



MARCH

FIRST

- CECINA DE LEÓN 12-Month Cured Beef S 25 | L 38
ALMOND WOOD-SMOKED TROUT Crème Fraîche, Chickpea Waffles 42
SEAWEED TAGLIOLINI Ibérico Cream, Bafun Uni, Burnt Lime 38
CORN TACOS Butcher's Cut, Bone Marrow, Spicy Salsa 40
GOLDEN EGG Wild Mushrooms, Roasted Chicken Jus 38
LEBANESE PIZZA Organic Lamb, Pomegranate Molasses, Parsley and Mint 35
ARTICHOKE BBQ Black Vinegar Dressing ^{GFV} 32
BEEF TARTARE Egg Dressing, Panko Crumbs | Why Not With Caviar ^A 58 | 98
WHITE ASPARAGUS Curry Leaves, Ice Lettuce ^{GFV} 48

GARDEN

- SANDY CARROTS XO Sauce, Raw Cream ^{GF} 16
PALERMO PEPPERS Armenian Walnut Dressing, Thyme and Lemon ^{GF N} 14
LEEKS ON COAL Tahini, Zahatar Oil ^{GFV} 16
MASH ^{GFV} 14
SPRING LEAVES Chive Vinaigrette ^{GFV} 14
POTATOES "MITRAILLE" Plankton, Parsley and Lemon ^{GF} 14
BLACK TRUFFLE 4 | gram

SEA

- FISH ON THE BONE Sauce Vierge ^{GF} 78
KING CRAB BBQ Satay, Romesco Sauce, Kampot Rice 108
HAND-DIVED SCALLOPS Madagascar Pepper, Pickled Kohlrabi 55
CAVIAR SPOON | 40 50gram | 180

LAND

- WAGYU A5 - JAPAN Murata San – Saga | Kusunoki San – Kagoshima ^{GF}
Cuts available daily from Ribeye, Sirloin, Tenderloin
ANGUS GRASS-FED 28 DAYS DRY AGED - IRELAND John Stone ^{GF}
Cuts available daily from Ribs, Short Loin, Sirloin, Tenderloin
WAGYU WX GRAIN-FED - AUSTRALIA Rangers Valley MBS 7 + ^{GF}
Cuts available daily from Short Loin
SUCKLING PIG Cumin Jus ^{GF} 55

CONDIMENTS

- Café de Paris, Tomato Béarnaise, Bourguignon Jus, Madagascar Pepper

CARTE BLANCHE – 188

TRUST ME - 288