



## *Small Plates*

### **Raw Oysters**

*Market Fresh Oysters, Cucumber Pearls, Apple Mignonette, Chive Oil*

Half Dozen \$24 | Dozen \$42

### **Baked Oysters**

*Lemon Garlic Butter, Parmesan, Chiffonade Parsley*

Half Dozen \$24 | Dozen \$42

### **Lobster Bisque**

*Cognac Cream*

\$16

### **Hokkaido Scallops**

\$36

### **Lamb, Pork & Beef Meatballs**

\$20

### **Grilled Lobster & Ravioli**

\$58

### **Shandong Dumplings (8 pc)**

*Onions, Ginger*

\$22

### **Vegetarian Dumplings**

\$22

### **Beef Sukiyaki**

*Grilled Asparagus, Pickled Ginger, Peanut Carrots, Crispy Vermicelli*

\$38

## *Salads*

### **Caesar**

*Grilled Baby Cos, Shaved Pecorino, Anchovy, Grilled Crouton, Caesar Vinaigrette*

\$18

### **Roasted Beet**

*Burrata, Citrus, Arugula, sunflower seeds, beetroot*

*coulis*

\$18

### **Leaf Salad**

*Danish Blue, Pickled Shallots, Lemon Vinaigrette, Pistachio*

\$16

## *Large Plates*

### **Grilled Mediterranean Sea Bass**

*Fennel & Apple Salad, Sauce Vierge*

\$38

### **Beef Filet**

*9oz. Black Angus, Potato Pave', Cabernet Reduction, Braised Leek, Horseradish Creme'*

\$68

### **Coronation Chicken**

*Marinated Grape Tomato, Apple, Coconut Coriander Rice, Rum Sultanas, Korma*

\$46

### **Bolognese**

*Linguini, shaved Pecorino*

\$34

### **Linguini Vongole**

*Manila Clams, Crispy Garlic, White Wine*

\$32

### **Salmon Petit Pois a la Francais**

*Baby Peas, Sauteed Romaine, White Wine & Fennel Cream*

\$38

## *Dessert*

### **Chocolate Fondant & Guinness Ice Cream**

\$16

### **Sticky Toffee Pudding & Rum Ice Cream**

\$16

### **Sorbet Of The Day**

\$8

\*Consuming Raw or Uncooked Meats, Poultry, Fish, and Seafood may increase your risk of Food Borne Illness