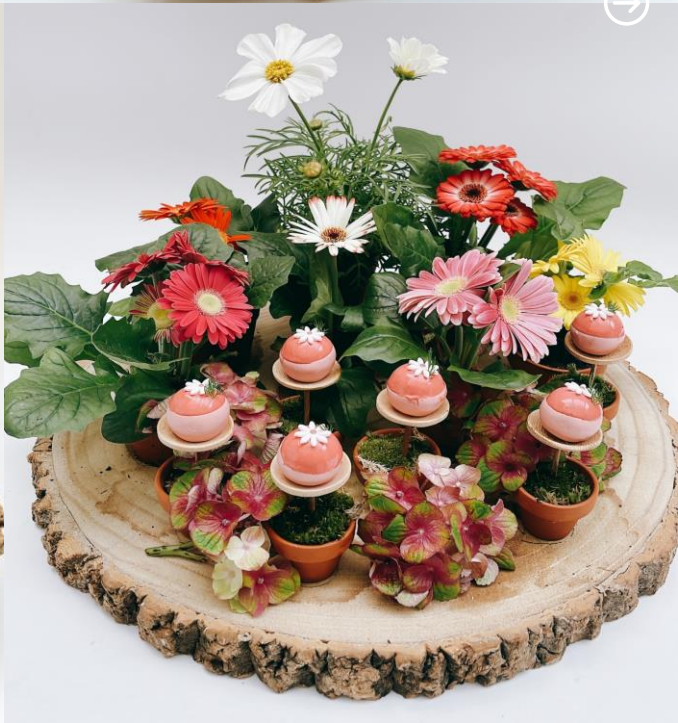
PUMPKIN TART

Baked pumpkin tart, pumpkinseed caramel (v)

TOGARASHI BEEF

Radish, tosazu, kimchi emulsion

CANAPE STYLING



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PORT GUMMI BEARS

THE MUSHROOM

White chocolate, strawberry
& hazelnut streusel mushrooms

OYSTERS & PEARLS

Pearlescent smoked salmon mousse,
cucumber, oyster & lovage emulsion

APPLE

Burrata, apple gel, beetroot,
apple blossom, carta musica

BOWL FOOD MENU

VEGETARIAN

Papri chaat, chickpea, potato, coconut yoghurt, mint & imli chutneys (vn)

Crisp potato cake, tamarind, green chutney, coconut yoghurt, sev leaf crisp

Keen's cheddar 'apple ploughmans' (v)

Carrot tartare, marsala, dill crowns (vn)

Spring vegetable mezze with crushed herbs & smoked carrot hummus (vn)

Fresh corn polenta with grana padano & aubergine caponata (v)

Dressed carrot, koji pickles, smoky hummus & pickled elderflower (vn)

MEAT

Sri Lankan black pork & tamarind curry with steamed rice

Slow cooked short rib, crispy seaweed, nashi pear, kimchi-coconut sauce

Norfolk chicken, tarragon & field mushroom pot pie

Steamed bun stuffed with Tunworth custard, stout beef & pickles

Heritage beef brisket, cassava charcoal, buttermilk-onion sauce

Butter chicken makhani, fresh ginger & saffron pilau

Devon lamb shoulder, crushed herbs, carrot crisp, parsley mash

FISH

Black cod, koji miso, shiitake, spring onion oil

Seared king scallop, samphire, lime pickle butter

Sea bream tartare, cucumber, lovage emulsion

Yellow fin tuna, purple potato and rocoto pepper causa

Seabass ceviche, crispy tortilla, sweet potato, orange, capers & basil

Cornish mackerel escabeche, almond & cherry puree

Fillet of sea bass, courgette, red pepper, bouillabaisse sauce

SWEET

Mocha dulce crunch, 70% chocolate, Colombian coffee cream

English strawberry, verbena and yoghurt mess, sugar shell

The Mushroom: porcini caramel, staranise & chocolate soil

Terrarium: pistachio and green tea parfait, sesame, yuzu

Sakura, raspberry, tonka bean ganache

Cacao, chocolate, pine nut & burnt honey

Heritage apple & almond tart

Pineapple rostizada (vn)

CARROT TARTARE

Ricotta, Marsala, dill crowns & buttermilk (v)

