

*First Course*

**Big Eye Tuna Tartare Cones 32**

Chili Aioli, Wasabi, Pickled Ginger, Soy, Masago

**Weiser Farm's Baby Beet Salad 28**

Roasted Baby Beets, Pickled Beet Napoleon,  
Hazelnuts, Citrus-Shallot Dressing

**Burrata with Confit Kumquats 26**

Crispy San Daniele Prosciutto, Sicilian Pistachios,  
Orange Blossom Honey, Wild Rocket, Mint

**Warm Eggplant Salad 32**

Eggplant Caviar, Pine Nuts, Falafel Chips,  
Sesame Dressing, Pomegranate Molasses

**Hand-Made Agnolotti with English Peas 29**

Paris Ham, Pea Tendrils, Wild Marjoram,  
Mascarpone, Parmesan Reggiano

**Squid Ink Garganelli with Spanner Crab 36**

Tomato Confit, Bottarga, Chives

*Main Course*

**Japanese Sea Bream "Laksa" 54**

Curried Coconut Broth, Dry Fried Rice Noodles,  
Vietnamese Coriander, Thai Basil, Calamansi

**Honey Miso Broiled Black Cod 58**

Chilled Egg Noodles, Orange-Chili Dressing,  
Black Sesame Vinaigrette, Coriander

**Smoked Maple Leaf Farms Duck Breast 49**

Morel Mushrooms, Celery Root Purée,  
Toasted Farro, Apple-Rosemary Compote

**Iberico Pork Chop 65**

Shallot Purée, Caramelized Asparagus,  
Black & Golden Garlic Confit, Horseradish

**Grilled USDA Prime New York Sirloin Steak 92**

Potato-Fontina Gratin, Miso-Mushroom Puree,  
Brandy-Whole Grain Mustard Sauce, Chives

**28 Day Dry-Aged Prime Côte de Boeuf for Two 195**

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

*Dessert*

**Calamansi-Vanilla Vacherin 24**

Vanilla Ice Cream, Calamansi Sherbet,  
Almond Crumble, Blueberries, Meringue

**Salted Caramel Soufflé 24**

Farmer's Market Fuji Apple Sorbet

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