

TO BEGIN

Big Eye Tuna Tartare Cones	36
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago	
Pan Seared Pork Dumplings	20
Spicy Black Vinegar, Garlic, Cilantro	
Baby Beet and Goat Cheese Salad	26
Citrus-Hazelnut Vinaigrette, Toasted Hazelnuts, Hazelnut Crisp, Thyme, Olive Oil	
Spicy Hamachi 'Tiradito'	38
Cucumber-Jackfruit Relish, 'Leche De Tigre', Hass Avocados, Black Sesame Vinaigrette	
Majestic Oysters on the Half Shell (Ireland)	42
Half Dozen Oysters, Calamansi Citrus Ponzu	
Kaluga Queen Caviar	150
Lemon Herb Blinis & Traditional Accompaniments	

ENTRÉE SALADS

Maine Lobster Cobb	44
Avocado, Tomatoes, Blue Cheese, Haricot Vert, Apple Wood Smoked Bacon, Egg White "Caviar"	
Bincho Grilled Salmon Salad	29
Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame, Chili	
Sashimi Salad	46
Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu	
Grilled Mediterranean Prawns	36
Kalamata Olives, Feta Cheese, Caper Berries, Marinated Tomatoes, Cucumbers, Herbs	

ON THE SIDE

Brussels Sprouts –Almonds, Raisins, Rocket	18
Caramelized Rapini –Tomato, Bagna Cauda	

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

FLOUR & WATER

White Truffle Tagliatelle Pasta	90
First of the Season Alba White Truffles, Parmesan	
Hand Made Pumpkin Agnolotti	28
Parmesan, Mascarpone, Pine Nuts, Rosemary, Sage, Brown Butter	
Spaghetti "Trippa ala Romana"	29
Tomato Braised Tripe and Veal Sweetbreads, Ricotta, Mint, Parsley, Pecorino	
Garganelli with Veal Bolognese	29
House Cured Guanciale, Fennel, Chili, Parmesan	

SANDWICHES

Grilled Organic Chicken Club	28
House Made Brioche, Apple Wood Smoked Bacon, Aged Comté Cheese, Herb Aioli	
K. B. L. T.	32
Korean Braised Pork Belly, Vine Ripe Tomatoes, Gochujang Aioli, Wild Rocket	

LAND & SEA

Soft Omelet with Smoked Salmon	32
Crème Fraiche, Roasted Fingerling Potatoes, Rosemary, Petite Arugula Salad, Dill	
Honey Miso Broiled Black Cod	62
Chilled Egg Noodles in an Orange Chili Dressing, Black Sesame Vinaigrette, Coriander	
Pan Roasted Organic Chicken	42
Yukon Gold Potato Puree, Field Mushrooms, Natural Chicken Jus with Thyme	
Grilled Iberico Pork Chop	45
Pickled Cabbage, Caramelized Fuji Apples, Celery Root-Mustard Seed Puree, Crispy Pork Skin	
Dutch Milk-Fed Veal Chop	75
Smokey Shallot Puree, Maitake Mushrooms, Pumpkin, Chestnuts, Black Garlic Confit	
Grilled USDA Prime New York Sirloin	88
Kohlrabi Salad, Greek Yogurt, Sumac, Mint, Watercress, Moroccan Chermoula	

*Executive Chef, Josh Brown
Chef De Cuisine, Greg Bess*