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SEARED KING SCALLOP

Samphire, lime pickle butter

FLAT BREADS

With molecular balsamic pearls and olive oil emulsion

Tin lid can be personalised with initials or a logo

DINNER MENU - STARTERS

VEGETARIAN & VEGAN

Tomato tartare, basil, consommé jelly, pomelo, olive oil, sourdough foam (vn)

Carrot pastrami, dill emulsion, honey, sea purslane (vn)

Smoked celeriac miso apple, beetroot, horseradish & tea salted crisp (v)

Scamorza & rocket agnolotti, parmesan, chestnut mushroom, hazelnut pesto (v)

Beetroot gazpacho, whipped ricotta, fennel pollen (v)

Roasted white asparagus, barley miso, walnut, puree, pecorino romano (v)

London burrata curds, Spenwood shortbread, green strawberry, golden beet & elderflower dressing (v)

Coddled egg with smoked garlic & pickled walnut toast (v)

Tomato risotto, aged reggiano, courgette flower, pine nuts & basil (v)

FISH & SHELLFISH

Cured trout tartare in a potato cylinder, citrus & yuzu kosho sauce

Poached native lobster, soy custard, pumpkin, yuzu ponzu

Brixham white crab, radish, dashi and yogurt sauce, brown crab toast

Orkney scallop chaat, jalapeno, green curry oil

Yellowfin tuna crudo with amalfi lemon & capers

Cider washed monkfish, melon, apple, champagne sauce

Loch Duart Salmon ‘yu shang’, natural soy, citrus & green onion

Native lobster raviolo, basil, wildflower honey

The Pearl: smoked Scottish salmon, cucumber, dill & lovage

MEAT

Tataki of heritage beef, tarragon, salted plum, sourdough and beef tallow candle

Duck parfait, sakura jelly, spiced cherry, walnut (vn)

West London burrata, parma ham, datterini tomato, crispy basil, aged balsamico

Roasted scallop with lardo, granny smith apple, verjus cream

Wagyu beef pastrami muffin, pickles & mustard seeds

Summer squash, Cobble Lane ham, smoked chestnut pesto

Venison tartar, oyster dressing, asparagus & pecorino

Crispy duck, date molasses, black garlic & freekeh

ROOT TO SHOOT

Heritage carrot tartare, carrot top
kimchee, local ricotta

PERSONALISATION

Edible printed page with your favourite poem or song words

CODDLED EGG

Coddled egg with wild mushroom with
smoked garlic and pickled walnut toast (v)

SMOKED CARROT MISO SPHERE

Soy custard, pumpkin, yuzu [illegible]

RICOTTA

Local London Ricotta, blackberry & beetroot

THE BEETROOT

Devonshire crab & smoked trout mousse, beetroot gel, red chard, avocado puree

COURGETTE FLOWER

Cap[rine, golden beetroot, pine nuts

DINNER MENU – MAINS

FISH

Baked sea bream, red pepper puree, bayonne ham, courgette, potato terrine, rockfish sauce

Pan fried monktail, citrus mash, beef tomato, violet artichoke barigoule, light butter sauce

Roast Sterling halibut fillet, hispi cabbage, pickled radish, bacon & clams

Cornish turbot, black rice, watermelon radish, parsley, ajo blanco

Roast Sterling halibut, truffle creamed potato, field mushroom, pea, asparagus, cider sauce

Roast cod, Devon crab, leek, fenugreek, lemongrass & ginger bisque

Poached cod, kelp and mushroom XO, seaweed potato, mussel and yuzu sauce

VEGETARIAN & VEGAN

Pumpkin berlingots, young vegetables, dukkah, almond milk & sage oil (vn)

Miso poached mushroom, ao nori potato, charred spring cabbage, black truffle soy (vn)

Ironbark squash dumpling, king oyster mushroom, beetroot, glazed carrot, ceps (vn)

Crispy potato layered with confit onion, glazed cep, white onion puree, carrot fondant, root vegetable jus (v)

Kabocha squash gnocchi, smoked walnut pesto, wildflower honey & light miso cream (vn)

MEAT

Scottish venison loin & pithivier, onion mash, white asparagus, morel, wild garlic & nettle pesto, port jus

Roast Devon lamb loin, panisse, courgette, romesco, black olive & yoghurt

Rack of Devon lamb, butter potato, braised shoulder, baby gem, pickled mustard seed, lamb sauce

Roast Devon lamb loin & belly, pickled cucumber, mint gel, potato and peas fricassee, light lamb sauce

Slow cooked Devon lamb shoulder, crushed herbs, garden carrots, parsley mash

Roast British beef fillet, Wiltshire truffle gnocchi, corn & a gold rocher of lobster, périgord sauce.

