

APPETIZERS

FINE DE CLAIRE OYSTERS (S)

Mango Salsa, Basil Emulsion, Yuzu Froth, Oscietra Caviar
114

CAVIAR (F)

Home Made Blinis, Creme Fraiche, Fried Eggs
150

HOMEMADE VEGETABLE DUMPLING (V)

Vegan Dumpling, Vegetable Jus, Kabocha Puree, Asparagus
52

ARTICHOKE TORTELLINI (G D)

Roasted California Artichoke, Buffalo Ricotta, Soy Emulsion
55

BEETROOT SALAD (V N)

Trio Colored Beetroot, Jumbo Asparagus, Goat Cheese, Caramelized Walnuts
63

CEASAR SALAD (D)

Baby Gem, Organic Grilled Chicken, Aged Parmesan Cheese, Ceasar Dressing
69

DYNAMITE SHRIMP TEMPURA (S)

Sriracha Yuzu Mayonnaise, Mix Green Salad
79

TUNA TARTARE (G)

Yellowfin Tuna, Avocado, Truffle Jus
79

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ALL PRICES ARE INCLUSIVE 5% VAT AND 7%MUNICIPALITY FEE

GRILLED OCTOPUS (S)

Charred Cherry Tomatoes, Fingerling Potatoes, Lemon Confit
80

TIGER SHRIMP SALAD (S)

Poached Shrimp, Avocado, Crispy Shallots, Truffle Vinaigrette
80

BURRATA (D G)

Organic Tomatoes, 10-Year Aged Balsamic, Sesame Grissini
90

TRUFFLE ASPARAGUS (V D)

Snow White Mushroom, Organic Poached Egg, Truffle Vinaigrette
99

WAGYU GYOZA (G)

Wagyu Striploin, Sautéed Kimchi, Spicy Ponzu
74

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PIZZA

MARGHERITA (G)

Mozzarella, Tomato, Basil

55

BLACK PIZZA (G)

Braised BBQ Beef Brisket, Smoked Scamorza, Mozzarella, Herb Salad

85

FOUR CHEESE (G)

Gorgonzola Dolce, Fontina, Buffalo Mozzarella, Smoked Scamorza

85

CURRY CHICKEN PIZZA (G)

Marinated Chicken, Mozzarella, Scallion, Curry Mayo

85

SEAFOOD PIZZA (G)

Clam Chowder, Unagi, Scallops, Scallion, Mozzarella

89

SPIANATA PIZZA (G)

Spicy Italian Salami, Mozzarella, Aged Parmesan Cheese

89

TRUFFLE PIZZA (G)

Black Truffle, Fontina, Petite Herb Salad

99

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MAIN COURSES

PENNE ARRABBIATA (D)

Tomato Sauce, Peperoncino, Parmesan Cheese
69

SPAGHETTI AGLIO E OLIO (V D)

Carbonated Pasta, Sauteed Garlic, Chili Flakes, Parmesan Cheese
69

SHREDDED BEEF BOLOGNESE (D)

Braised Brisket, Bucatini Pasta, Parmesan
94

LOBSTER LINGUINE (S D)

Canadian Lobster, Lobster Broth, Picholine Olives
189

PORCINI RISOTTO (V D)

Porcini Mushroom, Parmesan, Beurre de Normandie
99

HOT POT TRUFFLE RICE

Carnarolli Rice, Sautéed Wild Mushroom
Finished With Shaved Uncinatum Black Truffle
99

PAN SEARED SCALLOP (S D)

Hokkaido Scallops, Cauliflower puree, Beluga Caviar
149

DUCK CONFIT (A D)

Duck Leg Confit, Bourbon Mustard, Haricot Vert
152

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ROASTED BABY CHICKEN (A)

Miso Glazed Breast Roulade and Legs, Wild Mushrooms, Roasted Capsicum
152

SOY- HONEY GLAZED SALMON (G D)

Celeriac and Sesame Puree, Sparrow Grass, Yuzu Froth
165

PAELLA DE CONEJO (D)

Slow Cooked Crispy Rabbit, Valencia Style Paella, Chorizo
169

PAN-SEARED LAMB RACK (D)

Canadian Lamb Rack, Potato Pave, Truffle jus
169

12-HOUR SLOW COOKED LAMB SHANK (D)

Salted Bush Lamb, Saffron Risotto, Lamb jus
169

BLACK ANGUS "TAGLIATA" (D)

Full-blood Black Angus Striploin, Aged Balsamic, Wild Arugula,
Parmesan, Tarragon Emulsion
199

BLACK COD SAIKYO YAKI (F)

Miso Marinated Black Cod, Sauteed Eringi Mushroom, Yuzu Miso Sauce
210

CHILEAN SEA BASS (F)

Glacier 51 Sea Bass, Jumbo Asparagus, Smoked Nasu, Celeriac Roulade
210

BLACK ONYX RIBEYE

Glazed Roasted Kabocha, Roasted Potatoes, Black Truffle Sauce
225

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SIDES

CREAMY POTATO PUREE (D)

39

TRIPLE-COOKED FRIES, HERB SALT

39

GRILLED ASPARAGUS

45

GARLIC BROCCOLINI

45

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DESSERT

SELECTION OF TRIO DE SORBET (VG)

39

SELECTION OF TRIO DE GELATO (D)

39

TROPICAL PAVLOVA (D)

Mixed Wild Fruits, Kiwi Coulis, Crisp Crust Meringue

65

MATCHA CHEESE CAKE (D)

Strawberry Compote, Wild Berries Coulis

69

LEMONGRASS CRÈME BRULEE (D)

Dulce de leche, salted nut cookies

69

HOT CHOCOLATE FONDANT (G) (D)

Vanilla Ice Cream, Caramel Feuilletine

69

SMOKED ROSEMARY GANACHE (D)

Rosemary Mousse, Dark Soil, Micro Sponge, Berry Confit

74

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