

TO BEGIN

| | |
|---|------------|
| Big Eye Tuna Tartare Cones | 36 |
| Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago | |
| Pan Seared Pork Dumplings | 20 |
| Spicy Black Vinegar, Garlic, Cilantro | |
| Baby Beet and Goat Cheese Salad | 26 |
| Citrus-Hazelnut Vinaigrette, Toasted Hazelnuts, Hazelnut Crisp, Thyme, Olive Oil | |
| Spicy Hamachi 'Tiradito' | 38 |
| Cucumber-Jackfruit Relish, 'Leche De Tigre', Hass Avocados, Black Sesame Vinaigrette | |
| Majestic Oysters on the Half Shell (Ireland) | 42 |
| Half Dozen Oysters, Calamansi Citrus Ponzu | |
| Kaluga Queen Caviar | 150 |
| Lemon Herb Blinis & Traditional Accompaniments | |

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

| | |
|---|-----------|
| Brussels Sprouts –Almonds, Raisins, Rocket | 18 |
| Caramelized Rapini –Tomato, Bagna Cauda | |

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

FLOUR & WATER

| | |
|--|-----------|
| White Truffle Tagliatelle Pasta | 90 |
| First of the Season Alba White Truffles, Parmesan | |
| Hand Made Pumpkin Agnolotti | 28 |
| Parmesan, Mascarpone, Pine Nuts, Rosemary, Sage, Brown Butter | |
| Spaghetti "Trippa ala Romana" | 29 |
| Tomato Braised Tripe and Veal Sweetbreads, Ricotta, Mint, Parsley, Pecorino | |
| Garganelli with Veal Bolognese | 29 |
| House Cured Guanciale, Fennel, Chili, Parmesan | |

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 | |

LAND & SEA

| | |
|---|-----------|
| Soft Omelet with Smoked Salmon | 32 |
| Crème Fraiche, Roasted Fingerling Potatoes, Rosemary, Petite Arugula Salad, Dill | |
| Honey Miso Broiled Black Cod | 62 |
| Chilled Egg Noodles in an Orange Chili Dressing, Black Sesame Vinaigrette, Coriander | |
| Pan Roasted Organic Chicken | 42 |
| Yukon Gold Potato Puree, Field Mushrooms, Natural Chicken Jus with Thyme | |
| Grilled Iberico Pork Chop | 45 |
| Pickled Cabbage, Caramelized Fuji Apples, Celery Root-Mustard Seed Puree, Crispy Pork Skin | |
| Dutch Milk-Fed Veal Chop | 75 |
| Smokey Shallot Puree, Maitake Mushrooms, Pumpkin, Chestnuts, Black Garlic Confit | |
| Grilled USDA Prime New York Sirloin | 88 |
| Kohlrabi Salad, Greek Yogurt, Sumac, Mint, Watercress, Moroccan Chermoula | |

*Executive Chef, Josh Brown
Chef De Cuisine, Greg Bess*