

Animi

THE CHEF'S POUR: A CULINARY COCKTAIL TASTING MENU

Welcome to The Chef's Pour, where the artistry of mixology meets the mastery of culinary craft. Inspired by the progression of a classic steakhouse Chef's Tasting Menu, this curated cocktail experience transforms the art of dining into an immersive journey of flavour, scent, and surprise, one cocktail at a time.

From the *Appetizer* to the *After-Dinner Digestif*, this is not just a cocktail menu — this is a tasting journey in every sip.

AMUSE BOUCHE

familiar, refreshing, subtle.

DAILY BREAD | 22

Diplomatico Mantuano. Toasted Brioche. Vanilla. Egg Whites.

THE GREENHOUSE | 23

Grey Goose. St. Germain Elderflower.
Green Chartreuse. Tomatillo. Herbs. Prosecco

APPETIZERS

bright, savoury, crisp.

HERBIVORE MARTINI | 22

Belvedere. Tomato Vermouth. Caesar. Basil. Olive Brine.

RING MY BELL | 22

Patrón Silver. Cocchi Rosa. Thai Basil.
Yellow Bell Pepper. Fire Tincture.

FROM THE GARDEN | 21

Tanqueray. Gentian. Apricot. Chamomile.
Honey Ginger. Lemon. Prosecco. Licor 43 Foam.

ENTREES

bold, complex, rich.

MIYAZAKI MANHATTAN | 25

Wagyu Suntory Toki. Walnut Amaro. Lapsang Souchong. Cardamom.

FORAGER | 23

Glenfiddich 12. Cognac. Sweet Vermouth.
Benedictine. Candy Cap Mushrooms. Butter.

DESSERTS

decadent, velvety, playful.

STRAWBERRY CHEESECAKE | 24

Don Julio Blanco. Olorosso Sherry. Strawberry. Cream Cheese Clarified.

PISTACHIO BRÛLÉE | 23

Bacardi Superior. Pistachio. Matcha. White Chocolate.

TEA & COFFEE

aromatic, bittersweet, robust.

ANIML ESPRESSO MARTINI | 24

Ketel One. Truffle. Coffee Liqueur. Averna.
Espresso. Black Pepper. Cinnamon. Vanilla.

COLD TEA | 22

Bombay Sapphire. Lavender Pomegranate Tea. Cocchi Rosa.
Melon. Sumac Pink Peppercorn Tincture.

ACCOMPANIMENTS 2oz

YOUR CHOICE OF MINI MARTINI | 12

Dirty Gin/Vodka. Lychee. Vesper.

HOUSE AMARO | 12