

## RAW AND CHILLED

SUMMER MELON FLAVORED WITH JASMINE TEA DRESSED WITH CUCUMBER AND CHILIES, CURED PINEAPPLE 14

SPRING PEAS WITH KOMBU AND GRAPEFRUIT, FLOUNDER SASHIMI AND FUMET 19

HIRAMASA WITH 'FAIRY TAIL' EGGPLANT MARINATED IN ORGANIC SOY, CAPONATA, CILANTRO 20

## SMALL AND WARM

TOMATO TOAST 15

CREPE OF MUNG BEANS STUFFED WITH ALPINE CHEESE AND ONIONS, LAVENDER 16

SOURD PORK SAUSAGE WITH CHORIZO SPICES, GARDEN CUCUMBERS, LIME LEAF 16

TAGLIOLINI WARMED IN CULTURED BUTTER, SEASONED WITH GULF OYSTER LIQUOR, MIGNONETTE 26

BOILED DUMPLINGS STUFFED WITH GRASS-FED BEEF, PARMAGIANO-REGGIANO, RICOTTA, CELERY 28

SFORMATO OF HOUSE-MADE RICOTTA WITH 'BLOOMSDALE' SPINACH, NUTMEG, AND EGG YOLK 18

SWEET, MELTED ONIONS IN BUTTERMILK, ROASTING HERBS, WARM BREADCRUMBS 16  
ADD OSETRA CAVIAR +50

## LARGE

SMOKED, BRAISED HEARTY GREENS, RICH LIKKER AND BEANS, RADICCHIO ZUKE 20

ROAST CHICKEN LEG IN FRENCH CURRY, CRISPY POTATO, ROSELLE 25

CHICKEN BREAST GLAZED IN COCONUT, WITH ANCHOVY-GARLIC-CHILI-GINGER 25

TWO PREPARATIONS OF 'YELLOWEDGE' GROUPER:

GRILLED OVER COALS, SUMMER TREASURES WITH A SAUCE SEASONED WITH PERNOD 49

ROASTED CAP OF BEEF, JUS ROTI, CHESTNUT MUSHROOMS, LEEK ASH 75

## DESSERTS

FROZEN DARK CHOCOLATE MOUSSE, MUSHROOM, MAPLE 14

WARM STRAWBERRY BUTTERCAKE, COLD CARDAMOM CREAM 15

PANNA COTTA WITH SEA SALT 12

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR  
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL CONDITIONS.

A SERVICE CHARGE OF 22% IS ADDED TO ALL BILLS