

ADRIFT

By Chef David Myers

FIRST CHOOSE

Tomato Salad, burrata cheese, smoked chili oil
Big Eye Tuna, pink lady apple, mint, citrus dressing
Hokkaido Scallops, finger lime, brown butter soy

NEXT CHOOSE

Butcher Steak, Queensland, Asian bbq condiments & sauces
Adrift Wagyu Cheeseburger, tomato jam, jalapeño, fries
Charcoal Fired Salmon, lemon, pickled cucumber

SUPPLEMENTAL

Japanese Flying Squid, white soy dressing 10
USA Striploin, Arkansas, Asian bbq condiments & sauces 12

AFTER CHOOSE

Cocoa Sesame, 70% chocolate
Yuzu Grape, mandarin sherbet thyme, kyoho grapes
Wood Fired Plums, sour cream, lime jelly, red shiso ice

* Menus are subject to changes as our ingredients are seasonal

CHOOSE

Hygge ("HUE-gah"), non-alcoholic
Tempus Two Silver, Pinot Gris, Australia
Tempus Two Silver, Cabernet Sauvignon, Australia
Suntory Premium Malt Beer, Japan