



GREEN MARKET

Japanese Amela Tomato Soup	24
<i>Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter</i>	
Burrata with Confit Kumquats	28
<i>Crispy San Daniele Prosciutto, Sicilian Pistachios</i>	
Weiser Farm's Baby Beet Salad	29
<i>Pickled Beet & Goat Cheese Napoleon, Roasted Beets, Hazelnuts, Citrus-Shallot Dressing</i>	
Apple Salad with Maine Lobster	32
<i>Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso</i>	

FLOUR & WATER

Orecchiette with Pork Ragù	29/39
<i>Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley</i>	
Mafaldine with Asparagus and Serrano Ham	29/39
<i>Parmesan Aged 24 Months, Kampot Black Pepper</i>	
Sweet Corn Agnolotti	28/38
<i>Brown Butter, Sage, Parmigiano Reggiano</i>	
Seafood Tagliatelle	29/39
<i>Clams, Calamari, Lobster, Garlic, Tomato, Chili</i>	

PASTURE

Homemade Foie Gras Brioche (3pc)	18
<i>Sweet Green Fig Butter, Kampot Black Pepper</i>	
"Kaya Toast"	35
<i>Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Toasted Brioche</i>	
Cassoulet of "Trippa ala Romana"	29
<i>Tomato Braised Tripe, Burrata, Mint, Grilled Baguette</i>	
MARINE	
Hamachi "Tiradito"	33
<i>Cucumber-Jackfruit Relish, Avocado, Spicy Sesame Vinaigrette, Kashmiri Chili</i>	
Half Dozen Fin de Claire Oysters – France	42
<i>Ponzu, Shiso Oil, Tapioca</i>	
Big Eye Tuna Tartare Cones	32
<i>Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago</i>	
Charcoal Grilled Octopus	32
<i>Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans, Bonito, Nori</i>	
Kaluga Queen Caviar	150
<i>Lemon Herb Blinis & Traditional Accompaniments</i>	

SEA

Japanese Sea Bream "Laksa"	55
<i>Laksa Broth, Dry Fried Rice Noodles, Vietnamese Coriander, Thai Basil, Calamansi</i>	
Honey Miso Broiled Black Cod	59
<i>Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame</i>	
Brittany Sea Bass En Croute	54
<i>Creamed Carrots and Leeks, Tomato-Fines Herb Beurre Blanc</i>	

LAND

Roasted Brisbane Valley Quail	62
<i>Brioche Stuffing, Foie Gras, Roasted Jerusalem Artichokes, Pears, Fennel, Pistachio-Orange Gremolata</i>	
Grilled Iberico Pork Chop	65
<i>Farro Risotto, Chanterelles, Fuji Apples, Celery Root, Whole Grain Mustard, Rosemary</i>	
Colorado Lamb Chop	54
<i>Eggplant Caviar, Goat Cheese, Pine Nuts, Falafel, Sesame, Pomegranate</i>	
USDA Prime New York Striploin	95
<i>Potato-Fontina Gratin, Carrot Puree, Béarnaise</i>	
Rangers Valley Black Onyx Porterhouse 1Kg	225
<i>Armagnac-Green Peppercorn Emulsion, Béarnaise, Aligot Potatoes, Garlic, Thyme</i>	

ON THE SIDE 18

Yukon Gold Potato Puree - Ikura, Crème Fraiche, Chives
Roasted Brussels Sprouts - Shiro Miso, Furikake
Caramelized Rapini - Tomato, Bagna Càuda
Fingerling Potatoes - 'Patatas Bravas'

*Executive Chef, Greg Bess
 Chef De Cuisine, Justin Katsuno*

Prices are subject to prevailing Goods & Services Tax and 10% service charge.