Grilled heritage sirloin, asparagus, ao nori potato, garlic salt, green pepper, black bean sauce

Wood-fired baby chicken, yoghurt whey & cashew sauce with khatta jeera aloo & cucumber

BBQ duck breast lacquered with Highgrove honey, black cherry, almond puree, spiced duck sauce

Roasted guinea fowl, jersey potato, chervil stuffing, confit Juliet tomato, sauce albufera

Roast guinea fowl, Wiltshire truffle, praline, asparagus & fenugreek jus

Wood-roasted Goosenargh chicken, new potato, leek vinaigrette, hay buttermilk

White rabbit saddle, Cobble Lane coppa, citrus-carrot puree, girolles & truffle

Roast Free Range chicken, BBQ sweetcorn, pink fir potato, madeira cream sauce

Shio koji guinea fowl, summer truffle, spring onion, barley, leek, roasting juices

POACHED CHALKSTREAM TROUT

Pickled cucumber, yoghurt and Nasturtiums

POACHED NATIVE LOBSTER

Soy custard, pumpkin, yuzu ponzu

GUNPOWDER QUAIL

Roast quail, pickled blackberries, qual ‘twiglets’, pine salt, served with a ‘shotgun cartridge’ popper filled with gunpowder spices

ROAST TURBOT

Black rice, watermelon radish,
parsley, ajo blanco

ROAST STERLING HALIBUT

Hispy cabbage, pickled radish, bacon and clams

GUINEA FOWL

Truffle creamed potato, Morels, asparagus and thumbalgae sauce

Shio Koji Guinea fowl, Summer truffle,
Spring onion, barley, leek, roasting juices

PEPPERED VENISON

Malted potato, roast carrot, golden vine leaves

PEA, ASPARAGUS & MARJORAM FRITTER

Romanesco, artichoke, trompette
& pomegranate dressing

DINNER MENU - DESSERTS

The Potting Shed: trumpet mushroom ganache, hazelnut meringue, anise caramel

Earl grey tea ganache, kumquat marmalade, sesame cream & popping rice

English strawberries with meadowsweet, burnt butter cake, long pepper brulee & strawberry sorbet

Sweet tomato & vanilla compote, yoghurt pearls, green olive sorbet

Pump Street chocolate parfait, sugar eggshell, passionfruit, coconut flour, shortbread spoon

Rubber duck with chocolate & orange mousse, gingerbread bubbles

English Strawberry, lemon verbena, meringue, vanilla cream

Heart: cherry mousse, red cherry jam, sable biscuit

Mango & strawberry kulfi, lemon balm & mango gel

Islands chocolate mousse, apricot pate de fruit, jasmine ganache

Coconut mousse, lemon sponge & citrus marmalade (vn)

Tagette flower, white chocolate & pink grapefruit sorbet

Sakura, Scottish raspberry, tonka bean & cherry blossom (vn)

Chocolate cigar, milk mousse, hazelnut praline, vanilla caramel, black cherry sorbet
Served from a smoke-filled cigar box

ONCE YOU HAVE CHOSEN YOUR MENU, WE WILL WORK CLOSELY WITH YOU TO SUGGEST WAYS OF REDUCING FOOD WASTAGE AND REDUCE THE CARBON FOOTPRINT OF YOUR MENU TO PROVIDE THE MOST SUSTAINABLE APPROACH TO YOUR EVENT.

MANGO MOUSSE

Pineapple, coconut dacquoise

THE STRAWBERRY

White chocolate and strawberry mousse with gold popping candy

APPLE TART

Coxes apple, apple peal glaze, cobnut ganache

BUBBLE BATH

Rubber duck a l'orange with chocolate mousse & ginger bread bubbles

CACAO

Caramelised honey pannacotta
Pine, chocolate

**Personalisation in gold is possible*

THE POTTING SHED

Edible Trumpet mushroom ganache pot, hazelnut meringue, anise caramel

**Personalisation possible on the seed packet*

THE CIGAR

Chocolate ganache,
gold popping candy

THE PICTURE FRAME

Break through the customised photo (of your choice) to reveal your dessert

SMITHFIELDS
COPPER STATION

FOOD STATIONS

OUR FOOD STATIONS ARE ALL BEAUTIFULLY THEMED AND STYLED, MANY OF WHICH FEATURE A LIVE CHEF EXPERIENCE

.

