MELON FLAVORED WITH JASMINE TEA DRESSED WITH CUCUMBER AND CHILIES, CURED PINEAPPLE 14
PEAS WITH KOMBU AND GRAPEFRUIT, FLOUNDER SASHIMI AND FUMET 19
HIRAMASA WITH ‘FAIRY TAIL’ EGGPLANT MARINATED IN ORGANIC SOY, CAPONATA, CILANTRO 20

RAW AND CHILLED

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 GOLDEN TILTFISH:
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