

CARBON

# ROOFTOP

DAILY 11:00 – 22:00

## WINE

Champagne  
NV Perrier-Jouët Grand Brut  
\$188/\$1000  
Champagne, France

Sparkling  
NV Cava, Castillo Perelada Brut Reserva  
\$98/\$440  
Catalonia, Spain

White Wine  
2020 Domaine de Bila-Haut Blanc  
\$98/\$440  
Grenache Blanc, Côtes du Roussillon, France

Rose Wine  
2020 AIX Rosé  
\$108/\$470  
Grenache Blend, Côtes de Provence AOP

Red Wine  
2019 Domaine de Bila-Haut Rouge  
\$98/\$440  
Grenache Blend, Côtes du Roussillon, France

## BRUNCH BOARDS

ONLY AVAILABLE ON  
WEEKENDS FOR \$280

(Available 09:00 – 17:00)

### The Big Bagel

Assorted Freshly Baked Bagels, Cream Cheese, Sliced Ham, Smoked Salmon, Roasted Turkey Breast, Crispy Bacon, Heirloom Tomatoes, Sweet Potato Hash, Mixed Berries & Melon

(Available 11:00 – 17:00)

### Fried Chicken & Waffle

Crispy Fried Chicken, Citrus Spiced Waffles, Maple Syrup, Braised Greens, Baked Beans, Mac & Cheese, Coleslaw, Corn on the Cob, Jalapeño & Cheddar Corn Bread

## THE SHISHA ARTISANS

(THE BLACK LABEL GROUP)

### CHABACCO

(NICOTINE FREE)

Five Green Juice \$398  
Summer Lemonade, Guava, Lemongrass, Kiwi, Frosty-Mint

Hawaiian Fruit Punch \$398  
Jackfruit, Ice Mango, Juicy Peach, Guava, Current, Frosty-Mint

Asian Mix \$398  
Blooming Garden, Grapefruit, Jasmine Tea, Frosty-Mint, Belgian Cider

Miami Night \$398  
Ice Grape, Cactus, Fejoa, White Wine, Frosty-Mint

## SIGNATURE BLEND

Chrysanthemum & Pear Tea \$398  
Pearfect, Dragonfruit, Astro Tea, Blue Flower, Sandalwood, Peppermint

Yuzu & Lemon Tarts \$398  
Japanese Yuzu, African Queen, Cheesecake, Lemon, Belgian Waffle, Lemon Pie, Peppermint

## SNACKS

### Kaviari Caviar

served with traditional accompaniments  
(egg white, egg yolk, red onion, crème fraîche, chives, blini, chips)  
Kaviari Oscietra 30 grams \$688 / 50 grams \$1,188 / 100 grams \$2,088  
Kaviari Kristal 30 grams \$788 / 50 grams \$1,288 / 100 grams \$2,588

### Seafood Tower \$998

Pacific Lobster, King Crab Legs, Oysters, Clams, Prawns, Salmon (for two)

Daily Oysters on the Half Shell 6 pc \$180 / 12 pc \$320

Cured Meats Board 4 cold cuts with condiments (for two) \$178

Cheese Board 4 cheese's with condiments (for two) \$138

Snack Board olives, pickles, pretzels & nuts \$68

Black Truffle Fries black truffle aioli \$88