



EST. 1995

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## STARTERS

### CRISPY BRUSSELS SPROUTS 16

*Fra Diavolo & Grated Pecorino*

### CRISPY PORTUGUESE OCTOPUS 20

*Paprika Aioli, Citrus, Cherry Pepper Salsa, Gastrique, Capers & Red Pepper Ragout*

### STEAMED MUSSELS 19

*Spinach, Mushroom, Roasted Tomatoes & Thai Lobster Sauce*

### VIETNAMESE PORK BELLY 19

*Thick Cut Bacon, Cucumber Salad, Molasses Aioli, Hoisin Honey & Banh Mi Sauce*

### BURRATA & PROSCIUTTO 17

*Olive "Dust," Pickled Melon, Grapes, Pesto, Cajun Pine Nuts & Mint Salsa Verde*

### SHRIMP TOAST 20

*Cracked Pepper Aioli, Lemon Capser Relish, Manzanilla Olives, Tomatoes & Anisette Butter Sauce*

### SICILIAN CAULIFLOWER 16

*Pine Nuts, Raisins & Jalapeno Feta Cheese*

### SOUP OF THE DAY 10

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## SALAD

### MARKET GREENS

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## MAIN COURSES

### GRILLED ATLANTIC SALMON 52

*Marinated Kale, Beets, Compressed Watermelon, Toasted Pepitas, Goat Cheese & Turmeric Aioli  
Lemongrass Ponzu Reduction*

### CHAR GRILLED SKIRT STEAK 56

*Greek Potatoes, Hummus, Tzatziki, Fire Roasted Eggplant & Strawberry Mole Sauce*

### BRAISED LAMB NECK 59

*Rapini, Bacon, Charred Apricot Chutney, Bolognese & Pappardelle  
Truffle Aioli & Red Wine Demi-Glace*

### DOUBLE CUT PORK CHOP 53

*Squash, Parsnips, Cranberry Chutney, Maple Aioli, Hot Honey & Gremolata  
Walnut Mousse & Stone Ground Mustard Cream*

### SEAFOOD FETTUCCINI 56

*Shrimp, Smoked Salmon, Octopus, Mussels, Spinach, Roasted Tomato, Lemon Zest & Lobster Brodo  
Saffron & Thyme Cream*

### ZA'ATAR GRILLED CHICKEN 49

*Curry Braised Sweet Potatoes, Poi Choy, Hoisin Aioli & Chimichurri  
Garlic Chili Sauce*

### SEASONAL VEGETARIAN 43

*Cabbage, Root Vegetable, Brussels Sprouts, Balsamic Mushrooms & Mediterranean Salsa  
Rapini, Potato Masala & Ginger Crema*

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## DESSERT

### CHEF'S SELECTION