

MONTHLY PROMOTION

King of Salmon

Rillette \$218

smoked salmon, frisée, pickled red onion, dill, crostini



Tartar \$228

cucumber salad, shallots, lemon, dill

Salmon Choucroute \$218

bacon sauerkraut crushed jersey royal potatoes
hispi cabbage, sherry vinegar sauce

APPETIZER

  Chef's Soup of The Day \$67

 Pan Seared Scallop Grenobloise \$256

braised endive, lemon butter sauce

 Kingfish Crudo \$215

ikura caviar, capsicum, pea shoots, yuzu dressing

  St. Daniele Ham \$204

stracciatella, parisian cantaloupe melon
frisée, pistachio, mint, herb oil

SEAFOOD AND MEAT

10oz Home Dry Aged Beef Ribeye  \$606

smoked tomato, salmoriglio, maitake mushroom, pak choi

Roasted Mallard Duck Breast  \$307

braised fennel, colcannon mash, granola, orange duck jus

Black Cod \$246

beansprouts risotto, edamame, furikake, herb oil, teriyaki sauce

Beef Ragu Rigatoni \$246

pancetta, parmesan cheese, chives

Grilled Zucchini Fregola  \$153

puff rice, arugula, black garlic, parmesan cheese

SIDE

Roasted Garlic Mashed Potatoes \$87

Mushroom Ragout \$84

French Beans \$74

Charred Broccolini \$74



Gluten Friendly



Vegetarian



Contains Nuts



Vegan

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal