truffle fries
YUKON POTATO + TARTUFO + PARMESAN + TRUFFLE AIOLI

roasted red beet hummus
TOASTED PISTACHIOS + BASIL + CITRUS OIL + WARM PITA BREAD

spinach & artichoke dip
PARMESAN + ROASTED GARLIC + CRISPS

stuffed cremini mushrooms
PARMESAN CRUSTED + ZUCCHINI + CARROT + MUSHROOM + GINGER BROTH

green onion sliders
GRUYERE + BRANDY CARAMELIZED ONIONS + ROASTED GARLIC MAYO

burrata and dragon fruit salad
ROASTED RED & GOLDEN BEETS + BALSAMIC GLAZE + CITRUS OIL + FRESH HERBS

duck confit spring rolls
CABBAGE + SCALLIONS + MUSHROOM + PICKLED CARROTS + APRICOT

spicy tuna tartare
SUSHI GRADE Diced TUNA + GINGER-SESAME SAUCE + YUZU AVOCADO MOUSSE + MICRO CILANTRO + CRISPY RICE

crispy prawn tacos
YUZU-WASABI AIOLI + WATERMELON RADISH RELISH + BOSTON LETTUCE + MICRO CILANTRO

oysters (6)
EAST & WEST COAST + CHAMPAGNE MIGNONETTE + HORSERADISH + LEMON

pan seared scallops
BROWN BUTTER + ORANGE-GINGER GLAZE + PARMESAN RISOTTO + MICRO GREENS

grilled lamb chops
RED WINE REDUCTION + MOROCCAN SPICE + FINGERLING POTATOES + GARLIC SAVOY CABBAGE

Chilean sea bass skewers
ORANGE-MISO GLAZE + TOGARASHI + LEMON ZEST + YUZO KOSHO

truffle mushroom ravioli
SARVECCHIO PARMESAN SAUCE

charcuterie & cheese board (for two)
PROSCIUTTO + SOPRESSATA + CHORIZO + AGED GOUDA + BRIE + DRIED FRUIT + CRISPY SOURDOUGH

crispy pommes & caviar bites
LAYERED POTATO BITES + CREAM FRAICHE + AMERICAN CAVIAR + CHIVES

ribeye steak
14 OZ BLACK ANGUS CHOICE + POTATO GRATIN + GRILLED ASPARAGUS + PEPPERCORN SAUCE

chocolate mousse cake
CALLEBAUT CHOCOLATE + ESPRESSO + COCOA POWDER

tropical mousse
MANGO & RED FRUIT MOUSSE + COCONUT DACQUOISE BISCUIT + MANGO GLAZE

lemon tartlet
RASPBERRY SORBET + BERRIES