

## DINNER MENU

### *appetizers and soup*

|   |       |
|---|-------|
| <b>OYSTERS</b> <sup>GF</sup><br>Mignonette, Chili Salsa, Tabasco, Lemon   | \$32  |
| <b>SOBA NOODLE SALAD</b> <sup>V</sup><br>Truffle Ice Cream, Tomato Ponzu, Crispy Shimeji Mushroom                                       | \$20  |
| <b>AGED WAGYU TARTAR</b><br>Confit Egg Yolk, Sourdough Toast  | \$25  |
| <b>SMOKED HOKKAIDO SCALLOPS</b> <sup>GF</sup><br>Butternut Squash Purée, Pickled Cauliflower, Nasturtiums Oil                           | \$32  |
| <b>ROASTED PUMPKIN SOUP</b> <sup>V, GF</sup><br>Pumpkin Brûlée, Spiced Granola  | \$19  |
| <b>SALMON TIRADITO</b><br>Torched Avocado, Cilantro Ponzu, Cured Ikura, Crunchy Chili Garlic  | \$29  |
| <b>CRISPY DUCK SALAD</b> <sup>GF, N</sup><br>Endive, Watermelon Radish, Chives, Orange Vinaigrette                                      | \$28  |
| <b>KALE AND AVOCADO SALAD</b> <sup>V, GF, N</sup><br>Avocado, Toasted Almonds, Green Goddess Dressing                                   | \$19  |
| <b>LUA ARTISAN SALAD</b> <sup>V, GF, N</sup><br>Blood Orange, Watermelon Radish, Heirloom Cherry Tomatoes, Green Goddess Dressing       | \$19  |
| <b>CHARRED SPANISH OCTOPUS</b><br>Gigantes Beans and Braised Escargots, Salsa Verde, Lemon Aioli, Guindilla Peppers                     | \$29  |
| <b>HAMACHI CRUDO</b> <sup>GF</sup><br>Rocoto Chili Dressing, Pickled Beetroot, Citrus Segments, Passion Fruit Dressing, Pickled Mustard | \$26  |
| <i>from the land</i>  |       |
| <b>30 DAYS DRY-AGED TOMAHAWK STEAK FOR TWO (32 oz)</b><br>Field Mushroom, Broccoli, Onion Rings   | \$175 |
| <b>GRASS FED PRIME TENDERLOIN 8oz</b> <sup>GF</sup><br>Fries, Field Mushroom, Charred Broccoli  | \$62  |
| <b>14 oz USDA PRIME RIB-EYE</b> <sup>GF</sup><br>Fries, Field Mushroom, Charred Broccoli  | \$60  |
| <b>BRAISED SHORT RIBS</b> <sup>GF</sup><br>Field Mushroom, Heirloom Baby Carrots, Potato Mash, Crispy Sunchokes                         | \$58  |
| <b>MOROCCAN LAMB SHANK TAGINE</b> <sup>N</sup><br>Ras el Hannout Spice, Apricot, Root Vegetable Couscous, Almond                        | \$47  |
| <b>KOJI ROASTED CHICKEN</b> <sup>GF</sup><br>Beluga Lentils, Wild Mushroom Sauce, Togarashi Cracker                                     | \$43  |

V - Vegetarian | GF - Gluten Free | N - Nuts

Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at risk if the seafoods are consumed raw or uncooked. Prices are quoted in US Dollars and are subject to 12% Government Tax and 10% Service charge.



## DINNER MENU

### *from the sea*

|  |      |
|--|------|
| <b>CHARCOAL ROASTED BRANZINO</b>   | \$47 |
| Sundried Tomato Orzo, Charred Kale, Bilbaina Sauce   |      |
| <b>ALASKAN GOLD BLACK COD</b> <sup>GF, N</sup>   | \$49 |
| Romesco Sauce, Peperonata, Local Grapefruit Relish, Cured Ikura                            |      |
| <b>WILD CAUGHT JUMBO PRAWNS</b>  | \$68 |
| Green Chilli and Coriander, Couscous, Salsa Verde, Puffed Wild Rice                        |      |
| <b>SUSTAINABLE LOCAL RED SNAPPER</b> <sup>GF</sup>   | \$49 |
| Chickpeas and Pumpkin Salad, Pumpkin Purée, Olive Oil Pearls, Sea Grapes                   |      |
| <b>SOY GINGER GLAZED SCOTTISH SALMON</b>   | \$49 |
| Asian Greens, Miso Mash, Toasted Sesame, Togarashi   |      |
| <b>WOOD ROASTED TUNA</b> <sup>GF</sup>   | \$47 |
| Carrot & Bean Ragout, Charred Broccolini, Gochujang Butter Sauce, Pickled Cucumber, Sesame |      |
| <b>MALABAR SHRIMP CURRY</b> <sup>GF</sup>  | \$43 |
| Mango Chutney, Curry Leaves, Basmati Rice  |      |

### *from the garden*

|   |      |
|---|------|
| <b>WILD MUSHROOM PACHHERI</b> <sup>V</sup>                            | \$34 |
| Wild Mushroom jus, Truffle oil, Black Truffle Dust                    |      |
| <b>CAULIFLOWER MAKHANI</b> <sup>V, N</sup>                            | \$31 |
| Basmati Rice, Kachumber Salad, Poppadums, Mango Chutney               |      |
| <b>STIR FRY TOFU</b> <sup>V</sup>                                     | \$31 |
| Asian Greens, Scallion, Ginger Soy Sauce, Crispy Wonton, Steamed Rice |      |



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