

One98Eight

Global Cuisine - Made from Scratch

Dinner Menu

APPETIZERS

BRUSCHETTA [MCN/V] 19	TANDOORI CARROTS [VGO/GF/N/V] 18
Cherry tomato, garlic, brioche bread, red onion, basil, olive oil, balsamic glaze	Sweet yogurt, carrots, one98eight spice blend, pomegranate seeds, roasted cashews
MUSSELS [S] 23	FRENCH ONION SOUP [D/G/ALC] 17
1lb mussels, curry broth, garlic bread	Caramelized onions, beef broth, sherry wine, red wine, red wine vinegar, crouton, gruyere cheese
BEET SALAD [GF/N/V] 17	ONE98EIGHT SALAD [N/GF/VG]  15
Roasted and pickled beets, sweet yogurt, candied pistachios, lemon dressing	Cold rice noodles, confit tomato, cilantro, roasted cashews, maple vindaloo dressing on the side

MAIN'S

GNOCCHI [V] 28	LAMB SHANK [GF/GA/NF] 42
Mushroom blend, cream, arugula, one98eight ricotta gnocchi, truffle oil, parmesan	Saffron risotto, broccolini, braised lamb shank, jus
SHORT RIB RAGU [AL/G] 37	DUCK CONFIT [DF/GF] 35
One98eight ricotta gnocchi, short rib, pomodoro sauce parm	Confit duck, roasted potatoes, seasonal veg, one98eight balsamic glaze
SALMON [S/GF] 36	BUTTER CHICKEN [N] 32
6oz salmon, curry cream sauce, roasted potatoes, seasonal veg	One98eight makhni sauce, chicken thighs, jeera rice, mini naan ***Vegetarian option available
VEG CANNELLONI [V] 26	RIBEYE [GF/MCN] 45
3 cannelloni, mozzarella, parmesan, ricotta, garlic, spinach, mushroom, tomato sauce	8oz rib eye steak, roasted potatoes, seasonal veg, jus

Kindly inform your server of any allergies.

20% gratuity added for groups of 6+

We gladly accommodate food allergies. Our small kitchen handles multiple allergens. While we take precautions, we cannot guarantee a completely allergen-free environment.

Dietary Codes:

D: Dairy | G: Gluten | DF: Dairy free | GF: Gluten-Free | V: Vegetarian | VG: Vegan | S: Seafood | N: Nuts | NF : Nut Free | GA: Garlic | P: Pork | SE: Sesame | SO: Soy | MCN: May contain nuts | VGO: Vegan option available | ALC: Alcohol