

TO BEGIN

Big Eye Tuna Tartare Cones	32
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago	
Burrata with Confit Kumquats	26
Crispy San Daniele Prosciutto, Sicilian Pistachios, Orange Blossom Honey, Wild Rocket	
Baby Beet and Goat Cheese Salad	26
Citrus-Hazelnut Vinaigrette, Toasted Hazelnuts, Hazelnut Crisp, Thyme, Olive Oil	
Spicy Hamachi 'Tiradito'	34
Cucumber-Jackfruit Relish, 'Leche De Tigre', Hass Avocados, Black Sesame Vinaigrette	
Royal Oysters on the Half Shell	42
Half Dozen Oysters, Calamansi Citrus Ponzu	
Kaluga Queen Caviar	150
Lemon Herb Blinis & Traditional Accompaniments	

FLOUR & WATER

Hand-Made Agnolotti with Sweet Corn	29
Brentwood Sweet Corn, Sage, Mascarpone, Parmigiano-Reggiano	
Bucatini "Trippa ala Romana"	29
Spicy Tomato Braised Tripe, Ricotta, Mint, Parsley, Pecorino	
Rigatoni with Pork Ragu	29
Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley	
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	

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 18

Roasted Brussels Sprouts - Shiro Miso, Furikake
Caramelized Rapini - Tomato, Bagna Cauda

Prices are subject to prevailing Goods and Services Tax and

10% service charge

LAND & SEA

Soft Omelet with Wild Mushrooms	28
Gruyere, Fingerling Potatoes, Rosemary, Petite Arugula Salad	
Honey Miso Broiled Black Cod	58
Chilled Egg Noodles in an Orange Chili Dressing, Black Sesame Vinaigrette, Coriander	
Pan Roasted Organic Chicken	42
Yukon Gold Potato Puree, Wild Mushrooms, Natural Chicken Jus with Thyme	
Grilled Iberico Pork Chop	50
Pickled Cabbage, Caramelized Fuji Apples, Celery Root-Mustard Seed Puree, Crispy Pork Skin	
Grilled USDA Prime New York Sirloin	75
Roasted Fingerling Potatoes, Watercress, Brandy-Mustard Emulsion, Garlic Aioli	

Executive Chef, Greg Bess

Executive General Manager, Tomas Stoila