



PASTURE & GREEN MARKET

Warm Eggplant Salad	27
<i>Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Falafel Chips, Sesame Dressing, Pomegranate Molasses</i>	
Burrata with Confit Kumquats	28
<i>Crispy San Daniele Prosciutto, Sicilian Pistachios</i>	
"Kaya Toast" Foie Gras Terrine	28
<i>Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt</i>	
Chicken 'Laksa' Spring Roll	22
<i>Calamansi, Chili Padi, Laksa Leaf</i>	
Cassoulet of "Trippa ala Romana"	29
<i>Tomato Braised Tripe, Burrata, Mint, Grilled Baguette</i>	
Agnolotti with Porcini Mushrooms	28
<i>Parmigiano-Reggiano</i>	
Orecchiette with Pork Ragu	29
<i>Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley</i>	

DESSERT & CHEESE

Coconut Panna Cotta	14
<i>Mango, Passion Fruit, Caramelized Almonds</i>	
Farmer's Market Fruit Sorbets	14
<i>A Trio of Seasonal Sorbets, Yuzu Lace Tuile</i>	
Tarte au Chocolat	24
<i>Chocolate Frangelico Ice Cream, Gianduja Cremeux, Cacao Tuile, Hazelnuts</i>	
"Carrot"	24
<i>Cream Cheese Gelato, Carrot Walnut Cake, Mascarpone</i>	
Selection of Two Artisanal Cheese	24
<i>Quince Paste, Hazelnut Crisps</i>	
Traditional Kaiserschmarrn (For Two)	36
<i>Warm Strawberries, Strawberry Ice Cream</i>	

MARINE

Sashimi Salad	46
<i>Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu</i>	
Half Dozen Chilled Fin de Claire Oysters – France	42
<i>Citrus Ponzu, Shiso Oil, Tapioca</i>	
Spicy Hamachi "Tiradito"	33
<i>Cucumber-Jackfruit Relish, 'Leche De Tigre', Hass Avocados, Black Sesame Vinaigrette</i>	
Big Eye Tuna Tartare Cones	32
<i>Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago</i>	
Kaluga Queen Caviar	150
<i>Lemon Herb Blinis & Traditional Accompaniments</i>	

GRILLED, BROILED & ROASTED

Grilled Organic Chicken Club	28
<i>Appled Wood Smoked Bacon, Comté, Herb Aioli</i>	
Grilled Angus Beef Burger	36
<i>Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam</i>	
Honey Miso Broiled Black Cod	59
<i>Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame</i>	
Smoked Maple Leaf Farms Duck Breast	52
<i>Jerusalem Artichoke, Pistachio Gremolata, Caramelized Comice Pears, Natural Jus</i>	
Grilled Iberico Pork Chop	65
<i>Roasted Jerusalem Artichokes, Whisky-Glazed Pears, Fennel, Pistachio-Orange Gremolata</i>	
USDA Prime New York Striploin	95
<i>Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic</i>	
Rangers Valley Black Onyx Porterhouse 1Kg	225
<i>Armagnac-Green Peppercorn Emulsion, Béarnaise, Potato Puree, Garlic, Thyme</i>	

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

*3 Course Set menu is not subject to any promotions and discounts
 Prices are subject to prevailing goods and services tax and 10% service charge*

ON THE SIDE +18

Roasted Brussels Sprouts – Shiro Miso, Furikake

Caramelized Rapini - Tomato, Bagna Càuda

Fingerling Potatoes - 'Patatas Bravas'