

STARTERS

FRESHLY SHUCKED SEASONAL OYSTERS served with yuzukoshō mignonette	7 per pc
CLASSIC LOBSTER BISQUE Kaluga Queen caviar, lobster timbale, tarragon	32
ROASTED KABOCHA PUMPKIN & SPINACH SALAD Packham pears, pumpkin seed brittle, brown butter vinaigrette	18
BURRATINA SALAD tomato-watermelon tartare, Jerusalem artichoke chips, pea tendrils	23
ŌRA KING SALMON & SCALLOP CARPACCIO Kaluga Queen caviar, avocado purée, baby radish	29
WAGYU CARPACCIO fried brussels sprouts, shaved parmesan, truffle cream	26
CHICKEN LIVER PARFAIT crowaffle, fig jam, chicory, fine herb salad	28

SIDES

TRUFFLED MAC & CHEESE	16	BABY COS SALAD	12
TRUFFLE SHOESTRING FRIES	14	TRUFFLE & BRIE BRIOCHE WITH SEAWEED BUTTER	16
GRILLED BROCCOLINI WITH ANCHOVY BUTTER	14		

OUR MENU IS A TRIBUTE TO
THE TIMELESS EUROPEAN CLASSICS THAT WE
HAVE COME TO KNOW AND LOVE.



MAINS

ROASTED JAPANESE SWEET POTATO GNOCCHI

wilted kale, chanterelles, hazelnuts, sage

32

ROASTED KÜHLBARRA BARRAMUNDI

tomato confit, roasted fennel, bouillabaisse jus

39

TOURNEDOS ROSSINI

Brandt US Choice tenderloin, wilted spinach, pan-seared foie gras

68

IBÉRICO PORK COLLAR

blackened cabbage, kelp brown butter, Meyer lemon purée

42

KING CRAB LINGUINE

8 Gems caviar, fresh pasta, crustacean oil, fine herbs

52

ROASTED BLACK TRUFFLE CHICKEN

free-range heritage poulet, sauce perigourdine

*perfect for two, limited portions daily for dinner,
pre-orders recommended*

78

