

3 COURSE PRIX FIXE 75\$

FIRST

Foie Gras Brioche (3pc)

Sweet Green Fig Butter, Kampot Black Pepper

Japanese Amela Tomato Soup

Garden Herbs, Basil Oil, Toasted Sourdough,
Tomato-Caraway Butter

Burrata with Confit Kumquats

Crispy San Daniele Prosciutto, Sicilian Pistachios

Big Eye Tuna Tartare Cones

Chili Aioli, Soy, Wasabi, Shaved Bonito,
Scallions, Masago

Weiser Farm's Baby Beet Salad

Pickled Beet & Goat Cheese Napoleon,
Roasted Beets, Hazelnuts, Citrus-Shallot Dressing

Cassoulet of "Trippa ala Romana"

Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

SECOND

Japanese Sea Bream "Laksa"

Laksa Broth, Dry Fried Rice Noodles,
Vietnamese Coriander, Thai Basil, Calamansi

Brittany Sea Bass En Croute

Creamed Carrots and Leeks,
Tomato-Fines Herbes Beurre Blanc

Roasted Brisbane Valley Quail

Brioche Stuffing, Farro Risotto, Chanterelles, Foie Gras,
Black Truffles

Grilled Iberico Pork Pressa

Caramelized Fuji Apples, Shallot Marmalade,
Crispy Pork Skin, Sage

DESSERT

Salted Caramel Souffle

Fuji Apple Sorbet, Crème Fraiche

DESSERTS & CHEESE

Tarte au Chocolat +10

Chocolate Frangelico Ice Cream, Gianduja Cremeux,
Cacao Tuile, Hazelnuts

"Carrot" +10

Cream Cheese Gelato, Carrot Walnut Cake,
Mascarpone Mousse, Candied Parsley

Selection of Three Artisanal Cheese +10

Honey Nut Mostarda, Cranberry Walnut Bread

Traditional Kaiserschmarrn (For Two) +10 each

Warm Strawberries, Strawberry Ice Cream

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

LAND & SEA

Hamachi "Tiradito" +5

Cucumber-Jackfruit Relish, Avocado,
Spicy Sesame Vinaigrette, Kashmiri Chili

Charcoal Grilled Octopus +10

Kaffir Lime Aioli, Lardo, Japanese Herbs,
Tempura Sea Beans, Bonito, Nori

"Kaya Toast" +10

Seared Foie Gras, Pandan-Coconut Jam,
Foie Gras-Espresso Mousse, Brioche

Kaluga Queen Caviar +135

Lemon Herb Blinis & Traditional Accompaniments

ADD HANDMADE PASTA COURSE +18

Orecchiette with Pork Ragu

Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Mafaldine with Asparagus and Serrano Ham

Parmesan Aged 24 Months, Kampot Black Pepper

Sweet Corn Agnolotti

Brown Butter, sage, Parmigiano Reggiano

Seafood Tagliatelle

Clams, Calamari, Lobster, Garlic

GRILLED, BROILED & ROASTED

Honey Miso Broiled Black Cod +18

Hijiki Rice, House Made Japanese Pickles, Ikura,
Wasabi, Chives, Sesame

Colorado Lamb Chop +20

Eggplant Caviar, Goat Cheese, Pine Nuts,
Falafel, Sesame, Pomegranate

Grilled Iberico Pork Chop +25

Roasted Jerusalem Artichokes, Whisky-Glazed Pears,
Fennel, Pistachio-Orange Gremolata

USDA Prime New York Striploin +45

or

Snake River Farms "American Wagyu" Ribeye +110

Potato-Fontina Gratin, Braised Swiss Chard,
Carrot Puree, Béarnaise

Rangers Valley Black Onyx Porterhouse 1Kg +75 each

Armagnac-Green Peppercorn Emulsion,
Béarnaise, Aligot Potatoes, Garlic, Thyme

ON THE SIDE +18

Yukon Gold Potato Puree - Ikura, Crème Fraiche, Chives

Roasted Brussels Sprouts -Shiro Miso, Furikake

Caramelized Rapini -Sun-dried Tomatoes, Bagna Càuda

Fingerling Potatoes - 'Patatas Bravas', Garlic Aioli, Parmesan