SMITHFIELDS COPPER STATION

INSPIRED BY A CLASSIC OLD ENGLISH CARVERY, TASTEFULLY STYLED WITH COPPER AND WOOD

Lamb lollipops with mint pearls

Roll of pork, pork popcorn, apple espuma

Braised beef cheek pies with mini pints of cottage pie liquor and hot potato foam

Wild mushroom pie, parmesan mash top, cep liquor and potato foam (v)

CEVICHE STATION

FRESHLY CURED FISH AND PLANT-BASED CEVICHE.
CAN BE SERVED ON A SUSHI CONVEYOR

Seabass ceviche, orange, capers, basil & crispy tortilla

Kingfish & yellow corn ceviche

Watermelon ceviche, cherry tomato, lime & mint (vn)

DOWN MEXICO WAY

CONCRETE AND BRIGHT COLOURED PERSPEX WITH AN URBAN FEEL

Shredded chicken taco, guadillo salsa roja

Baja mushroom tacos, chipotle cashew cream (vn)

Seabass ceviche, orange, capers, basil & crispy tortilla

Watermelon ceviche, cherry tomato, lime & mint (vn)

CHINA TOWN DIM SUM

LACQUERED BLACK AND RED CHINESE STATION SERVING
MINI STEAMING BASKETS WITH A SELECTION OF:

Edamame Dumpling (v)

Char sui tofu puffs (v) or pork

Yam & choy sum pot stickers, black bean relish (vn)

Red prawn & lobster dumpling, sesame dressing

JAPANESE FUSION BBQ

RARE BREED PRIME CUTS FROM SMALL UK FARMS SLOW ROASTED,. GLAZED AND CARVED TO ORDER

Tare glazed beef ribs

Black truffle duck breast

Lamb anticuchos, red bean and lime smaller cutlet

SINGAPORE LAKSA STATION

SIMMERING POTS OF LAKSA BROTH ARE SURROUNDED BY BOWLS OF FRESH VEGETABLES, HERBS, SEAFOOD & NOODLES FOR A MADE-TO-ORDER SINGAPOREAN STREET FOOD EXPERIENCE

Seafood chilli laksa with shrimps

Spicy chicken & tea-pickled egg laksa

Vegetable noodle laksa, boiled egg and bean sprouts (v)

FOOD STATIONS

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TASTE OF TUSCANY

LIVE COOKING STATION WITH OUR CHEFS ROLLING, FILLING AND COOKING PASTA AND TOPPED WITH A GENEROUS GRATING OF FRESH TRUFFLE

Braised shortrib rib pacceri, smoked butter cacio pepe, pecorino romano

Tortelli di zuccha (pumpkin), sage butter & truffle (v/vn/gf)

MINI PIZZAS

Mini pizzette cooked in our mobile pizza oven and served freshly made to your guests

Nduja sausage & basil

Ricotta crema, tomato & basil (v)

BILLINGSGATE SMOKE HOUSE

CHEFS CARVING SMOKED FISH FROM BEHIND THE STATION, SERVING IT UP AT ITS FRESHEST TO GUESTS

Freshly carved, smoked sea trout or salmon

Smoked cold water prawns

Potted crab in shells

Soda bread, salted English butter, lemons, fresh mayonnaise, crème fraiche, tabasco

AN ENGLISH GARDEN

BRITISH VEGETARIAN AND VEGAN TAPAS SERVED IN LITTLE BOWLS SURROUNDED BY COSTERMONGER'S CRATES AND FRESH MARKET VEG.

Heritage carrots, buckwheat, kumquat marmalade, brown butter mayonnaise (v)

Roast pumpkin and tomato salad, rocket, feta, pumpkin seed crumble (v)

Spice-baked organic beetroot, quail's egg (v, gf, df)

Fresh sweetcorn polenta, aubergine pickle (vn, gf, df)

BRICK LANE

CLASSIC INDIAN STREET FOOD SERVED WITH TOOTING NAANS, YOGHURT AND MINT RAITA, TOMATO AND CURRY LEAF CHUTNEY, COCONUT SAMBAR (V, GF) AND GREEN MANGO CHUTNEY

Okra, Jersey Royal potato and ginger masala (v, gf, df)

Free-range chicken masala, tomato, green chilli and coconut sauce (vn, gf, df)

Tomato and ginger masala, chard and Aura potato (v)

