

## RAW

OYSTER & CEVICHE	1PC	3PC	6PC	12PC	24PC
SEASONAL HARVEST OYSTER	43	126	246	480	936
HOKKAIDO SCALLOP-OYSTER CEVICHE	55	150	280	530	990

## SHELLFISH PLATTER

SMALL.....	395
MEDIUM.....	725
LARGE.....	1125

*Includes: chive vinaigrette, shallots red wine mignonette, fresh lemon*

## STARTERS

CHEF'S MARKET SOUP.....	68
<i>Seasonal</i>	
CHEF'S SELECTION OF ASSORTED CURED MEATS.....	228
<i>Home pickles, marinated tomatoes, herbs crostini</i>	
HAMACHI TERRINE.....	178
<i>Preserved lemon purée, ponzu jelly, avocado &amp; seaweed cracker</i>	
LA PROVENCE BEEF TARTARE.....	98
<i>Roasted bone marrow, country garlic bread &amp; smoked paprika aioli</i>	
BUTTER POACHED LOBSTER.....	248
<i>Black truffle gnocchi, mushrooms, green peas, lobster coral émulsion, mushroom nassa</i>	
POACHED SHRIMP CEVICHE.....	138
<i>Marinated avocado, fresh shallots, salmon caviar, herbs, sweet yuzu dressing</i>	
SHELLFISH HOTPOT .....	168
<i>Clams, shrimp, mussels, chorizo, leeks, dashi broth, green onions, red peppers, garlic, sour dough toast</i>	
GARDEN SALAD.....	128
<i>Marinated candy beets, golden beet émulsion, toasted cheese, black olive powder, beet chips</i>	
CREOLE CHICKEN SALAD.....	95
<i>Grilled chicken, lettuce, tomato, cucumber, red onion, eggplant, chickpeas, pumpkin seeds, goat cheese</i>	
STUFFED PORTOBELLO MUSHROOM.....	105
<i>Ricotta, pesto, grilled halloumi, pine nuts</i>	

## MAINS

HEN OF THE WOODS.....	228
<i>Roasted spring chicken, toasted red quinoa, poached egg, black truffle, herbs, wild mushrooms, roasted chicken jus</i>	
ROASTED RACK OF LAMB.....	308
<i>Dijon mustard, parsley crust</i>	
DIVER SEA SCALLOPS.....	288
<i>Sautéed potatoes, saffron cream, smoked caviar, watercress</i>	
PAPPARDELLE CARBONARA.....	165
<i>Pancetta bacon, mushroom, onion, cream, 63° egg</i>	
CITRUS GLAZED SEARED SCOTTISH SALMON.....	215
<i>Pearl Couscous, pickled mango and garam masala</i>	
WHOLE SNAPPER GRILLED WITH BALINESE SPICES.....	195
<i>Water spinach, fresh calamansi, sambal matah</i>	



## MEAT

*Dry - Aged*

16 OZ / 450g STRIP STEAK.....480

35 OZ / 1KG T-BONE.....1178

35 OZ / 1 KG COWBOY STEAK.....998

16 OZ / 450g PORK TOMAHAWK.....288

10 OZ / 280g RIB EYE.....298

12 OZ / 340g RIB EYE.....388

ALL STEAKS ARE SERVED WITH ROASTED CHERRY TOMATOES, GARLIC, HERBS & YOUR CHOICE OF THE BELOW SAUCES

| TOMATO SALSA | TARRAGON BEARNAISE | GREEN PEPPERCORN & COGNAC | CHIMICHURRI |

## SIDES

### MASHED POTATO

- Classic
- Truffle +20

### FRENCH FRIES

- Classic
- Truffle aioli +20
- Sweet potato +10

50

### SAUTEED BROCCOLI

### CREAMED SPINACH

### BUTTER LETTUCE SALAD

### MACARONI & CHEESE

### CAULIFLOWER GRATIN

60

