

Happy New Year

January 1st 2026

For The Table...

Selection of House Made Pastries

To Start... (Choice of One)

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling
Grilled Octopus, Jalapeno, Pickled Radish, Dashi, Nori, Soy Aioli
Oysters On The Half Shell, Green Apple Mignonette, Lemon 3 Pcs
Hamachi & Hokkaido Scallop “Ceviche”, Marinated Ikura, Citrus, Ginger, Wasabi
Hokkaido Tomato Salad, Smoked Greek Yogurt, Baby Beets, Aged Balsamic, Basil Aioli, Coriander
Prawn "Cocktail", Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Calamansi
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy (+\$8)
Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment (+\$118)

Entrées... (Choice of One)

Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso, Yuzu Kosho
Baby Chicken Cooked On Rotisserie, Winter Black Truffle, Natural Jus
Maryland Blue Crab Cake Benedict, Poached Free Range Egg, Hollandaise. Chives
Pork Schnitzel, Pork Sausage Country Gravy, Fried Eggs, Buttermilk Biscuits
Brittany Seabass “En Croûte”, Tomato and Fines Herbes, Beurre Blanc
Bagels, Smoked Salmon, Red Onions, Tomato, Lemons, Capers, Cream Cheese

Steak & Eggs, Roasted Marble Potatoes, Watercress Salad

USDA Prime New York Sirloin 170g
USDA Prime Filet Mignon 170g (+\$42)
American Wagyu Filet Mignon 170g (+\$135)
American Wagyu New York Sirloin 230g (+\$140)
American Wagyu Ribeye 280g (+\$145)
Olive Fed Wagyu, Kagawa Prefecture, New York Sirloin 130g (+\$205)

Sweets... (Choice of One)

“Basque Style” Cheesecake, Farmer’s Market Raspberry, Raspberry Coulis
Peanut Caramel Bar, Banana Cake, Coffee Caramel, Guanaja Crèmeux, Honeycomb Ice Cream
Valrhona Chocolate Soufflé, Crème Fraiche Cream, Raspberry Gelato

\$125 per person

Free Flow Brunch Beverages... (By The Glass)

Champagne: Boizel – Brut Réserve, France NV
White Wine: Domaine Laroche – Les Chanoines, Chablis, Burgundy, France 2022
Red Wine: Vietti – Barbera, Tre Vigne, Alba, Piedmont, Italy 2020
House Pour Sprits, Beer, Mineral Water, Juices, Tea, Coffee

\$88 per person

All prices are subject to 10% service charge and 9% GST.
À la carte pricing available for children 10 years or younger.