Squash pakoras, runner bean relish (v)

Rapeseed saffron pilau (v)

Organic British fava bean vaal dahl (v)

BUBBLE FRIED CHICKEN SHOP

GET A LATE-NIGHT CHICKEN SHOP EXPERIENCE WITH CRISPY FRIED CHICKEN SERVED IN MINI BARGAIN BUCKETS

Popcorn chicken, triple cooked chips, BBQ sauce

Smoked chipotle sweetcorn fritters, chips, BBQ sauce (v)

FOOD STATIONS

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STEAMED BUNS STATION

FEATURING GREAT BRITISH PRODUCE PAIRED WITH ZINGY
ASIAN-INSPIRED SAUCES THIS STATION WOULD BE FILLED WITH
GREAT STEAMING BASKETS OF BUNS.

Mushroom bun, char sui, aji corn mayo (vn)

Aylesbury duck bun, hoisin & cucumber pickle

Spicy miso cod bao with aji amarillo ketchup

WHITECHAPEL PIE SHOP

CLASSIC LONDON PIE SHOP STYLE IS GIVEN WITH A LUXURY UPGRADE USING THE FINEST LOCALLY PRODUCED INGREDIENTS

Duchy beef & Guinness pot pies, with creamy mash & mini pints of beef liquor

Spiced organic cauliflower pastie (vn)

Arbroath smokie sausage roll

THAI MARKET

STREET FOOD OPTIONS WE ALL KNOW AND LOVE

Freshly pounded som tam salad with dried shrimp & bird eye chilli dressing

Steamed banana leaf snapper with Thai chilli jam

Eggplant and corn sprouts in green coconut curry sauce (vn)

Massaman peanut & lamb curry

Lemongrass rice (vn)

SEAFOOD STATION

FRESH ATLANTIC SEAFOOD, CURED AND SMOKED TO A CLASSIC LONDON RECIPE

Smoked Scottish salmon

Smoked cold water prawns

Served with soda bread, salted English butter, lemons, crème fraiche

Selection of rock and native oysters

Potted crab

Tabasco, shallot vinegar

SWEET STATIONS

PIMP MY SUNDAE – LIQUID NITROGEN ICES

SERVED IN CLASSIC SUNDAE GLASSES WITH LONG SPOONS

A CLASSIC INDULGENT DESSERT PREPARED WITH CUTTING EDGE TECHNOLOGY

Live-whipped ice creams surrounded by billowing clouds from the nitrogen.

ICES

Popcorn gelato

Yoghurt sorbet

WITH

Smoked toffee sauce

Crème Chantilly

Meringue kisses

Oreo mini cookies

Raspberry coulis

Caramel popcorn

Fresh berries

FLORAL DESSERT STATION

THEMED DESSERT CANAPE STATION SMALL DESSERTS WITH A FLORAL THEME

Rose petal and raspberry eclairs (v)

Lemon; limoncello ganache with poached Amalfi lemon & tarragon (v)

Elderflower strawberry champagne jellies (vn, gf, df)

Tiramisu plant pots, mint shoots (v)

Pistachio and orange blossom macarons (v)

Wildflower pavlovas (v, df)

Confit blackberry and frangipane tart

Fig leaf custard doughnut

Orange soy pots with maple crumble (vn)

FANTASY FOREST DESSERTS

A GORGEOUS DISPLAY OF MINI TREATS ARRANGED ON A FANTASY FOREST THEME STATION

Lemon; limoncello ganache with poached Amalfi lemon & tarragon (v)

The mushroom: white chocolate, strawberry and hazelnut streusel

Tirimisu plant pots, mint shoots

Pistachio & orange blossom macarons

Confit blackberry and frangipane tart

SEAFOOD
STATION

PAELLA
STATION

CHINESE DIM SUM STATION

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SUSHI OR DESSERT BY CONVEYOR

DESSERT STATION

LIQUID NITROGEN ICES

‘Pimp your own Sundae’ with a selection of toppings

SOUR CHERRY COSMOPOLITAN

Vanilla vodka, cherry liqueur, sweet vermouth, cranberry, supasawa, cherry essence

