

Main Courses



Ribeye / 920℔

45-day dry-aged ribeye, babaganoush, fondant potato, fondant shallots, grape extract.



Tenderloin / 980℔

Black garlic and mushroom puree, truffle, and pepper sauce.



Lamb Shoulder / 1600℔/kg

Freekeh risotto, burnt yogurt, mesir paste, and plum reduction.
(Served at the Table)

Veal Shank / 1750℔/kg

Polenta, jus, basil sprouts, persillade, parmesan, and sourdough bread.
(Served at the Table)



Salmon / 870℔

Jerusalem artichoke puree, fresh almond pickle, mussel velouté, katsuobushi.



Seafood Orzo / 850℔

Black mussels, calamari, shrimp, fish broth, lime zest.

Chicken Gallantine / 710℔

Chicken breast stuffed with mushrooms, spinach, and cheese, fondant potatoes, and Beurre Blanc sauce.

Whole Grilled Sea Bass / 950℔

Sea bass, tabouli salad, charred lime, and mustard sauce.

Short Rib & Bone Marrow Saffron Risotto / 1050℔

12 hour slow-cooked short rib, garlic, jus sauce.



Seafood Risotto / 810℔

Black mussels, squid, shrimp, fish stock, lime zest, and parmesan.



Mushroom Risotto / 790℔

King oyster, portobello, chestnut mushrooms, and parmesan.



Shellfish



Vegetarian



Hot



Fit Options



Soy



Nuts
/ Peanuts

