

## CAVIAR & OYSTERS

*petrossian "royal ossetra" 1 oz \$130 | caviar russe "golden ossetra" 1 oz \$255 | petrossian "imperial kaluga" 1 oz \$375*  
*oysters on the half shell, half dozen \$24*

## TO START

CRUDO *chef's daily selection of sliced raw fish \$28*

OMAR SALAD *lacinato kale, lemon, ricotta salata \$18*

MEDITERRANEAN SALAD *arugula, san marzano tomato, cucumber, feta cheese \$19*

SUMMER ROLLS *wild shrimp, rice vermicelli, thai basil, sweet chili sauce \$22*

TUNA TARTARE *bigeye tuna crudo, lemon-crème fraîche, potato brioche, caviar \$27*

CRAB & AVOCADO *jumbo lump crab, avocado, grapefruit, mint, crustacean aioli \$27*

LOBSTER SALAD *fresh chilled maine lobster, pea shoots, hearts of palm, blood orange \$43*

BEEF TARTARE *hand-cut beef tartare, capers, cornichon, baguette \$29*

OCTOPUS *braised spanish octopus, coco beans, endive, black garlic purée, aleppo pepper \$27*

VIETNAMESE GRILLED BEEF SALAD *grilled sliced beef over cool vermicelli with herbs and greens \$26*

## PASTA & RISOTTO

CAPPELLETTI "CACIO E PEPE" *fontina and pecorino filled pasta, black pepper \$25 / \$37*

EPAULETTES *rabbit and reblochon cheese double-ravioli, black truffle jus \$27 / \$39*

LOBSTER SPAGHETTI *maine lobster, tomato confit, chili spice \$34 / \$54*

RISOTTO *barley, cremini and trumpet mushrooms, morel powder, comte cheese and caramelized cream \$27*

## MAINS

PRAWN CURRY *Bangalore spiced prawns, coconut curry, basmati rice* \$38

BLACK SEA BASS *steamed bass, hon shimeji mushrooms, Thai scallion-soy broth* \$43

DOVER SOLE MEUNIÈRE *wild dover sole, lemon, parsley, choice of side* \$69

CURRIED CAULIFLOWER STEAK *fresh citrus and shaved fennel salad* \$27

VEAL CHOP MILANESE *breaded bone-in veal chop, tomato and fennel salad, lemon aioli* \$57

BEOUF BOURGUIGNON *braised beef short rib stew, seasonal root vegetables, egg noodles* \$54

TAGINE STYLE CHICKEN *Moroccan spiced boneless chicken, olives, preserved lemon, saffron couscous* \$38

BEIRUT KEBABS *lamb kebabs with mint, pine nuts, a hint of cumin, saffron rice, tahini and cucumber yogurt* \$34

LAMB CHOPS *seared Australian lamb chops, chickpea panisse, kuri squash, raclette fondue* \$49

WHITE LABEL BURGER *aged beef blend, fontina cheese, tomato jam, dijonnaise, frites* \$28

STEAK FRITES *aged new york strip steak, frites, sauce au poivre* \$58

### TOMAHAWK CHOP

*42oz prime bone-in ribeye, bordelaise, choice of two sides (serves 2 to 3)* \$165

SPINACH · FRITES · BRUSSELS SPROUTS · MUSHROOMS · SHISHITO PEPPERS *each side* \$15