

THE MAYBOURNE BAR

CAVIAR & COCKTAILS

Flight tasting in collaboration with Paul Zahn

AGUA CHILE SHOOTER

Rock shrimp, N25 Schrenkii Caviar

+

AMARO SPRITZ

Amaro Nonino • Sparkling Wine • Soda

DEVEILED EGG

Classic deviled egg and truffle essence,
crowned with N25 Hybrid Caviar

+

PAPER PLANE

Plymouth Gin • Amaro Nonino
Aperol • Lemon

TATER TOTS

Crème fraîche with N25 Hybrid Caviar

+

DIRTY OYSTER MARTINI

Plymouth Gin • Dry Vermouth
Oyster Essence • Oyster Garnish



@plymouthgin

N25 CAVIAR

@N25caviar

✂+ NONINO

@noninoamaro