

# Restaurant Week

## 3 COURSE MENU

### **The Herbalist**

Lemon cucumber infused **Empress** gin, muddled with fresh cucumber and local basil, combined with simple syrup for a touch of sweetness and lemon juice for balance. A refreshing and delicious cocktail.



The Herbalist

### **Botanical Muse**

A combination of house made cardamom syrup, passion fruit, rest squeezed lemon juice, and **Bombay Sapphire** gin, finished with egg white for a frothy finish. Garnished with a dried flower. This golden drink looks and tastes divine.



Botanical Muse

### **Hibiscus Glow**

A combination of **Grey Goose** vodka, fresh squeezed lime juice, fresh hibiscus tea & house made hibiscus syrup. Inspired by Bermuda's vibrant hibiscus flowers, a staple of local gardens, and the island's glowing sunsets.



Hibiscus Glow

# \$55.99

*plus 17% gratuities*

# The flower bar