

MENU CREATED BY PAULINA ARTEAGA VAZQUEZ, RYAN SAN DIEGO, ZAREN KLAMER, AMINAH MALIK

#### INTRODUCTION

Menu XX celebrates the science of flavour—an ode to bartenders, chefs, flavour enthusiasts, and anyone who enjoys a great cocktail. Flavour is all about molecules, and taste is the perception created by chemical reactions. In fact, what we taste accounts for only 20% of our overall flavour experience; the remaining 80% comes from our sense of smell.

Enjoying cocktails or food starts with the nose. We detect substances known as Active Aroma Compounds, which play the largest role in distinguishing the flavours in our dishes and drinks.

Menu XX employs a flavour pairing methodology that combines matching or near-matching aroma compounds with unique ingredients that might not typically be paired together. The Shelter team rigorously tested a diverse range of ingredients to create pairings based on shared aroma molecules. The result is a curated set of pairings engineered with scent as the primary guide.

Our bar team has explored the transformation of flavours through techniques like cooking, infusing, and fermenting.

The goal is to expand our guests' aroma library by introducing new pairings that create lasting, memorable experiences.

Whether you encounter a surprise pairing like Strawberry & Mushroom or a familiar pairing like Tomato & Basil, each cocktail is carefully crafted to deliver harmonious combinations and delightful surprises.

#### MAIN AROMA TYPES



## fruity

apple, banana, berry, coconut, fruity, grape, peach, pineapple, tropical



### citrus

citrus, grapefruit, lemon, orange



# floral

floral, geranium, honey, rose, violet



## green

cucumber, fatty, grass, green, oat flakes, waxy



### herbaceous

herbal, mint, thyme



### vegetal

bell pepper, cabbage,
celery, garlic, mushroom,
onion, potato



## gourmand

caramel, maple



#### roasted

coffee, earthy, fried, malty, popcorn, roasted



### nutty

hazelnut, nutty, tonka



# woody

balsamic, phenolic, pine, smoky, woody



### spiced

anise, camphor, cinnamon, clove, cumin, pungent, spicy, vanilla



### cheesy

acidic, buttery, cheesy,
creamy



### animalic

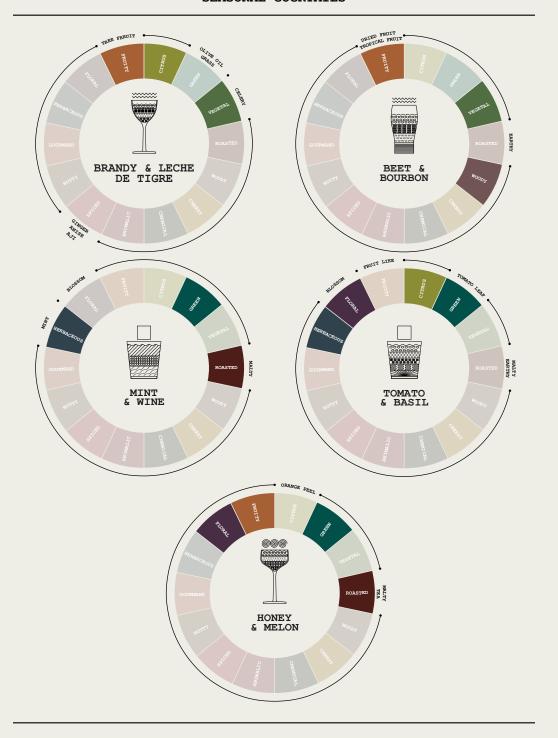
animal, fishy, meaty



#### chemical

burnt, dusty, petroleum, soapy, solvent

### SEASONAL COCKTAILS



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