GLORIOUS GREEN GIMLET

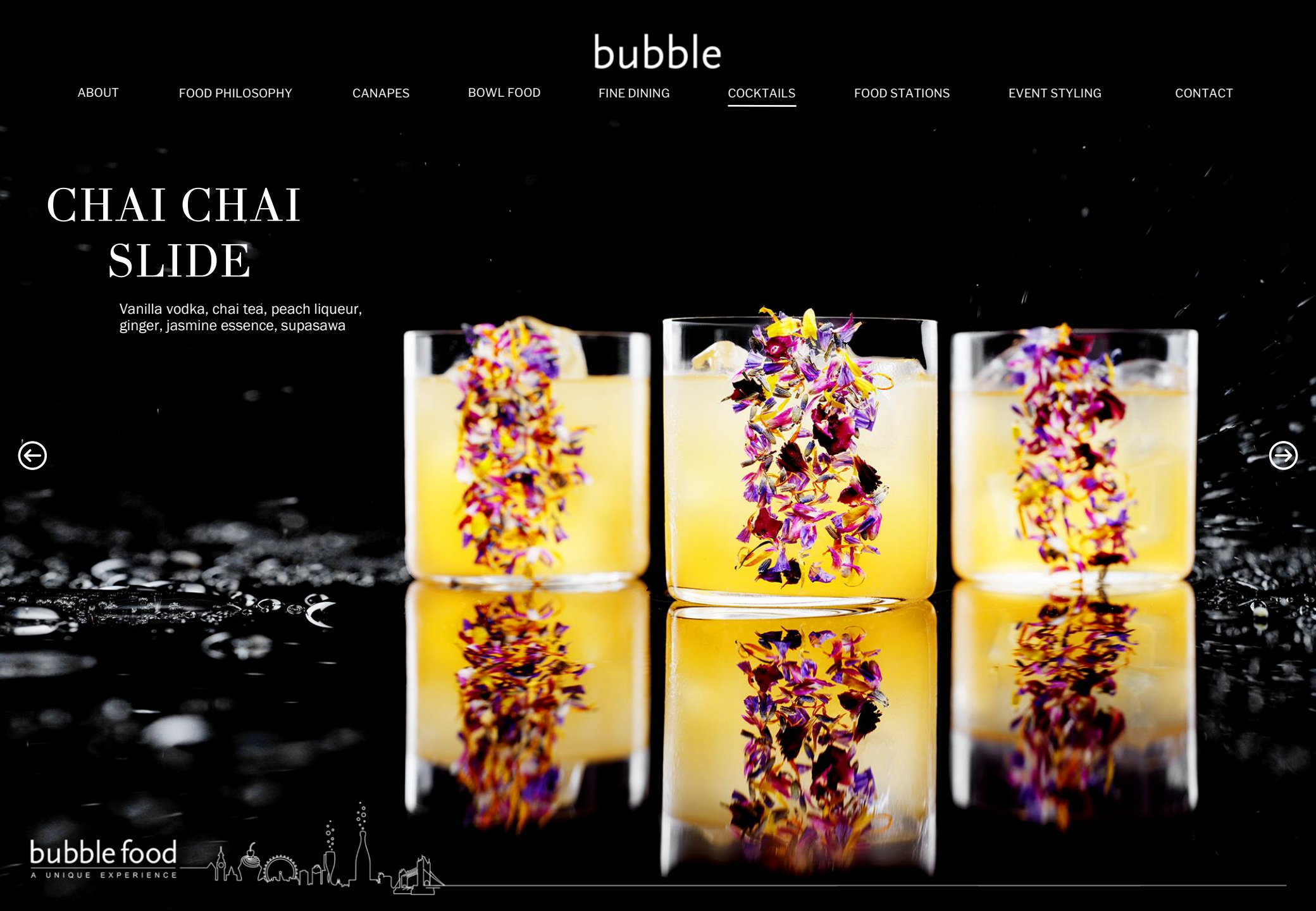
Foxhole gin, cardamom & kaffir cordial, prosecco

