



House Classic

House Classic Breakfast 21

Two eggs in any style, choice of house-smoked bacon or house-smoked salmon, sourdough, roast potato, green salad or fresh fruit

House Cheesy Omelet 21

Two eggs omelette with mozzarella, choice of house-smoked bacon or house-smoked salmon, sourdough, roasted potato, green salad or fresh fruit

House-smoked Bacon Bennies 21

housemade hollandaise on two poached eggs, of house-smoked bacon on an English muffin, roast potato, green salad or fresh fruit

House-smoked Salmon Bennies 24

housemade hollandaise on two poached eggs, house-smoked salmon on an English muffin, roast potato, green salad or fresh fruit

Dill Crispy Chicken & Waffles 24

gochugaru-spiced crispy chicken with two housemade buttermilk waffles, topped with housemade fruit cheong and creme fraiche, green salad or fresh fruit

Add on

Burrata From Puglia 1PC 12

Grill Chicken/Crispy Chicken 1PC 13

Lobster Tail 1PC 18

Toast

French Toast 19

chocolate cremeux stuffed double-stacked brioche dipped in roasted Madagascar vanilla creme anglaise, topped with Valrhona cocoa powder and Valrhona chocolate sauce, fresh fruit

Avocado Toast 19

avocado two ways topped with housemade pico de Gallo, ramen egg, pecorino romano and balsamic glaze, served on housemade sourdough, green salad, or fresh fruit

Mushroom Toast 26

cremini, portabello, shimeji topped with pickle shallot and serrano on buttery brioche, ramen egg, green salad or fresh fruit

Lobster Toast 38

butter poached lobster tail, bay scallop, white shrimp, pink shrimp, topped with béarnaise on buttery brioche, green salad or fresh fruit





Pasta

Pumpkin Gnocchi 22

housemade ricotta gnocchi, pumpkin coconut brodo, beurre noisette, marscarpone, roast kabocha, pepita seed, parmigiano reggiano

Fettuccine Pesto 26

Tiger Prwan, Housemade Herb Fettuccine, Parmigiano Reggiano, Toasted Pine Nut, Basil Pesto

Ragu Rigatoni 26

housemade rigatoni, 48 hours slow-braised wagyu short rib ragu, mozzarella, feta yogurt drizzle, parmigiano reggiano

Truffle Pappardelle 32

housemade pappardelle tossed with truffle béchamel sauce, morel, cremini, portabello, shimeji, parmigiano reggiano

Lobster Linguine 38

butter poached lobster tail, housemade squid ink linguine tossed with sauce americane, bay scallop, white shrimp, pink shrimp, parmigiano reggiano

Add on

Burrata From Puglia 1PC 12

Grill Chicken/Crispy Chicken 1PC 13

Lobster Tail 1PC 18

Handheld

Wagyu Breakfast Burger 28

7oz wagyu patty, mozzarella, avocado, sunny-side egg, yuzu aioli, sesame bun, choice of frites or onion rings

Brisket Cheese Melt 28

slow roast wagyu brisket, caramelized onion, pickle shallot, choice of smoked gouda, mozzarella or gruyere on housemade sourdough, choice of frites or onion rings

Lobster Roll 38

butter poached lobster tail, bay scallop, white shrimp, pink shrimp, topped with béarnaise on buttery brioche, green salad or fresh fruit

For Share

Cheese Platter

served with housemade chutney and crostini, ask server for selection

Two cheese 36

Four cheese 66

Charcuterie Platter

served with housemade pickle and crostini, ask server for selection

Two charcuterie 36

Four charcuterie 66

