

SNACKS

Mixed Olives • 5

Spiced Nuts • 5

Seafood Board • MP

Oysters (3 or more) • 3 ea
house made hot sauce, mignonette

Cheese Board • 19
compotes, chutneys, crostini

Shrimp Dumplings • 9
chilled ponzu dashi + crispy chilli sauce

Mushroom Toast • 13

maitake, beef tongue, colatura aioli,
horseradish

Beef Tartare • 15

green olive, pepperoncini, manchego,
crostini

Trout Tartare • 14

kewpie mayo, sesame, green onion

Brussels Sprouts • 10

fermented black bean adobo, crispy garlic



PLATES

Scallop • 15

mushroom and corn miso broth, cabbage, furikake, shiso

Snow Crab • 23

heirloom tomato gazpacho, spicy herb oil

Spaghetti • 17

carbonara, guanciale, bone marrow pangrattato

Salmon Mi-Cuit • 16

new potato, dill béarnaise, gherkin, sunflower seed

Rabbit • 22

caldo verde, avocado, pepita, radish

Suckling Pig • 20

black garlic butter, preserved turnip, sesame

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE PLATED MENU
101 + 60 PP FOR PAIRINGS

SWEETS

Palmier • 10

pine nut, damson plum compote, chantilly cream

Madeleine Cake • 10

lavender butter cream, blueberry compote, white chocolate
ganache, hazelnut meringue.



“We are all mortal until the first kiss and second glass of wine.”

EDUARDO GALEANO