WATERMELON & BASIL SPAGLIATO

Sparkling rose, watermelon & basil sorbet

CHAI CHAI SLIDE

Vanilla vodka, chai tea, peach liqueur, ginger, jasmine essence, supasawa

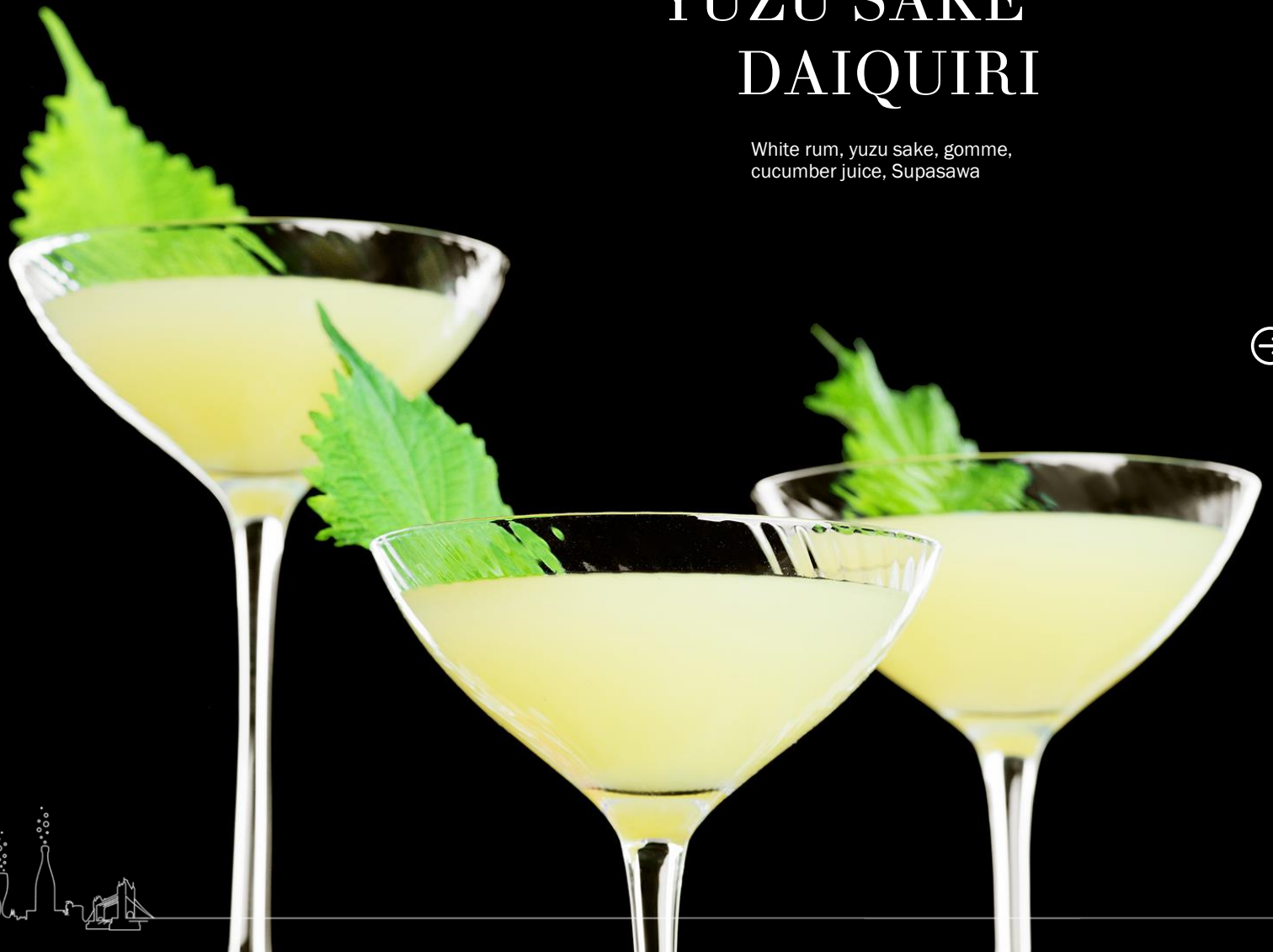


BAD GRANDMA'S ICED TEA

Honey bourbon, nectarine green tea, nectarine aperitif, supasawa

YUZU SAKE DAIQUIRI

White rum, yuzu sake, gomme, cucumber juice, Supasawa



OLD FASHIONED MOVIE

Buffalo Trace Bourbon, cold brew liqueur, cherry, salted caramel popcorn

PEAS OF MIND

Pea and mint infused Foxhole gin, champagne, white chocolate, pea shoot

ESPRESSO MARTINI

Vodka, Caffe Lolita, espresso shot
garnished with beans & orange peel

BRAMBLETINI

Gin, St. Germain, orange peel syrup, lemon, blackberry foam

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Max Armani

Quentin Esme Dominy

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bubble

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bubble
weddings

STARTER
DESSERT

CONTACT

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PLEASE CONSIDER THE ENVIRONMENT BEFORE PRINTING THIS DOCUMENT