

## raw/chilled

### **oysters on the half shell**

chef's daily sauce selection, mignonette, cocktail sauce

### **tuna tartare**

soy chili vinaigrette, pickled fresno chili, pear, rice crackers

### **shrimp cocktail**

lemon, cocktail sauce

### **steak tartare**

sauce gribiche, crispy capers, cured egg yolk, brioche toast points

### **oscietra caviar 30g**

waffles, chive crème fraîche

### **seafood tower**

oysters, shrimps, half lobster, clams, tuna tartare, king crab leg, chef's daily sauce selection

## starters

### **salmon maki**

wasabi mayonnaise, red shiso

### **harissa flat bread**

garlic harissa butter, chives

### **seared scallops**

pea puree, braised bacon, pickled fennel, chicken jus

### **grilled octopus**

white bean puree, pee wee potatoes, roasted tomatoes, chili oil, chimichurri

### **wagyu meatballs**

slow-roasted tomato sauce, polenta croutons, parmesan, basil

## soup/salads

### **pea soup**

guanciale, shallots, chanterelle mushrooms

### **butter lettuce**

mustard vinaigrette, blue cheese, buckwheat

### **tomato & burrata**

white balsamic vinaigrette, sun-dried tomatoes, quinoa

### **avocado & kale**

miso vinaigrette, crispy wild rice, mixed baby cresses

### **caesar salad**

parmesan crisps, garlic croutons, lemon zest

add grilled chicken

add grilled jumbo shrimp

## main courses

### **beef wellington**

potato puree, glazed root vegetables, red wine demi-glace

### **prime usda ribeye 340g**

garlic compound butter, truffle jus, braised shallot

### **braised short rib**

cauliflower puree, spinach, crispy onions, red wine demi-glace

### **roasted cod**

smoked pil pil sauce, clams, braised fennel, chive oil

### **grilled dover sole**

sauce vierge, almond gremolata, roasted cherry tomatoes

### **lamb chop**

vadouvan butternut puree, harissa butter, kale, lamb jus

### **half roasted chicken**

wild mushrooms, brown butter chicken sauce

### **lobster risotto**

butter-poached lobster tail, saffron broth, tomato soffrito, chef's daily sauce selection

### **crispy skin salmon**

coconut green curry, sticky rice, papaya salad

### **tofu fried rice**

cabbage, kale, pickled mushrooms, spiced cashews, sesame seeds

## large cuts (market price)

served with truffle jus, garlic butter, fries

**wagyu tomahawk 1.2kg**

**bone-in ny striploin 700g**

**chateaubriand 500g**

## enhancements

**lobster tail** <sup>(gf)</sup>

**truffle butter** <sup>(gf) (v)</sup>

**garlic butter** <sup>(gf) (v)</sup>

**crab oscar** <sup>(gf)</sup>

**herb butter** <sup>(gf) (v)</sup>

## sides

### **baked macaroni & cheese**

smoked gouda sauce, crispy prosciutto, chives

### **parmesan fries**

black truffle aioli

### **roasted brussels sprouts**

chilli glaze, pickled fresno chilli

### **roasted summer squash**

roasted vegetables, balsamic reduction, herbs de provence

### **potato puree**

crème fraîche, chives

### **market salad**

citrus vinaigrette, cucumber, tomato, quinoa

**(df)** dairy free | **(gf)** gluten free | **(v)** vegetarian | **(v+)** vegan